



CHARLESTONS

YOUR CHOICE OF AN A LA CARTE OR
FIXED PRICE MENU



FIXED PRICE MENU

Choose between a 2 or 3 Course Menu

2 Course can either be Starter & Main or Main & Dessert

3 Course must consist of 1 Starter, 1 Main and 1 Dessert

2 Course Menu	R280
3 Course Menu	R365

STARTERS

Roasted Tomato and Basil Soup – R90
with Deep-fried Chevin

Skilpadjies – R95
with Glazed Baby Carrot and Sweet-Sour Onion Sauce
Substitute *Skilpadjies with Roasted Cauliflower for Vegan Option*

Deep-fried Paprika Dusted Calamari – R95
with Romesco, Roasted Cherry Tomatoes and homemade Pickled Cucumber

Braised Beef Ribs – R95
with Honey Mustard New Potato, Baby Beetroot, Crispy fried Onions and Port Butter Cream

Oriental Pork Belly – R95
with Asian dressed Coleslaw, Hoisin Sauce and Toasted Sesame Seeds

Camembert Filled Arancini – R90
with Roasted Garlic Aioli, Chevin, Crispy Fried Basil and Basil Oil





Main Course

Smoked Pork Belly – R195

with Honey Pumpkin Puree, sautéed Tender Stem Broccoli, Roasted Cocktail Tomato and Apple Brandy Jus

Substitute *Pork Belly and Jus with Roasted Aubergine for Vegetarian Option*

Sirloin Steak – R205

with Deep-fried Pommes Anna, Garlic Buttered Green Beans and Red Wine Jus

Creamy Exotic Mushroom Pearl Barley – R190

with Braised Leeks, Sundried Tomato, Crispy Kale and Parmesan

Pan-fried Swordfish – R240

with Garlic Butter sautéed Grains and Chimichurri

Cape Malay Braised Lamb Shoulder – R245

with sautéed Cauliflower, New Potato and Chickpeas, Roasted Butternut and Cape Malay Jus

Curry Roasted Chicken Breast – R190

with Shitake Mushrooms Stir-fried with Julienne Vegetables, served with a Thai Green Coconut Curry Sauce

Red Wine and Garlic Braised Beef Shin – R195

with Sundried Tomato and Potato Ragout, Baby Onions and Red Wine Jus

Extra Sides

Triple Cooked Chips – R35

Crispy Fried Onions – R40

Baby Vegetables – R55

Greek Salad – R55

Deep-fried Pommes Anna – R50

Saffron Spiced Rice – R30





Dessert

Tipsy Tart – R95

with Cinnamon Ice Cream and Salted Caramel Sauce

Rich Chocolate Terrine – R95

with Hazelnut Praline and Coffee Syrup

Milo Crème Brûlée – R90

with Tonka Bean Short Bread

Gorgonzola Ice Cream – R95

with Red Wine Braised Pear, Candied Pecan Nut and Montagu Muscadell

Kids Menu

for our guests 12 years and younger.

Main Course

Small Chips – R35

Beef Burger and Chips – R65

Chicken Nuggets & Chips – R59

Fish Fingers & Chips – R59

Pasta with Cheese Sauce – R55

Dessert

Waffle & Cream or Ice Cream – R35

Ice Cream & Chocolate Sauce – R35





MONTAGU
COUNTRY HOTEL



Wine List

WINES per 200 ml GLASS:

Chardonnay: Excelsior Estate R 54

Sauvignon Blanc: Excelsior Estate R 54

Four Cousins Rosé: Van Loveren Estate R 54

Merlot Ruby Cabernet: Montagu Co-op R 54

Shiraz: Stonedale: Rietvallei Estate R 53

WINES per 250 ml CARAFÉ:

Chenin Blanc: Robertson Winery R 49

Merlot: Robertson Winery R 55

WHITE WINES per 750ml Bottle

CHARDONNAY

Excelsior Estate R 180
Brilliant lime hue. Hints of peach, marmalade and orange blossom on the nose. Green apple fruit flavours on a full creamy palate.

De Wetshof Estate: Lesca/Finesse (Lightly Wooded) R 365
A classical, finely structured, fruity Chardonnay with strong Lemony, yeasty flavour and a wealth of bouquet on the aftertaste.

Weltevrede Wine Estate: Calcrete R 255
Luminescent light lime-green radiance. Revitalizing, cool sensation on the palate, a mouth-watering tension, steeliness, the taste of gunflint, and lime.





Wine List

SAUVIGNON BLANC

Excelsior Estate

R 170

Generally the Sauvignon Blanc on Excelsior grows on alluvial terraces. About 35% of the grapes are harvested very early at low sugar levels. Yellow-green in colour. The nose is complex with passion fruit, grapefruit and ripe fig aromas.

Montagu Co-op: Lady Mary Montagu

R 159

The Sauvignon blanc has an aroma of freshly cut grass combined with subtle notes of lemongrass, lime, green apple and banana. The tropical palate is perfectly balanced with minerals to leave a lasting and enjoyable finish.

Springfield Estate: Life from Stone

R 345

This single vineyard originates in the rockiest soil on the Estate with resultant struggling vines and huge concentration; this is a dynamic wine full of ripe red peppers and passion fruit. It will mature to perfection within one year, into flavours of mineral and flint (gun smoke).

OTHER CULTIVAR/BLENDS

Van Loveren Estate: Four Cousins Rosé (Sweet)

R 135

A fragrant, flame-coloured wine with gentle floral perfume. Flavours of luscious tropical fruits, peaches & raisins are followed by a lingering, silky finish.

Van Loveren Estate: Colombar

R 149

A refreshing, boisterously fruity, off-dry white wine with prominent guava flavour, typical of this cultivar.

Montagu Co-op: Chenin Blanc

R 155

A fruit driven crisp white wine with vibrant tropical fruit aromas & lingering after taste which leaves you wanting more.





Wine List

RED WINES per 750ml Bottle

CABERNET

Arabella Estate R 205
Brimming with abundant blackcurrant aromas, this full-bodied wine is a mouthful of juicy plum flavours. Delightfully versatile, it makes a delicious partner to a wide variety of foods.

Excelsior Estate: Evanthius Reserve R 405
Deep ruby red colour with a black core. This wine is full-bodied with aromas of black currants, chocolate and cedar. The wine has rich, but soft tannins and a long finish.

Springfield Estate: Whole Berry R 405
Whole berry maceration is followed by fermentation with natural yeasts, racking and one year's maturation in oak barrels. The result is a velvety wine with softer tannins and classical varietal characteristics.

SHIRAZ

Rietvallei Estate: Stonedale Shiraz R 140
A wine with attractive mocha and berry fruit on the nose, revealing that same berry fruit and mocha on the pallet, infused with chocolate and a hint of spiciness. A smooth and well-balanced wine with soft, juicy tannins, ending with a lingering aftertaste.

Zandvliet Wine Estate R 365
This 100% Shiraz has earned fame for its elegance, consistency and good value. It's made from selected grapes grown on the Kalkveld terroir of Zandvliet. Hand harvested, traditionally double fermented on the skins and matured in oak barrels (third full) for 24 months to achieve the elegance that is the hallmark of this flagship Zandvliet Wine, with its strong red colour with cerise tint, having young red fruit fragrances of plums, cherries and mulberries predominate. This Shiraz is excellent with red meats, venison, "South African traditional Braais" and casseroles.





Wine List

RED WINES per 750ml Bottle

OTHER CULTIVARS/BLENDS

Van Loveren Estate: River Red (Unwooded) R 140
A hugely popular, smooth red blend. Good upfront fruit and berries on the nose and palate. Soft tannins and a pleasant lingering palate.

Montagu Co-op: Merlot Ruby Cabernet R 170
50% Merlot and 50% Ruby Cabernet, unwooded. A ripe fruity wine made from specially selected grapes. Ideal to enjoy young or aged for a few years.

Van Loveren Estate: African Java Pinotage R 195
This interesting new blend reveals plenty fruit, well integrated with Mocha, chocolate and coffee flavours.

Arabella Estate: Merlot R 185
Succulent flavours of ripe plum and blackcurrant, enhanced by hints of coffee and chocolate. Soft tannins lend a firm structure and long soft finish. Goes well with beef and garlic sauce.

Robertson Winery: Cabernet Shiraz R 185
An elegant rich blend with sumptuous blackberry fruits shielding the Shiraz spice. Juicy with intense ripe plum fruit with well-balanced wood integration all around.

Kranskop Estate: Merlot R 305
This wine has a deep red colour with blueberry aromas. Well balanced fruit tannins are rounded by subtle French oak in a lingering aftertaste. Excellent ageing potential.





Wine List

CAP CLASSIC

Weltevrede Wine Estate

R 455

Philip Jonker Brut Entheos (Cap Classique)

This wine is bottled like the wines of Champagne and three years matured in the dark underground cellars of the Estate. 60% Chardonnay/40% Pinot Noir blend. Picked riper to show richness and attractive fruit at early stage. It has a lively mousse, creamy biscuit on the palate and long aftertaste. On its own or with oysters, Sushi and most light canapés, this is a vibrant Cap Classique to celebrate every day.

SPARKLING WINES

Montagu Co-op: Brut (Chenin Blanc)

R 195

An elegant crisp sparkling white wine with vibrant tropical fruit aromas and a lingering after taste.

Bon Courage Estate: Blush Vin Doux (Pinot Noir/ Muscat de Frontignan)

R 195

Adelightful pink carbonated sparkling wine with a slight tint of Muscat on the nose. Clean fruity and refreshing finish. A sparkling wine to accompany all the good things in life. Specially made for all the Bon Courage bubbly drinkers. Suitable for all occasions, Served well chilled.

White Wines Non-Alcoholic

Van Loveren Estate: Ravishing Rosé

R 150

An aromatic Rosé with rose petal and strawberry flavours.

Sparkling Wines Non-Alcoholic

Van Loveren Estate: Absolute Zero

R 175

Crisp tropical flavours on the palate, well balanced with a smooth finish.





Spirits / Liqueurs

Brandy

<i>Klipdrift</i>	R 20
<i>Richelieu</i>	R 20
<i>Drie Berge (5y)</i>	R 22
<i>K.W.V. (10 yr)</i>	R 38

Rum

<i>Spice Gold</i>	R 21
<i>Malibu</i>	R 22
<i>Captain Morgan Rum</i>	R 23
<i>Red Heart Rum</i>	R 23
<i>Bacardi</i>	R 23

Whisky

<i>Southern Comfort</i>	R 21
<i>Bells</i>	R 26
<i>J & B</i>	R 26
<i>Jack Daniels</i>	R 33
<i>Jameson Irish</i>	R 37
<i>Johnnie Walker Red</i>	R 30
<i>Johnnie Walker Black</i>	R 45
<i>Single malt</i>	R 63

Gin

<i>Gordon's Gin</i>	R 22
<i>Tanqueray Gin</i>	R 32
<i>Vale Gin</i>	R 42
<i>Clemengold Gin</i>	R 45

Other

<i>Smirnoff Vodka</i>	R 19
<i>Martini Rosso / Dry</i>	R 20
<i>Pimms</i>	R 26
<i>Tequila</i>	R 30
<i>Campari</i>	R 33

Liqueurs

<i>Amaretto</i>	R 38
<i>Amarula</i>	R 22
<i>Cointreau</i>	R 43
<i>Drambuie</i>	R 43
<i>Frangelico</i>	R 33
<i>Ginger Liqueur</i>	R 25
<i>Jagermeister</i>	R 30
<i>Kahlua</i>	R 28
<i>Sambuka Black</i>	R 30

Port / Muscadel / Sherries

<i>Cape Ruby Port</i>	R 28
<i>Montagu Muscadel</i>	R 28
<i>Old Brown Sherry</i>	R 25





Juice / Milkshakes

Juice

<i>Apple, Guava, Orange</i>	R 37
<i>Tomato Cocktail</i>	R 45
<i>Grape Juice Red</i>	R 52
<i>Grape Juice White</i>	R 52

Mineral Water

<i>Sparkling or Still (500ml)</i>	R 23
<i>Sparkling or Still (1L)</i>	R 39

Milkshakes

<i>Chocolate</i>	<i>Small</i> R 43
<i>Strawberry</i>	<i>Large</i> R 49
<i>Bubblegum</i>	
<i>Vanilla</i>	
<i>Coffee</i>	
<i>Salted Caramel</i>	

Soft Drinks / Beers & Ciders

Soft Drinks

<i>Coke/Cream Soda/ Fanta</i>	R 28
<i>Coke/Sprite Zero</i>	R 28
<i>Dry Lemon</i>	R 28
<i>Ginger Ale</i>	R 25
<i>Appletiser</i>	R 44
<i>Lemonade</i>	R 25
<i>Soda</i>	R 25
<i>Tonic</i>	R 25
<i>Original/Pink/Blue</i>	
<i>Red Bull</i>	R 50

Beers / Ciders

<i>Amstel Lager</i>	R 37
<i>Black Label</i>	R 35
<i>Castle Lager/Light/</i>	R 35
<i>Castle Double Malt</i>	R 35
<i>Heineken/Zero</i>	R 42
<i>Windhoek Draught</i>	R 46
<i>Breezer Blueberry</i>	R 42
<i>Brutal Fruit Ruby Apple</i>	R 39
<i>Hunters Dry</i>	R 42
<i>Savanna Dry/Light</i>	R 42
<i>Savanna Non-Alcoholic</i>	R 42

Craft Beer

<i>Bone Crusher Wit Beer</i>	R 65
<i>Slow Lager Beer</i>	R 65
<i>Just Naked Non-Alcoholic</i>	R 65

