

Chef George Jardine for

MOUNT NELSON HOTEL

As chef's, cooks, grillers, slicers and dicers of the Mount Nelson's kitchens we are fortunate to find ourselves in the Western Cape, surrounded by the lush farmlands of the Boland District where our organic vegetables are sourced, the Agulus and Benguela currents which provide a bounty of the freshest seafood and of course the Semi Arid Karoo where countless game and lamb roam free eating fynbos and wild herbs.

We have spent years sourcing supply from this veritable garden of life and our focus and efforts are not simply to find the best ingredients in quality and flavour but more so ingredients grown in season, using sustainable practices from farmers, producers and foragers who make as little impacted on the land and sea that provide these gifts.

Once these ingredients are in our kitchens, our efforts are then to show restraint and simplicity, use the knowledge and techniques from years of learning to create dishes that showcase the ingredient and its magical flavours and present our guests with a taste of the bounty from the land and sea we live by.



SIX SALDANHA BAY OYSTERS	250
Mignonette, lemon SF SD	
Green nam jim, cucumber and pickled daikon SF S G SD	
Crispy fried with aioli SF G GL E	
OSIETRA CAVIAR 30g F E GF D	4000
Buckwheat blini, chopped egg, parsley, onion, sour cream	
CHARCUTERIE D GL E SD	290
Neil Jewell's charcuterie, duck rillettes, chicken liver parfait, pickles and crusty bread	
CHARCUTERIE AND CHEESE D GL E SD	285
Neil Jewell's charcuterie, duck rillettes, chicken liver parfait, cremolate blue, forrest phantom goats, petti france brie, aged Gruyère, pickles and crusty bread	
SOY CURED NORWEGIAN SALMON F S G D S SD GL	250
Roasted brinjal chutney and pickled shimeji mushrooms	
RAW BEEF D GL MU E	280
Ground chalmar sirloin, mustard mayo, fried capers, gorgonzola, rocket and sourdough toast	

CHARRED TOMATO AND FENNEL SOUP WITH COCONUT YOGURT V VG GL	150
Oven roasted tomato and fennel soup, coconut yogurt, ashed crouton	
SWEET CORN, GINGER AND CRAB SOUP S D GL SF E	180
Creamed sweetcorn and ginger soup, Mozambique crab and basil mayonnaise	
SALDANHA BAY MUSSEL 500G/1KG SF GL G F	255 / 380
Steamed in coconut milk, south east asian aromatics, coriander and chili	
CAESAR SALAD F GL G V SD SF E	250
Add roast chicken (270), Mozambique prawns (285) or pancetta lardons (275)	
Baby gem lettuce, crouton, shaved parmesan, caesar dressing	
'GREENS' SALAD VG V GF	220
Green beans, cucumber, baby marrow, avocado, rocket and baby gem, toasted pumpkin seeds, olive oil and lemon vinaigrette	

CHEESE BURGER GL SS D SD G E	250
100% Angus beef, potato bun, caramelised onion, aioli, mature cheddar, lettuce, tomato, pickled cucumber and red onion	
VEGAN MUSHROOM BURGER VG GL SS SD	230
Black bean and mushroom patty, potato bun, caramelised onion, vegan mozzarella, lettuce, tomato, pickled cucumber and red onion	
TIKKA CHICKEN FOLD OVER GL G D SD	230
Garlic naan, pickled cucumber, carrot salad, yogurt and lemon atchar	
THE 'NELLIE' CLUB SANDWICH D GL E	250
<i>Choose between white, whole wheat or sourdough</i> Iceberg lettuce, tomato, mature cheddar, chicken, mayonnaise, avocado, bacon, fried egg	
CHALMAR BEEF SIRLOIN (150G/300G) GF D	320 / 380
Peppercorn sauce, fine green beans, hand cut chips	
CHALMAR BEEF FILLET (250G) GF D	450
Mushroom ragout, roasted new potatoes and broccoli	
GRILLED MOZAMBIQUE PRAWNS (6) SF D GF	520
Mozambique prawns, savoury fried rice, green salad, lemon butter sauce	
BEER BATTERED KINGKLIP F G GL	360
<i>Sustainably sourced from the Indian and Atlantic oceans</i> Aioli, hand cut fries and side green salad	
BUTTERNUT RAVIOLI E D GL	320
Beurre noisette, baby spinach, crispy sage and parmesan	
CHEF'S SIGNATURE VEGETABLE RAMEN VG GF G S	300
Spiced vegetable broth, rice noodle, shitake, nori, tofu, chickpea tempeh	
CHEF'S SIGNATURE CURRY D GL G SD	350
<i>Chicken, lamb or vegetables</i> Basmati rice, poppadoms, sambals, potato samosas and roti	
LINE CAUGHT FISH OF THE DAY F	350
<i>Please enquire for further information, garnish and presentation</i> Sustainably sourced, line caught by small scale fisheries	

SOUTH AFRICAN CHEESE SELECTION D GL SD N V Served with condiments, dried fruit and crackers	260
SEASONAL FRUIT PLATTER VG Served with fruit sorbet	150
VANILLA CRÈME BRÛLÉE D E GL Served with berry sorbet and croissant crisp	135
BAKED CHEESECAKE D E GL Served with chantilly cream and berry compote	135
CAKE OF THE DAY D E GL Served with chantilly cream	135
VALRHONA CHOCOLATE TART D E GL Served with salted caramel ice cream	150
HOMEMADE SCONES WARM FROM THE OVEN D GL E Served with vanilla cream and homemade strawberry jam	110
ICE-CREAM AND SORBET SELECTION D E <i>Please enquire for flavours of the day</i> Freshly churned ice creams and sorbets	130

Joostenberg Noble Late Harvest	105
Klein Constantia Vin De Constance 2019	430
Mullineux Straw Wine	110
Vergelegen Semillion Straw Noble Late Harvest	110
Allesverloren Cape Vintage Fortified Wine	95
De Krans Cape Vintage Fortified Wine	130
De Krans Cape Tawny Fortified Wine	95
Beyerskloof Lagare Fortified Wine	95
Ramos Pinto Quinta Do Bom Retiro 30 Year Old Port	300

FOOD AND BEVERAGE ALLERGY INFORMATION

Should you have specific nutritional requirements or allergens, please do let us know and we will do our best to accommodate your preferences. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

SS - Sesame Seed, C - Celery, GL - Gluten, E - Eggs, F - Fish, L - Lupin, MU - Mustard,
S - Soya, SD - Sulphur Dioxide, G - Garlic, N - Nuts, D - Dairy, SF - Shellfish / Molluscs / Crustacean,
VG - Vegan, V - Vegetarian, GF - Gluten Free, A - Alliums