



MONNEAUX
RESTAURANT

SEAFOOD & WINE PAIRING MENU

FIRST TASTES

ACCOMPANIED BY A GLASS OF HENDRIK LODEWYK CC

pêcheur board to share, homemade smoked mussels, crispy patagonian squid, smoked trout ribbons, snoek pâte, wild rocket, lemon & pepper dressing, rye bread

or

yellowtail citrus ceviche, coconut milk, capsicum puree, coriander, garden mint, tomato oils, lemon pearls, bird's eye chili

or

fresh saldanha bay mussels, thai broth, cilantro, lemongrass, chili

SIGNATURE PLATES

ACCOMPANIED BY A GLASS OF DU PREEZ SAUVIGNON BLANC

squid ink pappardelle & prawn pasta, prawn bisque, green chili, saffron

or

herb-crusted line fish, salt & vinegar gnocci, dashi beurre blanc, baby marrow, braised baby leeks, tomato