

WINE FLIGHT TASTING

 \mathbf{Q}

White wine flight: R85 pp Little Rock Rosé 2024 R85 pp Little Rock Blanc 2023 Savignon Blanc 2023 Chardonnay 2023 R100 pp Little Rock Rosé 2022 Cabernet Savignon 2020 Syrah 2020 7 wine flight: Little Rock Rosé 2024 R155 pp Little Rock Rosé 2023 R155 pp Little Rock Rosé 2023 R155 pp Little Rock Rosé 2024 R155 pp Little Rock Rosé 2023 R155 pp Little Rock Rosé 2024 R155 pp Little Rock Rosé 2023 R157 pp Little Rock Rosé 2024 R157 pp Little Rock Rosé 2023 R157 pp Savignon Blanc 2023 R170 pp Niko whine flight: R170 pp Miko whine flight: R170 pp Miko whine flight: R170 pp Miko whine Right: R260 pp Savignon Blanc 2023 Paired with black bean and cont taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonary 2023 Paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E) Syrah 2020 Paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E) <t< th=""><th></th><th>T</th></t<>		T
Little Rock Blanc 2023 Sauvignon Blanc 2023 Chardonnay 2023R100 ppLittle Rock Rouge 2022 Cabernet Sauvignon 2020 Syrah 2020R100 ppJ vine flight: Little Rock Rosé 2024 Little Rock Blanc 2023 Sauvignon Blanc 2023 Chardonnay 2023 Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syrah 2020R155 ppMite Withe Blanc 2023 Sauvignon Blanc 2023 Chardonnay 2023 Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syrah 2020R155 ppMiko Winte Chardonnay 2023 Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syrah 2020R170 ppMiko White Chardonnay 2023 Divisor Ref Syrah 2020R170 ppSauvignon Blanc 2023 Chardonnay 2023 parted with blanc 2023 paired with blanc 2023 paired with palke Loten and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with palke Loten and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with palke Loten and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with palke Loten and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with palke Loten and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with palke Loten and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with palke Loten and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with palke Loten and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with palke Loten	White wine flight:	
Sawignon Blanc 2023 Chardonnay 2023 Red wine flight: R100 pp Little Rock Rouge 2022 Cabernet Sawignon 2020 Syrah 2020 7 wine flight: R155 pp Little Rock Rosé 2024 Little Rock Rolanc 2023 Sawignon Blanc 2023 Chardonnay 2023 Little Rock Rouge 2022 Cabernet Sawignon 2020 Syrah 2020 Miko wine flight: R170 pp Miko White Chardonnay 2023 Miko White Chardonnay 2023 Miko White Chardonnay 2023 Miko White Chardonnay 2023 Date of the Sawignon 2020 Syrah 2020 Miko wine flight: R170 pp Sawignon Blanc 2023 Paired with paico crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E) Syrah 2020 CK Kids tasting: R55 pp CK Kids tasting: R55 pp Little Rock Rouge 2022 CK Kids tasting: R55 pp Little Rock Rouge 2023 CK Kids tasting: R55 pp Little Rock Rouge 2023 CK Kids tasting: R55 pp Little Rock Rouge 2024 CK Kids tasting: R55 pp Little Rock Rouge 2025 CK Kids tasting: R55 pp Littl	Little Rock Rosé 2024	R85 pp
Chardonnay 2023R100 ppLittle Rock Rouge 2022R100 ppLittle Rock Rouge 2023R100 ppZyrah 2020Zyrah 2020Z wine flight:R155 ppLittle Rock Rosé 2024R155 ppLittle Rock Rosé 2023R155 ppLittle Rock Rouge 2023R100 ppChardonnay 2023R100 ppLittle Rock Rouge 2022R100 ppChardonnay 2023R100 ppWiko Wine flight:R100 ppMiko wine flight:R100 ppMiko Wine flight:R100 ppMiko Wine Chardonnay 2023R100 ppSurgen of Blanc 2023R260 pp	Little Rock Blanc 2023	
Red wine flight:R100 ppLittle Rock Rouge 2022 Cabernet Sauvignon 2020 Syrah 2020R100 pp7 wine flight:R155 ppLittle Rock Rosé 2024 Little Rock Rosé 2023 Sauvignon Blanc 2023 Chardonnay 2023 Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syrah 2020R155 ppMiko wine flight:R170 ppMiko wine flight:R170 ppMiko wine flight:R170 ppMiko wine flight:R170 ppMiko wine flight:R260 ppSourcet tasting: Sauvignon Blanc 2023 Daired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 maired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga)Cournet tasting: Sauvignon Blanc 2023 paired with pilled beef fillet, parmesan and balsamic reduction (M) (Sp)CK Kiot stating:R50 pp	Sauvignon Blanc 2023	
Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syna 2020R155 pp7 vine flight:R155 ppLittle Rock Roise 2024 Little Rock Roise 2023 Chardonnay 2023 Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syna 2020R150 ppMiko wine flight: Miko White Chardonnay 2023 Miko Red Synah 2018R170 ppSourignon Blanc 2023 Divignon Blanc 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (Mu) (Vg) (Ga) Chardonay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (M) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (M) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (M) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (M) (M) (M) (M) (M) (M) (M) (M) (M) (M	Chardonnay 2023	
Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syna 2020R155 pp7 vine flight:R155 ppLittle Rock Roise 2024 Little Rock Roise 2023 Chardonnay 2023 Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syna 2020R150 ppMiko wine flight: Miko White Chardonnay 2023 Miko Red Synah 2018R170 ppSourignon Blanc 2023 Divignon Blanc 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (Mu) (Vg) (Ga) Chardonay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (V) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (M) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (M) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (Sp) (M) (E) Synah 2020 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Sp) (M) (M) (M) (M) (M) (M) (M) (M) (M) (M	Red wine flight:	R100 pp
Syrah 2020R155 pp1 title Rock Rosé 2024R155 ppLittle Rock Rosé 2023R155 ppLittle Rock Rouge 2023Chardonnay 2023Chardonnay 2023Little Rock Rouge 2022Cabernet Sauvignon 2020Syrah 2020Syrah 2020Miko wine flight:Miko wine flight:R170 ppMiko Red Syrah 2018R260 ppSourcet tasting: Sparied with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E)Syrah 2020Syrah 2023Daired with pinkle cheef fillet, parmesan and balsamic reduction (M) (Sp)CK Kids tasting:R250 pp	Little Rock Rouge 2022	
7 wine flight:R155 ppLittle Rock Rosé 2024R155 ppLittle Rock Blanc 2023Savignon Blanc 2023Chardonnay 2023Little Rock Rouge 2022Cabernet Savignon 2020Syrah 2020Syrah 2020R170 ppMiko wine flight:R170 ppMiko White Chardonnay 2023R170 ppJuiko White Chardonnay 2023R260 ppSourcet tasting: Savignon Blanc 2023 paired with plack bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga)Chardonnay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E)Syrah 2020CK Kids tasting:R260 pp	Cabernet Sauvignon 2020	
Little Rock Rosé 2024R155 ppLittle Rock Blanc 2023Sauvignon Blanc 2023Chardonnay 2023Little Rock Rouge 2022Cabernet Sauvignon 2020Syrah 2020Syrah 2020Miko wine flight: Miko White Chardonnay 2023 Miko Red Syrah 2018R170 ppSournet tasting: Sauvignon Blanc 2023 paired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga)R260 ppChardonnay 2023 paired with grilled beef fillet, parmesan and balsamic reduction (M) (Sp) (V) (E) Syrah 2020R260 ppCK Kids tasting:R250 pp	Syrah 2020	
Little Rock Blanc 2023 Sauvignon Blanc 2023 Chardonnay 2023 Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syrah 2020 Miko wine flight: R170 pp Miko White Chardonnay 2023 Miko Red Syrah 2018	7 wine flight:	
Sauvignon Blanc 2023 Chardonnay 2023 Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syrah 2020 Miko wine flight: R170 pp Miko White Chardonnay 2023 Miko Red Syrah 2018 R260 pp Gournet tasting: Sauvignon Blanc 2023 paired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E) Syrah 2020 paired with grilled beef fillet, parmesan and balsamic reduction (M) (Sp)	Little Rock Rosé 2024	R155 pp
Chardonnay 2023 Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syrah 2020 Miko wine flight: Miko White Chardonnay 2023 Miko Red Syrah 2018 R170 pp R260 pp R	Little Rock Blanc 2023	
Little Rock Rouge 2022 Cabernet Sauvignon 2020 Syrah 2020 Miko wine flight: Miko White Chardonnay 2023 Miko Red Syrah 2018 Sourmet tasting: Sourmet tasting: Source tastin	Sauvignon Blanc 2023	
Cabernet Sauvignon 2020 R170 pp Miko wine flight: R170 pp Miko White Chardonnay 2023 R170 pp Miko Red Syrah 2018 R260 pp Sourmet tasting: R260 pp Sauvignon Blanc 2023 R260 pp paired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) R260 pp Chardonnay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E) Syrah 2020 paired with grilled beef fillet, parmesan and balsamic reduction (M) (Sp) CK Kids tasting: R95 pp	Chardonnay 2023	
Syrah 2020R170 ppMiko wine flight: Miko White Chardonnay 2023 Miko Red Syrah 2018R170 ppSourmet tasting: Sauvignon Blanc 2023 paired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga)R260 ppChardonnay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E) Syrah 2020 paired with grilled beef fillet, parmesan and balsamic reduction (M) (Sp)R95 pp	Little Rock Rouge 2022	
Niko wine flight:R170 ppMiko White Chardonnay 2023Miko Red Syrah 2018Sourmet tasting: Sauvignon Blanc 2023 paired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga)R260 ppChardonnay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E)Syrah 2020 paired with grilled beef fillet, parmesan and balsamic reduction (M) (Sp)R95 pp	Cabernet Sauvignon 2020	
Miko White Chardonnay 2023 Miko Red Syrah 2018	Syrah 2020	
Miko Red Syrah 2018 R260 pp Sourmet tasting: Sauvignon Blanc 2023 paired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) R260 pp Chardonnay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E) Syrah 2020 paired with grilled beef fillet, parmesan and balsamic reduction (M) (Sp) CK Kids tasting: R95 pp	Miko wine flight:	R170 pp
Gourmet tasting: R260 pp Sauvignon Blanc 2023 paired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E) Syrah 2020 paired with grilled beef fillet, parmesan and balsamic reduction (M) (Sp) CK Kids tasting: R95 pp	Miko White Chardonnay 2023	
Sauvignon Blanc 2023 paired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E) Syrah 2020 paired with grilled beef fillet, parmesan and balsamic reduction (M) (Sp) CK Kids tasting:	Miko Red Syrah 2018	
Sauvignon Blanc 2023 paired with black bean and corn taquito with chipotle mayonnaise, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga) Chardonnay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E) Syrah 2020 paired with grilled beef fillet, parmesan and balsamic reduction (M) (Sp) CK Kids tasting:		
Chardonnay 2023 paired with panko crusted goat's cheese and tahini dressing (G) (M) (Ss) (Sp) (V) (E) Syrah 2020 paired with grilled beef fillet, parmesan and balsamic reduction (M) (Sp) CK Kids tasting:	Sauvignon Blanc 2023	R260 pp
paired with grilled beef fillet, parmesan and balsamic reduction (M) (Sp) CK Kids tasting: R95 pp	Chardonnay 2023	
	Syrah 2020	
A variety of 3 juices paired with a surprize sweety box	CK Kids tasting:	R95 pp
	A variety of 3 juices paired with a surprize sweety box	/

(C) Celery (Cl) Cereals with gluten (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan.

Our menus celebrate the finest ingredients that have made a short journey from source to your fork, and the wines from our very own vineyard - so when you dine with us, think of it as you helping the environment, one bite (or sip) at a time!

MONT 💞 ROCHELLE

SIR RICHARD BRANSON'S SOUTH AFRICAN HOTEL AND VINEYARD

WHITE WINES

Little Rock Rosé 2024

R750

Made in Provance-style, with an exquisite light coral colouring, this wine exhibits an abundance of red current, citrus and Turkish delight; with subtle nuances of delicate perfume. The blend consists of two different vineyards of Grenache Noir. Flavours of strawberries, Turkish delight and a fresh lively balanced acidity neatly ties the everyday rosé together.

Little Rock Blanc 2023

R125 R750

R125

A blend of four different cultivars – 62% Sauvignon Blanc, 9% Chardonnay, 12% Viognier and 17% Semillon – this wine is pale straw green in colour with golden hues and exhibits an abundance of stone fruit and tropical aromas reminiscent of peaches, apricots, and perfume with subtle spice nuances. Flavours of fruit salad and fresh lively acidity neatly ties this wine together.

Sauvignon Blanc 2023

R139 R834

R175

R440

A fruit driven style of Sauvignon Blanc which portrays a melange of tropical fruit aromas and a broad palate that has lovely freshness and complexity. Pale straw with green tinges. This wine displays fresh black current, passion fruit, gooseberries and lime on the nose. After this period the different components were carefully blended and bottled with 14% Semillon was added to the blend to broaden the mid pallet and add extra complexity and mouth coating texture, whilst still offering a fresh and mineral appeal.

Chardonnay 2023

The grapes were carefully selected before undergoing gentle whole bunch pressing. The wine was then inoculated with cultured yeasts that favour aroma and flavour development in the wine. The wines were aged in 80% French oak (10% 1st fill and the balance in 2nd 3rd fill) with 20% in a cement egg to preserve aromatics and freshness.

Miko White Chardonnay 2023

R2640

R1050

100% Chardonnay with 50% Malolactic Fermentation is employed to add texture to the wine. Straw green in colour with golden hues, the nose conjures images of beautiful stone fruit nuances with lovely fresh citrus lime and orange peel tones, including butterscotch, almonds, oatmeal and honey. The palate is complex and well balanced by a finely judged and elegant toasty oak component.

Little Rock Rouge 2022

RED WINES

R125 R750

A blend of 50% Cabernet Sauvignon, 30% Syrah and 20% Cabernet Franc, this wine is deep red in colour and displays opulent dark berry fruit, such as dark cherries, sweet plums and mulberries. The palate has a long, vibrant and juicy finish with very elegant tannins.

Cabernet Sauvignon 2020

R255 R1530

Classic in style with a lovely tannin structure and nuances of eucalyptus, cassis and blackcurrant, this wine is ruby red in colour with youthful purple hues. It displays an array of classic cigar box characteristics that are neatly integrated with layers of black fruits and pencil shavings. The palate is a delicate balance of opulent fruit and acidity with tannins that are well defined and silky in texture.

Syrah 2020

R255 R1530

Maturation in 100% French oak barrels for 18 months, 15% of which was new, added fine structure and smoothness to the wines' profile. Youthful in appearance, on the nose there is generous amounts of violets, intense red fruits and white pepper. The palate displays some juicy red fruit and spice, with leathery undertones , yet remains fresh and elegant.

Miko Red Syrah 2018

R620 R3720

Maturation in barrel was employed for 24 months in 80% new oak barriques, with the balance being 2nd and 3rd fill. A course filtration was employed prior to bottling. Remarkably youthful with both purple and garnet hues, a classic Syrah boasting black fruits, spice and savoury aromatics with flavours of blackcurrant and olive tapenade on a silky tannin profile.

