

## SNACKS & BOARDS

Morgenster Kalamata  
& Nocellara Olives R55

Mushroom Arancini R70

Wood-fired Garlic  
& Rosemary Focaccia R65

Salt & Pepper Squid R65

Charcuterie & Cheese Board R195



## SIDES

R35 each

Hand-cut chips

Sweet potato chips

Parmesan Mashed Potato

Sautéed / creamed spinach,  
morgenster lemon olive oil

Sautéed broccoli & almonds



# BOTANICUM

AT MORGENSTER

## STARTERS

Seasonal Soup R80  
morgenster lemon olive oil,  
warm ciabatta

Burrata R135  
grilled courgette, spring onion, hazelnut,  
morgenster olive oil

Pan fried Calamari R105  
citrus, garlic & parsley

Pan-roasted Aubergine R85/R125  
sweetcorn velouté, whipped feta, herb oil

Pan seared Salmon Trout R95  
lemongrass & coconut velouté,  
charred lemon

Steak Tartare R95/R165  
shitake mushrooms, egg yolk, melba toast

## SALADS

Pear & Ricotta Salad R115  
puglia ricotta, rocket, tomato, avo,  
pear, pecan nuts

Caesar Salad R105  
cos lettuce, ciabatta croutons,  
white anchovies, soft-boiled egg  
add avo R25 add bacon / chicken R30

Biltong & Feta Salad R125  
kiwi, pickled red onion

## MAINS

Seared Yellowfin Tuna R225  
rocket, fennel, red onion, apple,  
black pepper dressing

Beer battered Hake R160  
hand-cut chips, pea salsa, tartare sauce

Daily Risotto SQ  
parmesan, morgenster olive oil

Herb-crusted Pork Tender-loin R185  
grilled zucchini, zucchini purée,  
roasted baby tomatoes

Roasted Pork Belly R195  
mango purée, pickled apple  
& rocket salad

Homemade Tagliatelle R135  
artichoke, cherry tomato, goats cheese,  
morgenster olive oil

## GRILLS

Karoo Lamb Cutlets R205  
beetroot purée, sundried tomatoes,  
basil mint pesto

Cut of the Day SQ  
selected daily from ethical butchers,  
hand-cut chips

Beef Burger R145  
200g grass fed beef, bacon,  
mustard cream, hand-cut chips

## SOURDOUGH PIZZA

Neapolitan style 48 hour fermented dough

Margherita R105  
tomato, basil, mozzarella, parmesan

Regina R120  
gypsy ham, mushrooms

Mushroom R130  
bianco - confit garlic, parmesan, rosemary

Italian Fennel Sausage R135  
baby spinach, caramelised onion

Anchovy R140  
olives, capers, parmesan

Bacon R155  
feta, avo

Lamb R160  
aubergine, red peppers, baby spinach,  
balsamic glaze

Burrata R185  
parma ham, rocket

## DESSERTS

Affogato R55  
home-made vanilla ice cream, espresso

Doughnuts R65  
cinnamon sugar, vanilla custard

Dark Chocolate Fondant R70  
vanilla ice cream, cinnamon crumble

Amarula & White Chocolate  
Creme Brûlée R75  
poppy seed biscotti



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sustainable paper