



Morgenhof Menu



Our summer garden Restaurant extends beneath the hanging vines and grand old oak trees.

In the winter, we provide a roaring fire, so move indoors to the restaurant and indulge in the warmth of good company, exceptional cuisine, fine wines and, of course, historic charm!

Our chefs offer a selection of fresh fish, prime beef and vegetarian dishes with the finest produce from local farmers and suppliers.



Morgenhof Summer Menu

Starter

Chilled Strawberry & Champagne soup	R45.50
<i>Served with crème fraiche and a Balsamic reduction.</i>	
Wine recommendation: Morgenhof Brut Reserve	
Smoked Salmon Carpaccio	R90.00
Accompanied by Horseradish, pickled Beetroot, Orange segments, Radish and preserved Lemon.	
Wine recommendation: Sauvignon Blanc / Chenin Blanc	
Classic Morgenhof Sesame Chicken Salad	R55.00
<i>Sesame crusted Chicken strips on a bed of crisp salad, Cucumber, Cherry Tomatoes and a Honey and Balsamic dressing.</i>	
Wine recommendation: Sauvignon Blanc / Chardonnay	
Chiffonade Spinach salad	R60.00
<i>With crispy Bacon, toasted Almonds, grated Egg, Cherry Tomato, Blue cheese & Garlic croutons.</i>	
Wine recommendation: Brut Reserve / Fantail Pinotage Rosé	
Smoked Duck salad	R80.00
<i>With Walnuts and a Chocolate & Vanilla Balsamic glaze.</i>	
Wine recommendation: Chenin Blanc / Sauvignon Blanc	
Pan fried Chicken Livers	R45.00
<i>With classic red wine sauce and Melba toast.</i>	
Wine recommendation: Cabernet Franc / Merlot-Cabernet Franc	

Main Course

Beef Fillet Medallions

R195.00

Pan fried Beef medallions topped with baby Tomatoes and Bocconcini cheese

And a Pesto mash.

Wine recommendation: Cabernet Sauvignon / The Estate

Kudu Fillet

R195.00

Served with smoked Sweet Potato, Cranberry sauce and topped with

Sweet potato crisps with vegetables of the day.

Wine recommendation – Morgenhof Pinotage

Grilled Chicken Fillet

R130.00

With a Corn salad and Lime & Coriander dressing.

Wine recommendation: Sauvignon Blanc

Aubergine Cannelloni

R140.00

Filled with Goats cheese and a homemade Tomato sauce.

Wine recommendation: Chardonnay / Chenin Blanc

Nelly's vegetable stack

R105.00

Butternut, Aubergine, baby Marrow, Red Pepper & Red Onions stack. Topped

With Haloumi & Parmesan and a Mozzarella Mushroom and Prego Tomato relish

On the side

Wine recommendation: Cabernet Franc / Fantail Pinotage

Line Fish of the day

SQ

With Artisan vegetables, Broccoli wontons and a lemon & Dill Aioli.

Wine recommendation: Chenin Blanc / Fantail Rosé

Greek Lamb Burger

R145.00

A succulent spicy Lamb patty in a Pita pocket with tzatziki and Potato

Wedges.

Wine recommendation: Cabernet Sauvignon / Merlot-Cabernet Franc

Kiddies Meals (Kids under 12 years old)

Burger (Beef or Chicken)

R45.00

Served with potato chips.

Chicken strips

R45.00

Served with potato chips.

Pizza

R45.00

Served with toppings of the day.

Please ask waiter.

Sweet Treat

R30.00

Ice cream with chocolate sauce.

Platters & Open Sandwiches

Cheese platter

R155.00

Selection of Cheeses

Biltong pate, Makataan, Green Fig preserve, Mixed nuts, Dried mixed fruits, fresh fruit and biscuits.

Wine recommendation – Morgenhof Merlot / Morgenhof Cabernet Sauvignon

Antipasto platter

R145.00

*Bacon wrapped Jalapenos, bread sticks with Prosciutto, Salami, Pork and Chicken terrine
Buffalo mozzarella, marinated olives, Mushrooms, sundried Tomatoes and pickled Aubergine
Summer fruit salsa and Pesto Hummus.*

Wine recommendation – Morgenhof Merlot/Cabernet Franc – Fantail Pinotage

Open Sandwiches

(Choose between Ciabatta, Health Bread or Tortilla)

Kudu Trencher

R95.00

Wine recommendation – Merlot/Cab. Franc & Cabernet Franc

Mediterranean vegetables, grilled Haloumi, Basil Pesto & Hummus

R95.00

Wine recommendation – Morgenhof Chardonnay / Morgenhof Chenin Blanc

Grilled Chicken, Avo, Bacon, Tomato Coriander & Red Onion Salsa

R95.00

Wine recommendation – Morgenhof Chardonnay / Morgenhof Sauvignon Blanc

Smoked Salmon with minted Caper aioli, cream cheese and Cucumber

R95.00

Wine recommendation – Morgenhof Chenin Blanc

Sandwiches served with a choice of Potato Chips or Salad

Dessert

Amarula Ice cream

Served in a wafer Tuli basket.

R55.00

Frozen Chocolate Mousse

Served with Morgenhof Port sauce.

R48.00

Cheese Cake

With homemade Orange marmalade.

R45.00

Carrot cup cake

R35.00



Morgenhof Wine List

White Wines

B / G

Chenin Blanc 2016/7

R100.00 / R25.00

This wood- matured wine has a combination of dried apricots, peach, lime and a good deal of caramel, followed by a full flavoured palate with balanced acidity and crispness.

Chardonnay 2015

R70.00 / R18.00

The nose is shows of Kiwi, Pineapple and Lime, These Zesty flavours follow through creating a crisp palate with subtle wood integration, creating rich velvety texture.

Sauvignon Blanc 2017

R50.00 / R13.00

This Wine has flavors of green pepper and gooseberries on the nose, followed by a full palate with a clean mineral crispness that lingers delicately on the aftertaste.

Red Wines

B / G

Merlot 2012

R75.00 / R20.00

A ruby coloured wine with rich flavors of black cherry, mulberry and Mixed spice with a long and lingering finish.

Cabernet Sauvignon 2013

R70.00 / R18.00

The ruby red coloured wine has dominate flavors of black berries, cassis and Savoury delights. These flavors follow through on the palate which Has a firm tannin structure.

Cabernet Franc Vintage Select 2013

R75.00 / R20.00

This garnet coloured wine has complex notes of mulberries cassis, pencil shavings And cigar box.

Merlot/ Cabernet Franc 2012

R60.00 / R17.00

A blend of 66%Merlot and 34% Cabernet Franc, this lovely blend has dark fruit Flavours on the nose, with rich berry flavors on the palate.

Pinotage Vintage Select 2013

R75.00 / R20.00

A full-bodied red wine - dense in colour and bold in flavour displaying notes of blackberry, tobacco, liquorice and dark chocolate. It has a pleasant long finish supported by ripe tannins and is best served with venison, ostrich or mature cheeses. Recommended ageing for a further 10 years from vintage.

Malbec Vintage Select 2014

R350.00

Crimson in colour accompanied by bold flavours of Mulberry, Black Cherries and hints of Cilantro leaf. Well balanced tannins with a lingering Red Fruit finish.

Morgenhof Estate 2012

R205.00 / R50.00

This signature wine from Morgenhof is a Bordeaux blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot. Full ripe flavours of Black Berries, Prune & Black Cherries entice on the nose. These flavors follow through to the layered and complex palate with added hints of Dark Chocolate and mixed spice.

Cap Classique

B / G

Morgenhof Brut 2010

R150.00 / R45.00

The Method Cap Classique has a Biscuity nose with flavours of Green Apples. The palate is elegantly fresh with hints of Peaches and Passion fruit ending with a lingering fruit finish.

Port

B / G

Cape Late Bottled Vintage 2004

R100.00/ R25.00

Fantail Rosé

B / G

Pinotage Rose 2016

R40.00 / R11.00

A light Salmon colour, This Popular Low alcohol wine, shows flavours of strawberries and Cream on the nose.

Fantail Red Wine

B / G

Pinotage 2014

R65.00 / R16.00

A well-structured red wine with generous notes of red Berry fruit, ripe plums and a hint of spice.



Sodas

Juice	R24.00
Coke / Fanta Orange / Sprite/ Cream Soda / Coke Light	R22.00
Soda Water / Lemonade	R18.00
Roses Cordial (Passion Fruit/ Lime /Cola Tonic)	R10.00
Appletiser / Grapetiser (Red or White)	R26.00
Lipton Lemon or Peach Ice tea	R26.00
Rock Shandy	R35.00
Mineral Water 1L	R28.00
Mineral Water 500ml	R22.00



Beers and Cider

Castle Lager	R24.00
Black Label	R24.00
Castle Light	R26.00
Windhoek Lager	R26.00
Windhoek Light	R26.00
Heineken	R28.00
Savanna Dry	R26.00

Hot beverages

Filter Coffee	R20.00
Cappuccino	R25.00
Espresso	R19.00
Double Espresso	R22.00
Hot Chocolate	R28.00
Ceylon or Rooibos Tea	R16.00
Earl Grey Tea	R18.00

Café Latte
Choco- Chino

R28.00
R28.00



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