

MURATIE

s t e l l e n b o s c h

BREAKFAST MENU

HEALTHY BREAKFAST BOWL

Home-made muesli | Greek yoghurt | Fresh seasonal fruit
Local honey

75

CYCLIST CROISSANT

Crisp croissant | Bacon | Roasted tomato | Scrambled eggs
Fries

85

MURATIE CLASSIC BREAKFAST

Fried eggs | Bacon | Mushrooms | Tomato
Toasted farm loaf

75

CONTINENTAL CROISSANT

Brie | Rocket | Salami | Onion marmalade
Fries

85

FARMYARD OMELETTE

Three-egg omelette | Bacon | Matured cheddar | Caramelised
onions
Sautéed mushrooms | Tomatoes

90

AVOCADO BREAKFAST

Toasted farm loaf | Cream cheese | Avocado | Feta | Poached
eggs
Basil pesto | Rocket

85

GREAT FOR SHARING

CHEESE & CHARCUTERIE PLATTER

A selection of hand-crafted, locally produced cured meats & cheeses

Olives | Pickles | Baby tomatoes | Seasonal fruits

Home-made bread

190

LOCAL ARTISANAL CHEESE PLATTER

A unique selection of hand crafted, locally produced cheeses

Olives | Pickles | Baby tomatoes | Seasonal fruits

Home-made bread

160



STARTERS

BOBOTIE SAMOOSAS

Five crisp Cape Malay beef samoosas

Sweet and spicy dipping sauce

75

Laurens Campher Blended White

HALOUMI & AVOCADO

Fried haloumi cheese | Grilled zucchini | Pickled cucumber ribbons

Sliced avocado | Zesty lime & poppy seed dressing

95

Muratie Melck's Sauvignon Blanc

SMOKED SRINGBOK CARPACCIO

Springbok Carpaccio | Pickled beetroot | Red onion

Crispy fried capers | Parmesan cheese | Garden rocket | Balsamic reduction

115

Ronnie Melck Shiraz

CAPRESE BOCCONCINI

Mixed Heirloom tomatoes | Basil pesto | Sliced radish

Garlic bruschetta

85

Laurens Campher Blended White

LIGHT LUNCH

THE ARANCINI

Crisp risotto balls with a decadent blue camembert cheese centre

Arrabbiata sauce | Basil pesto | Parmesan cheese

125

Laurens Campher Blended White

NORWEGIAN SALMON

Oven baked Salmon | Black bean & lentil salad | Hummus

Mediterranean gremolata

195

Isabella Chardonnay / Lady Alice MCC

CAESAR SALAD

Inhouse Smoked chicken | Cos lettuce | Caesar dressing

Parmesan cheese | Poached egg

125

Lady Alice MCC

SQUID INK ROSOTTO

Pickled squid | Dill & Lemon oil

160

Laurens Campher Blended White

SMOKED PASTA

Spaghetti | Herb salsa Verde | Smoked pumpkin puree

Wild mushrooms | Toasted seeds

125

Isabella Chardonnay

HEARTY FARM LUNCH

LAMB SHANK

Slow braised Karoo-style lamb shank | Rich lamb jus

Creamed potatoes | Caramelised carrots | Seasonal garden vegetables

210

Ansela van de Caab

KAROO AFVAL

Slow cooked lamb afval, lightly curried

Fragrant rice | Caramelised carrots | Beetroot salad

165

Ronnie Melck Shiraz

WAGYU BEEF BURGER

180g Pure Wagyu beef patty | Wild Mushroom & truffle cream

Fries | Paprika mayo

165

Melck's Blended Red

SLOW ROASTED PORK BELLY

Roasted pork belly with crisp crackling

Horseradish infused potato | Roasted shallots

Honey squash purée | Pickled red cabbage | Smoked apple cream

sauce

185

Alberta Annemarie Merlot

FILLET STEAK

Fillet Steak | Potato rösti | Beans | Wild mushrooms | Red wine jus

240

Martin Melck Cabernet Sauvignon

DESSERTS

PANNA COTTA WITH PEACHES

Vanilla Yoghurt panna cotta
Peach & brandy purée | Sliced peach | Salted seed cracker crumb

75

Amber Forever

LEMON CRUMBLE

Zesty lemon & coconut tart | Lemon curd | Berry coulis | Chantilly
Cream
Coconut meringue

75

Amber Forever

SUMMER PAVLOVA WITH BERRIES

Vanilla Chantilly cream | Crisp meringue shards | Fresh berries

75

Amber Forever

HOME MADE ICE CREAM

A frozen classic | Ask your waitron

65

Cape Ruby

KIDDIES SELECTION

(UNDER 12'S ONLY)

MAC 'n CHEESE NUGGETS

Crispy Mac and Cheese

55

BEEF BOLOGNAISE

Classique bolognaise mince | Served on spaghetti

60

CHICKEN BURGER

Crumbed chicken patty | Cheddar cheese | Fries

70

VANILLA ICE CREAM



Served with cookie crumble | What can go wrong

50

HOT BEVERAGES

Americano Espresso Macchiato	20
Cappuccino	25
Hot Chocolate	35
Latte	30
Red Cappuccino	29
Tea	20

COLD BEVERAGES

Soft drinks	25
Appetizer	25
Iced Tea	25
750 ml Water	 30
350 ml Water	 15



*Our glass bottles are recycled on site to lower our carbon footprint.
Please do not remove from premises.*

CRAFT BEER


Local Craft Beer	50
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Please ask your waitron

MURATIE

stellenbosch

MURATIE WINE SELECTION

		
SPARKLING WINES		
Lady Alice MCC	240	80
WHITE WINES		
Muratie Melck's Sauvignon Blanc	100	45
Isabella Chardonnay	220	70
Isabella Chardonnay <i>Family Reserve</i>	390	
Laurens Campher Blended White	190	60
DRY ROSE		
Johanna Rosé	95	45
RED WINES		
Muratie Melck's Blended Red	115	55
Mr May Grenache Noir	200	65
Alberta Annemarie Merlot	170	60
Ronnie Melck Shiraz	190	65
Martin Melck Cabernet Sauvignon	200	70
George Paul Canitz Pinot Noir	350	
Martin Melck Cabernet Sauvignon <i>Family Reserve</i>	460	
Ansela van de Caab	460	155
Ronnie Melck Syrah <i>Family Selection</i>	530	
FORTIFIED WINES		
Amber Forever	160	50
Cape Ruby NV	115	50
Ben Prins Cape Vintage Port	270	50

MURATIE

s t e l l e n b o s c h

MURATIE WINE CLUB



No membership fees

10% discount on cellar door prices

Free delivery of orders of twelve bottles or more

First option to purchase special wines and new vintages

Muratie newsletters

*10% discount on our George Paul Canitz self-catering guest cottage
~subject to availability~*

*Private wine tasting can be arranged
~by appointment only~*

Invitations to membership events

Requirement is to purchase 24 bottles throughout every year of membership.

Currently only available to South African Residents.

Nina van Wilgen | Wine Club Coordinator
wineclub@muratie.co.za | 021 865 2330



OPENS AT 09H00

LAST KITCHEN ORDERS AT 15H30

FOR BREAKFAST, LUNCH & PRIVATE FUNCTIONS BOOKINGS

PLEASE EMAIL DINE@MURATIE.CO.ZA

Please ask you waitron for more information.