

SAVOUR A TASTE OF THE WILD



breakfast

Served from 07h30 - 10h00

COLD BREAKFAST SELECTION

Selection of cereals Corn flakes, Coco pops, All bran Flakes or home-made muesli. Served with hot/cold milk or plain/strawberry yoghurt	R40
Seasonal fresh fruit platter Served with plain or strawberry yoghurt	R60
Healthy sunrise cup Fresh fruit salad of the day topped with plain yoghurt, topped with homemade muesli and drizzled with hone Vegan option: coconut yoghurt at surcharge of R35	R75 sy
Cold meat & cheese platter Consisting of Gypsy ham, pepper salami, 1 soft cheese, 1 hard cheese, preserves Served with bread of your choice	R120
Pastry duo Muffin and a freshly baked croissant	R60

HOT BREAKFAST MENU

Eggs to order Fried, scrambled, boiled or poached Served with bread of your choice	R50
Omelette to order Selection: ham, cheese, mushroom, tomato, onion, peppers. Served with bread of your choice	R110
Breakfast Burrito Scrambled eggs, bacon, cheddar cheese and avocado served in a tortilla wrap	R110
Full English Breakfast Fried eggs, crispy bacon, mushrooms, baked beans, beef or pork sausage, hash brown (rosti) served grilled tomato. Served with bread of your choice	R130
Eggs Benedict Smoked ham and poached eggs topped with Hollandaise sauce served on an English muffin	R95
Eggs Florentine (V) English muffin, sauteed spinach, poached egg topped with hollandaise sauce	R75
Vegan breakfast stack (Vegan) Potato rosti, grilled black mushroom, tomato, vegan cheese, baked beans	R80

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Tray charge of R100 applicable for room service

light meals

CLASSIC CAESAR SALAD Crisp lettuce with croutons, Parmesan shavings, boiled egg, anchovy fillets and a creamy dressing Optional add-ons: grilled chicken, bacon, avocado (seasonal) @ R20 each	R110
MEDITERRANEAN HALLOUMI SALAD Fried halloumi on rocket with roasted capsicums, cucumber ribbons, crispy paprika chickpeas, rosa tomatoes, red onion with a caperberry dressing Vegan cheese option available at a surcharge of R20	R110
MONGENA QUICHE Caramelized onion, feta cheese and baby spinach in a rich egg custard, baked in a home-made crust and served with a side salad	R120
BUTTERNUT GNOCCHI V Served with a three-cheese sauce	R120
OLD FASHIONED FISH AND CHIPS Fried hake fillet in beer batter, presented with a home-made tartar sauce served with french fries	R160
BOBOTIE Traditional South African oven-baked beef mince dish infused with Cape Malay spices, topped with an egg custard served with scented cumin, turmeric rice and a pineapple salsa	R150
PASTAS Choice of sauces with either linguine, penne pasta topped with grated Parmesan cheese Gluten-free option available at a surcharge of R20 Chicken Alfredo Chicken, bacon in a creamy cheese sauce A la Pescatora Steamed mussels, prawns and Marinara mix cooked in a fragrant tomato and herb sauce	R130 R150
WOODLANDS BURGER Toasted sesame bun with home-made beef patty, cheddar cheese, caramelized onion, crispy bacon, grilled black mushroom and burger relish, served with french frie	R140
GRILLED OR FRIED CHICKEN BURGER Fresh toasted in-house sesame bun with grilled or fried chicken breast, coleslaw, cheddar cheese, pickled dill cucumber, served with french fries	R130
MONGENA CLUB SANDWICH Choice of toasted, sliced ciabatta, rye, or health bread. Grilled chicken breast, crispy bacon strips, basil mayo, lettuce, tomato, fried egg layered between 3 slices of brea served with french fries	R110
CIABATTAS Chicken Mayo Ciabatta roll filled with honey mustard chicken mayo, melted Mozzarella, topped with Avo	R95
Vegetarian V Grilled mediterranean vegetables with balsamic reduction, topped with melted Mozzarella cheese Vegan cheese option available at surcharge of R20	R80

TACO'S Chicken Taco Grilled chicken strips infused with chilli flakes, crisp lettuce, tomato salsa, melted cheddar cheese and colesia served with fresh coriander and sour cream Beef Taco Spicy beef mince, crisp lettuce, red onion, coleslaw, tomato salsa and melted cheddar cheese, served with fresh coriander and sour cream	R130 w R130
KINGFISHER BURRITOS Grilled tortilla served with fries: Chicken Burrito Cajun grilled chicken strips, julienne carrots, red cabbage, lettuce, red onion, pineapple and tomato salsa, tzatziki and Romesco sauce Beef Burrito Grilled beef strips, cucumber, lettuce, tomato, feta,	R120 R130
sweet chilli mayo and hummus Vegan Burrito Vegan tortilla, hummus, julienne carrots and peppers, red cabbage, red onion, spiced black beans, avocado and non-dairy sour cream	R115
SIDE SALAD PORTION Mixed greens, rosa tomatoes, cucumber and green peppers with a home-made vinaigrette	R50
FRENCH FRIES PORTION Served with a mayo dip	R60

tapas snack menu

(available from 11h00 till 18h00) All portions serve 1 person

VEGETARIAN AND VEGAN	
Patatas Bravas	R65
Pototo wedges infused with smoked paprika	
served with wholegrain vegan mustard mayo	
Crumbed Mushrooms served with roast garlic aioli Spinach and Mozzarella potato croquette	R80 R85
served with a Romesco sauce	NOJ
Cheese and corn samoosas	R80
served with a sweet chilli sauce	
Home-made hummus served with Melba toast	R50
Fried or grilled halloumi	R75
served with a cranberry relish	
(vegan cheese option at surcharge of R20)	
FISH AND SEAFOOD	
Fried calamari strips served with tartare sauce	R70
Fried calamari strips served with tartare sauce Shrimp skewer	R70 R80
Fried calamari strips served with tartare sauce Shrimp skewer chargrilled, marinated in paprika, fresh pineapple,	
Fried calamari strips served with tartare sauce Shrimp skewer chargrilled, marinated in paprika, fresh pineapple, bell pepper, fresh chilli and coriander	R80
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R80

Beef koftas served with a Tzatziki sauce

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SOUP OF THE DAY Served with fresh bread	R90
GREEK SALAD This starter portion contains traditional chunky tomato, feta cheese, olives, onions and green peppers with a home-made herb vinaigrette	R60
CAJUN CALAMARI Fried, sliced calamari strips, coated in Cajun infused flour served with home-made basil lime aioli and Basmati rice	R100 r,
MONGENA CHICKEN LIVERS Well-seasoned chicken livers braised with onions and white wine, finished in a creamy chilli tomato sauce mild or hot, served with fresh bread	R80
AUBERGINE INVOLTINI Grilled baby marrow, sun-dried tomato and mozzarella wrapped in roasted aubergine slices, finished in an aromatic tomato sauce Vegan option available at surcharge of R20	R80
CAPE MUSSEL POT Steamed mussels in a white wine and cream sauce served with fresh bread	R75

mains

FROM THE GRILL	
Chicken breast fillet (300g)	R130
Ostrich fillet (250g)	R190
Beef Rump (250g)	R170
Beef Sirloin (250g)	R170
T-Bone steak (500g)	R240

Served with one sauce and one side from the list below:

SAUCES

- White wine lemon cream
- Creamy mushroom
- Creamy cheese
- Black pepper
- Red wine Bordelaise
- Peri peri
- Tomato and onion

SIDES

- Pan-fried potatoes with onions and mixed peppers
- Biltong potato mash
- French fries
- Potato wedges
- Steamed Basmati rice
- South African mielie pap
- Vegetable of the day

Additional sauces or sides may be ordered at R30 each



in house specialities

PEA AND TRUFFLE RISOTTO V Arborio rice infused with truffle oil and finished with mushrooms and pea puree topped with Parmesan cheese	R120	
CATCH OF THE DAY Served on potato dauphinoise with a white wine lemon cream sauce and vegetables of the day	R190	
SPATCHCOCK CHICKEN Half baby chicken chargrilled in your choice of peri-peri OR lemon and herb sauce, served with chips or a side salad and vegetables of the day	R170	
THAI CHICKEN AND PRAWN CURRY Prawns and chicken fillet strips prepared in either MILD or HOT yellow curry sauce served in a traditional potjie with Basmati rice, poppadum and sambals	R190	
BUTTERNUT AND CHICKPEA VEGAN CURRY Prepared in a yellow curry sauce with coconut cream served with Basmati rice, poppadum and sambals	R110	
PORK BELLY Slow-cooked, roasted pork belly nestled on potato dauphinoise finished with a butternut puree and a honey mustard sauce served with vegetables of the day	R160	
CHEESY BEEF FILLET (200G) Grilled to perfection, topped with Camembert cheese and berry coulis, served with biltong potato mash, red wine jus and vegetables of the day	R250	
LAMB CHOPS OVER THE COALS	R250	

Chargrilled, served with a rosemary red wine sauce, resting on a cabbage and carrot salad, accompanied by potato wedges

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dessert

ALMOND CHOCOLATE TORTE GF Served with vanilla ice cream Contains nuts	R80
BAKED GERMAN CHEESECAKE Accompanied by a berry coulis	R80
HOME-MADE APPLE CRUMBLE Granny Smith apples with raisins and mixed spice, topped with crumbled pastry and served with vanilla ice cream	R75 d
TRIO OF ICE CREAM Three flavours of ice cream Add chocolate sauce @ R15	R65
LEMON THYME CRÈME BRÛLÉE Traditionally caramelized with confectioner's sugar	R80
MALVA PUDDING THE TRADITIONAL WAY Served with your choice of Amarula custard or vanilla ice cream	R80
VANILLA PANNACOTTA Served with a berry coulis	R70
SPECIALTY COFFEES FOR DESSERT	
Espresso Martini A chilled coffee explosion consisting of an Expresso shot, Vodka and Kahlua	R90
Traditional Irish coffee	R65
Kahlua coffee	R65
Don Pedro Traditional South African alcoholic "milkshake" Single tot Double tot	R65 R85

kiddies menu

FOR KIDS UNDER 11 YEARS	
CHEESE TOASTIE Your choice of bread	R60
CHEESY MINI BEEF BURGER Served with french fries	R90
MINI CHICKEN BURGER Served with french fries	R80
CRUMBED CHICKEN STRIPS Served with french fries	R90
BATTERED FISH FINGERS Served with french fries	R90
LINGUINE PASTA Served with a tomato sauce	R70
MARGARITA PIZZA Tomato & Mozzarella Additional toppings: ham, bacon, chicken, avocado (seasonal) @ R20 each	R85
KIDS VANILLA ICE CREAM AND CHOC SAUCE Topped with sprinkles	R45



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