

june 2026

melfort

kitchen snack ø healing tea

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lowerland white wheat sourdough, smoked jersey butter, wild blossom honey,
dalewood boland cheese

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the best of the season

chicken ø nettle ravioli, mushroom and smoked stanford broth

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giving thanks to our local farmers

braaied oxtail, nasturtium, old brown sherry jus

*(or karoo springbok fillet, charred baby onions, peppercorn ø red wine jus, wild herb butter
supplement + R75)*

or

red wine fondant onions, paarl white bean cassoulet, nasturtium, vegetable jus
with

wellington's waterblommetjie ø preserved tomato bredie, gremolata
farmer tom's gem lettuce, green goddess dressing, avocado chimichurri
farmer mary's mashed potatoes, chives, crispy potato skins

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fruits of the season

karoo date ø oat shortbread, cultured jerusalem artichoke ice cream, burnt honey,
honeycomb, bee pollen

or

sorghum sablé, baobab cheesecake, baobab sherbet, sorghum brittle, naartjie
marmalade

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R695 per person

your meal may include small gifts from our kitchen throughout the experience