

Spirits & Nightcaps

A small, considered selection of local craft and classic international pours.
Served 25ml or 50ml – neat, on ice, or with a premium mixer.

Gin

Wilderer Fynbos

Tanqueray

Single

R40

R30

Vodka

Wilderer Rogue Fynbos

Absolut

R45

R25

Rum

Wilderer Spiced

Captain Morgan

R45

R25

Whisky

Bain's Cape Mountain

Monkey Shoulder

R35

R45

Brandy

Richelieu

R25

Aperitifs & Liqueur

Capertief

R25

Amarula

R25

Wilderer Muskato Grappa

R75

Mixers

Tonic +R20, Sprite +R20, Club Soda +R20, Coca-Cola +R20

Ask your waitron about what seasonal cocktails we have available

A LETTER FROM THE HEAD CHEF

Welcome to Melfort.

Thank you for joining us.

Summer has fully arrived, and with it comes a sense of ease and abundance. The days are long, the air is warm, and the land is generous. This is the season when the garden is in full voice – fruit heavy on the branch, herbs fragrant underfoot, vegetables growing faster than we can keep up.

Our plates reflect this moment. Sun-ripened tomatoes, crisp cucumbers, tender courgettes, sweetcorn, berries, stone fruit, fresh herbs, and edible flowers – ingredients that ask for little more than respect and restraint. Summer cooking is about clarity, freshness, and letting the produce speak for itself.

We continue to sow, harvest, and celebrate alongside the farmers, foragers, and producers who work with care and intention. Their rhythms shape our menus, and their respect for the land mirrors our own.

Every ingredient on this menu has been chosen to honour this exact time and place – a snapshot of the season at its peak, here in the Western Cape.

As someone who lives with an autoimmune disease, I've come to understand the profound power of food to heal and sustain. If I hadn't taken control of my health through what I eat, I wouldn't be standing in this kitchen today. It is my deepest wish to nourish every guest who joins us – with food that energises, restores, and brings quiet joy.

This place, and every plate we serve, is rooted in a simple but powerful belief: that food can heal.

We invite you to slow down, to savour the sweetness of summer, the freshness of just-picked produce, and the generosity of the season.

This is not just a meal; It is a celebration of summer, nourishment, and connection.

F FARMS THAT WE ARE CELEBRATING

Lower Land | Botanical Taste | Valota | Dalewood | Klein Rivier | Naturally Organic | Mason

With warmth,
Tasmin, Nick & The Melfort Team

<i>Sparkling Wines</i>	<i>Glass</i>	<i>Bottle</i>	<i>Beers & Ciders</i>	
Messidor MCC NV	R90	R320	Devil's Peak Lager	R50
<i>White Wines</i>				
Melfort White Blend	R50	R150	Devil's Peak First Light Golden Ale	R50
Sauvignon Blanc 2022	R80	R280	Darling Brew Gluten Free Lager	R60
Viognier 2022	R115	R350	Cherry Cider	R55
Antares White Field Blend 2023		R500	Crispy Apple Cider	R55
			Stone Fruit Apple Cider	R55
<i>Rose</i>				
Rose 2022	R70	R220	750ml Still/Sparkling	R45
<i>Red Wines</i>				
Melfort Red Blend	R70	R220	Our Signature Sprits	R70
Cape Blend 2017	R80	R280	<i>Kleinood Verjuice, Honey, Lemon Verbena, Lime, Sparkling Water</i>	
Pinotage 2019		R450	Cocoafair Strawberry/Chocolate Milk	R35
Merlot 2018		R400	Vonkeltee	R40
Cabernet Sauvignon 2018		R400	Bitterlekker	R45
Shiraz 2019		R380	Craft Lemonade	R42
Silhouette 2020		R380	Sparkling White Grape Juice 750ml	R130
Desirade 2020		R550	Carafe of Seasonal Cordial	R65
Germinal 2020		R550	<i>Blueberry Fynbos or Mountain Marigold</i>	
Floreal 2020		R700	Carafe of Healing Tea	R75
2010		R800	Coca-Cola/Coca-Cola Zero	R20
2006		R925	Sprite	R20
Magnum		R1500		
Cold Drinks				