

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	Single
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Wilderer Fynbos	R40
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Tanqueray	R30
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Vodka

Wilderer Rogue Fynbos	R45
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Absolut	R25
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Rum

Wilderer Spiced	R45
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Captain Morgan	R25
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Whisky

Bain's Cape Mountain	R35
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Monkey Shoulder	R45
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Brandy

Richelieu	R25
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Aperitifs & Liqueur

Capertief	R25
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Amarula	R25
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Wilderer Muskato Grappa	R75
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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.

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>
Messidor MCC NV	R90	R320
<i>White Wines</i>		
Melfort White Blend	R50	R150
Sauvignon Blanc 2022	R80	R280
Viognier 2022	R115	R350
Antares White Field Blend 2023		R500
<i>Rose</i>		
Rose 2022	R70	R220
<i>Red Wines</i>		
Melfort Red Blend	R70	R220
Cape Blend 2017	R80	R280
Pinotage 2019		R450
Merlot 2018		R400
Cabernet Sauvignon 2018		R400
Shiraz 2019		R380
Silhouette 2020		R380
Desirade 2020		R550
Germinal 2020		R550
Floreal 2020		R700
2010		R800
2006		R925
Magnum		R1500

<i>Beers & Ciders</i>	
Devil's Peak Lager	R50
Devil's Peak First Light Golden Ale	R50
Darling Brew Gluten Free Lager	R60
Cherry Cider	R55
Crispy Apple Cider	R55
Stone Fruit Apple Cider	R55

<i>Cold Drinks</i>	
750ml Still/Sparkling	R45
Our Signature Sprits	R70
<i>Kleinood Verjuice, Honey, Lemon Verbena, Lime, Sparkling Water</i>	
Cocoafair Strawberry/Chocolate Milk	R35
Vonkeltee	R40
Bitterlekker	R45
Craft Lemonade	R42
Sparkling White Grape Juice 750ml	R130
Carafe of Seasonal Cordial	R65
<i>Blueberry Fynbos or Mountain Marigold</i>	
Carafe of Healing Tea	R75
Coca-Cola/Coca-Cola Zero	R20
Sprite	R20