



Our pantry will always be filled with pastured eggs, stoneground flour, bubbling sourdough starter, homemade ferments. Our fridges full with Dalewood, Jersey cow, dairy, organic grains and pastured meats from Familiér. Seasonal, organic fruits and vegetables from our doorstep.

True Farm to Fork. No compromises.

Breakfast is served from 8h30 – 12h00

The Classic R110

2 eggs, Richard Bosman Bacon, Blistered Tomatoes, Thyme Mushrooms, Sourdough

Melfort Benedict R110

House Made Gluten Free English Muffin, 2 Poached Eggs, Pastrami, Baby Leaves, Hollandaise

Green Benedict R120

House Made Gluten Free English Muffin, Charred Broccoli, Kale Pesto, 2 Poached Eggs, Baby Leaves, Hollandaise, Parsley Oil

Grain Free Granola Bowl R75

Melfort Cocoa Hazelnut Granola, Familiér Farm honey, Jersey Cream Yoghurt, Sliced Banana and Orange Segments

Chocolate Crumble French Toast R90

With Toasted Vanilla Bean Crème Fraiche, Chocolate Crumb, Caramelized Pears, Pear Syrup, Walnut Brittle

Avo Smash R95

Choice of Toast, Avocado, Melfort Jalapeno Atchar, Charred Broccoli, Baby Leaves and Dalewood Feta Salata

Fire-y Morning R90

Spanish Cannellini Beans, Nduja Butter, Charred Pickled Capsicums, Sourdough, Fried Egg, Baby Leaves

Karoo Pumpkin & Cinnamon Pancakes R100

Fluffy Gluten Free Pumpkin Cinnamon Pancakes with Lime Honey & Toasted Vanilla Pod Crème Fraiche

If you prefer: 'no pork' – we can substitute with beef pastrami If you prefer: 'no dairy or eggs' – we can substitute with coconut yoghurt or our whipped coconut cream, free of charge

If you prefer: 'no gluten' – we have house made gluten free English muEins



Lunch is served from 12h00 – 16h30

Falafel Bowl R115

Falafel, Whipped Tahini Dressing, Turmeric Pickled Cucumber, Avocado, Baby Leaf Salad

Quiche R80

Stinging Nettle & Huguenot Cheese Quiche of the Day with Baby Leaves, Melfort Sauerkraut and Local Olive Salad with a Herby Vinaigrette

**Sausage, Fennel, Tomato, Braised Leek & Millet Salad
R115 250g Sirloin, Chimichurri Dressing, Braai'd Pumpkin**

R180 Cheese Board for 2 R190

A selection of Melfort preserves, bread, Dalewood cheeses & Karoo farm olives

Charcuterie Board for 2 R250

Similar to the cheese board, but, with charcuterie from Richard Bosman: Coppa, Bresola, Salami

Kiddies

Sweet Potato Wedges with Melfort Mayo or Blistered Tomato Sauce

R35

Free Range Chicken Strips and Wedges

R60

Toasted Farm Cheese Sandwich R40

Make it your own by adding:

Pesto (+R10), Onions (+R5), Sauerkraut (+R10), Jalapeno Atchar (+R10), Egg (+R20) or Bacon (+R30)