

## Our December farm lunch



Designed for sharing. Portions are generous – we recommend 3-4 plates for 2 people.

Roosterkoek, Smoked Jersey Butter, Melfort Honey, Gruberg	90
Potato Croquettes, Pumpkin Leaf Atchar	80
Sorghum, Braai'd Globe Artichokes, Peach Chakalaka, Preserved Lemon	160
Watermelon, Dalewood Feta, Basil, Summer Tomatoes	95
Baby Cabbage, Portuguese Lemon-Herb Dressing, Chermoula	110
Charred Marrow, Heerenboontjie Tomato Ragu, Labneh, Wild Greens	140
Charred Snap Peas, Lukmira, Hazelnut Dressing	120
Melfort's Seasonal Garden Green Salad	75
Herby Roast Potatoes, Preserved Dill Cucumber	120
Osso Bucco, Rooibos & Parsley Gremolata, Gravy	380
Fired Karoo Lamb Chops, Smoked Tomato Jus, Mint & Green Tomato	410
Pan-Roasted Abalobi Cape Bream, Wine & Chive Sauce, Millet Salsa	280
'Top Deck': Chocolate Mousse, Mesquite, Fior di Latte Gelato, Cherries	120
Coconut Panna Cotta, Roast Peach, Peach Sorbet, Teff (V/GF)	110
Seasonal Sorbet, Verbena Granita	65

All ingredients are seasonal and sourced from local organic farms. Our dairy comes from happy Jersey cows. Flours are stoneground. Spices are non-irradiated. Our honey is raw and from the farm. We only cook with clarified butter, cold-pressed avocado oil, and our own olive oil. Wine pairings can be suggested by our friendly team.

If you have any questions, please ask, we are here to make you happy.