



**29<sup>th</sup> – 31<sup>st</sup> January 2025**

***This is a sharing menu, 3-4 plates are advised between 2 guests***

Milk, Bread & Fynbos Honey	R65
Stuffed Aubergine Roll Up, Cavolo Nero, Hazelnuts, Danbo Cheese	R80
Melfort Stuffed Vine Leaves, Ricotta, Almonds, Olive Oil Leeks	R70
Ryan Boon Sirloin, Red Chimichurri, Charred Spring Onion	R250
Karoo Lamb Breast, Grape Chutney, Spaghetti Beans	R250
Springbok Sosatie, Preserved Quince, Cucumber	R220
Lowerland Pork Belly, Cannellini, Salsa Verde, Fennel	R200
Abalobi Line Fish, Veronique, Cauliflower Tabbouleh	R230
Smoked Beetroot, Fennel, Hibiscus, Blueberry, Almond	R80
Marrow Noodles, Tomato Leaf, Nutritional Yeast	R85
Crispy Potato Stack, Crème Fraiche, Sauerkraut, Bagel Spice	R70
Melfort Honey Cake, Num Num, Mesquite	R140
Oat Custard Tart, Strawberries, Rose (V/GF)	R140

***All ingredients used are from local, organic farms and are heavily seasonal. Dairy is from happy Jersey cows. Flours are stoneground.***

***Spices are non-irradiated. Honey is raw and from our farm.***

***We think you will love each menu item just as much as we do.***

***We are a true farm to fork restaurant – no compromises.***

*(We have our own brand of organic Karoo Olive Oil, sauerkraut and farm honey on sale)*