

september 2026

melfort

kitchen snack & healing tea

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lowerland hard red wheat sourdough roosterkoek with roasted onion & konfettibush,
smoked jersey butter marbled with charred leek, wild blossom honey, dalewood
boland cheese

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the first harvests of spring

braaied globe artichoke, amasi ricotta, preserved tomato chakalaka, sorghum,
stinging nettle

–

from the land & our local farmers

braised beef short rib, dandelion root glaze, jus, bitter wild greens
(or herb crusted springbok fillet, blistered onion petals, toasted coriander-cumin jus + R125)

or

oyster mushroom schnitzel, roasted mushroom cream, garden herb gremolata
with

braaied gem lettuce, polenta cream, charred lemon dressing, garden herbs
sprouting broccoli, smoked sunflower cream, young vine leaf
hasselback baby potatoes, rocket pesto, dressed greens & smoked stanford cheese

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from the orchard & the earth

melfort honey cake, fresh & muddled early strawberries, jersey cream gelato, amasi
mousse, honeycomb

or

milk chocolate mousse, smoked molasses ice cream, candied sweet potato, coffee-
whey jellies, toasted marshmallow

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R695 per person

your meal may include small gifts from our kitchen throughout the experience