

march 2026

melfort

kitchen snack ø healing tea

x

activated charcoal ø lowerland white wheat roosterkoek, smoked jersey butter,
melfort field honey, dalewood boland cheese

x

the best of the season

cape bream sashimi, villiersdorp green apples, ginger, amasi, olive oil

x

giving thanks to our local farmers

braised lamb shank, dandelion root jus, fermented bishop's crowns ø sauerkraut
salsa

*(or karoo springbok fillet, charred baby onions, green peppercorn ø red wine jus, wild herb
butter supplement + R75)*

or

phillipi sprouting broccoli, sweet potato hummus, crispy potato skins

With

farmer skye's blistered cabbage, tomato fondue
mason farm's fennel, pepino, snap pea ø sesame salad
klein rivier smoked stanford potato gratin, nasturtium

x

Fruits of The Season

roast pear, whipped cheesecake, olive oil cake, frozen yogurt

or

millionaires chocolate fig tart, fig ice cream, almond, burnt marshmallow

x

695 per person

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