

april 2026

melfort

kitchen snack ø healing tea

x

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

with

the best of the season

sliced persimmon, persimmon shrub, kuri squash puree, mole seco, marigold

x

giving thanks to our local farmers

braised karoo leg of lamb, bishop's crown ø sauerkraut salsa, jus
*(or karoo springbok fillet, charred baby onions, green peppercorn ø red wine jus, wild herb
butter supplement + R75)*

or

tempura sprouting broccoli, sweet potato hummus, sage brown butter

With

charred green beans, labneh, nasturtium pesto
nettle chakalaka, marinated baby beetroot, sorghum cream
crispy baby potatoes, smoked crème fraiche, preserved cucumber

x

Fruits of The Season

classic milk tart, biscotti crumb, mango, mesquite ice cream

or

sago, rose ø rhubarb sorbet, poached rhubarb, fennel shortbread

x

695 per person

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