

january 2026

melfort

kitchen snack & healing tea

x

activated charcoal & lowerland kalahari white wheat roosterkoek

smoked jersey butter, melfort field honey, dalewood boland cheese

x

best of the season

heirloom tomatoes, sheep yoghurt, black sheep cheese, capers, seed cracker

x

giving thanks to our local farmers

braised beef rib, garden pesto, dandelion root jus

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

or

farmer tom's fire roast kuri squash, pumpkin leaf salsa, whipped dalewood feta

With

mason farm's marinated baby marrow, spaghetti beans, herbs, labneh

valota farm's honey roast baby carrots, carrot atchar, sesame

dauphinois, red chard, crispy garlic

x

Fruits of The Season

granadilla cremeux, cultured cream, buckwheat & oat

Or

Roasted pineapple, lime leaf semifreddo, macadamia crunch

x

695 per person

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