

melfort

19th March – 22nd March

Lunch only: Wednesday - Saturday

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

Milk, Bread & Honey	R65
Melfort Summer Stuffed Tomatoes, Yoghurt	R120
Ryan Boon Sirloin, Avocado Chimichurri	R250
Tender Roast Hogget, Garden Rocket Pesto	R250
Abalobi Line Fish, Stone Fruit Herb Mojo	R220
Honey-Glazed Deboned Chicken Thighs, Rhubarb- Mint Slaw	R190
Hot Smoked Mushroom, Amaranth Cream	R80
Heartland Squash, Roast Onion, Purslane	R80
Tempura Baby Spinach, Chimichurri, Dairy Co Yoghurt	R80
Spring Onion Potato Hash Browns	R80
Basque Cheesecake, Smoked Pecan Butterscotch, Figs	R140
Lemon Poppy Seed, Quince (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 avoid cooking with industrial seed oils. We instead use clarified butter, cold pressed avocado oil and our own Karoo olive oil.)***