

april 2026

melfort

kitchen snack ø healing tea

x

activated charcoal ø lowerland white wheat roosterkoek, smoked jersey butter,

melfort field honey, dalewood boland cheese

*with*

### **the best of the season**

sliced persimmon, kuri squash puree, mole seco, marigold

x

### **giving thanks to our local farmers**

lamb loin, onion puree, jus

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

or

king oyster mushroom schnitzel, sweet potato hummus, sage beurre noisette, crispy

potato skins

With

charred green beans, labneh, nasturtium pesto

braised leek, beurre blanc, pangrattato

crispy baby potatoes, smoked crème fraiche, cucumber relish

x

### **Fruits of The Season**

classic milk tart, dandelion root 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*