

melfort's farm lunch

A sharing menu – we recommend 3 to 4 plates between 2 guests

To Begin

Sourdough, Smoked Jersey Butter, Gruberg, Melfort Honey **R65**

Jerusalem Artichoke, Braised Leek & Smoked Stanford Cheese Pithivier, Baby Leaf Salad **R110**

Main Plates

Ryan Boon Sirloin, Avocado Chimichurri **R250**

Braised Karoo Lamb, Jus, Pickled Kohlrabi, Mustard Leaf **R270**

Ancient Grain Chicken Schnitzel, Vichyssoise, Garden Peas **R170**

Braai-Roasted Celeriac, Mushroom Purée, Hazelnut Jus **R150**

Seasonal Sides

Dune Spinach, Lemon Beurre Noisette, Cape Heirloom Broad Beans **R80**

Charred Broccoli, Jersey Ricotta, Pickled Shallot, Pistachio, Nasturtium **R80**

Crispy Baby Potatoes, Winter Gremolata **R70**

Desserts

Malt Ice Cream, Choux, Cinnamon, Marianne Naartjie **R140**

Roasted Quince & Oat Custard Tart, Popped Amaranth **R140**

All ingredients are seasonal and sourced from local organic farms.

Our dairy comes from happy Jersey cows. Flours are stoneground.

Spices are non-irradiated. Our honey is raw and from the farm.

We only cook with clarified butter, cold-pressed avocado oil, and our own olive oil.