

february 2026

melfort

kitchen snack & healing tea

x

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

served alongside

the best of the season

whipped burrata, farm tomatoes, braai'd peach, cucumber, purslane & garden herbs

x

giving thanks to our local farmers

bone-in karoo lamb shoulder, smoked vine leaf jus, spring onion chimichurri
*(or karoo springbok fillet, charred baby onions, green peppercorn & red wine jus, wild herb
butter supplement + R75)*

or

roast cauliflower, green tahini, pomegranate, mint

With

farmer skye's corn, smoked tomato dressing, seed dukkah, dalewood feta
farmer tom's crunch salad, maas green goddess, crispy shallots
crispy baby potatoes, romesco

x

Fruits of The Season

millionaire chocolate tart, caramel, chocolate almond spread, olive oil & crème
fraiche ice cream

Or

oat custard tart, jersey frozen yoghurt, honey roast grapes

x

695 per person

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