

september 2026

# melfort

*à la carte*

*designed for sharing, portions are generous – we recommend 3-4 plates for 2 people.*

## starters

### roasted onion & konfettibush sourdough roosterkoek

smoked jersey butter marbled with charred leek, wild blossom honey & dalewood boland cheese

R110

### braaied globe artichoke

amasi ricotta, preserved tomato chakalaka, smoked sorghum cream, puffed sorghum & stinging nettle

R150

### chicken-neck & braised-leek potstickers

sauerkraut, broad beans & fragrant chicken broth

R150

## from the fire

### braised beef short rib

dandelion root glaze, wild bitter greens, beef jus

R310

### herb-crusted springbok fillet

blistered onion petals, toasted coriander & cumin jus, konfettibush butter

R420

### oyster mushroom schnitzel

roasted mushroom cream, garden-herb gremolata & kraut

R180

### braaied deboned chicken

smoked onion soubise, fondant baby onion, wild greens & thyme jus

R240

### braaied chuck eye

broad-bean & spring-onion panzanella, beef fat dressing

R270

### pan-fried abalobi linefish

malay style potato noodles, coconut tamarind broth, lime leaf, apricot

R260

## for the table

### braaied gem lettuce

polenta cream, charred apple & lemon dressing, radish, garden herbs & flowers

R120

### coal-roasted sprouting broccoli

smoked sunflower-seed cream, smoked sunflower seeds & young vine leaves

R120

### hasselback baby potatoes

rocket pesto, dressed greens & smoked stanford cheese

R120

## sweet endings

### melfort honey cake

fresh & muddled strawberries, jersey cream gelato, amasi mousse & honeycomb

R140

### dreaming of sweet potato

chocolate mousse, smoked molasses ice cream, candied sweet potato, coffee jellies & toasted marshmallow

R140

*our menu follows the farm and the season.*

*we source as locally as possible from small farms and independent producers, using jersey dairy, raw farm honey, cold-pressed avocado oil and olive oil from our own trees.*

*we cook without refined sugar, allowing the natural character of each ingredient to lead.*

*please ask your waiter about today's ingredients, dietary adaptations & wine pairings*