

Spirits & Nightcaps

A small, considered selection of local craft and classic international pours.

Served 25ml or 50ml – neat, on ice, or with a premium mixer.

Gin	Single
Wilderer Fynbos	R40
Tanqueray	R30
Vodka	
Wilderer Rogue Fynbos	R45
Absolut	R25
Rum	
Wilderer Spiced	R45
Captain Morgan	R25
Whisky	
Bain's Cape Mountain	R35
Monkey Shoulder	R45
Brandy	
Richelieu	R25
Aperitifs & Liqueur	
Amarula	R25
Wilderer Muskato Grappa	R75
Mixers	
Tonic +R20, Sprite +R20 , Club Soda +R20, Coca-Cola +R20	

Ask your waitron about what seasonal cocktails we have available

A LETTER FROM THE HEAD CHEF

Welcome to Melfort.

Thank you for joining us.

As summer slowly fades and the air begins to cool, the land settles into a gentler rhythm. Autumn is a season of harvest – a time when the work of spring and summer reveals itself in full.

The gardens begin to change colour. The last of the tomatoes and peppers make way for pumpkins, brassicas, and root vegetables pulled from deep within the soil. Figs linger on the trees, grapes hang heavy on the vines, and the kitchen fills with the warmth of slow cooking, roasting, and preserving.

Our plates begin to reflect this shift – deeper flavours, heartier textures, and ingredients that have been nurtured through the seasons to reach their fullest expression.

We continue to cook in close partnership with the farmers, foragers, and producers who care for this land with patience and respect. Their work allows us to cook in a way that is deeply connected to place and season.

Living with an autoimmune disease has shaped the way I think about food. It taught me that what we eat has the power to restore, strengthen, and heal. If I had not taken control of my health through food, I would not be standing in this kitchen today. That understanding continues to guide every decision we make here. At Melfort, each dish begins with a simple intention: to nourish. Not just through flavour, but through care, balance, and respect for the ingredients we are fortunate enough to cook with.

We invite you to slow down and enjoy the quiet beauty of this season – the warmth of the kitchen, the richness of the harvest, and the comfort that comes from food made with purpose.

This is not just a meal.

It is a reflection of the season, the land, and the people who bring it to life.

FARMS THAT WE ARE CELEBRATING

Lower Land | Botanical Taste | Valota | Dalewood | Klein Rivier | Naturally Organic | Mason

*With warmth,
Tasmin, Nick & The Melfort Team*

<i>Sparkling Wines</i>	<i>Glass</i>	<i>Bottle</i>
Messidor MCC NV	R90	R320
<i>White Wines</i>		
Melfort White Blend	R50	R150
Sauvignon Blanc 2022	R80	R280
Viognier 2022	R115	R350
Antares White Field Blend 2023		R500
<i>Rose</i>		
Rose 2022	R70	R220
<i>Red Wines</i>		
Melfort Red Blend	R70	R220
Cape Blend 2017	R80	R280
Pinotage 2019		R450
Merlot 2018		R400
Cabernet Sauvignon 2018		R400
Shiraz 2019		R380
Silhouette 2020		R380
Desirade 2020		R550
Germinal 2020		R550
Floreal 2020		R700
2010		R800
2006		R925
Magnum		R1500

<i>Beers & Ciders</i>	
Devil's Peak Lager	R50
Devil's Peak First Light Golden Ale	R50
Cherry Cider	R55
Crispy Apple Cider	R55

<i>Cold Drinks</i>	
750ml Still/Sparkling	R45
Our Signature Sprints	R70
<i>Kleinood Verjuice, Honey, Lemon Verbena, Lime, Sparkling Water</i>	
Cocoafair Strawberry/Chocolate Milk	R35
Bitterlekker	R45
Craft Lemonade	R42
Sparkling White Grape Juice 750ml	R130
Carafe of Seasonal Cordial	R65
<i>Blueberry Fynbos or Mountain Marigold</i>	
Carafe of Healing Tea	R75
Coca-Cola/Coca-Cola Zero	R20
Sprite	R20