november 2026

melfort

à la carte

Designed for sharing, portions are generous - we recommend 3-4 plates for 2 people.

starters

lowerland charred corn sourdough roosterkoek **R110**
Chive & smoked Jersey butter, wild blossom honey & Dalewood Boland cheese.

chicken & braised-leek potstickers **R150**
Sauerkraut, crispy leek & fragrant chicken broth.

from the fire

fire-finished beef picanha **R380**
Tomatillo salsa verde, charred bishop's crown pepper & beef jus.

herb-crusted springbok fillet **R420**
Blistered onion petals, toasted coriander & cumin jus, konfettibush butter.

charred cauliflower **R180**
Whey cauliflower purée, verjus gel, pumpkin & sunflower seed dukkah.

braaied deboned chicken thigh **R240**
Stone fruit mojo, garden herbs, lime & honey glaze.

braised & braaied beef short rib **R310**
Broad-bean, pea & spring-onion panzanella, beef fat dressing.

pan-fried abalobi line fish **R260**
Potato noodles, courgette, dashi broth, kraut, tempura squash flower & amasi ricotta.

for the table

roast karoo pumpkin **R140**
Pumpkin purée, wilted kale, fior di latte, mole seco & garlic sage brown butter.

late spring salad **R120**
Charred nectarine, smacked cucumber, snap peas, garden herbs & fermented chilli dressing.

smashed baby potatoes **R130**
Almond romesco.

sweet endings

flourless milk chocolate cake **R140**
Num num, potato ice cream & potato angel hair crisps.

brûléed vanilla & plum custard tart **R140**
Sourdough tart shell, frozen yoghurt & sourdough wafers.

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.