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 sirloin R310
tomatillo salsa verde, charred bishop's crown pepper, beef jus

herb-crusted eland fillet R420
blistered onion petals, toasted coriander & cumin jus, konfettibush butter

charred cauliflower R180
whey cauliflower puree, 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 puree, 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

wild rose, raspberry & white chocolate mousse R140
muddled raspberries, ginger jellies, torn lemon chiffon cake & lemon poppy seed ice cream

millionaire chocolate tart R140
tamarind caramel, caramelized whey filling, smoked almond praline, 54% chocolate cremeux & sour fig ice cream

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