november 2026

melfort

healing tea
rooibos, lemon balm & geranium

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three bites from the garden & fire

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from the fire
lowerland charred corn sourdough roosterkoek, smoked crème fraîche jersey butter, chives, wild blossom honey, dalewood boland cheese

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from the sea
pan-fried line fish, potato noodles, courgette, broth, tempura squash flower, kraut

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fire-finished beef picanha, tomatillo salsa verde, charred bishop's crown pepper, jus

or

braaied cauliflower, whey cauliflower purée, verjus gel, pumpkin & sunflower seed dukkah

or

herb crusted springbok fillet, cumin-coriander jus, onion petals & konfettibush butter + *R125 supplement*

with

roast karoo pumpkin, wilted kale, mole seco, fior di latte mozzarella, garlic sage butter
charred nectarine, smacked cucumber, snap pea & garden herb salad with fermented chilli dressing
smashed baby potatoes, almond romesco

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a little pause
basil, lemongrass & lime sorbet with a strawberry tomato jam

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something sweet
flourless milk chocolate cake
num num, potato ice cream, potato angel hair crisps

or

brûléed vanilla & plum custard tart
sourdough tart shell, frozen yoghurt & sourdough wafers

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a gift from our kitchen
seasonal chocolate bon bon

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R795 per person