# 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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**from our land & local farmers**
fire-finished beef sirloin, tomatillo salsa verde, charred bishop's crown pepper, jus
or
braaied cauliflower, whey cauliflower purée, verjus gel, pumpkin & sunflower seed dukkah
or
herb crusted eland 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**
wild rose & raspberry mousse, ginger jellies, torn lemon chiffon cake & lemon poppy seed ice cream
or
millionaire chocolate tart -whey filling, tamarind caramel, smoked almond praline, 54% chocolate crémeux & sour fig ice cream
or
brûléed lemon verbena custard tart, sourdough tart shell, plum jelly, blistered plum, frozen yoghurt & sourdough wafers

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**a gift from our kitchen**
seasonal chocolate bon bon

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R795 per person