

MURATIE FARM KITCHEN

LUNCH MENU

Bobotie Samosas (main served with a fresh side salad) **75/95**

5 / 7 homemade samosas served with a Thai sweet chilli dipping sauce

Venison Carpaccio (served with freshly baked ciabatta) **85**

Wild leaves, parmesan, red onion, dried cranberries, sunflower seeds, crispy capers, butternut ribbons & balsamic reduction

Crispy Chicken Caesar Salad **90**

Garden leaves, cucumber, cherry tomatoes, red onion, parmesan, crispy bacon, garlic croutons, soft poached egg & Caesar dressing

Smoked Salmon Salad **95**

Mixed leaves, red onion, cherry tomatoes, avocado puree, crispy capers, cocktail gherkins, olives, feta cheese & creamy dressing

Rare Roast Beef **95**

Truffle-dressed rocket, carrot puree, roasted cherry tomatoes, parmesan, Mediterranean chutney & melba toast

Lady Alice Quiche **85**

Freshly baked homemade buttery crusted mixed vegetable & local cheese quiche, served with a fresh side salad

Traditional Gnocchi Romano **85/135**

Wilted spinach, truffled mushrooms, roasted cherry tomatoes, parmesan, toasted pine nuts, crispy leeks, sage noisette

Pork Belly **145**

Wholegrain mustard mash, braised red cabbage, caramelised apple cream & sweet potato ribbons

Karoo Lamb Shank **160**

Biltong mash, sweet carrots, pan-fried courgettes & minted lamb jus

Cut of the Day

Served with crispy fries & fresh garden salad

260g – 145

350g – 165

Norwegian Salmon **165**

Baked salmon, lemon butter mash, grilled asparagus, tomato gremolata & crispy leeks

Beef Burger **125**

180g homemade beef patty, home-baked brioche bun, tomato onion jam, gratinated cheddar, streaky bacon, gherkins & rocket, served with crispy fries & battered onion rings

Chicken Burger **115**

Bbq chicken breast, mozzarella cheese, homemade mustard mayo, guacamole, peppadews, gherkins & rocket, served with crispy fries & battered onion rings

Muratie Platter for 2 **195**

(served with freshly baked ciabatta)

Selection of charcuterie & local cheeses, preserved fig, exotic nuts & koeksisters, served with freshly baked ciabatta

Sides

Mixed vegetables	35
Crispy fries	25
Fresh garden salad	20/45
Mushroom sauce	30
Green peppercorn sauce	30

DESSERTS

Chocolate Brownie	55
Salted butterscotch, vanilla ice-cream	
Almond Tart	50
Marishino cherries, vanilla ice-cream	
Malva Pudding	45
Custard / vanilla ice-cream	
Dame Blanche	45
3 scoops of vanilla ice-cream, chocolate sauce, toasted flaked almonds	
Local Cheese Board for 2	110
Selection of local cheeses, preserved fig, exotic nuts, koeksisters, grapes & melba toast	