

MFK

MURATIE FARM KITCHEN

STARTERS AND PLATTERS

Laurens Campher Blended White

Bobotie Samosas

Five crisp Cape Malay style samosas served with a sweet and spicy dipping sauce

R75

Johanna Dry Rosé

Local Artisanal Cheese Platter

A unique selection of hand crafted locally produced cheese served with home-made ciabatta R130

Isabella Chardonnay

French Onion Soup

Served with home-made crusty ciabatta

R65

Muratie Melck's Blended Red

Cheese and Charcuterie Platter

A selection of hand crafted cured meats and cheese, olives, pickles, baby tomatoes and fruit, served with home-made ciabatta

R170

Muratie Melck's Blended Red

Biltong Bowl and Bottle

Enjoy a bottle of Muratie Melck's Blended Red paired with 100g of droë wors and home-made Springbok biltong, cut paper thin; a perfect snack to share

R150

HEARTY FARM LUNCHES

Laurens Campher Blended White

The Arancini

Crisp risotto balls with a decadent Dalewood Blue Brie center served on a fresh tomato puree topped with fresh basil & parmesan cheese- perfect for vegetarians

R110

Isabella Chardonnay

Mussel Pasta

Twelve black mussels gently simmered in a garlic, herb and lemon cream sauce served on linguini pasta and topped with fresh basil

R120

Muratie is synonymous with tradition and farm lifestyle. From the farm fresh free range eggs to the organically grown vegetables, the team at Muratie Farm Kitchen takes great care to prepare fresh, wholesome and flavoursome dishes.

For tables of 8 or more, a 10% service fee will automatically be added to your bill for your convenience

Each dish is freshly prepared to order thus it may take a few minutes longer to reach you, in the meantime enjoy the wine, the company and spectacular views.

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Laurens Campher

Karoo Afval

Slow cooked lamb afval, 'kop, pens en potjies'- lightly curried and served on fragrant rice accompanied by caramelised carrots and a beetroot salad

R150

George Paul Canitz Pinot Noir

Slow Roasted Pork Belly

Roasted pork belly with crisp crackling served with creamed horseradish infused potatoes, roasted shallots, Japanese broccoli, honey squash puree, pickled red cabbage and topped with a smoked apple cream sauce

R175

Ansela van de Caab Bordeaux Style Red Blend

Karoo Lamb Shank

Slow roasted Karoo lamb shank coated in a rich lamb and mint jus on a bed of creamed potatoes with caramelized carrots and seasonal greens

R240

Martin Melck Cabernet Sauvignon Family Reserve

Fillet Steak

200g Beef fillet on a rustic farm style potato hash brown with buttered green beans and sautéed wild mushrooms. A sauce of either a red wine jus or a burnt garlic with rosemary and soy cream

R240

DESSERTS

Port Poached Pears

Pears gently poached in Muratie Ben Prins port, served with an orange and poppyseed sponge cake, vanilla custard and a sweet port reduction

R75

Lemon Cheesecake (Tart)

A zesty set cheesecake with a ginger infused crust, a creamy lemon filling topped with lemon curd and mini meringues

R75

Muratie Malva

The traditional South African experience, a rich dark moist baked pudding served warm and topped with ice cream or custard

R60

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BREAKFAST MENU

Muratie Farm Breakfast

2 eggs, 3 rashers of bacon, sautéed mushrooms, and grilled tomatoes with toasted ciabatta and smoked tomato relish

R75

Healthy Breakfast Bowl

Home-made muesli with Greek yoghurt, fresh seasonal fruit and local honey

R75

The Farm House Stack

A home-made farm style potato hash brown topped with 2 fried eggs, 3 rashers of bacon and a smoked tomato relish

R85

Breakfast Wrap

Scrambled eggs, bacon, mushrooms, Danish feta, sautéed tomatoes and fresh basil wrapped in a toasted tortilla

R85

Vegetarian Omelette

Mature cheddar, sautéed spinach, Danish feta, mushrooms and peppadews

R80

Full House Omelette

A three egg omelette filled with bacon, mature cheddar, caramelised onions, sautéed mushrooms and tomatoes

R85

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WINE LIST

Sparkling Wine

Lady Alice Rose MCC R220

White Wines

Muratie Melck's Sauvignon Blanc 2017 R100

Isabella Chardonnay 2017 R175

Laurens Campher 2017 (white blend) R160

Rosé

Johanna Dry Rose 2017 R95

Red Wines

Muratie Melck's Red 2014 R110

George Paul Canitz Pinot Noir 2015 R290

Alberta Annemarie Merlot 2015 R150

Martin Melck Cabernet Sauvignon 2014 R180

Martin Melck Cabernet Sauvignon Family Reserve 2014 R360

Ansela Van De Caab 2015 (red blend) R370

Ronnie Melck Shiraz 2015 R170

Fortified Wines

Amber Forever 2015 R150

Cape Ruby Port NV R105

Ben Prins Cape Vintage Port 2015 R240

Wine by the glass

Muratie Melck's Red 2014 R55

Muratie Melck's Sauvignon Blanc 2017 R50

Johanna Dry Rose 2017 R45

ALCOHOL NOT FOR SALE TO PERSONS UNDER 18 YEARS OF AGE.

Smoking is only permitted outside.

Please be aware of other guests who may be trying to enjoy their meal while you enjoy your cigarette!