

MFK

MURATIE FARM KITCHEN

Muratie Farm Kitchen takes great care to prepare fresh,
wholesome and flavoursome dishes



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

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BREAKFAST MENU

Muratie Farm Breakfast

Two eggs, three 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 two fried eggs, three rashers of bacon and a smoked tomato relish

R85

Breakfast wrap

Scrambled eggs, bacon, mushrooms, 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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GREAT FOR SHARING

Local Artisanal Cheese Platter

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

R135

Cheese & Charcuterie Platter

A selection of hand-crafted cured meats and cheeses, olives, pickles, baby tomatoes and seasonal fruits, served with home-made ciabatta

R175

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STARTERS

Laurens Campher Blended White

Bobotie Samosas

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

R75

George Paul Canitz Pinot Noir

Springbok Carpaccio

Delicately sliced and smoke springbok carpaccio, served with pickled beetroot, red onion, crispy fried capers, parmesan cheese and wild rocket with a balsamic reduction

R95

Isabella Chardonnay

French onion soup

A French classic, served with cheese crouton

R75

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MAIN COURSE

Laurens Campher Blended White

The Arancini

Crisp risotto balls with a decadent blue camembert cheese centre, served with a tomato and basil puree, basil pesto and parmesan cheese

R110

Isabella Chardonnay

Mussel Pasta

Twelve black mussels gently simmered in a garlic and lemon cream and a dash of chardonnay, served with linguine pasta and fresh basil

R125

Ansela van de Caab Bordeaux Style Red Blend

Braised Lamb Shank

Slow braised Karoo lamb shank coated in a rich lamb and mint jus, on a bed of creamed potatoes with caramelised carrots & seasonal garden vegetables

R195

George Paul Canitz Pinot Noir

Slow Roasted Pork Belly

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

R180

Laurens Campher Blended White

Karoo Afval

Slow cooked lamb afval, lightly curried and served with a fragrant rice, accompanied by caramelised carrots and a beetroot salad

R155

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MAIN COURSE

Martin Melck Cabernet Sauvignon Family Reserve

Fillet Steak

250 g beef fillet on a rustic farm style hash brown with buttered green beans and sautéed wild mushroom

A choice of sauce: Red wine jus or a burnt garlic, rosemary and soy cream

R240

Amber Forever

DESSERTS

Panna Cotta With Peaches

Vanilla panna cotta served with poached peach, peach and brandy puree and salted seed cracker crumb

R70

Muratie Malva Pudding

A traditional South African pudding, served with custard, salted caramel, vanilla ice cream and cookie crumble

R65

Apple Tart with A Peacan twist

Warm apple tart served with salted caramel and vanilla ice cream

R75

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HOT BEVERAGES

Americano	R 20
Cappuccino	R 25
Espresso	R 19
Hot Chocolate	R 32
Latte	R 30
Macchiato	R 19
Red Cappuccino	R 28
Tea	R 20

COLD BEVERAGES

Soft drinks	R20
Appetizer	R25
Iced Tea	R 25
1 L Water	R 25
500 mL Water	R 15
Cordial Tots	R 15

BEER

Local Craft Beer	
Sir Thomas Brewery Honey Lager	R 50

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WINE BY THE BOTTLE

SPARKLING WINES

Lady Alice MCC R 220

WHITE WINES

Muratie Melck's Sauvignon Blanc R 100

Isabella Chardonnay R 175

Laurens Campher Blended White R 160

ROSE

Johanna Pinot Noir Rosé R 95

RED WINES

Muratie Melck's Blended Red R 110

George Paul Canitz Pinot Noir R 290

Alberta Annemarie Merlot R 150

Ronnie Melck Shiraz R 170

Martin Melck Cabernet Sauvignon R 180

Martin Melck Cabernet Sauvignon Family Reserve R 360

Ansela van de Caab R 370

FORTIFIED WINES

Amber Forever R 150

Cape Ruby Port R 105

Ben Prins Cape Vintage Port R 240

WINE BY THE GLASS

Muratie Melck's Blended Red R 55

Muratie Melck's Sauvignon Blanc R 50

Johanna Pinot Noir Rosé R 45