

MFK

MURATIE FARM KITCHEN

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



BREAKFAST MENU

Healthy Breakfast Bowl

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

R75

Cyclist Croissant

A classic – crisp croissant filled with bacon, roasted tomato
and scrambled eggs with a side of crisp baby potatoes

R80

Continental Croissant

A crisp croissant filled with brie, rocket, salami
and onion marmalade

R80

Farmyard Omelette

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

R90

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BREAKFAST MENU

Spanish style ‘beans ‘n toast’

Spicy baked Garbanzo beans, free range eggs, local chorizo with green salsa and fries

R90

Avocado breakfast

Freshly toasted farm loaf with cream cheese, avocado, poached free range eggs and basil pesto

R75

Muratie Farm Breakfast

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

R75

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GREAT FOR SHARING

Cheese & Charcuterie Platter

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

R185

Local Artisanal Cheese Platter

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

R150

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STARTERS

Bobotie Samoosas

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

R75

Laurens Campher Blended White

Soup of the day

A warm farmyard seasonal soup – to warm the heart - Please enquire with your waitron

R70

Muratie Melck's Sauvignon Blanc

Springbok Carpaccio

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

R115

Ronnie Melck Shiraz

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FARM LUNCH

The Arancini

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

R125

Laurens Campher Blended White

Mussel pasta

West Coast mussels served with linguine pasta in a white wine and garlic cream sauce

R130

Isabella Chardonnay

Brie right back Burger

180g beef patty served on a freshly baked bun with Dalewood's Brie cheese, home-made onion marmalade and fresh rocket

R125

Melck's Blended Red

Please see the black board specials of the day – these are made fresh and therefore may be sold out.

FARM LUNCH

Slow Roasted Pork Belly

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

R185

Alberta Annemarie Merlot

Karoo Lamb Shank

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

R210

Ansela van de Caab

Karoo Afval

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

R160

Ronnie Melck Shiraz

Fillet Steak

Tender A-Grade beef fillet steak served with Madagascan peppercorn sauce and fries

R200

Martin Melck Cabernet Sauvignon

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DESSERTS

Panna Cotta with Peaches

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

R70

Amber Forever

Muratie Malva Pudding

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

R65

Ben Prins

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therefore may be sold out.**



HOT BEVERAGES

Americano, Espresso, Macchiato	R 20
Cappuccino	R 25
Hot Chocolate	R 35
Latte	R 30
Red Cappuccino	R 29
Tea	R 20

COLD BEVERAGES

Soft drinks, Appletizer	R 25
Iced Tea	R 25
750 ml Water	R 30 
350ml Water	R 15 

CRAFT BEER

Local Craft Beer	R 50
<i>Please ask your waitron</i>	



*Our glass bottles are recyclable.
Please do not remove from premises.*



MURATIE WINE SELECTION



SPARKLING WINES

Lady Alice MCC	R 235	R 60
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WHITE WINES

Muratie Melck's Sauvignon Blanc	R 100	R 45
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Isabella Chardonnay	R 190	R 70
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Laurens Campher Blended White	R 175	R 60
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DRY ROSE

Johanna Pinot Noir Rosé	R 95	R 45
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RED WINES

Muratie Melck's Blended Red	R 110	R 55
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Alberta Annemarie Merlot	R 160	R 60
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Ronnie Melck Shiraz	R 180	R 65
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Martin Melck Cabernet Sauvignon	R 190	R 70
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George Paul Canitz Pinot Noir	R 310	
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Martin Melck Cabernet Sauvignon Family Reserve	R 430	
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Ansela van de Caab	R 400	R135
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Ronnie Melck Syrah Family Selection	R 490	
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FORTIFIED WINES

Amber Forever	R 150	R 50
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Ben Prins Cape Vintage Port	R 260	R 50
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Join Muratie's Wine Club Today

- ❖ No membership fees
- ❖ Regular Muratie newsletters
- ❖ 10% discount on cellar door prices
- ❖ 10% discount on our George Paul Canitz self-catering guest cottage (subject to availability)
- ❖ A complimentary wine tasting for up to four guests upon presentation of your membership card (for personal use only)
 - ❖ Private wine tasting can be arranged – by appointment only
 - ❖ Free delivery of orders of twelve bottles or more
 - ❖ First option to purchase special wines and new vintages
 - ❖ Invitations to membership events

We remind our members that the only requirement is that they purchase 24 bottles throughout every year of the membership.

Currently only available to South African Residents.

Please ask your waiter for more information.

“Muratie is as old as history itself, lying at the foot of the Simonsberg with a view of Table Mountain, guarded over by ancient oak trees you will find this old 'ruin' a treasure to be enjoyed.

The old fermentation tanks in the cellar with their tartaric encrusted walls, old carpets, wooden furniture and original art is where you will enjoy honest home food, good wine and great company.”