

MFK

MURATIE FARM KITCHEN

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TAKES GREAT CARE TO PREPARE
FRESH, WHOLESOME AND FLAVOURSOME DISHES.



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



OPENS AT 09H00

LAST KITCHEN ORDERS AT 15H30

FOR BREAKFAST, LUNCH & PRIVATE FUNCTIONS

BOOKINGS

PLEASE EMAIL [DINE@MURATIE.CO.ZA](mailto:dine@muratie.co.za)

Muratie Farm Kitchen
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BREAKFAST MENU

CHEESE & CHARCUTERIE PLATTER

A selection of hand-crafted, locally produced cured meats & cheeses

Olives | Pickles | Baby tomatoes | Seasonal fruits

Home-made ciabatta bread

185

LOCAL ARTISANAL CHEESE PLATTER

A unique selection of hand crafted, locally produced cheeses

Olives | Pickles | Baby tomatoes | Seasonal fruits

Home-made ciabatta bread

150

CYCLIST CROISSANT

Crisp croissant | Bacon | Roasted tomato | Scrambled eggs

Fries

85

CONTINENTAL CROISSANT

Brie | Rocket | Salami | Onion marmalade

Fries

85

BREAKFAST MENU

HEALTHY BREAKFAST BOWL

Home-made muesli | Greek yoghurt | Fresh seasonal fruit
Local honey

75

MURATIE FARM BREAKFAST

Fried eggs | Bacon | Mushrooms | Tomato
Toasted ciabatta

75

FARMYARD OMELETTE

Three-egg omelette | Bacon | Matured cheddar | Caramelised onions
Sautéed mushrooms | Tomatoes

90

AVOCADO BREAKFAST

Toasted farm loaf | Cream cheese | Avocado | Feta | Poached eggs
Basil pesto | Rocket

85

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G R E A T F O R S H A R I N G

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STARTERS

BOBOTIE SAMOOSAS

Five crisp Cape Malay beef samoosas
Sweet and spicy dipping sauce

75

Laurens Campher Blended White

SOUP OF THE DAY

A warm farmyard seasonal soup
Please enquire with your waitron

70

HALOUMI & AVOCADO

Fried haloumi cheese | Grilled zucchini | Pickled cucumber ribbons
Sliced avocado dressed with a zesty lime & poppy seed dressing

85

Muratie Melck's Sauvignon Blanc

SPRINGBOK CARPACCIO

Springbok Carpaccio | Pickled beetroot | Red onion
Crispy fried capers | Parmesan cheese | Wild rocket | Balsamic reduction

115

Ronnie Melck Shiraz

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FARM LUNCH

THE ARANCINI

Crisp risotto balls with a decadent blue camembert cheese centre
Arrabbiata sauce | Basil pesto | Parmesan cheese

125

Laurens Campher Blended White

NORWEGIAN SALMON

Grilled Salmon | Black bean & lentil salad | Mediterranean gremolata
Hummus

195

Isabella Chardonnay / Lady Alice MCC

CAESAR SALAD

Smoked chicken | Cos lettuce | Caesar dressing
Parmesan cheese | Poached egg

115

Isabella Chardonnay / Lady Alice MCC

MUSSEL PASTA

West Coast mussels | Linguine pasta | Creamy garlic, lemon & white wine sauce

130

BEEF BURGER

180g Pure beef patty | Brie cheese | Onion marmalade | Rocket | Fries

125

These are made fresh and therefore may be sold out.

FARM LUNCH

SLOW ROASTED PORK BELLY

Roasted pork belly with crisp crackling
Creamed horseradish infused potatoes | Roasted shallots
Honey squash purée | Pickled red cabbage | Smoked apple cream sauce

185

Alberta Annemarie Merlot

KAROO LAMB SHANK

Slow braised Karoo lamb shank | Rich lamb jus
Creamed potatoes | Caramelised carrots | Seasonal garden vegetables

210

Ansela van de Caab

KAROO AFVAL

Slow cooked lamb afval, lightly curried
Fragrant rice | Caramelised carrots | Beetroot salad

160

Ronnie Melck Shiraz

FILLET STEAK

Tender beef fillet steak
Rustic farm style potato hash brown | Buttered green beans
Sautéed wild mushrooms | Red wine jus

240

Martin Melck Cabernet Sauvignon

These are made fresh and therefore may be sold out.

DESSERTS

PANNA COTTA WITH PEACHES

Yoghurt panna cotta
Peach & Amber purée | Peaches | Salted seed cracker

75

Amber Forever

LEMON CRUMBLE

Zesty lemon & coconut tart | Lemon curd | Berry coulis | Chantilly Cream
Coconut meringue

75

Amber Forever

CINNAMON & PUMPKIN

Pumpkin orange sponge
Salted caramel | Spiced pickled pumpkin | Cinnamon mousse

75


Ben Prins

These are made fresh and therefore may be sold out.

HOT BEVERAGES

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

COLD BEVERAGES

Soft drinks	25
Appetizer	25
Iced Tea	25
750 ml Water	30 
350 ml Water	15 



*Our glass bottles are recyclable on site to lower our carbon footprint.
Please do not remove from premises.*

CRAFT BEER

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

MURATIE

stellenbosch

MURATIE WINE SELECTION



SPARKLING WINES

Lady Alice MCC	240	80
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WHITE WINES

Muratie Melck's Sauvignon Blanc	100	45
Isabella Chardonnay	220	70
Isabella Chardonnay <i>Family Reserve</i>	390	
Laurens Campher Blended White	190	60

DRY ROSE

Johanna Pinot Noir Rosé	95	45
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RED WINES

Muratie Melck's Blended Red	115	55
Mr May Grenache Noir	150	55
Alberta Annemarie Merlot	170	60
Ronnie Melck Shiraz	190	65
Martin Melck Cabernet Sauvignon	200	70
George Paul Canitz Pinot Noir	350	
Martin Melck Cabernet Sauvignon <i>Family Reserve</i>	460	
Ansela van de Caab	460	155
Ronnie Melck Syrah <i>Family Selection</i>	530	

FORTIFIED WINES

Amber Forever	160	50
Ben Prins Cape Vintage Port	270	50

MURATIE

stellenbosch



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MURATIE WINE CLUB



No membership fees

10% discount on cellar door prices

Free delivery of orders of twelve bottles or more

First option to purchase special wines and new vintages

Muratie newsletters

*10% discount on our George Paul Canitz self-catering guest cottage
~subject to availability~*

*Private wine tasting can be arranged
~by appointment only~*

Invitations to membership events

Requirement is to purchase 24 bottles throughout every year of membership.

Currently only available to South African Residents.

Please ask you waitron 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 food, good wine and great company.”*

— **The Melck Family**

