

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 | Greek yoghurt | Fresh seasonal fruit
Local honey

75

MURATIE CLASSIC BREAKFAST

Fried eggs | Bacon | Mushrooms | Tomato
Toasted farm loaf

75

FARMYARD OMELETTE

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

90

BREAKFAST MENU

CYCLIST CROISSANT

Crisp croissant | Bacon | Roasted tomato | Scrambled eggs
Fries

85

CONTINENTAL CROISSANT

Brie | Rocket | Salami | Onion marmalade
Fries

85

AVOCADO BREAKFAST

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

85

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

(S E R V E D A L L D A Y)

C H E E S E & C H A R C U T E R I E P L A T T E R

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

Olives | Pickles | Baby tomatoes | Seasonal fruits

Home-made bread

190

L O C A L A R T I S A N A L C H E E S E P L A T T E R

A unique selection of hand crafted, locally produced cheeses

Olives | Pickles | Baby tomatoes | Seasonal fruits

Home-made bread

160

STARTERS

CLASSIC BEEF TARTARE

Wild mushrooms | Horseradish

Egg yolk | Herbed melba toast

100

Mr May Grenache Noir

HALOUMI & AVOCADO

Fried haloumi cheese | Grilled zucchini | Pickled cucumber ribbons

Sliced avocado | Zesty lime & poppy seed dressing

95

Muratie Melck's Sauvignon Blanc

SMOKED SPRINGBOK CARPACCIO

Springbok Carpaccio | Pickled beetroot | Red onion

Crispy fried capers | Parmesan cheese | Garden rocket | Balsamic reduction

115

Ronnie Melck Shiraz

CAPRESE BOCCONCINI

Mixed Heirloom tomatoes | Basil pesto | Sliced radish

Garlic bruschetta

85

Laurens Campher Blended White

LIGHT 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

Oven baked Salmon | Black bean & lentil salad | Hummus
Mediterranean gremolata

195

Isabella Chardonnay / Lady Alice MCC

CAESAR SALAD

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

125

Isabella Chardonnay / Lady Alice MCC

STEAK TAGLIATA SALAD

Locally sourced sirloin cooked medium rare | Fresh rocket
Pickled red onion | Muratie cold pressed olive oil | Grilled baby tomatoes
Balsamic reduction | Parmesan

175

Martin Melck Cabernet Sauvignon

SMOKED PUMKIN PASTA

Spaghetti | Herb salsa Verde | Smoked pumpkin puree
Wild mushrooms | Toasted seeds

125

Isabella Chardonnay / Lady Alice MCC

HEARTY FARM LUNCH

LAMB SHANK

Slow braised Karoo-style 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

165

Ronnie Melck Shiraz

WAGYU BEEF BURGER

180g Pure Wagyu beef patty | Wild Mushroom & truffle cream
Fries | Paprika mayo

165

Melck's Blended Red

SLOW ROASTED PORK BELLY

Roasted pork belly with crisp crackling
Horseradish infused potatoe | Roasted shallots
Honey squash purée | Pickled red cabbage | Smoked apple cream sauce

185

Alberta Annemarie Merlot

DESSERTS

PANNA COTTA WITH PEACHES

Vanilla Yoghurt panna cotta
Peach & brandy purée | Sliced peach | Salted seed cracker crumb

75

Amber Forever

LEMON PARFAIT

Frozen lemon parfait | Bitter cocoa crumb | Summer berries
Meringue

80

Amber Forever

SUMMER PAVLOVA WITH BERRIES

Vanilla Chantilly cream | Crisp meringue shards | Fresh berries

75

Amber Forever

HOME MADE ICE CREAM

A frozen classic | Ask your waitron

65

Cape Ruby

KIDDIES SELECTION

(UNDER 12'S ONLY)

MAC 'n CHEESE NUGGETS

Crispy Mac and Cheese

55

BEEF BOLOGNAISE

Classique bolognaise mince | Served on spaghetti

60

CHICKEN BURGER

Crumbed chicken patty | Cheddar cheese | Fries

70

VANILLA ICE CREAM

Served with cookie crumble | What can go wrong

50

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

s t e l l e n b o s c h

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 your waiter for more information.

OPENS AT 09H00

LAST KITCHEN ORDERS AT 15H30

FOR BREAKFAST, LUNCH & PRIVATE FUNCTIONS

BOOKINGS

PLEASE EMAIL DINE@MURATIE.CO.ZA

“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

