

# MFK

MURATIE FARM KITCHEN

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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*

## **GREAT FOR SHARING**

### **CHEESE & CHARCUTERIE PLATTER**

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

Olives | Pickles | Baby tomatoes | Seasonal fruits

Home-made bread

*190*

### **LOCAL ARTISANAL CHEESE PLATTER**

A unique selection of hand crafted, locally produced cheeses

Olives | Pickles | Baby tomatoes | Seasonal fruits

Home-made bread

*160*

## STARTERS

### **BOBOTIE SAMOOSAS**

Five crisp Cape Malay beef samoosas  
Sweet and spicy dipping sauce

75

*Laurens Campher Blended White*

### **HALOUMI & AVOCADO**

Fried haloumi cheese | Grilled zucchini | Pickled cucumber ribbons  
Sliced avocado | Zesty lime & poppy seed dressing

95

*Muratie Melck's Sauvignon Blanc*

### **SMOKED SRINGBOK CARPACCIO**

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

115

*Ronnie Melck Shiraz*



## 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*

### CAESAR SALAD

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

125

*Lady Alice MCC*

### SMOKED PASTA

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

125

*Isabella Chardonnay*

### 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*

## 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 potato | 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 CRUMBLE**

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

75

*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 recycled 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

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Lady Alice MCC	240	80
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### WHITE WINES

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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

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Johanna Rosé	95	45
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### RED WINES

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Muratie Melck's Blended Red	115	55
Mr May Grenache Noir	200	65
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

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Amber Forever	160	50
Cape Ruby NV	115	50
Ben Prins Cape Vintage Port	270	50

# MURATIE

stellenbosch

## 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.***

**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 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*

