



# MURATIE FARM KITCHEN



WE TAKE GREAT CARE TO PREPARE  
FRESH, WHOLESOME AND FLAVOURSOME DISHES

*“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*





**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)**





**BREAKFAST MENU**  
*(SERVED FROM 09H00 UNTIL 11H00)*

**HEALTHY BREAKFAST BOWL**

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

*75*

**MURATIE CLASSIC BREAKFAST**

Two fried eggs | Bacon | Sautéed mushrooms  
Roasted tomatoes | Toasted farm loaf

*95*

**FARMYARD OMELETTE**

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

*110*





**BREAKFAST MENU**  
*(SERVED FROM 09H00 UNTIL 11H00)*

**CYCLIST CROISSANT**

Crisp croissant | Bacon | Roasted tomatoes  
Scrambled eggs | Fries

*110*

**CONTINENTAL CROISSANT**

Crisp croissant | Brie | Rocket | Salami  
Onion marmalade | Fries

*95*

**AVOCADO BREAKFAST**

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

*110*





## 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

*225*

### **LOCAL ARTISANAL CHEESE PLATTER**

A unique selection of hand crafted, locally produced cheeses

Olives | Pickles | Baby tomatoes | Seasonal fruits

Home-made bread

*180*





## STARTERS

### **FARM FRESH SOUP**

Ask your waitron

*95*

### **BOBOTIE SAMOOSAS**

Five crisp Cape Malay beef samosas |  
Sweet & spicy dipping sauce

*78*

*Laurens Campher Blended White*

### **HOME-MADE GNOCCHI**



Home-made potato gnocchi | Pan fried baby spinach  
Sundried cherry tomatoes | Crunchy almond butter drizzle

*110*

*Isabella Chardonnay*

### **MEDITERRANEAN WARM SALAD**



Pan fried red onions | Zucchini | Peppers | Olives  
Cherry tomatoes | Baby spinach

*120*

*Mr May Grenache Noir*





## FARM LUNCH

### FISH OF THE DAY

Pan roasted fish | Golden candy beetroot | Pak choi  
Butter braised radish salad | Chardonnay cream

180

*Muratie Melck's Sauvignon Blanc*

### EXOTIC MUSHROOM RISOTTO

Exotic mushroom | Risotto | Rocket mix  
Truffle Oil | Parmesan shavings

170

*George Paul Canitz Pinot Noir*

### RUSTIC BURGER

Home-made 200g patty | Freshly baked rustic roll | Bacon  
Cheese | Lettuce | Tomato | Pickled Onion | Fries

160



*Muratie Melck's Blended Red*

### KAROO AFVAL

Lightly curried slow cooked lamb afval  
Fragrant rice | Caramelised carrots | Beetroot salad

185

*Ronnie Melck Shiraz / Laurens Campher*







## FARM LUNCH

### **PAN ROASTED VENISON**

Pan roasted venison | Baby marrow | Roasted pickled onion  
Potato puffs | Rainbow carrots | Red wine jus

*230*

*Ansela van de Caab*

### **LAMB SHANK**

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

*240*

*Martin Melck Cabernet Sauvignon Family Reserve*

### **SIRLOIN STEAK**

Beef steak 300g | Lady Alice MCC battered fries  
Crispy onions | Side salad

*200*

*Alberta Annemarie Merlot*

**SAUCES:** Spicy chilli pepper cream | Classic red wine jus  
Café de Paris butter | Wild mushroom cream

*35*





## DESSERTS

### **DEEP FRIED APPLE CIGARS**

Vanilla Ice Cream | Caramel Sauce  
Spiced apple and raisin cigars

**95**

*Amber Forever*

### **HAZELNUT BELGIAN CHOCOLATE TART**

Chantilly cream | Red wine poached berries  
Decadent chocolate tart | Berry coulis

**85**

*Ben Prins Cape Vintage*

### **BAKED CAMEMBERT**

Spicy chardonnay poached pear halves  
Locally produced camembert


**95**

*Amber Forever*

*Add a tasting portion of Amber Forever or Ben Prins Cape Vintage*

**25**





**KIDDIES SELECTION**  
*(UNDER 12'S ONLY)*

**CHICKEN STRIPS & CHIPS**

Crispy | Yummy

*70*

**BEEF BOLOGNAISE**

Classic bolognese mince | Spaghetti

*75*

**VANILLA ICE CREAM**

Served with cookie crumble | What can go wrong?

*55*





## 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	125	55
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Isabella Chardonnay	230	70
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Laurens Campher Blended White	210	70
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### DRY ROSE

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Johanna Rosé – <i>Release June</i>	125	55
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### RED WINES

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Muratie Melck's Blended Red	145	55
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Mr May Grenache Noir – <i>Release June</i>	245	80
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Muratie Mourvèdre – <i>Limited release</i>	245	80
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Alberta Annemarie Merlot	200	70
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Ronnie Melck Shiraz	235	80
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Martin Melck Cabernet Sauvignon	275	85
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George Paul Canitz Pinot Noir	370	125
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Martin Melck Cabernet Sauvignon <i>Family Reserve</i>	680	235
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Ansela van de Caab	585	190
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### FORTIFIED WINES

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Amber Forever	160	50
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Ben Prins Cape Vintage Port	295	50
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## MURATIE VINTAGE WINE SELECTION

### **PREMIUM WINES**

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Alberta Annemarie Merlot 2008	<i>410</i>
Ronnie Melck Shiraz 2011	<i>400</i>
Martin Melck Cabernet Sauvignon 2007	<i>585</i>

### **FLAGSHIP WINES**

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George Paul Canitz Pinot Noir 2008	<i>770</i>
Ansela van de Caab 2011	<i>1179</i>
Ansela van de Caab 2017	<i>700</i>
Ronnie Melck Syrah Family Selection 2013	<i>900</i>

*Please ask for the vintage wine black board special from your waitron*





## HOT BEVERAGES

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

## CRAFT BEER

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

## COLD BEVERAGES

Soft drinks	25
Appletiser   Grapetiser	30
Iced Tea	25
750 ml Water <i>Sparkling &amp; Still</i>	30 
350 ml Water <i>Sparkling &amp; Still</i>	15 



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



# 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 waitron for more information.***