



MURATIE

stellenbosch

Farm Kitchen

from our farm to your table

Starters

Caprese Salad

sliced tomatoes, mozzarella, fresh basil, basil oil and marinated cherry tomatoes

Paired with Johanna Dry Rosé

Fresh Oysters

lemon slice, homemade ponzu sauce

Paired with Laurens Campher Chenin Blanc

Baked Mini Camembert

caramelised onion, hot honey

Paired with Isabella Chardonnay

Palate Cleanser

Cucumber & Mint Sorbet

Main

Ostrich Fillet

roasted butternut and carrot puree, grilled cauliflower, rich jus

Paired with Martin Melck Cabernet Sauvignon

Dessert

Semifreddo

merlot poached pears, blue cheese semifreddo and toasted nuts

Paired with Ben Prins Cape Vintage