



# MURATIE FARM KITCHEN



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

## 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

### **BOBOTIE SAMOOSAS**

Five crisp Cape Malay beef samoosas  
Sweet and spicy dipping sauce

**75**

*Laurens Campher Blended White*

### **GRILLED ARTICHOKE**

Grilled & marinated artichokes | Smoked baba ghanoush  
Goat's cheese | Olives | Tomato | Rocket

**90**

*Muratie Isabella Chardonnay*

### **PORK BELLY BITTERBALLEN**

Pork belly bitterballen | Whole grain mustard cream  
Pickled red onion

**95**

*Mr May Grenache Noir / George Paul Canitz Pinot Noir*

### **SMOKED SPRINGBOK CARPACCIO**

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

**120**

*Ronnie Melck Shiraz*





## FARM LUNCH



### PAN ROASTED SEA BASS

Black bean & lentil salad  
Mediterranean gremolata | Poppyseed dressing

170

*Isabella Chardonnay*

### CAESAR SALAD

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

135

*Lady Alice MCC*

### VEGAN PASTA

Spaghetti | Chimichurri | Smoked pumpkin purée  
Wild mushrooms | Toasted seeds

145

*Melck's Sauvignon Blanc*

### KAROO AFVAL

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

175

*Ronnie Melck Shiraz / Laurens Campher*





## FARM LUNCH

### LAMB SHANK

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

**230**

*Martin Melck Cabernet Sauvignon Family Reserve*

### SIRLOIN STEAK

Beef steak 300g | Chunky fries  
Garden salad

**195**

*Alberta Annemarie Merlot*

### RIB EYE STEAK

Beef steak 400g | Chunky fries  
Garden salad

**275**

*Ronnie Melck Syrah Family Selection*

**SAUCES:** Whole grain mustard cream | Classic red wine jus  
Madagascan Peppercorn | Wild mushroom cream

**30**



## DESSERTS

### PANNA COTTA WITH POACHED PEAR

Vanilla yoghurt panna cotta  
Spiced port poached pear | Ginger crumble

75

*Amber Forever*

### BELGIAN CHOCOLATE TART

Decadent chocolate tart | Berry coulis  
Fresh Berries | Salted seed cracker

85

*Cape Ruby*

### BEN PRINS WITH BLUE CHEESE

Ben Prins Port | Blue Rock | Raspberry preserve

65



### AMBER WITH BRIE

Amber Forever | Dalewood brie | Tomato & ginger jam

65







## KIDDIES SELECTION

(UNDER 12'S ONLY)

### MAC 'n CHEESE NUGGETS

Crispy mac and cheese

60

### BEEF BOLOGNAISE

Classic bolognaise mince | Served on spaghetti

65

### VANILLA ICE CREAM

Served with cookie crumble | What can go wrong

55



# MURATIE WINE SELECTION



## SPARKLING WINES

Lady Alice MCC	240	80
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## WHITE WINES

Muratie Melck's Sauvignon Blanc	120	50
Isabella Chardonnay	220	70
Laurens Campher Blended White	198	70

## DRY ROSE

Johanna Rosé	120	50
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## RED WINES

Muratie Melck's Blended Red	130	55
Mr May Grenache Noir	230	80
Alberta Annemarie Merlot	180	65
Ronnie Melck Shiraz	200	70
Martin Melck Cabernet Sauvignon	240	85
George Paul Canitz Pinot Noir	370	125
Martin Melck Cabernet Sauvignon <i>Family Reserve</i>	660	235
Ansela van de Caab	540	180
Ronnie Melck Syrah <i>Family Selection</i>	540	180

## FORTIFIED WINES

Amber Forever	160	50
Cape Ruby NV	116	50
Ben Prins Cape Vintage Port	270	50



# MURATIE VINTAGE WINE SELECTION

## SPARKLING WINES

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Lady Alice MCC 2013	320
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## PREMIUM WINES

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Alberta Annemarie Merlot 2005	480
Alberta Annemarie Merlot 2006	450
Alberta Annemarie Merlot 2008	400
Ronnie Melck Shiraz 2006	475
Ronnie Melck Shiraz 2009	400
Ronnie Melck Shiraz 2011	360
Martin Melck Cabernet Sauvignon 2005	660
Martin Melck Cabernet Sauvignon 2006	630
Martin Melck Cabernet Sauvignon 2007	600

## FLAGSHIP WINES

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George Paul Canitz Pinot Noir 2005	560
George Paul Canitz Pinot Noir 2006	540
George Paul Canitz Pinot Noir 2008	505
Martin Melck Cabernet Sauvignon <i>Family Reserve</i> 2013	840
Martin Melck Cabernet Sauvignon <i>Family Reserve</i> 2014	780
Ansela van de Caab 2008	960
Ansela van de Caab 2010	840
Ansela van de Caab 2011	785
Ansela van de Caab 2017	580
Ronnie Melck Syrah <i>Family Selection</i> 2006	935
Ronnie Melck Syrah <i>Family Selection</i> 2007	890
Ronnie Melck Syrah <i>Family Selection</i> 2011	735
Ronnie Melck Syrah <i>Family Selection</i> 2013	665





## HOT BEVERAGES





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

## CRAFT BEER

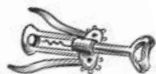
Local Craft Beer	50
<i>Please ask your waitron</i>	

## COLD BEVERAGES

Soft drinks	25
Appletiser   Grapetiser	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.*



# 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.***

*“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)**

