Welcome to Melkbos Kitchen!

We're so excited to have you with us and our friendly team are here to help with any questions you have about the menu, so don't hesitate to ask. Just a heads-up: all our dishes are freshly prepared, so they may take a little extra time, especially when it's busy. But no worries—just relax, take in the beautiful view, and enjoy the laid-back vibe of our village!

A Few Quick Things to Keep in Mind Please:

- **We're located in a residential area and have strict zoning conditions, which means we have some rules to follow. Our doors open at 10 AM, and for dinner, we need to wrap up by 9 PM on the evenings that we are open. This means last orders will be taken earlier to make sure you have plenty of time to enjoy your meal before we close up. Thanks for understanding!**

- **We've carefully crafted each dish to give you the perfect flavor combination, so we don't offer changes, substitutions, or "build-your-own" options. But feel free to ask for extra sides if you're hungry for more! They'll be added to your bill accordingly.**

- **Corkage: If you've got a special bottle of wine or bubbles you'd like to enjoy, we currently do allow corkage for up to two standard 750ml bottles per standard reservation for *wine that is not on our wine list*.**

- **Corkage is charged at the lowest priced bottle of wine on our current wine list. Please note, corkage is only for wine, MCC or sparkling wine**

- **No other beverages or food are allowed to be brought in.**

- **In line with the law, we cannot serve alcohol to anyone under 18. If you look under 18, we may ask for ID—no hard feelings!**

- **We're a smoke-free restaurant, including e-cigarettes and vaping. If you need to smoke, please do so outside in the designated area by the parking lot and dispose of cigarette butts in the bin provided.**

- **No split bills, please! It helps us keep things running smoothly.**

We hope you have an amazing experience with us today! Enjoy the food, the atmosphere, and the company.

Melkbos Kitchen

Breakfast

*******Last Breakfast Orders : 11:30*******

The Local | R140

Traditional Mielie pap, Two eggs, Tomato Shakshuka, Creamy Spinach, two rashers of bacon and a Pork or Beef sausage

The Basic | R78

Two eggs, two rashers of bacon, baked beans and a slice of toast (Sourdough/Seeded Brown/Rye)

Salmon Benedict | R165

Poached Eggs, Cold Smoked Salmon Trout, Creamy Spinach on a homemade Potato Cake topped with Hollandaise Sauce

Bacon Benedict | R140

Poached Eggs & Bacon on Creamy Spinach **OR** roasted cherry tomatoes on an English muffin topped with Hollandaise sauce.

The Mexican Benedict | R145

Poached Eggs with Spicy Mexican Style Mince, Sliced Avo, Jalapeno's on an English muffin topped with Hollandaise sauce.

Vegan Breakfast | R145

English muffin topped with hummus, sauteed vegan sausage and mushrooms with Avo & roasted tomatoes.

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NO changes or substitutions to menu items

Melkbos Kitchen

Breakfast

Last Orders 11h30*

Croissants

Cold Smoked Salmon Trout , Cream Cheese & Avo | **R125**

Bacon, Scrambled Egg, Cream Cheese | **R110**

Mexican mince & cheddar cheese | **R105**

Croissant with Jam & cheese | **R75**

Kindly Note that croissants require a 20 minute baking time*

Cape Malay Chicken Livers | R100

Cape Malay chicken livers with chutney, charred poached pear, crispy onion, and served with a cocktail bun

Wicked One |R130

Croissant French Toast Caramelized Banana, Bacon, Nut Brittle, Maple Syrup & Sour Cream

(*contains nuts)

Health Nut|R95

Home-made muesli, Yoghurt, fresh fruit, turmeric nuts and fruit compote

Avocado Salsa on Toast R115

Diced Avo, baby tomatoes, onion and a touch of chilli, drizzled with balsamic glaze and served with toast (Brown/White/Rye)

(Add 2 poached eggs +R30)

(Add Feta +R30)

Hillcrest Jam or Honey Jar **|R8**

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Starters

The dishes below are served from 12H00

Soup of the day| R75
Ask your waitron for today's soup

Beef Kroketten| R75
Served with Dijon mustard

Sardines | R90
Two sardines, pan fried with crushed potato, garlic, olives & a hint of chilli

Creamy Roasted Garlic Mussels | R95
Served with cocktail garlic roll

Loaded Hummus | R75
Creamy hummus loaded with diced tomatoes, cucumbers, torn olives, mint, citrus rind and sprinkled with dukkah, served with flatbread **(*contains nuts)**

Tempura Prawn Tails with MBK Mayo | R95
3x Tempura prawns served with spicy MBK mayo

Tempura Cauliflower with MBK Mayo| R70
Tempura cauliflower florets tossed in spicy MBK mayo

Peri-Peri Chicken Livers | R80
Served with cocktail roll

Escargot | R90
6 snails in a creamy blue cheese sauce & topped with parmesan

Chilli, cheese & corn Kroketten| R75 🌶🌶
Served with sweet chilli sauce

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Melkbos Kitchen

Lunch / Supper

The dishes below are served from 12H00

Salads

Tuna Salad | R210

Fresh Sesame Seared Tuna on a bed of greens, cucumber noodles, avocado, edamame beans, pickled radish & carrots, topped with a boiled egg and served with a spicy ponzu dressing

Traditional Greek Salad | R125

Baby Tomatoes, Cucumber, Red Onion, Local Olives and Danish Feta

Add: *Grilled Chicken Breast R55* ***or*** *Falafel Balls R40*

Roasted Cauliflower Salad | R165

Warm roasted cauliflower with a touch of cajun spice, tossed with dates, roasted nuts, pumpkin seeds, blueberries, mint and a tahini sauce

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Poke Bowls

Melkbos Poke| R235

Sushi rice, Salmon & Tuna marinated in spicy ponzu sauce, 2 x tempura prawns, avo, edamame beans, chilli, pickled ginger & cucumber noodles

Salmon only add R30

Just a Poke | R175

Tuna marinated in a spicy ponzu sauce served with sushi rice, cucumber noodles, chilli, avo, pickled ginger

Salmon only add R30

Lose My Poke | R175

Tuna marinated in a spicy ponzu sauce served with cucumber noodles, chilli, avo, pickled ginger

Salmon only add R30

Vegan Poke |R155

Sticky sushi rice, tofu marinated in a spicy ponzu sauce cucumber noodles, avo and edamame beans

Tempura Prawn Poke | R245

Sticky sushi rice, 6 x tempura prawns in MBK mayo sauce with cucumber noodles, avo, pickled ginger and edamame beans

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Melkbos Kitchen

Lunch / Supper

The dishes below are served from 12H00

Burgers

Burgers Are Served with Chips

Just a heads up .. we make our own beef patties using carefully selected cuts of meat, one of the cuts used in the burger is brisket which gives the patty a pink tinge even when "well done".

The MBK Classic Burger | R135

Perfectly Grilled 100% Beef Patty **or** Free Range Chicken Fillet on a Toasted Sesame Roll, Garlic Aioli, Red Onion, Pickled Cucumber with fresh tomato, crispy onions, shakshuka

Brisket Burger | R195

"Sloppy Joe" styled burger, with juicy slices of slow cooked brisket in a barbeque sauce topped with crunchy onion served on a ciabatta roll

Vegan Burger | R155

Grilled Plain or Peri-Peri Plant Based Burger patty on a Toasted Sesame Roll, Garlic Aioli, Red Onion, Pickled Cucumber with fresh tomato, crispy onions, shakshuka

Add On for Burgers

¼ Avocado **R35 |** Cheddar **R25 |**Jalapenos **R20 |**Fried Egg **R15**
Mushroom Sauce **R30 |**Coleslaw **R30 |**Additional Beef Patty **R55**
Additional Chicken Breast Fillet **R55**

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Melkbos Kitchen

Lunch / Supper

The dishes below are served from 12H00

Something else …

Ribeye Steak | R305

*****250g Char-Grilled Ribeye steak topped with green peppercorn sauce and served with chips

Oxtail | R240

Delicious oxtail casserole slow cooked for 12 hours served with either mash potato or rice

Beef Short Rib | R220

Succulent and tender, cooked in a red wine jus and served with mash potato

Sweet & Sour Chicken | R170

Served with sticky rice

Chicken & Prawn Kebab | R195

Chargrilled Chicken & Argentinian Prawn (3) kebab, basted In Peri Peri **or** Lemon & Herb served with Chef's Salad or Chips

*Raw weights apply

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Lunch / Supper

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Seafood

Crispy Battered Hake | R160

Lightly battered, deep fried fresh hake served with rustic cut chips **or** rice, coleslaw & tartare sauce

Add chefs side salad – R35

Pan Grilled Hake| R160

Served with choice of Chips **or** Rice and tartare sauce

Add chefs side salad – R35

Argentinian Prawns (8) & Chips | R295

Served With a Choice of either Creamy Garlic , Lemon or Peri-Peri Sauce

Add chefs side salad – R35

Mussels in a Creamy Roasted Garlic Sauce | R175

Half shell mussels served in a creamy garlic sauce with warm cocktail rolls

Seafood Chowder | R225

Mussels, bacon, prawn meat, line fish, corn and potato in a creamy sauce served with a cocktail roll.

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Melkbos Kitchen

Lunch / Supper

The dishes below are served from 12H00

Seasonal Fish | SQ

Please enquire with your waitron as to what seasonal fish we currently have available

Deep Fried Calamari Rings| R210

Dusted with Spice, Served with lemon Aioli and Chips **or** Rice

Add chefs side salad – R35

Seafood Platter For One | R265

3 Argentinian Prawns, Battered Hake, Deep Fried Calamari, Mussels, Chips or Rice, Grilled Lemon & A Sauce of Your Choice

Add chefs side salad – R35

Hake & Calamari combo | R190

Deep fried or Pan fried hake and deep fried calamari with chips or rice

Add chefs salad – R35

Additional sides to add to any main course meal

Chips R40 |Onion Rings R35 |Creamed Spinach R35

Roast seasonal veg R45 | Side Salad R35 | Slaw R30

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Desserts

Please have a look at our Desserts blackboard
or check with your waitron to see what mouthwatering desserts
we have on hand today

Occasion Cakes

We do bake the following whole cakes for your special occasion which must please be pre-arranged and paid 48 hours in advance :

Grans Carrot Cake, Decadent Chocolate Cake, Baked Cheesecake

Kindly enquire with your waitron for further detail.

Kindly note that If you choose to bring your own cake in to the restaurant a cakeage fee of R20 per person will be levied on the day.

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Melkbos Kitchen

Beverages Menu

In accordance with the prevailing liquor regulations, we will NOT serve or sell any Alcohol or "Alcohol Free" products to persons under the age of 18. We have an "On Consumption" license which means liquor may be sold and consumed on our premises, it may not be removed. Liquor will only be served from 11am onwards with the exception of MCC / Sparkling wine

On Tap

Jack Black Brewers Lager R50 (300ml) R60 (500ml)

Jack Black Brewers Lager Lite R50 (300ml) R60 (500ml)

Hey Joe Blonde Ale R50 (300ml) R60 (500ml)

Pink Pearl Grapefruit and Rose Gin & Tonic R60 (300ml) R75 (500ml)

In A Can

Savanna Light | Savanna Dry | R38

Castle Lager | Castle Lite | Amstel Lager | R38

Windhoek Draught (440ml) | R50

Gelstones Whiskey Lime & Soda Spritzer | R40

Heineken 0.0 (Alc Free) | R38

Corona Cero (0.0%) Alc Free | R40

Rekordelig Strawberry & Lime (Non Alc) | R40

Savanna Zero| R40

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Spirits

J&B | R40

Klipdrift Brandy| R40

Jamesons Whiskey | R50

Captain Morgan Rum | Smirnoff Vodka | R40

Tequila | Jagermeister |Kahlua | Amarula | R50

Tanqueray Gin | Bombay Sapphire Gin | R50

Non-alcohol Gin: Ginologist | R40

Cocktails

**Margarita | R95

**Strawberry Daiquiri | R90

**Classic Mojito | R90

(**Any of the above as a virgin | R70)

Aperol Spritz | R105

Espresso Martini | R95

Classic Martini | R90

Classic Pina Colada | R105

Marty's® Bloody Mary | R80

Mimosa| R65

Marty's® Virgin Bloody Mary R40

Dom Pedro |R70

Irish Coffee |R65

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Melkbos Kitchen

Wines

We currently allow corkage on wines/MCC that is NOT on our menu to a maximum of two standard 750ml bottles per reservation.

Corkage is charged per bottle at the same cost as the lowest priced bottle of wine on our wine list .

Please note that corkage applies to wine or sparkling wine only, guests are not permitted to bring any other beverages/food into the restaurant

Pricing Legend : Bottle / Glass (180ml)

White Blends

Spier Creative Block 2 R270 | R80

Groote Post Old Mans White Blend R205 | R65

Haute Cabriere Chardonnay Pinot Noir Blend R240 | R70

Chardonnay

Spier Signature R180 | R55

Ken Forrester Petit Chardonnay R185 | R60

Sauvignon Blanc

Creation R320 | R90

Spier Seaward Sauvignon Blanc R280 | R82

Doolhof Sauvignon Blanc R205 | R65

Springfield Estate, Life from Stone R320 | R90

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Chenin Blanc

Groote Post R180 | R60

Spier Signature R180 | R60

Phesantekraal Estate Range Chenin Blanc R205 | R65

Semi Sweet

Ken Forrester Petit Natural Sweet R160 | R50

Rosé

Neil Ellis Way of Flowers Rosé | R220 |R70

Coot Club Rosé R320 | R90

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Pricing Legend : Bottle / Glass (180ml)

Red Wines

Red Blends

Spier Signature Red Blend R180 | R60

Ken Forrester Pats Garden Bordeaux Blend R320 | R90

Spier Creative Block 3 Red Blend R340

Cabernet Sauvignon

Spier Seaward Cabernet Sauvignon R205 | R60

Warwick The First Lady Cabernet Sauvignon R240 | R65

Springfield Estate, Whole Berry R320 | R90

Shiraz

Saronsberg Provenance Shiraz R250

Spier Seaward Shiraz R260 | R75

Merlot

Kleine Zalze Cellar Select R180 | R60

Pinotage

Beyerskloof R220 | R65

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Wines

Bubbles

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Methode Cap Classique (MCC)

Groote Post Brut Rose MCC R360

Spier Brut MCC R320 |R85

Silverthorn River Dragon Brut MCC R330

Van Hunks Non Alcoholic Sparkling Wine R220

Champagne

Moet & Chandon Brut Imperial | R1350

A little something afterwards ….

Frangelico on ice | R38

Gincello Lemon Liqueur | R40

Baileys Irish Cream R38

Allesverloren Port “Fine Old Vintage” R38

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DRINKS – HOT

Americano R30

Cappuccino / Flat White R40 (Single) R48 (Double)

Café Latte R42

Espresso R22 (Single) R35 (Double)

Chocochino R42

Add Almond / Oat Milk R8 (single) R10(Double)

Add: Honey Jar R8

Pouring Cream R8

Ceylon Tea | Rooibos Tea R25

Green Tea R28

Chai Latte R40 | Dirty Chai Latte R50

Red Cappuccino R42

Hot Chocolate R42

Mini Chino (Kiddies) R20

Add Almond / Oat Milk R8 (single) R10 (Double)

Add: Honey Jar R8

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Melkbos Kitchen

DRINKS – COLD

Frappes (No Coffee) R45

Chocolate | Vanilla | Strawberry

Frappes (Single Espresso Shot)

Coffee R52 | Salted Caramel R55

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Iced Coffee R42

Double shot Espresso over chilled milk with crushed ice

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Smoothie of the day R45

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More Soft Drinks & Water…

Coke | Coke Zero | Sprite | Sprite Zero | Crème Soda | Fanta Orange **R33**

Orange Juice | Apple Juice **R35**

Grapetiser | Appletiser **R40**

Rockshandy | Steelworks **R45**

Marty's® Spiced Tomato Juice R40

Water

San Pellegrino Sparkling Water / Aqua Panna Still Water (750ml) **R65**

La Vie Still or Sparkling mineral water (500ml) **R28**

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Thank you for joining us