

DINNER MENU



STARTERS

Saffron Poached Pears - R64

served with Fairview goats cheese, baby garden leaves and a creamy lemon dressing (V)

Kudu Carpaccio - R80

with freshly shaved Grana Padano, cracked black pepper and Morgenster Estate extra-virgin olive oil

Beef Fillet - R95

in a salad of green beans, baby potatoes, leeks, cucumber & tomato, tossed with a wholegrain mustard dressing

African Caesar Salad - R82

with thinly sliced Kudu biltong, cos lettuce, toasted Schoon de Companje ciabatta, homemade anchovy dressing and freshly shaved parmesan

Caramelised Red Onion & Beetroot Tart - R66

made with fresh thyme & blue cheese, served with a baby leaf salad and orange reduction (V)

Tempura Battered Prawns - R105

with a dipping sauce of soy, chilli, cucumber, garlic & rice wine

(V) - Vegetarian



MAIN COURSE

Chargrilled Sirloin - R185

250g prime grass-fed beef
served with buttered green beans
and a mushroom & truffle infused cream sauce

Beer-Braised Chicken - R115

free-range bird slow-cooked in Castle lager
with a splash of Gordons gin,
served with baby onions and locally grown greens

Veggie Moussaka - R80

layers of aubergine, spicy butternut and lentils,
covered in a slight nutmeg béchamel (V)

Catch of the Day - R135

with buttered greens, basil aioli
and matchstick potatoes

Mushroom Risotto - R88

finished with freshly shaved Parmesan (V)

Slow-Roast Pork Belly - R125

with pea purée, baby potatoes and crispy bacon,
drizzled with pork jus

Traditional Bobotie - R102

spicy aromatic beef with tumeric & raisin yellow rice,
Mrs Ball's chutney and a crunchy garden salad

Oude Werf Trio - R125

braised oxtail, mini bobotie & yellow rice, mini chicken pie
& caramelised sweet potato

Tant Betjie Wium's Pie - R115

creamy chicken, leek & mushroom pastry
served with a garden green salad

(V) - Vegetarian

Additional sides at R20

Creamy Mashed Potato

Steamed Rice

Buttered Greens

Seasonal Salad with Lemon & Herb Dressing

Rosemary & Garlic Roasted Potato Wedges

DESSERT

Milk Tart - R42

with rooibos syrup & mixed berries

Oude Werf's Baked Cheesecake - R44

with passion fruit coulis

Strawberry, Apple & Almond Crumble - R44

served warm with Amarula ice cream

Double-Chocolate Brownies - R54

with chocolate sauce, whipped cream
& toasted pecan nuts

As part of our 'Living Green' ethos, we support sustainable farming production wherever possible. All our meat is sourced from producers who conform to ethical, free-range and organic farming practices and our seafood is strictly SASSI approved.

Oude Werf
RESTAURANT

