

LUNCH MENU



SUMMER SALADS

Broccoli & Almond - R52
red onion, white cheddar,
lemon & yoghurt dressing (B,V)

Grilled Chicken & Garden Greens - R78
cherry tomatoes, red onions, rocket, avocado,
feta & lemon thyme dressing

Butternut, Feta & Cranberry - R61
baby greens and toasted cashew nuts,
extra virgin olive oil & balsamic reduction (V)

GOURMET SANDWICHES

Roasted Red Pepper - R62
with buffalo mozzarella, avocado
and freshly-made hummus on toasted ciabatta* (V)

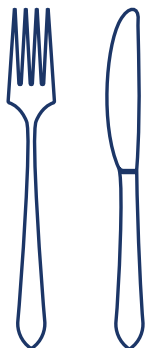
Beef Bobotie - R78
spicy aromatic mince and caramelised banana chutney
in a flatbread wrap, side salad with creamy black pepper,
feta & herb dressing

Pulled Pork - R81
with rocket, greens and apple slaw on toasted ciabatta*

Chicken Mayonnaise - R76
with bacon & avocado on toasted ciabatta*

**Our ciabatta bread is freshly baked every day by
the Schoon de Companje artisinal collective
just down the road at 7 Church Street.*

Oude Werf
RESTAURANT



SOMETHING LIGHT

Smoked Snoek Viskoek - R84

fishcakes with apricot aioli, a rocket, feta & walnut salad and a homemade vetkoek bun

Cape Malay Kebabs - R86

chargrilled chicken skewers with a peppered pineapple and cucumber salsa, side fries or side salad

Biltong, Gorgonzola & Caramelised Onion Tart - R78

with a seasonal side salad and herb dressing

The Church Street Burger - R92

a juicy 200g grass-fed beef patty with lettuce, fried onions, homemade Jalapeño tomato sauce, aged cheddar and fries

Crispy Battered Fish & Chips - R89

with homemade tartare sauce, fries and fresh lemon

Gnocchi - R74

Hand-rolled potato dumplings with cherry tomatoes, basil & smoked tomato cream and freshly grated parmesan (V)

Chargrilled Sirloin - R185

250g prime grass-fed beef served with buttered fine beans, mushroom & truffle-infused cream sauce and rosemary roasted potato wedges

B-Banting
V-Vegetarian

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.

SOUTH AFRICAN CLASSICS

Traditional Bobotie - R102

spicy aromatic beef with turmeric & 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 & caramelized sweet potato

Tant Betjie Wium's Pie - R115

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

SWEET TREATS

Homemade Amarula & Chocolate Gelato - R52

with mixed berry compote

Oude Werf's Baked Cheesecake - R44

with passion fruit coulis

Lemon Meringue Pie - R44

with a shortcrust pastry

Chocolate Tart - R52

with salted caramel ice cream

Honey-Glazed Fruit Skewers - R38

with vanilla pod ice cream

Oude Werf
RESTAURANT

