DINNER MENU

200000

STARTERS

Spicy Free Range Chicken Livers - R72 with garlic, tomato and parsley, homemade focaccia bread

Soup of the Day - R55 (v) gluten and dairy free

Warm Lentil & Organic Baby Root Vegetable Salad - R70 (v) with mint, coriander and coconut tzatziki

Savoury Filled Lamb Pancakes - R88 lemon, cumin and herbs with gruyère cream

Grilled Marinated Aubergine Antipasto - R85/R70 (v) with garlic, parsley, capers, smoked paprika and balsamic, with buffalo mozzarella, prosciutto (optional) and rocket

Quinoa & Avocado Salad - R68 (v) with butternut, coriander, maple syrup and tahini dressing

(V) - Vegetarian

Oude Werf
RESTAURANT)

MAIN COURSE

Braised Pork Neck - R140

with orange-glazed organic carrots, sage and parmesan polenta, broccoli rice and traditional apple sauce

Flame Grilled 250g Sirloin Steak - R170

with béarnaise sauce and oudewerf style hasselback potato

Chicken Leek & Mushroom Pie - R125

with sautéed organic vegetables and baby potato

Ostrich Bobotie - R115

with traditional turmeric and raisin rice

Panfried Dressed Sole - R165

with broad bean and garden pea ragout, caper butter

Ricotta, Kale & Toasted Pine Nut Ravioli - R90 (v)

with mushroom and truffle pesto, gruyère cream

Oudewerf Trio - R134

braised oxtail, mini bobotie, mini chicken pie and caramelised sweet potato

(V) - Vegetarian

Additional sides at R14

Organic Vegetables Homemade Rustic Chips Roasted Sweet Butternut

DESSERT

Oudewerf Baked Cheesecake - R48 passion fruit coulis

Warm Banana & Toffee Pudding - R52 with clotted cream

Cape Brandy Tart - R52 with pecan nuts and dates, crème anglaise

Peppermint & Caramel Eton Mess - R64 caramel whipped cream with meringue, mint jelly, peppermint rock, chocolate and khalúa

As part of our living green ethos we support sustainable, free range, ethical and organic produce where ever possible, which includes being a proud SASSI supporter

Duden/en/
RESTAURANT/