

DINNER MENU



STARTERS

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

Soup of the Day - R48

Bean & Strawberry Salad - R68
with rocket, toasted walnuts
and lemon dressing

Savoury Filled Lamb Pancakes - R88
with English spinach, lemon and herbs
with Gruyere béchamel

Fig & Cremelat Goats Feta Salad - R88
with Parma ham, toasted pine nuts
and raspberry vinaigrette

Citrus Quinoa & Avocado Salad - R70 (v)
with butternut, exotic tomato,
coriander and mint

Cajun Spiced Calamari - R80
with fresh lemon and siracha mayonnaise

(v) - Vegetarian

MAIN COURSE

Braised Pork Neck - R145

with orange-glazed baby carrots, sage and parmesan polenta, broccoli crumble and traditional apple sauce

Flame Grilled 250g Sirloin Steak - R175

with hand-cut chips and a creamy black mushroom sauce

Chicken Leek & Mushroom Pie - R125

with mashed potato and pan gravy

Beef Bobotie - R115

with traditional turmeric and raisin rice and tomato sambal

Pan-fried West Coast Dressed Sole - R170

with pea purée and snap peas, fennel, mango and mint salad

Ricotta, Kale & Toasted Pine Nut Ravioli - R95 (v)

with mushroom and truffle pesto, gruyère cream

Oudewerf Trio - R134

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

Grilled Venison Fillet - R165

with crushed baby potatoes, parsnips and carrots, pickled cabbage and veal jus

(v) - Vegetarian

Additional sides at R18

Hand-cut chips
caramelized sweet potato
green salad
mixed vegetables

DESSERT

Oudewerf Baked Cheesecake - R50

passion fruit coulis

Peach Malva Pudding - R52

with homemade custard and vanilla ice cream

Amarula Crème Brûlée - R54

with hazelnut biscotti

Chocolate Tart - R62

with bitter chocolate ice cream

Mixed Berry Trifle - R50

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

Oudewerf
RESTAURANT