

DINNER MENU



STARTERS

Soup of the Day - R50

Fresh Saldanha Bay Black Mussels - R90/Main R135
with white wine, cream and toasted sourdough

Cajun Spiced Calamari - R84
with fresh lemon and Sriracha mayonnaise

Chicken & Prawn Wontons - R90
with Asian dipping sauce

Baked Gem Squash - R55 (v)
with mushrooms and gorgonzola,
potato wafer

Couscous Salad - R65 (v)
with grilled zucchini, goats feta, roasted red peppers,
fresh herbs, tempura broccoli and tahini dressing

(v) - Vegetarian

MAIN COURSE

250g Sparta Sirloin Steak - R185
with hand-cut chips, fried mushrooms
and mustard sauce

Chicken, Leek & Mushroom Pie - R125
with leaf salad

Beef Bobotie - R120
with traditional turmeric and raisin rice
and tomato sambal

Pan-fried West Coast Dressed Sole - R195
with cauliflower purée, mixed greens,
baby potatoes and citrus chutney

Roasted Butternut, Sage, Goats Feta
& Pinenut Ravioli - R95 (v)
with herb oil and freshly shaved parmesan

Oudewerf Trio - R140
braised oxtail, mini bobotie, mini chicken pie
and caramelised sweet potato

Grilled Venison Fillet - R205
with crushed baby potatoes, roasted root
vegetables, pickled cabbage and veal jus

Braised Pork Neck - R150
with a salad of couscous, grilled baby marrow,
roasted bell pepper, red onion and herbs
with pork jus and apple sauce

Macaroni & Cheese made with 4 Cheeses - R120
with butter poached prawns,
chopped spring onion and truffle oil

Springbok Shank - R185
with green bean and garlic mash,
sautéed beetroot,
veal jus and kumquat chutney

Homemade Beef/Chicken or Veggie Burger - R98
with a potato rosti, red pepper relish,
guacamole and mature cheddar on a sesame seed bun

(v) - Vegetarian

Additional sides at R20

*hand-cut chips
caramelized sweet potato
green salad
mixed vegetables*

DESSERT

Oudewerf Baked Cheesecake - R52
passion fruit coulis

Amarula Crème Brûlée - R54
with hazelnut biscotti

Belgian Chocolate Fondant - R75
with organic chocolate ice cream

Cape Brandy Pudding - R52
with pecan nuts, dates and whipped cream

*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*

Oude Werf
RESTAURANT