

ALL DAY MENU

LIGHT MEALS

Soup of the day - R45
Ciabatta crostini

Grilled chicken salad - R95
Avocado, marinated cucumbers, red onion, tomatoes, lettuce,
honey-mustard dressing

VEGETARIAN

Quinoa salad - R78
Roast cumin beet, goat's feta, orange, lettuce, carrot-rooibos dressing

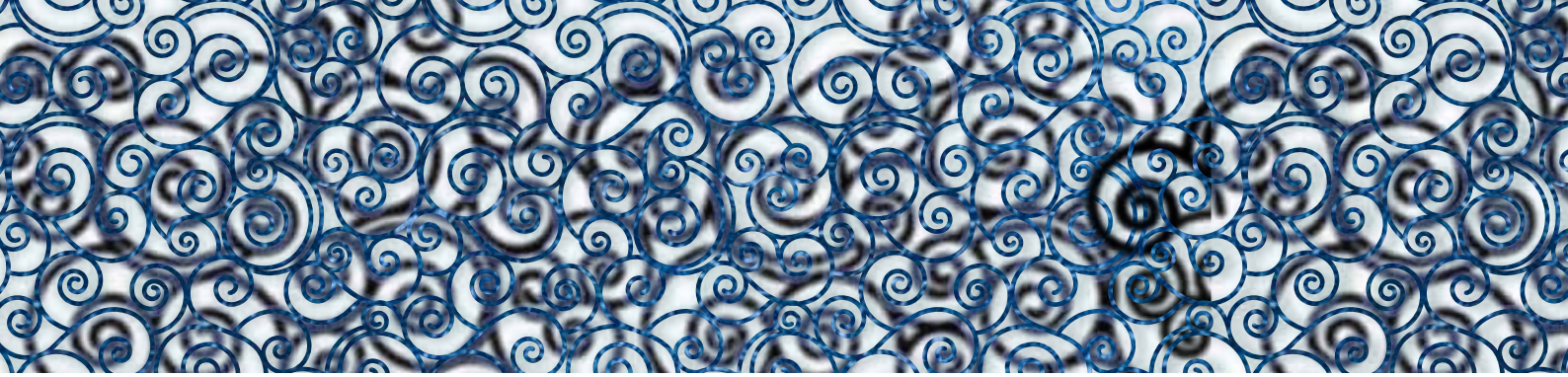
Butternut gnocchi - R108
Tender stem broccoli, soft poached egg, gruyere,
roast cauliflower velouté, pumpkin seed

CURRY

Cape Malay style chicken curry - R128
Served with roti, basmati rice, sambals

Cape Malay style vegetable curry - R108
Chickpea, lentil
Served with roti, basmati rice, sambals





FROM THE SEA

Cajun spiced Patagonia squid - R140
Green salad, sriracha mayonnaise, lemon

Battered west coast hake fillet - R108
Rustic cut chips, tartar sauce, lemon

BURGERS

Choice of 180g beef, grilled chicken breast or vegetable patty - R116
Toasted sesame bun, lettuce, tomato, fried onion, rosti, guacamole,
white cheddar, truffle oil scented mushroom sauce, rustic fries

FROM THE FARM

Served with creamy mushroom sauce, rustic fries, onion rings

Crumbed beef schnitzel - R148

Grilled 300g beef sirloin - R176

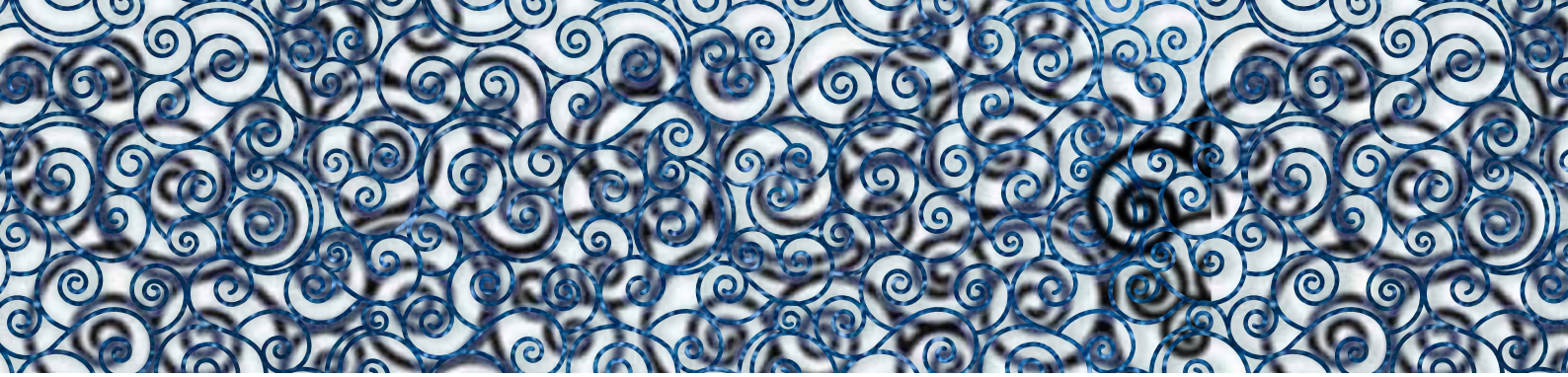
Grilled 300g braai lamb chops - R194

SIDES

R28 each

basmati rice | rustic fries | parmesan polenta |
seasonal vegetables | side salad





OUDE WERF CLASSICS

Beef bobotie - R128

Yellow raisin rice, chutney

Oxtail potjie - R168

Slow braised in red wine, spekboom, parmesan polenta

Oude Werf Trio - R168

Braised beef oxtail, mini chicken pie, mini bobotie, caramelised sweet potato, sambals

SWEETS

Oude Werf cheesecake - R68

Berry compote, vanilla ice cream

Mary's pudding of the day - R35

Vanilla anglaise, chantilly cream, dark chocolate ice cream

Dark chocolate mousse - R52

Coffee syrup, meringue

