

LUNCH MENU

served between 12:00 - 17:30

LIGHT MEALS AND SALADS

Roasted Butternut Soup - 68

Cajun-spiced Calamari Strips - 120

Green salad and Sriracha mayo

Lamb and Raisin Samosa - 90

with Mrs. Ball's chutney

Smoked Snoek and Feta Tart - 125

with fennel and tomato salad and citrus dressing

BBQ Pulled Pork Nachos - 140

baked with three cheeses, guacamole and tomato salsa

Roasted Butternut & Beets - 88

Danish feta, dried cranberries, pumpkin seeds mixed leaves and lemon dressing

Add: BBQ brisket - 90

Oude Werf Fried Chicken Salad - 130

with tomato, mixed leaves, cucumber, red onion, avocado,
toasted sunflower seeds and mustard dressing

TOASTED SANDWICHES

all toasties are served with French fries

Grilled Three-Cheese - 80

emmentaler, mozzarella and cheddar

Chicken Mayonnaise - 85

Ham, Cheese & Tomato - 88

WRAPS

served with lettuce, cucumber and carrot

BBQ Brisket - 135

with jalapeño and emmentaler cheese

Grilled Halloumi - 75

with hummus, roasted cauliflower and coriander yoghurt

Smoked Snoek - 80

with feta, lemon cream cheese and red onion

Chicken, Peppadew® & Mayo - 85



FAMILY FAVOURITES

Burgers - 135

Toasted sesame bun, pickles, tomato, cheddar and fries
200g Ground beef
Southern-fried chicken
House-made vegetable patty

Battered West Coast Hake - 135

with fries and atchar mayo

Vegan Stir-fry - 160

tofu, cabbage, peppers, sesame seeds, mushrooms,
rice noodles and toasted cashew

Steak: Sirloin 250 g - 195

served with fries and onion rings

Sauce: Loaded Pepper | Three Cheese | Mushroom - 30

CLASSIC MAINS

“Wildspastei, slaphakskeentjies en soet wortels” - 190

venison pie with cape onion salad and glazed baby carrots

Beef Bobotie - 185

with yellow rice and Mrs. Ball’s chutney

Cape Malay Vegetable Curry - 125

served with rice and roti

“Gebakte Vis” - 235

baked kingklip, crushed potatoes, peas, mushrooms,
cream and bacon crumbs

Butter Chicken Curry - 175

served with rice, roti and sambal

SWEET

Home-made Scones - 55

whipped cream, strawberry jam and grated white cheddar

Cake of the Day - 60

Oude Werf Cheesecake - 85

whipped cream and berry coulis

Dark Chocolate Tart - 85

black cherry compote and Chantilly cream

