

LUNCH MENU

served between 12:00 - 17:30

LIGHT MEALS AND SALADS

Roasted Tomato & Basil Soup – 70

with sourdough croutons

Sticky Free-range Chicken Wings – 130

Bobotie Spring Rolls – 90

with Mrs. Ball's chutney

Cajon-spiced Calamari – 125

with egg fried rice and smoked jalapeño mayonnaise

BBQ Pulled Beef Nachos – 175

baked with 3 cheeses, guacamole and tomato salsa

Roasted Butternut & Beets – 95

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

Oude Werf Fried Chicken Salad – 150

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

TOASTED SANDWICHES

all toasties are served with French fries or sweet potato fries

Grilled Four-Cheese – 95

Emmentaler, mozzarella, cheddar and cream cheese

Chicken Mayonnaise & Peppadew® – 95

Ham, Cheese, Tomato & Mustard – 95

WRAPS

served with lettuce, cucumber and carrot

Char Siu Pork Belly – 140

with jalapeño and Emmentaler cheese

Grilled Halloumi – 95

with hummus, roasted cauliflower and coriander yoghurt

Smoked Snoek – 120

with feta, lemon cream cheese and red onion

Chicken, Peppadew® & Mayo – 95



CLASSIC MAINS

“Gebraaide 220g Springbok Steak, beet slaai, pap en slaphakskeentjies” – 240
(Grilled Springbok steak, marinated beetroot, fried African polenta and cape onion salad)

Kingklip Thermidor – 255

with savoury rice

Cape Malay Vegetable Curry – 125

with rice and roti

Butter Chicken Curry – 185

with rice, roti and sambal

Venison Shank Bobotie – 210

with yellow rice and Mrs Ball’s chutney

FAMILY FAVOURITES

Battered West Coast Hake – 155

with fries and atchar mayo

250 g Sirloin Steak – 240

with fries, onion rings and a mushroom sauce

Burgers

toasted sesame bun, pickles, tomato, cheddar and fries

200g Ground Beef – 140

Southern-fried Chicken Breast – 140

Plant-based Vegan Patty with vegan cheddar cheese – 155

Vegetable Stir-fry – 165

cabbage, peppers, sesame, mushrooms, rice noodles
and toasted cashew nuts with marinated tofu

MARY’S FAMOUS TREATS

Lemon Meringue – 60

Carrot Cake – 60

House-made Scones – 55

Oude Werf Cheesecake – 85

with whipped cream and berry coulis

DESSERTS

Appel & Blueberry Tarte Tatin – 90

with hazelnut ice cream

Amarula Crème Brûlée – 90

with shortbread

Dark Chocolate Tart – 90

with berry coulis and Chantilly cream