

New Year's GUE

A

GRAPE & GOURMET AFFAIR

CC ON ARRIVAL

CANAPÉ

Smoked trout and cream cheese blini, salmon caviar

1ST COURSE

Poisson cru

Laurensford Dome Chenin

2ND COURSE

Duck liver, brioche, raspberry

Vergenoegd Löw Chardonnay

3RD COURSE

Pickled beetroot and cream cheese

Zandvliet Estate Shiraz

MAIN

Kudu loin, pancetta, truffled cauliflower,
mushroom, potato fondant, jus
Muratie Martin Melck Cabernet Sauvignon

DESSERT

Buttermilk and goat's cheese, panna cotta, hazelnut cake
Kleine Zalze Project Z Sweet Fortified

R1450 PER PERSON

excludes gratuity, bookings email: restaurant@oudewerf.co.za



VEGETARIAN MENU

New Year's GUE

A

GRAPE & GOURMET AFFAIR

CC ON ARRIVAL

CANAPÉ

Caprese crostini

1ST COURSE

Carrot & thyme risotto, peas, shaved parmesan with rocket
Laurensford Dome Chenin

2ND COURSE

Caramelized onion and goat's cheese tart, balsamic syrup
Vergenoegd Löw Chardonnay

3RD COURSE

Pickled beetroot & cream cheese
Zandvliet Estate Shiraz

MAIN

Grilled aubergine steak, spinach, truffled cauliflower,
fondant potato, wild mushrooms, pinotage reduction
Muratie Martin Melck Cabernet Sauvignon

DESSERT

Buttermilk and goat's cheese, panna cotta, hazelnut cake
Kleine Zalze Project Z Sweet Fortified

R1450 PER PERSON

excludes gratuity, bookings email: restaurant@oudewerf.co.za

