



DINNER

STARTERS

Fresh Saldanha Bay Black Mussels - R92/Main R135

With white wine and cream with toasted sourdough

Cajun Spiced Calamari - R84

With fresh lemon and siracha mayonnaise

Chicken and Prawn Wontons - R94

With soy and chilli dipping sauce

Franschhoek Salmon Trout - R125

With crushed potato salad and dill hollandaise

Ostrich Salad - R98

With grilled pears, creamy gorgonzola and raspberry vinaigrette

Roasted Root Vegetables - R72

With wild rocket truffle oil and lemon dressing

Sichuan Tofu - R78

With soy fried oyster mushrooms, chilli and spring onions

MAINS

300g Chalmar Beef Sirloin - R195

With hand cut chips, truffle mushroom or black pepper sauce

Chicken Leek and Mushroom Pie - R125

With leaf salad

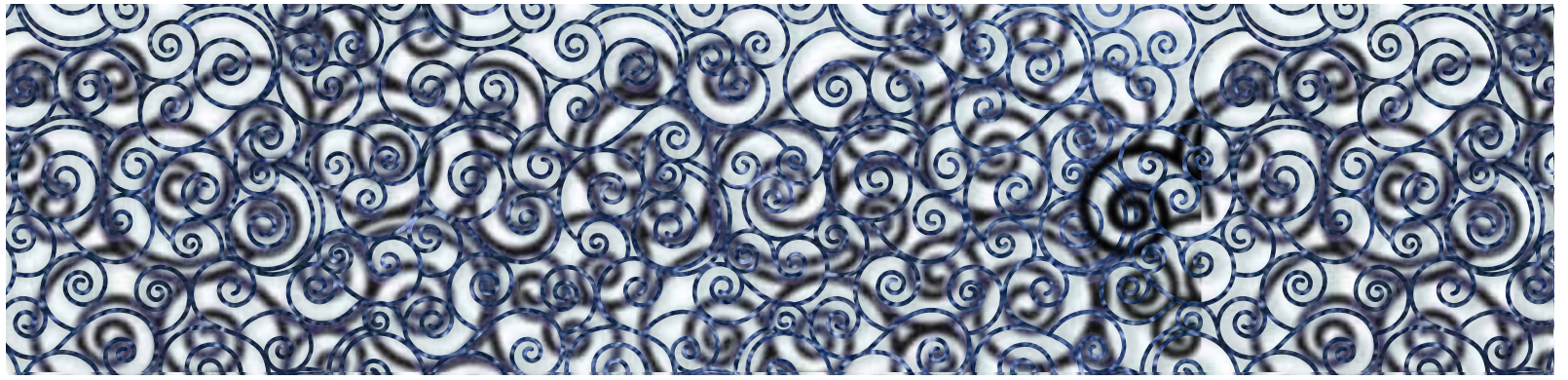
Grilled Pork Loin Cutlet - R125

With olive oil and parsley crushed potato, sweet mustard sauce and onion rings

Beef Bobotie - R120

With traditional turmeric, raisin rice and tomato sambal





DINNER

Pan-fried West Coast Dressed Sole - R205

With Romanesco purée, baby potatoes and sauce vierge

Baked Cauliflower Gnocchi - R78

With roast chicken and garden greens, fresh chilli and gruyère cream

Oudewerf Local Trio - R145

Braised oxtail, mini bobotie, mini chicken pie and caramelised sweet potato

Homemade Chalmar Beef Burger - R98

With plum tomato, onions, crispy potato rosti, mature cheddar, truffle mushroom sauce and rustic chips

Free-range Chicken - R95 or Veggie Burger - R80

With a potato rosti, red pepper relish, guacamole and mature cheddar on a sesame seed bun

Karoo Venison - R220

With creamy celeriac, pancetta and green cabbage with red wine raspberry jus

Oude Werf Seafood Platter for Two - R485

West coast sole, tiger prawns, fresh mussels, calamari, spicy rice and steamed greens with a variety of sauces

Additional Sides - R25

Hand cut chips, spicy rice, green vegetables and a garden salad

DESSERT

Oude Werf Baked Cheesecake - R54

With passion fruit coulis

Traditional Tiramisu - R70

Hot Toffee Apple Pudding - R70

With vanilla ice cream

Amarula Crème Brûlée - R64

Vanilla Ice Cream and Chocolate Sauce - R50

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.





BEVERAGES

SOFT DRINKS

Coke Glass 200ml R20
Coke Light 200ml R22
Fitch and Leedes - Soda Water, Lemonade, Tonic,
Ginger Ale, Dry Lemon, Pink Tonic 200ml R22
Fanta Orange 330ml R25
Crème Soda 330ml R25
Coke Zero 330ml R25
Sprite 330ml R25
Appletiser/Grapetiser 275ml R32
Mineral Water 250ml Still/Sparkling R20
Mineral Water 750ml Still/Sparkling R35
Red Bull R48
Rock Shandy R40

COFFEES/TEAS

Americano/Decaf R20/R22
Espresso Single/Double R20/R26
Cappuccino/Decaf R24/R26
Café Latte/Decaf R26/R28
Teas - Rooibos, Ceylon, English breakfast, Peppermint,
Ginger and honey, Earl Grey, Lemon R20
Red Cappuccino/Latte R20/R24
Hot Chocolate R30
Chai Latte R30

OTHER

Don Pedro R48
Irish Coffee R48
Kahlua Coffee R48
Milkshakes - Oreo, Strawberry, Bubblegum, Vanilla, Lime
and Chocolate 300ml R38

LIQUERS/APERITIFS

Amarula R20
Campari R30
Cinzano Bianco / Rosso R20
Cointreau R30
Disaronno R28
Frangelico R25
Grappa Antonella Cabernet R60
Jägermeister R24
Kahlúa R24
Patrón R35
Oude Meester Peppermint R20
Wilderer Apple Pie Moonshine R50

BEERS/CIDERS/COOLERS

Amstel Lager R30
Castle Lager R30
Castle Lite R30
CBC Amber Weiss R80
Duchess Virgin G&T R46
Peroni R50
Heineken R36
Savanna Dry R36
Stella Artois R38
Stellies Lager Draught R60
Windhoek Lager R32
Guinness Milk Stout 440ml R50
Brutal Fruit Cranberry Rose R34
Smirnoff Storm R44



BEVERAGES

WHISKY

Bain's Cape Mountain R28
Bell's R22
Chivas Regal R40
Drambuie R34
Glenfiddich 12Y/18Y R45 / R126
Glenlivet 12Y R52
Glenmorangie R54
J&B R22
Jack Daniel's R32
Jameson R32
Johnnie Walker Black Label R40
Johnnie Walker Red Label R24
Macallan R62
Monkey Shoulder R42
Redbreast Irish 12Y R84
Southern Comfort R22
Talisker R68
Woodford Reserve R46

RUM

Bacardi White R22
Captain Morgan Spiced Gold R22
Captain Morgan Dark R24

VODKA

Belvedere R42
Cîroc R44
Grey Goose R44
Ketel One (Gluten-free) R30
Smirnoff 1818 R18

PORTS & SHERRY

Allesverloren Port R25
Fonseca Guimaraens Port 1998 R25
Monis Full Cream Sherry R15
Monis Medium Cream Sherry R15

GIN

Cape Town – Dry/ Red R35
Musgrave Pink R42
Inverroche – Amber/ Classic/Verdant R36
A Mari Indian Ocean/Atlantic Ocean R40
Wilderer R34
Cruxland R35
Six Dogs Blue Gin R42
Bombay Sapphire R25
Gilbey's R20
Hendrick's R44
Tanqueray R22
Gordon's R20

BRANDY & COGNAC

Hennessy R42
KWV 5 R18
KWV 10 R24
KWV 12 R32
KWV 15 R66
KWV 20 R125
Rémy Martin VSOP R65
Richelieu R20
Klipdrift Export R20

CORDIALS

Grenadine R5
Passion Fruit R5
Lime R5
Kola Tonic R5

OUR HERITAGE



1679

SOUTH AFRICA'S FIRST CHURCH

You are sitting in much the same spot as the congregation of South Africa's first church, built in 1687 – a thatch-roofed building of '22 x 40 Rhenish feet' with a bell tower, visible in the earliest known sketch of Stellenbosch of 1710, before the Church and much of Stellenbosch was destroyed by fire.

A NEW NAME ON THE MAP

It was on 8 November 1679 that Governor Simon van der Stel came upon a fertile valley, through which ran "a clear river... adorned with fine and lofty trees". He and his party camped for the night on a little island in the Eerste River. He named the place Stellenbosch, commemorating his own name and the wealth of natural vegetation growing there. He straight away decided that this beautiful valley called for settlement and within a year there were already a number of farmers in the Colony of Stellenbosch.

1687



1710

THE OLDEST KNOWN DRAWING OF STELLENBOSCH

The little village of 17 to 18 houses is portrayed in a drawing done by a certain EV. Stade in 1710 – a fortunate record, for in that very year a fire laid the whole village waste. The Drostdy was rebuilt forthwith on its old site, but the little church was dedicated on the site where the Moederkerk now stands. With the building of this church a new street was demarcated, Drostdy Street, originally known as "Beplante Plein" (square planted with trees.)

1783

A HOUSE BUILT ON 'DE OUDE WERF'

Oude Werf's early history was soon forgotten however. In 1783, on deconsecrated ground, owner J.B. Hoffman is credited with the building of an elegant Cape Dutch gabled house.

THE START OF AN INN

In 1802, Oude Werf opened its doors as an inn. Despite the damage caused by another fire in 1803, proprietor Wolfram Hesse Kessel still ensured 'amiable lodging for 3 Rix Dollars a day'. 'Excessive!' noted one guest, though admitting that its table always groaned with food.

1802



1805

ANOTHER GOOD GUEST REVIEW

In 'Gleanings in Africa', published anonymously in 1805, the author (who according to the editor's preface was a British officer stationed at the Cape) states of the inn: "This house being crowded, during the summer season, with visitors from the Cape, may with propriety be called the fashionable resort... Here may be procured the finest fruits in the colony; our table groaned under a load of excellent peaches, apricots, and grapes... [and] we were well provided with excellent Roman fish." "I could be contented to pass the remainder of my days there."

1841

FAMOUS GUESTS

Colourful guests there were too, including, who would become South Africa's most prolific church architect. In 1841, still a poor painter, he gazed from the windows of the inn at the beautiful Cornelia and hatched a romantic plan. Convincing her father to be the subject of a portrait, the usually speedy Hager took no less than seven long sittings to capture the likeness of the man and eventually, the hand of Cornelia, who became his wife.

1860

FIT FOR A PRINCE

Guests like Governor Sir George Grey, accompanying Prince Albert, on his travels in 1860 also praised the "generous victuals" dispensed by Wouter Wium and his wife Tant Betjie, who remains one of Oude Werf's most colourful figures.



1889

THE LEIGHTON SKETCH

Drawn by Leighton in 1889, the image on the left is the first, known image of the Oude Werf building. It shows a familiar thatched, gabled building with its 'voorstoepe' and arched side entrance. By the end of the century the inn, like the early church, was reduced by fire "to dust and ashes".

THE FIRST FEMALE STUDENTS AT THE UNIVERSITY

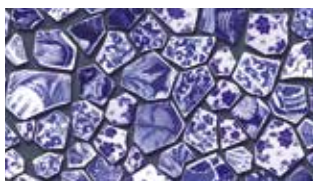
In the last few years of the 1800s, the hotel (by then known as Wium's Inn, Arcadia and Harmonia) suffered another fire. It rose again however, this time in two-storey Georgian style as a 'parlour' boarding house for some of the first female students of the fledging university – the origin of Stellenbosch's first women's sorority house, Harmonie.

1890's

1972

REBIRTH

Gerhard Lubbe bought the hotel in 1972 and began its extension and restoration.



1981

ARCHAEOLOGICAL EXCAVATIONS

1981 saw digs that revealed the church's granite foundation, pillars that supported its roof, the likely position of the 'preekstoel' (pulpit) and early (disinterred) graves – some elements of which are still visible beneath the restaurant and in the ground floor room wing.



THE PETOUSIS FAMILY

Today, Oude Werf is owned by the Petousis hotelier family and the late Kitty, whose Albertyn ancestors were some of the original church's first congregants. Much grown in the 21st century to a luxury hotel, Oude Werf still preserves its 300 year history as a national heritage site and also as South Africa's oldest continuously-running hotel.

PRESENT