MENU

served between 12:00 - 21:30

TO START

Roasted Chicken & Wild Mushroom Soup - 95

Ostrich Carpaccio - 135

with goat's cheese, wild rocket, red onion marmalade and sourdough toast

Cajun-spiced Calamari Strips - 135

with egg fried rice and gochujang mayonnaise

Wild Mushroom Risotto - 140

with shaved parmesan and crispy sage

Oude Werf Caesar Salad - 175

with smoked chicken and white anchovy

FOR MAIN

CLASSIC SOUTH AFRICAN

Grilled Springbok Steak - 280

with spiced beetroot, fried African polenta and chakalaka

Curried Lamb Shank - 340

with mashed potatoes and fine beans

Creamy Kudu & Mushroom 'Stroganoff' - 220

with linguine

Venison Bobotie - 260

with turmeric rice and Mrs Ball's chutney

FAVOURITES

Grilled Sirloin of Beef - 245

with fries, onion rings and mushroom sauce

Pan-fried Kingklip - 295

with creamed leeks, edamame, fondant potato and tomato butter

Cape Malay Vegetable Curry - 145

with rice and roti

200g BBQ Beef Burger - 145

on brioche bun with lettuce, tomato, onion, pickle and American cheese

Supreme of Free-range Chicken & Streaky Bacon - 220

with sweetcorn flan, balsamic roasted peppers, roasted garlic and potato puree



SWEET

Malva pudding - 95

with hazelnut ice cream, oat biscuit crumble and brandied coffee anglaise

Amarula Brûlée – 95 with shortbread

Chocolate Almond Torte - 100 with wild berry sorbet and honeycomb tuile

4 Bespoke Local Artisanal Cheeses – 245 with condiments, crostini and crispy lavash

