

The WERF

Our sharing plate menu features produce from the farm including our Black Angus beef, forest reared Duroc pork as well as vegetables and herbs from The Werf Food Garden, which can be viewed from the conservatory.

SEARED ANGUS FILLET | R 135

Slow cooked flatrib, charred cauliflower purée, pickled turnips, nasturtium, bone broth

BRAAIED YELLOWTAIL | R 110

Cucumber, red onion & chilli, homemade yoghurt

DEEP-FRIED CAMEMBERT | R 85

Farm plums, seed crackers, pecan nuts, rocket oil

SMOKED BRISKET CANNELLONI | R 120

Charred onion purée, baby onions, gremolata

TOMATO GAZPACHO | R 95

Burrata, basil, garlic emulsion, crostini's

OX HEART | R 70

Charred carrot puree, garden cabbage, beef jus

ROAST PORK BELLY | R 120

Crispy Pork terrine, farm plums

Keep an eye out for allergen ingredients:

 Dairy

 Gluten

 Nuts

 Seeds

 Shellfish

 Fish

 Egg

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YELLOWTAIL CEVICHE | R 110

Farm plums, radish, coriander, chilli sago crisps


LAMB SOUTRIBBETJIE | R 120

Polenta porridge, Salsa Verde, lamb jus

SIDES | R 55

Deep fried baby marrow fritters, goats cheese mousse   

Farm plum salad, feta, rocket, French dressing  

Crispy potatoes, garlic emulsion 

DESSERTS

Ice-cream chocolate popsicle of the day (please ask your waitron) | R 70   

Plum Eton mess | R 65  

Honey rosemary roast farm figs, almond cake, almond streusel, home-made

frozen yoghurt | R 65    

Local cheese plate, preserves, crostini's | R130  

Keep an eye out for allergen ingredients:



Dairy



Gluten



Nuts



Seeds



Shellfish



Fish



Egg