

The
WERF
COCKTAIL MENU

THE CLASSICS

AMERICANO	70
Campari, Martini Rosso, simple syrup, soda water	
THE GODFATHER	75
Whiskey, Amaretto, ginger ale	
NEGRONI	80
Gin, Campari, Martini Rosso	
GIN OR VODKA MARTINI	85 / 60
Gin or Vodka, Martini extra dry	
APEROL SPRITZ	95
Aperol, soda, Boschendal Brut NV	






WERF SIGNATURE

CARAMEL ESPRESSO MARTINI	70
Carvo vodka, Kahlua, espresso	
BRANDY FIZZ	60
Brandy, honey, soda	
PLUM MOJITO	70
Bacardi white, Boschendal plum cordial, lemon, mint, soda	
BOSCHENDAL CITRUS TEQUILA	75
Tequila, clementine lemon curd, simple syrup	
HERBACIOUS WHISKEY SOUR	60
Whiskey, simple syrup, lemon, herbs, egg white	




















BAR SNACKS

LOCAL OLIVES	40
PORK CRISPS Soutvis emulsion  	35
SAGO CRISPS Burnt lemon emulsion 	35
OYSTER BEIGNET Apple, pickled celery 	65

FARM PLATES

WERF BUTCHERY CHARCUTERIE PLATE pickles, crostinis   	130
LOCAL CHEESE PLATE onion marmalade, crostinis  	130

SMALL BITES

GARLIC AND CORIANDER MUSSELS toasted focaccia   	55
CRISPY POLENTA parmesan 	55
LAMB CROQUETTES aubergine, mint   	55
BEEF TARTAR grissini   	55
TEMPURA FISH tartare sauce   	55
ICE CREAM POPSICLE chocolate      	35

Keep an eye out for allergen ingredients:

