

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.

*We're celebrating 50 years of Cap Classique in South Africa for the month of September.
See our wine and Cap Classique pairing suggestions below.*

SHARING PLATE MENU

First flight

Served with garden lettuce, herb dressing, shaved parmesan 🍷

CURED ABALOBI CATCH OF THE DAY 🍷

Apple and sorrel salad, lemon dressing, sago

Boschendal Brut Non-Vintage

WARM CRISPY DUROC PORK TERRINE 🍷 🌿 🍷

Cauliflower and mustard, sultanas

Boschendal Brut Rosé

ANGUS BEEF TARTARE 🍷 🌿 🍷 🍷

Toasted mosbolletjie, soutvis emulsion, crispy onions

1685 Shiraz

CHAR GRILLED BROCCOLI 🍷 🍷 🍷

Leeks and chimichurri, ricotta, poached Boschendal egg, pine nuts

1685 Sauvignon Blanc

Second flight

Served with tempura waterblommetjies, garlic emulsion 🍷 🌿

BRAAIED ANGUS STEAK 🍷

White bean and ox tongue cassoulet, gremolata

1685 Shiraz

CANNELONI 🍷 🌿 🍷 🍷 🍷

Braised Karoo lamb neck, aubergine, preserved lemon and dukkah

1685 Merlot

CHARRED BEETROOT 🍷 🌿 🍷

Smoked feta, nasturtium, olive oil croutons, cashews

1685 Merlot

FRIED LOCAL HAKE 🍷 🌿 🍷 🍷 🍷

Gnocchi and mussels, roast fish sauce, coriander and fennel salad

1685 Chardonnay

TWO PLATES | R260 (choose one per set)


FOUR PLATES | R480 (choose two per set)


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PRE-MEAL SNACKS




Local olives | R40

Pork crackling, soutvis emulsion | R35  

Sago crisps, burnt lemon emulsion | R35 





Oyster beignet, apple, pickled celery | R65 







SIDES



Garden lettuce, herb dressing, shaved parmesan | R40   

Crispy fried potatoes, garlic emulsion | R40  

DESSERTS

Coconut crème caramel, poached guava,
guava sorbet & coconut cookie | R 60    

Ice-cream chocolate popsicle of the day
*Please ask your waitron | R 70      

Strawberry Swiss roll, cheesecake,
strawberry & black pepper sorbet | R 65  



Local cheese, onion marmalade, crostini | R 130  

Boschendal Vin d'Or

FOR THE KIDS (under 12) | R85

Braaiied steak, garden vegetables, salad, potatoes 

Fried local fish, garden vegetables, salad, potatoes 

Homemade tagliatelle, tomato sauce, parmesan  

Keep an eye out for allergen ingredients:



Dairy



Gluten



Nuts



Seeds



Shellfish



Fish



Egg