

the WERF

Our sharing plate menu features produce from the farm including our Black Angus beef, as well as vegetables and herbs from The Werf Food Garden.

Complimentary wine pairing included.

THREE COURSE SHARING MENU

First set

Served with garden lettuce, herb dressing, shaved parmesan

ABALOBI FISH CEVICHE

Crème fraiche, cucumber, radish, smoked chilli, coriander velouté

FIRE COOKED LEEKS

Foir de latte, crispy kale, sesame seeds, crostini's

1685 Chardonnay

Second set

Served with roasted pumpkin mash, parmesan, toasted pumpkin seeds

BRAISED ANGUS BEEF

Garden carrots, ox tongue, mustard sauce, pickled celery

BRAAIED PORK NECK

Apple purée, roasted cauliflower, caper noisette, crispy pork

1685 Merlot

Dessert

BURNT BUTTER ICE CREAM

Roasted white chocolate, salted popcorn

Boschendal Vin d'Or

R600 | For two people

Keep an eye out for allergen ingredients:

 Dairy  Gluten  Nuts  Seeds  Shellfish  Fish  Egg