


# 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**   

*Asian dressing, cucumber, coriander & avocado purée, lemon dressing, sago  
Boschendal Brut Non-Vintage*

**LEMON DRESSED ASPARAGUS**  

*Foxenburg goats-cheese, sourdough croutons  
Boschendal Brut Rosé*

**SHAVED RARE ROASTED ANGUS SIRLOIN**   

*Soutvis emulsion, anchovies, rocket & capers  
1685 Shiraz*

**CHAR GRILLED BROCCOLI**   

*Leeks and chimichurri, ricotta, poached Boschendal egg, pine nuts  
1685 Sauvignon Blanc*

### Second flight

*Served with crispy fried potatoes, garlic emulsion*  

**BRAAIED DUROC PORK LOIN**   

*White bean cassoulet, crispy pork terrine, gremolata  
1685 Shiraz*

**SMOKED LOCAL HAKE**   

*Garden fennel and chimichurri, roast fish sauce, crispy polenta  
1685 Chardonnay*

**BRAISED KAROO LAMB NECK CANNELLONI**    

*Aubergine, preserved lemon and dukkah  
1685 Merlot*

**POTATO GNOCCHI**   

*Portabellini mushroom, smoked feta, sage butter, parmesan  
1685 Chardonnay*

TWO PLATES | R260 (choose one per set)


FOUR PLATES | R480 (choose two per set)


# the WERF

## PRE-MEAL SNACKS

Local olives | R40




Pork crackling, soutvis emulsion | R35  

Sago crisps, burnt lemon emulsion | R35 

Oyster beignet, apple, pickled celery | R65 

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## SIDES



Garden lettuce, herb dressing, shaved parmesan | R40   

Crispy fried potatoes, garlic emulsion | R40  

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## DESSERTS

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

Spring berry pavlova, raspberry curd,  
white chocolate sorbet | R 65  

Local cheese, onion marmalade, crostini | R 130  



*Boschendal Vin d'Or*

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## 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