

BOSCHENDAL

WERF RESTAURANT



Our sharing plates menu features produce from the farm including our Black Angus beef, forest reared Duroc pork as well as vegetables, fruit, and herbs from The Werf Food Garden.

SHARING PLATES MENU

A selection of small tasting plates, showcasing ingredients from our farm and local suppliers, to share between two people.

First set

Served with garden lettuce, herb dressing, shaved parmesan 

ABALOBI FISH CEVICHE

Crème fraiche, cucumber, radish, curry spiced coconut velouté, pickled jalapeno

Boschendal Brut Non-Vintage

BROAD BEANS AND RICOTTA

Poached Boschendal egg, leeks, chili oil, white bean "hummus", burnt lemon, hazelnuts

Boschendal Brut Rosé

CHARCOAL COOKED CHOPPED BEEF

Langbaken Karoo cheese, toasted brioche, nasturtium

1685 Sauvignon Blanc

BAKED AUBERGINE

Sourdough and charred onion sauce, yoghurt, dukkha spice

1685 Chardonnay

Second set

Served with green beans, roasted garlic, toasted almond noisette  

SAUTÉED WILD MUSHROOMS

Jerusalem artichokes, roasted onions, mushroom espuma

1685 Sauvignon Blanc

CITRUS & SULTANA BRAISED BEEF

Charcoal roast cabbage, ox tongue, mustard, salsa verde

1685 Merlot

ROAST LOCAL FISH

Mussels, fennel & orange salad, potato and crispy bacon, coriander

1685 Chardonnay

ROAST PORK NECK

Crispy terrine, celeriac, apple purée

1685 Shiraz

FOUR PLATES | R520 (choose two from each set)

FIVE PLATES | R570 (choose two from each set, including one dessert)

**wine pairing suggestions*

Keep an eye out for allergen ingredients:



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SIDES

Garden lettuce, herb dressing, shaved parmesan | R40    

Crispy fried potatoes, garlic emulsion | R40  

SOMETHING SWEET

ICE-CREAM CHOCOLATE POPSICLE | R60     

*Please ask your waitron about the popsicle of the day

WARM CHOCOLATE SPONGE | R60   

Dark chocolate creamaux, white chocolate ice cream, brandy sauce

BURNT BUTTER ICE CREAM | R55  

Roasted white chocolate, salted popcorn

LOCAL CHEESE SELECTION | R55  

Two cheeses of your choice, onion marmalade, crostini

*Please ask your waitron about the cheese selection

Boschendal Vin d'Or

FOR THE KIDS (under 12) | R85

Roast farm pork, garden vegetables, salad, potatoes 

Fried local fish, garden vegetables, salad, potatoes 

Potato gnocchi, homemade tomato sauce, parmesan   

FARMER JASON'S BLACK ANGUS STEAK | R650 for two people

750g aged Black Angus steak on the bone with parsley butter and beef jus

Werf garden salad, herb dressing and shaved parmesan 

Crispy potatoes with garlic emulsion 

Served with a glass from our 1685 Boschendal red wine range

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 Dairy  Gluten  Nuts  Seeds  Shellfish  Fish  Egg

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