




The WERF

RESTAURANT


WINEMAKER'S DINNER
with Executive Chef Allistaire Lawrence
& Cellar Master Jacques Viljoen



MENU

Hot smoked hake and steamed mussels, white wine velouté,
fennel and coriander   

Elgin Chardonnay 2019

Charred lamb rump and roast lamb belly, baby beetroots,
beetroot purée, crispy polenta 

Elgin Pinot Noir 2018

12 month Boerenkaas, roasted pears, crostini's  

Playpen Riesling 2016



Keep an eye out for allergen ingredients:

 Dairy  Gluten  Nuts  Seeds  Shellfish  Fish  Egg


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RESTAURANT


WINEMAKER'S DINNER
*with Executive Chef Allistaire Lawrence
& Cellar Master Jacques Viljoen*





VEGETARIAN MENU

Hot smoked marinated mushrooms, white wine velouté,
fennel and coriander 

Elgin Chardonnay 2019

Charred aubergine, baby beetroots, beetroot purée,
crispy polenta 

Elgin Pinot Noir 2018

12 month Boerenkaas, roasted pears, crostini's  

Playpen Riesling 2016



Keep an eye out for allergen ingredients:

 Dairy  Gluten  Nuts  Seeds  Shellfish  Fish  Egg