



## STARTERS

*Choice between the following*

### SALDANHA BAY OYSTERS

Apple, celery, ginger

### QUEENSLAND BLUE PUMPKIN

Yellow & red beets, orange & vanilla reduction

### CARROTS ROASTED IN HAY

Tonnato, lemon, charred garden greens

## MAINS

*Choice between the following*

### LOCAL FISH COOKED OVER THE COALS

Smoked snoek xo sauce, shiso, seaweed

### FREE RANGE AMBER ACRE CHICKEN

Celeriac, mustard, hazelnuts

### BOSCHENDAL GRASS-FED BEEF

Bone marrow, mushrooms, dijon emulsion

## DESSERT

*Choice between the following*

### DARK CHOCOLATE PARFAIT

White chocolate, rosemary honeycomb

### ROASTED QUINCES

Whipped Foxenburg goats cheese, caramelised walnuts, lavash

**BOSCHENDAL**  
WERF RESTAURANT



## MOTHER'S DAY MENU

Our 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.

*Keep an eye out for allergen ingredients:*

 Dairy |  Gluten |  Eggs |  Nuts |  Seeds |  Fish |  Shellfish

