

We recommend selecting a main course paired with a side dish from our salads and vegetable section. Consider sharing dishes for the full dining experience.

If you need help making selections our chef will gladly assist.

MAINS

Duroc pork steak, braaiied spring onion and burnt orange 🍷	220
Boschendal grass-fed lamb with chopped gremolata and cashew nut yoghurt relish 🍷🥗	250
Saldanha Bay mussels with white wine, onion, spring onions, cream, parsley, toasted baguette 🍷🥗🌿🌿	250
Local fish cooked over the coals with shaved courgettes, spring onions, mint, basil, coriander 🍷	220
Butcher's Black Angus steak of the day served with Café de Paris butter (250g) 🍷🥗	295
Butcher's Black Angus steak on the bone served with Café de Paris butter (600g) 🍷🥗	650
Black Angus Bistecca Fiorentina: 1.2kg T-Bone dry aged for 29 days 🍷🥗 (serves two guests)	950
Marjoram and lemon roasted free-range chicken, lemon and coriander salsa 🍷	195
Whole roasted cape Malay spiced aubergine, green pepper harissa, crispy chickpeas	165

WERF GARDEN SALADS

Gorgonzola, fig and date salad with peppery leaves 🍷🥗	120
The ultimate spring garden salad de jour	55
Summer Shaved Courgettes, lemon, olive oil, mint and Pecorino 🍷	75
Traditional caprese salad with heirloom tomatoes, fior di latte, basil and sourdough croutons 🌿🍷	160

WERF GARDEN VEGETABLES

Jacket potato topped with fire cooked leeks, farm butter and Hang-op kaas 🍷	75
Crispy putu-pap laced with spring onion, baby spinach, tomato vinaigrette and a touch of red chilli 🍷	75
Fire cooked corn on the cob with Cape Malay spiced butter rolled in crushed poppadoms and fresh coriander 🍷	65
Preserved lemon, ricotta and artichoke gratin 🌿🍷	110
White bean mash with cannellini bean pesto, roasted pine nuts and aioli 🥗🍷 (vegan aioli available)	75

GARDEN INSPIRED DESSERTS

Fire-roasted grapes, vanilla mascarpone, toasted almonds and pistachio 🍷🥗	95
Fresh watermelon and tomato granita served with basil and olive oil	95
Lemon polenta cake with ricotta and garden mint 🌿🍷	95
Granadilla possets crème brûlée 🍷	120

FARM TO TABLE FOOD



Our menu features produce from our farm including our **GRASS-FED BLACK ANGUS BEEF, FOREST-REARED DUROC PORK, PASTURE-RAISED LAMB** as well as vegetables, fruit and herbs from **OUR WERF FOOD GARDEN.**

Please note we are a cashless farm

Keep an eye out for allergen ingredients: