

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

Aromatically spiced lamb korma with braaied flatbread 🌿🥛	165
Saldanha Bay mussels with white wine, onion, spring onions, cream, parsley, toasted baguette 🌿🥛🥨	250
Local fish, cooked on the braai, draped in lemon, butter and herbs 🥛🌿	SQ
Slow smoked sticky beef shortrib, served with orange, carrots and pickled onions 🥛	180
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
Free-range roasted chicken in a mustard and herb velouté with potato fondant and lemon preserve 🥛🌿	195
Pumpkin roasted with cinnamon, dressed with hazelnuts and butter, topped with pumpkin seed pesto 🥛🌿🥜	110

WERF GARDEN SALADS

Shaved smoked Duroc pork, grapefruit salsa, crushed pistachio's, rocket and garden herbs, local Burrata, sourdough crisps 🥛🌿🥜	110
The ultimate spring garden salad de jour	55
Garden cabbage sauerkraut with ginger, beetroots, citrus, radishes and coriander	75
Lentil tabbouleh, lentil salad tossed with red onion, cucumber, lemon and olive oil, chopped herbs and local olives	65

WERF GARDEN VEGETABLES

Patatas bravas with a spicy aioli drizzled on top 🥛🥚	75
Potato gnocchi, baked with broccoli, bechamel, finished with Foxenburg goats cheese and breadcrumbs 🥛🥚🌿	85
Cauliflower roasted with a white sauce, sage and parmesan 🥛🌿	115
Crisp garden cabbage marinated in chilli and mustard dressing, spring onion sauce topped with dukkah spice 🥛🌿🥜	95

GARDEN INSPIRED DESSERTS

Crêpes with vanilla ice-cream and orange 🥛🥚🌿	85
Chocolate ganache tart and crème-fraiche 🥛🥚🥚🌿	120
Pear tarte tatin, poached pears baked in puff pastry, served with pecan nuts, crème anglaise and ice-cream 🥛🥚🌿🥜	75

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: