






BOSCHENDAL




WERF RESTAURANT



STARTERS

Saldanha Bay oysters, mignonette, pickles (4) 	130
Saffron and green curry steamed Saldanha Bay mussels, toasted farm-baked bread 	95
Mushrooms, marinated with a mustard dressing, spring onions, lemon and olive oil 	95
Charred spring onions, burrata, pumpkin seed pesto, crispy onions 	150
Baby marrow "spaghetti", pistachio and chilli mix 	70



SIDES

Chunky cucumber and red onion salad, garden herbs, Jersey feta, pistachio nuts 	50
Kitchen's garden pickles, carrots, baby onions, chillies, radishes, herbs	95
The ultimate summer garden salad, avocado, shallot dressing, capers, parmesan 	65
Patatas bravas, spicy aioli 	75

MAINS

Braaied lamb cutlets, herb crust, butterbean mash, flatbread, garden salad 	280
Fish en papillote, fennel, pak choi, chilli 	200
Butcher's steak on the bone, Café de Paris butter (600g) 	650
Butcher's Bistecca Fiorentina: 1.2kg T-Bone dry aged for 29 days  (serves two guests)	1050
Duroc pork steak, butternut, coffee, orange 	180
Aubergine schnitzel, tahini sauce, pinenut relish 	135
Moroccan spiced braaied chicken, tahini dressing, crushed peanuts 	175

DESSERT

Malva pudding, crème anglaise, vanilla ice-cream 	85
Chocolate ganache tart, crème-fraiche 	120
Lemon possets 	85

Please note we are a cashless farm

Keep an eye out for allergen ingredients:

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

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