

# BOSCHENDAL

## WERF RESTAURANT



### STARTERS

Saldanha Bay oysters, mignonette, pickles (4) 🍷🍷 <i>Brut NV - R115   R350</i>	130
Saffron and green curry steamed Saldanha Bay mussels, toasted farm-baked bread 🍷🍷🍷 <i>Brut Rosé NV - R115   R350</i>	95
Mushrooms, marinated with a mustard dressing, spring onions, lemon and olive oil 🍷 <i>1685 Pinotage - R120   R350</i>	95
Charred spring onions, burrata, pumpkin seed pesto, crispy onions 🍷🍷 <i>1685 Chardonnay - R95   R310</i>	150
Baby marrow "spaghetti", pistachio and chilli mix 🍷🍷 <i>1685 Sauvignon Blanc - R85   R280</i>	70

### MAINS

Braaied lamb cutlets, herb crust, butterbean mash, flatbread, garden salad 🍷🍷 <i>Elgin Merlot - R850</i>	280
Fish en papillote, fennel, pak choi, chilli 🍷🍷 <i>Elgin Sauvignon Blanc - R650</i>	200
Butcher's steak on the bone, Café de Paris butter (600g) 🍷🍷 <i>Black Angus - R900</i>	650
Butcher's Bistecca Florentina: 1.2kg T-Bone dry aged for 29 days 🍷🍷 (serves two guests) <i>Black Angus - R900</i>	1050
Duroc pork steak, butternut, coffee, orange 🍷 <i>Elgin Pinot Noir - R820</i>	180
Aubergine schnitzel, tahini sauce, pinenut relish 🍷🍷🍷 <i>Elgin Chardonnay - R800</i>	135
Moroccan spiced braaied chicken, tahini dressing, crushed peanuts 🍷🍷 <i>1685 Chenin Blanc - R310</i>	175

### 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

### DESSERT

Malva pudding, crème anglaise, vanilla ice-cream 🍷🍷🍷 <i>Vin d'Or - R120   R900</i>	85
Chocolate ganache tart, crème-fraiche 🍷🍷🍷🍷 <i>Potstill Brandy XO - R65</i>	120
Lemon possets 🍷 <i>Demi Sec NV - R115   R350</i>	85

Keep an eye out for allergen ingredients:

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

Please note we are a cashless farm