

BOSCHENDAL

WERF RESTAURANT



STARTERS

Saldanha Bay oysters, mignonette, pickles (4) 🍷🍷 <i>Brut NV - R115 R355</i>	130
Creamy white wine steamed Saldanha Bay Mussels, toasted farm-baked bread 🍷🍷 <i>Brut Rosé - R115 R355</i>	105
Ceviche with preserved lemon, jalapeño, olive oil 🍷 <i>1685 Pinotage - R120 R300</i>	110
Aubergine carpaccio, burrata, origanum, crispy breadcrumbs, pine nuts 🍷🍷 <i>1685 Chardonnay - R95 R310</i>	110
Chopped flash-charred marinated steak, scallion sauce, soutvis emulsion, crispy onions 🍷🍷 <i>1685 Sauvignon Blanc - R85 R280</i>	125
Beetroots, citrus, Belnori goat's cheese, walnuts 🍷🍷 <i>1685 Sauvignon Blanc - R85 R280</i>	110

MAINS

Braaiied lamb, polenta, lemon, roasted onions 🍷🍷 <i>Elgin Merlot - R850</i>	250
Poached local fish, Romesco sauce, pickled onions 🍷🍷🍷 <i>Elgin Sauvignon Blanc - R650</i>	220
Chicken masala, corn, Parisienne gnocchi 🍷🍷🍷 <i>Elgin Pinot Noir - R310 R820</i>	180
Cabbage, Romesco sauce, pearl couscous, capers 🍷 <i>Elgin Chardonnay - R215 R800</i>	175
Butcher's steak on the bone, Café de Paris butter (600g) 🍷🍷 <i>Black Angus - R330 / R900</i>	650
Butcher's Bistecca Florentina: 1.2kg T-Bone dry aged for 29 days 🍷🍷 (serves two guests) <i>Black Angus - R330 / R900</i>	1050

SIDES

Tempura green beans, garden leaves, rocket, mustard dressing 🍷	95
Garden brassica leaves, sultanas, almonds, chilli 🍷🍷	95
Autumn garden salad 🍷	95
Crispy scratched potatoes, creamy herb sauce 🍷🍷	95

DESSERT

Whipped cheesecake, granadilla, oat crumble 🍷🍷 <i>Vin d'Or - R130 R900</i>	95
Autumn fruits, basil, strawberry sorbet <i>Vin d'Or - R130 R900</i>	95
Chocolate fondant, vanilla ice cream 🍷🍷🍷 <i>Demi Sec NV - R115 R350</i>	110
A selection of local cheeses, hanepoot, mosbolletjie toast 🍷🍷 <i>Potstill Brandy XO - R65</i>	160

Keep an eye out for allergen ingredients:

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

Please note we are a cashless farm