

The DELI

Seasonal dishes inspired by local and naturally grown produce sourced from our gardens, butchery, bakery, pantry and other local suppliers.

All dishes are prepared in a kitchen where products containing nuts, seeds & other allergens are handled & prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen, please be sure to inform your waiter or waitress of any allergies.

Working with nature,
producing real food

WEDNESDAY - FRIDAY 08:00 - 17:00

SATURDAY - TUESDAY 08:00 - 21:00

HOT DRINKS

Americano 24 | Cappuccino 28 | Cortado 25 | Double Espresso 22
Espresso 21 | Flat White 28 | Hot Chocolate 48 | Latte 28 | Macchiato 21
Red Cappuccino 25 | Red Latte 28 | English Breakfast 19 | Rooibos Tea 19
Mint Tea 19 | Chamomile Tea 20 | Green Tea 22 | *Almond Milk available 12

DRINKS MADE ON THE FARM

Farm Cordials *granadilla/lemon* 28 | Freshly squeezed juice 42
Ginger Beer 250ml/750ml 45/70

SMOOTHIES

COCOA oats | yoghurt | dates | cocoa powder | cocoa nibs 58
BERRY frozen berries | frozen bananas | organic yoghurt | chia pudding 58
PEANUT BUTTER banana | sunflower seeds | almond milk 60
SPINACH & PINEAPPLE (dairy free) ginger | coconut milk | matcha 62

LOCAL BREWS & COCKTAILS

BOTTLE Jack Black Lager 40 | Jack Black Lumberjack 65
ON TAP 300ml/500ml Naked Mexican 30/45 | Honey Blonde 35/55
CIDERS Cluver and Jack 55
COCKTAILS Bloody Mary 75 | Dark & Stormy 50 | Mimosa 65 | Tea Punch 50

WINES FROM THE FARM

MCC	Brut Non Vintage 80/385	RED	Lanoy 135
	Brut Rosé Non Vintage 385		Sommelier Pinotage 85/275
BLUSH	Blanc de Noir 40/125		Playpen Pinot Noir 425
	Chardonnay Pinot Noir 245		1685 Merlot 85/265
WHITE	1685 Sauvignon Blanc 75/225		1685 Shiraz 85/265
	1685 Chardonnay 75/225		1685 S&M 85/265
	Playpen Riesling 275		1685 Cabernet Sauvignon 350

SOMETHING SWEET 11:00 - 20:30

CINNABUN ICE CREAM Cinnabun ice cream honeycomb	55
CHEESECAKE IN A JAR Cottage cheese mousse strawberries	60
MERINGUE Lemon curd vanilla ice cream meringue	58

KIDS 11:00 - 20:30

BURGER & CHIPS Angus beef patty BBQ sauce tomato sauce hand cut fries	75
MARGARITA PIZZA Homemade tomato sauce mozzarella herbs	65
SOUTHERN STYLE FRIED CHICKEN Mayo hand cut fries	75
TOASTED HAM & CHEESE Smoked pork mozzarella mayo	65
HOMEMADE ICE CREAM Chocolate sauce	40

BREAKFAST 08:00 - 11:00

BIRCHER MUESLI Apple warm fruit compote yoghurt toasted pumpkin seeds	75
BRIOCHE WAFFLE Blueberry compote vanilla ice cream	65
CROISSANT Shaved Huguenot cheese butter	60
FRUIT SALAD Fresh seasonal fruit toasted pumpkin seeds coconut flakes coconut yoghurt	75
GRANOLA Fresh berries dried mango shaved coconut chia seeds jersey milk yoghurt	75
SAVOURY MUFFIN Garden kale roasted garlic hollandaise poached eggs	89
SCONES Jam clotted cream	60
SWEET SPREAD Farm style "Nutella" jam butter toast selection	55
SCRAMBLED EGGS Bacon toast of your choice	89

ALL DAY 08:00 - 16:00

CROQUE MADAME Beechwood smoked ham huguenot cheese sauce fried egg pickled mustard & radish	130
FARMER'S BREAKFAST Eggs bacon plancha potatoes garden tomatoes breakfast sausage toast of your choice	135
KALE & FETA FRITTATA New season tomatoes spring onion salsa verde toasted ciabatta	115
MUSHROOMS ON TOAST Sautéed wild mushrooms sage butter fried eggs roasted garlic hollandaise porcini powder toasted sourdough	120
SAVOURY SPREAD Werf Butchery meat spreads toasted rye	85

LUNCH 11:00 - 16:00

AIR DRIED BEEF SALAD Gem lettuce hearts | parsley relish | cured egg yolks | garlic emulsion | toasted almonds 115

BACON & EGG BURGER Angus beef patty | bacon | fried egg | pickled red onion | garden leaves | mayo | hand cut fries 140

BAKED BUTTERNUT CANNELLONI House ricotta | savoury granola | pickled beetroot 135

CHEESE BURGER Angus beef patty | Bolander cheese | caramalised onion | garden leaves | mayo | hand cut fries 140

TOMATO GAZPACHO Garlic emulsion | heirloom tomato salad | crispy onions | smoked feta | toasted baguette 110

LINE CAUGHT TUNA Anchovy emulsion | garden salad | spicy carrots 130

ROASTED HALF CHICKEN Chilli pickled garden leaves | organic yoghurt 180

LINE CAUGHT FISH Garden tomatoes | kale | crispy local chokka 150

HOT SMOKED BRISKET Sautéed sweet corn | spicy gem leaves | mustard cream 165

GRASS FED SIRLOIN 300g | Caper & anchovy butter | confit garlic | onion ash | *side of your choice* 235

ROASTED PORK NECK Charred spring onion emulsion | parsley relish | garden radish salad 145

STEAMED MUSSELS Chorizo | fennel & red onion | Nasturtium oil | homemade tagliatelle 145

WERF BUTCHERY PLATTER Cold cuts | pickles | local cheese | fresh farm bread 160

SIDES - 45 each

Roast young potatoes | mustard cream
Garden vegetable & ricotta salad
Roast carrots | salsa verde
Smokey aubergine | sour cream | chickpeas
Charred garden beets | chimichurri

Hand cut chips | garlic emulsion
Crispy potatoes | hollandaise
Chilli pickled garden leaves
Cucumber | organic yoghurt

DINNER FRIDAY - TUESDAY 18:00 - 20:30 (Except Sunday)

AIR DRIED BEEF SALAD Gem lettuce hearts | parsley relish | cured egg yolks | garlic emulsion | toasted almonds 115

CHEESE BURGER Angus beef patty | Bolander cheese | caramalised onion | garden leaves | mayo | hand cut fries 140

FARMER'S BREAKFAST Eggs | bacon | plancha potatoes | heirloom tomatoes | breakfast sausage | toast of your choice 135

TOMATO GAZPACHO Garlic emulsion | heirloom tomato salad | crispy onions | smoked feta | toasted baguette 110

LINE CAUGHT FISH Garden tomatoes | kale | crispy local chokka 150

WERF BUTCHERY PLATTER Cold cuts | pickles | local cheese | bread 160

FARM PIZZA SATURDAY - TUESDAY 18:00 - 20:30

Inspired by the classic Neapolitan and New York style pizza. Made from local stoneground flour, fermented for a minimum of six hours, giving the dough a satisfying outer crust and an aromatic light texture within.

**Gluten Free Bases available at an additional R18 per pizza*

MARGARITA Neapolitan sauce | fior di latte | fresh origanum 95

CHICKEN AND MUSHROOM Porcini powder cream cheese | smoked chicken | caramalised onion | foraged garden greens 120

BACON & FETA Bacon | smoked feta | kimchi gem leaves 120

HOT SMOKED BRISKET Garlic emulsion | coriander | grilled corn & spring onion salad 120