

# 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.*

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Working with nature,  
producing real food

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WEDNESDAY - FRIDAY 08:00 - 17:00

SATURDAY - TUESDAY 08:00 - 21:00

## HOT DRINKS

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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

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

## SMOOTHIES

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**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

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**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

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<b>MCC</b>	Brut Non Vintage 80/385	<b>RED</b>	Lanoy 135
	Brut Rosé Non Vintage 385		Sommelier Pinotage 85/275
<b>BLUSH</b>	Blanc de Noir 40/125		Playpen Pinot Noir 425
	Chardonnay Pinot Noir 245		1685 Merlot 85/265
<b>WHITE</b>	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

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

## KIDS 11:00 - 20:30

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

## BREAKFAST 08:00 - 11:00

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

## ALL DAY 08:00 - 16:00

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

# LUNCH 11:00 - 16:00

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**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)

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**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

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*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