

The
WERF
RESTAURANT

Welcome to the Werf restaurant, where our daily menu is guided by the rhythms of the seasons.

Most of the fresh produce you'll find on your plate is naturally grown right here on Boschendal.

SAVOURY

Lamb kibbeh, heirloom tomatoes, free-run tomato juice	130
Chokka squid spaghetti, fennel, goats cheese	135
'Steak & Chips', roasted garlic aioli	120
Yellowfin tuna, frozen Kefir, 'marmite' broth	120
Slow cooked beef brisket, charred beetroot, house yoghurt	140
Farmed kob, garden leeks, oyster sauce	140
Sirloin steak, bone marrow, garden onions	135
Slow roasted lamb shoulder, garden atlas carrots	145
Kefir-milk chicken, roasted garlic, onion, pickled cabbage	135

FOR THE TABLE

Roasted carrots, citrus & cumin, savoury honeycomb	45
Beef tallow plancha potatoes	30
Werf food garden salad, house dressing	55
Tatsoi, house ricotta	55

We recommend a minimum of two savouries per person.

SWEET

Flavours of chocolate, almonds, fermented cherries	95
Vanilla brûlée, pineapple caramel, mango	95
Flakey puff pastry, strawberry semi-fredo	85
'Pumpkin tart' burnt butter brown bread ice-cream	90

CHEESE PLATTER

Selection of locally sourced cheese

Platter of three	85
Platter of five	120

WINE PAIRING

Let us pair your meal with carefully selected premium Boschendal wine.

Two glasses of wine	235
Three glasses of wine	355

WITH YOUR COFFEE

Roasted white chocolate ice-cream sandwich	45
Homemade Romany cream 'koekie'	35

A discretionary 10% gratuity will be added to tables of 8 and larger.