

1802 RESTAURANT

À LA CARTE DINNER MENU

One cannot think well, love well, sleep well, if one has not dined well - James Beard

~ TEASER ~

1802 Green salad, avocado, mangetout, cucumber, feta, toasted seeds & raspberry vinaigrette	38
Pecan nut, camembert & sage stuffed mushroom on rocket leaves	40
Smoked salmon trout, dill & cream cheese roulade with pickled ginger	50
Slithers of smoked springbok carpaccio, beetroot relish, parmesan shavings, micro herbs and balsamic reduction	55
Roasted beetroot, rocket and anchovy salad & parmesan	55 / 85
Summer melon, gorgonzola & parma ham salad	58 / 95

~ GRAND PERFORMANCE ~

Sun-dried tomato, bell pepper & feta stuffed chicken fillet	80
Mushroom-cream crust baked line fish	95
Pork belly with rooibos-plumed prunes	95
Roasted spiced lamb rump with mint sauce	115
Slow cooked lamb shanks in Merlot/Cabernet infused jus	115
Beef fillet grilled to your choice, with red wine reduction	120
Rack of lamb with black olive jus	130
Seared kudu loin with rosemary & red wine jus	140
Grilled freshwater salmon trout with green cream sauce (above main meals served with potato & fennel bake and seasonal green vegetables)	140
Roasted tomato, baby marrow ribbons, fior di latte, pesto orzo & basil	65
Cape Malay bobotie, yellow basmati rice, stewed fruit & seasonal vegetables	85
Vintage chicken & leek pie, with mushrooms & sago, basmati rice and seasonal vegetables	85
Trio of Cape Malay bobotie, vintage chicken pie & kudu loin with basmati rice and seasonal vegetables	110

~ AFTERTHOUGHT ~

Roasted almond, honey & balsamic ice cream, with almond crisps	38
Summer berry panna cotta with toasted pistachio nuts	40
Classic vanilla pod crème brûlée	42
d'Ouwe Werf's famous cheese cake with vanilla pod ice cream	40
Flourless dark chocolate, almond & kahlua torte, velvet ganache & vanilla pod ice cream	48
A selection of fairview cheeses, crackers & preserves	60

~ BOOKING ESSENTIAL ~

021 887 4608 / restaurant@ouwewerf.co.za

(For groups of 8 or more guests, a 10% service charge will be added)

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~ VOORSMAAKIE ~

1802 Groen slaai, avokado, mangetout, komkommer, feta, geroosterde sade & framboosbessiesous	38
Pekaneut, camembert & salie gevulde sampioen op roket blare	40
Gerookte salm forel, dille & roomkaasroelade met pekel gemmer	50
Dungesnyde springbok, beet blatjang, baba kruie, parmesan kaas & balsamiese stroop	55
Geroosterde beet, roket & ansjoevis slaai met parmesaan kaas	55 / 85
Somer spanspek, gorgonzola & parmaham slaai	58 / 95

~ KROONMAAL ~

Sondroog tamatie, soetrissie & feta gestopte hoender filet	80
Lynvis gebak met 'n sampioen room kors	95
"Pork belly" met rooibos gepofte pruimedante	95
Geroosterde spesery lams kruisstuk met mint sous	115
Stadig gaargemaakte lambsskenkel in merlot/cabernet ingedampte sous	115
Beesfilet gerooster tot u keuse & rooiwynsous	120
Lams rak met swartolyf sous	130
Geroosterde varswater salm forel groen roomsous	140
Geseelde kudulende met ingedampte roosmaryn & rooiwynsous (Bogenoemde hoofgeregte word bedien met aartappel en finkel gebak & groen seisoen groente)	140
Geroosterde tamatie, fior de latte, pesto pastarys & basiliekruid	65
Kaap Maleise bobotie, geel basmatie, gestoofde vrugte & seisoen groente	85
Uitnemende hoender & preie pastei met sampioen & sago, basmatie & seisoen groente	85
Bobotie, hoenderpastei & kudu drieling met basmatie & seisoen groente	110

~ NAGEDAGTE ~

Geroosterde amandel, heuning & balsamiese stroop roomys met amandel kraak beskuitjie	38
Somer bessie "panna cotta" & geroosterde pimperneute	40
d'Ouwe Werf se beroemde kaaskoek met vanielje peul roomys	40
Klassieke vanielje peul "crème bruleé"	42
Meel vrye, donker sjokolade, amandel & kalhua gebak, met fluweel ganache & vanielje peul roomys	48
'n Verskeidenheid van fairview kase, beskuitjies & ingelegde vrugte	60

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(Vir groepe van 8 of meer gaste, word 'n 10% diensfooie bygevoeg)