

# 1802 RESTAURANT

## À LA CARTE LUNCH MENU

A gourmet who thinks of calories is like a tart who looks at her watch - James Beard

### ~ SALT ~

Roasted sweet beetroot & red onion tartlet with toasted pumpkin seeds and greek feta cheese	38
Chicken & mayo, bacon, avo & baby herb toasted sandwich on ciabatta or health loaf with salad or potato wedges	40
1802 Chunky greek salad with marinated olives, greek feta and capers	40
Smoked salmon trout fishcakes with chunky tartare sauce, side salad and health loaf	45
Tortilla wrap filled with Cape Malay bobotie with salad or potato wedges and caramelized coconut banana, chutney and fruit salsa	48
Warm sesame chicken salad, steamed broccoli and green beans with peppadew dressing	50
Homemade beef burger with tomato, greek feta and beetroot chutney with potato wedges	55
Crispy bacon, avocado, boiled egg & crouton salad with creamed horseradish dressing	55
Warm roast sirloin of beef with tomatoes, avocado, grape fruit and mozzarella balls	70
Pan-fried line fish with a fruit salsa, baby potatoes and a twisted salad	78
A duo of chicken pie & Cape Malay bobotie with basmati rice and seasonal vegetables	90

### ~ SWEET ~

d'Ouwe Werf's famous baked cheesecake	25
Dark chocolate coffee and truffle cake	24
Divine lemon meringue	24
Carrot cake	23
Koeksisters 2 x (cocktail)	14
Summer sorbet trio	25
Rooibos crème caramel	23
Scones - served with cheese, cream and hillcrest jam	25

### ~ 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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## ~ SOUT ~

Geroosterde beet & rooiuie tertjie met geroosterde pampoensaad & griekse feta kaas	38
Hoender mayonnaise, spek, avokado & baba kruie op "ciabatta" of gesondheidsbrood met slaai of aartappelwiggies	40
1802 Hompige griekse slaai met gemarineerde olywe, feta & kappertjiesaad	40
Gerookte salm forel koekies met klein slaaitjie & gesondheids brood	45
Tortilla gevul met kaap maleise bobotie bedien met & klein slaaitjie of aartappelwiggies, gekaramelliseerde klapperpiesang, blatjang & mangosalsa	48
Warm hoender & sesamie slaai, gestoomde brokkolie & groen boontjies met soetrissiesousie	50
Lekkerbek biefburger met tamatie, griekse feta & beetbladjang met aartappelwiggies	55
Bros spek, avocado, gekookte eier & brosblood blokkies met & roomerige peperwortelsous	55
Warm geroosterde beeslende met tamaties, advokado, pomelo & mozzarella	70
Pan-gebraaide lynfis met 'n vrugte salsa, baba aartappels & tartaar sous	78
Tweeling van hoenderpastei 'n Kaap Maleise bobotie met basmati rys & seisoen groete	90

## ~ SOET ~

d'Ouwe Werf se beroemde gebakte kaaskoek	25
Donker sjokolade, koffie & truffel koek	24
Ongelooflike suurlemoen meringue	24
Wortel koek	23
Koeksisters 2 x (mini)	14
Somer sorbet drieling	25
Rooibos roomkaramel	23
Botterbroodjies - bedien met kaas, room & hillcrest konfyt	25

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