



Starters

Oven Roasted Beetroot Salad 38
Roasted & Caramelized Beetroot with Walnuts & Micro Herbs

Spring rolls 40
Filled with Brie Cheese & Green Figs drizzled with Berry Viniagrette

1802 Green Garden Salad 40
With Salad Greens, Avocado, Mangetout, Cucumber, Feta, Toasted Seeds & Raspberry Viniagrette

Baked Feta with Rolled Greek Salad & Tapanade 45
Greek Feta Cheese Baked, Rolled Greek Salad drizzled with Herb Oil & Olive Tapanade

Beef Biltong Salad 48
Home Made Biltong tossed in Baby Spinach, Roasted Pumpkin Seeds, Parmesan Cheese & Avocado served with a Harissa Dressing

Salmon Trout & Avocado Roulade 50
Served with Pickled Ginger, Micro Herbs & Balsamic Reduction

Smoked Springbok Carpaccio 55
Slithers of Smoked Springbok served with Parmesan Shavings, Rocket, Raspberry Viniagrette & Balsamic Drizzle

Voorgeregte

Oondgeroosterde Beet Slaai 38
Geroosterde & Gekaremaliseerde Beet met Okkernuete & Baba Kruie

“Spring rolls” 40
Gevul met Brie Kaas & Groen Vye Bedruip met 'n Bessie Sous

1802 Groen Tuin Slaai 40
Met Tuin Slaai, Avokado, Mangetout, Komkommer, Feta, Geroosterde Sade & Framboos Bessie Sous

Gebakte Feta met Gerolde Grieks Slaai & Tapanade 45
Griekse Feta Kaas Gebak, met Gerolde Griekse Slaai, Bedruip met Kruie Olie & Olyf Tapanade

Beesbiltongslaai 48
Tuismemaakte Beesbiltong met Jong Spinassie, Geroosterde Pampoensade, Parmesan Kaas & Avokado bedien met 'n Harissa Sous

Salmon Forel & Avokado Roulade 50
Gerookte Forel bedien met Baba Kruie & Gepekelde Gemmer & Balsamiese Sous

Gerookte Springbok Carpaccio 55
Dungesnyde Springbok met Raket Blare, Parmesan Krulle, Framboos Bessie Sous & Balsamiese Stroop



Something Traditional

Cape Malay Bobotie 85
Served with Yellow Basmati Rice, Stewed Fruit & Seasonal Vegetables

Old Fashioned Chicken & Leek Pie 85
With Mushrooms, Leeks & Sago served with Basmati Rice & Seasonal Vegetables

A Trio of Bobotie, Chicken Pie & Oxtail 115
Cape Malay Bobotie, Old Fashioned Chicken Pie & Red Wine Oxtail with Basmati Rice & Seasonal Vegetables

Slow Food from the Wine Lands

Slow Cooked Tomato & Red Wine Oxtail 95
Served with Basmati Rice & Seasonal Vegetables

Slow Roasted Lamb Shank 125
In a Star Anise Infused Pinotage Jus served with a Creamy Mushroom Risotto

Cosmopolitan Flavours

Parmesan, Spring Onion & Mushroom Chicken 95
On Pesto Noodles with Green Vegetables

Beef Fillet Grilled To Your Choice 120
With Potato Croquette, Roasted Peppers & a Red Wine Glaze

Sheared Duck Breast Fillet 130
With Roasted Butternut with Caramelized Onions, Julienne Vegetables with a Port & Berry Sauce

Stuffed Kudu Loin 138
With Sautéed Mushrooms & Feta Cheese, Wrapped in Bacon with a Chocolate & Red Wine Jus & Savoury Polenta

Orange & Rosemary Salmon Trout 140
With Macadamia Nuts & Olive Oil Mashed Potatoes

Crispy Phyllo Parcel Topped with Toasted Seeds & Mushroom Risotto 80
Filled with Creamy Spinach & Feta Cheese



Iets Tradisioneels

Kaap Maleise Bobotie 85
Bedien met Geel Basmati Rys, Gestooft Vrugte & Seisoen Groente

Outydse Hoender & Preie Pastei 85
Met Sampioene, Preie & Sago bedien met Basmati Rys & Seisoen Groente

Bobotie, Hoenderpastei & Beesstert Drieling 115
Kaap Maleise Bobotie, Outydse Hoenderpastei & Rooiwyn Beesstert bedien met Basmati Rys & Seisoen Groente

Tydsame Wynland Disse

Beesstert Stadig Gaargemaak Met Tamatie & Rooiwyn 95
Met Basmati Rys & Seisoen Groente

Stadig Gebakte Lams Skenkel 125
Met Steranys Gegeurde Pinotage Sous bedien met Sampioen "Risotto"

Kosmopolitaanse Geure

Parmesan, Sprietuie & Sampioen Hoender 95
Bedien op Pesto Noedels met Groen Groente

Beesfilet Gerooster Volgens U Keuse 120
Met 'n Aartappel Koekie, Geroosterde Pepers & 'n Rooiwyn Glans Sous

Geseëde Eend Borsie 130
Met Geroosterde Batterskorsie & Gekaremaliseerde Uie, Dungsnyde Groente en Port & Bessie Sous

Gevulde Kudu Lende Skyf 138
Met Gebraaide Sampioene & Feta Kaas, Toegedraai in Spek, Bedien in Sjokolade & Rooiwyn Sous met Polenta

Lemoen & Roosmaryn Salm Forel 140
Met Makadamia Neute & Olyf Olie Kapok Aartappels

Bros Phyllo Pakkie met Geroosterde Sade & Sampioen "Risotto" 80
Gevul met Room Spinassie & Feta Kaas



Desserts

Honey, Cashew & Coconut Ice Cream With Almond & Lime Biscotti and Toasted Pistachio Nuts	38
Trio of Summer Sorbet	38
Vanilla Pod Crème Brulee	40
Baked Cheese Cake Mmmmm..... d'Ouwe Werf's Famous Cheese Cake Served with Vanilla Pod Ice Cream	40
Grilled Stone Fruit in Port & Orange Reduction With Fair View Blue Rock	45
Decadent Dark Chocolate & Almond Torte With Velvet Ganache & Vanilla Pod Ice Cream	48
Chocolate Aphrodisiac Trio Dark Chocolate Spring roll, Chocolate Ganache & Coffee Tartlet and Chocolate & Almond Truffle	55
Cape Cheese Platter A Selection of Fairview Cheeses, Crackers & Preserves	55

Vir die Soettand

Tuisgemaakte Heuning, Klapper & Kasjoe neut Roomys Met Amandel & Lemmetjie Biscottie en Geroosterde Pimpereute	38
'n Drieling van Somer Sorbet	38
Vanielje Peul "Crème Bruléé"	40
Gebakte Kaaskoek Mmmmm..... d'Ouwe Werf se Beroemde Gebakte Kaaskoek Bedien met Vanielje Peul Roomys	40
Geroosterde Pitvrug met Ingedampte Port & Lemoen Sous Met Fair View Blou Kaas	45
Dekadent Donker Sjokolade & Amandel Poeding Met Fluweel Ganache & Vanielje Peul Roomys	48
Sjokolade Prikkel Drieling Donker sjokolade "Spring roll", Koffie & Sjokolade Ganach Tertjie met 'n Sjokolade & Amandel Truffel	55
Kaapse Kaas Bord met 'n verskeidenheid van Fairview Kaase, Beskuitjies & Ingelegde Vrugte	55

DRINKS & DRANKIES

Cold/Koud

Softdrinks/Koeldrankies 200ml	11
Softdrinks/Koeldranke 340ml	13
Cordials	6
Grapetisers Red & White/Rooi & Wit	17
Appletiser	17
Rock Shandy	26
Mineral/Minerale Water 500ml	11
Mineral/Minerale Water 1L	20
Milkshake/Melkskommel	22
Fruitshake/Vrugteskommel	22
Iced Coffee/Yskoffie	22
Fresh Fruit Juice/Vars Vrugtesap	13
Ice Tea – Lemon or Peach	16
Ys Tee – Suurlemoen of Perske	16

Hot/Warm

Filter Coffee/Filter Koffie	9
Americano	11
Espresso Single/Enkel	10
Espresso Double/Dubbel	13
Cappuccino	14
Café Latte	15
Hot Chocolate/Warm Kakao	15
Decaffeinated Coffee/Gedekaffinieerde Koffie	12
Tea/Tee Ceylon, Rooibos	10
Tea/Tee Earl Grey, Mint.....	12



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DINNER

“One cannot think well, love well, sleep well, if one has not dined well.”

Virginia Woolf