

# Winter Dinner Price Special

## Starters

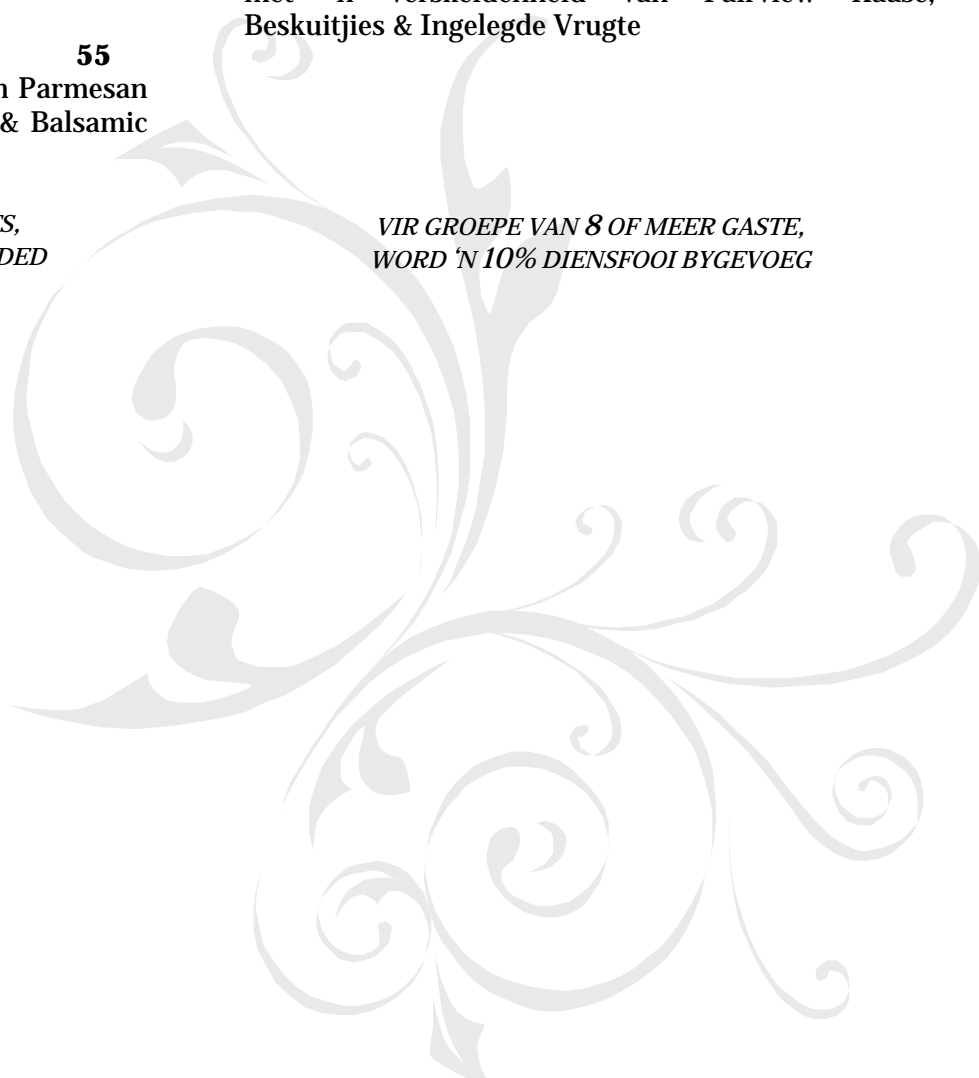
<b>Hearty Home Made Soup of the day</b>	<b>35</b>
With Freshly Home Baked Bread	
<b>Oven Roasted Beetroot Salad</b>	<b>35</b>
Roasted & Caramelized Beetroot with Walnuts & Micro Herbs	
<b>Spring rolls</b>	<b>38</b>
Filled with Brie Cheese & Green Figs drizzled with Berry Viniagrette	
<b>1802 Green Garden Salad</b>	<b>38</b>
With Salad Greens, Avocado, Mangetout, Cucumber, Feta, Toasted Seeds & Raspberry Viniagrette	
<b>Beef Biltong Salad</b>	<b>45</b>
Home Made Biltong tossed in Baby Spinach, Roasted Pumpkin Seeds, Parmesan Cheese & Avocado served with a Harissa Dressing	
<b>Salmon Trout &amp; Avocado Roulade</b>	<b>50</b>
Smoked Salmon served with Pickled Ginger, Micro Herbs & Balsamic Reduction	
<b>Smoked Springbok Carpaccio</b>	<b>55</b>
Slithers of Smoked Springbok served with Parmesan Shavings, Rocket, Raspberry Viniagrette & Balsamic Drizzle	

*FOR GROUPS OF 8 OR MORE GUESTS,  
A 10% SERVICE CHARGE WILL BE ADDED*

## Vir die Soettand

<b>Tuisgemaakte Heuning, Klapper &amp; Kasjoe neut Roomys</b>	<b>35</b>
Met Amandel & Lemmetjie "Biscotti" en Geroosterde Pimpereute	
<b>'n Drieling van Somer Sorbet</b>	<b>35</b>
<b>Vanielje Peul "Crème Bruleé"</b>	<b>38</b>
<b>Gebakte Kaaskoek Mmmmm.....</b>	<b>40</b>
d'Ouwe Werf se Beroemde Gebakte Kaaskoek Bedien met Vanielje Peul Roomys	
<b>Dekadent Donker Sjokolade &amp; Amandel Poeding</b>	<b>42</b>
Met Fluweel Ganache & Vanilla Peul Roomys	
<b>Sjokolade Prikkel Drieling</b>	<b>48</b>
Donker sjokolade "Spring roll", Koffie & Sjokolade Ganach Tertjie & Sjokolade & Amandel Truffel	
<b>Kaapse Kaas Bord</b>	<b>55</b>
met 'n verskeidenheid van Fairview Kaase, Beskuitjies & Ingelegde Vrugte	

*VIR GROEPE VAN 8 OF MEER GASTE,  
WORD 'N 10% DIENSFOOI BYGEVOEG*



## Something Traditional

**Cape Malay Bobotie** 75  
Served with Yellow Basmati Rice, Stewed Fruit & Seasonal Vegetables

**Old Fashioned Chicken & Leek Pie** 75  
With Mushrooms, Leeks & Sago served with Basmati Rice & Seasonal Vegetables

**A Trio of Bobotie, Chicken Pie & Oxtail** 100  
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** 85  
Served with Basmati Rice & Seasonal Vegetables

**1802 Winter Stew** 85  
Served with Basmati Rice & Seasonal Vegetables

**Slow Roasted Lamb Shank** 110  
In a Star Anise Infused Pinotage Jus served with a Creamy Mushroom Risotto

## Cosmopolitan Flavours

**Parmesan, Spring Onion & Mushroom Chicken** 70  
On Pesto Noodles with Green Vegetables

**Beef Fillet Grilled To Your Choice** 115  
With Potato Croquette, Roasted Peppers & a Red Wine Glaze

**Orange & Rosemary Salmon Trout** 125  
With Macadamia Nuts & Olive Oil Mashed Potatoes

**Seared Duck Breast Fillet** 135  
With Roasted Butternut & Caramelized Onions, Julienne Vegetables with a Port & Berry Sauce

**Stuffed Kudu Loin** 135  
With Sautéed Mushrooms & Feta Cheese, Wrapped in Bacon with a Chocolate & Red Wine Jus & Savoury Polenta

**Baked Brinjal Loaf** 52  
Grilled Brinjal, Baked in Cream with Parmesan

## Iets Tradisioneels

**Kaap Maleise Bobotie** 75  
Bedien met Geel Basmati Rys, Gestooft Vrugte & Seisoen Groente

**Outydse Hoender & Preie Pastei** 75  
Met Sampioene, Preie & Sago bedien met Basmati Rys & Seisoen Groente

**Bobotie, Hoenderpastei & Beesstert Drieling** 100  
Kaap Maleise Bobotie, Outydse Hoenderpastei & Rooiwyn Beesstert bedien met Basmati Rys & Seisoen Groente

## Tydsame Wynland Disse

**Beesstert Stadig Gaargemaak Met Tamatie & Rooiwyn** 85  
Met Basmatie Rys & Seisoen Groente

**1802 Winter Bredie** 85  
Met Basmati Rys & Seisoen Groente

**Stadig Gebakte Lams Skenkel** 110  
Met Steranys Gegeurde Pinotage Sous bedien met Sampioen "Risotto"

## Kosmopolitaanse Geure

**Parmesan, Sprietuie & Sampioen Hoender** 70  
Bedien op Pesto Noedels met Groen Groente

**Beesfilet Gerooster Volgens U Keuse** 115  
Met 'n Aartappel Koekie, Geroosterde Pepers & 'n Rooiwyn Glans Sous

**Lemoen & Roosmaryn Salm Forel** 125  
Met Makadamia Neute & Olyf Olie Kapok Aartappels

**Geseëld Eend Borsie** 135  
Met Geroosterde Botterskorsie & Gekaremaliseerde Uie, Dungsnyde Groente en Port & Bessie Sous

**Gevulde Kudu Lende Skyf** 130  
Met Gebraaide Sampioene & Feta Kaas, Toegedraai in Spek, Bedien in Sjokolade & Rooiwyn Sous met Polenta

**Gebakte Eiervrug Broodjie** 52  
Geroosterde Eiervrug, Bebak in Room met Parmesan

## DRINKS & DRANKIES

### **Cold/Koud**

Softdrinks/Koeldrankies 200ml	12
Softdrinks/Koeldranke 340ml	14
Cordials	6
Grapetisers Red & White/Rooi & Wit	17
Appletiser	17
Rock Shandy	29
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/Espresso Koffie	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

### **Desserts**

<b>Honey, Cashew &amp; Coconut Ice Cream</b> With Almond & Lime Biscotti and Toasted Pistachio Nuts	35
<b>Trio of Summer Sorbet</b>	35
<b>Vanilla Pod Crème Bruléé</b>	38
<b>Baked Cheese Cake Mmmmm.....</b> d'Ouwe Werf's Famous Cheese Cake Served with Vanilla Pod Ice Cream	40
<b>Decadent Dark Chocolate &amp; Almond Torte</b> With Velvet Ganache & Vanilla Pod Ice Cream	42
<b>Chocolate Aphrodisiac Trio</b> Dark Chocolate Spring roll, Chocolate Ganache & Coffee Tartlet and Chocolate & Almond Truffle	48
<b>Cape Cheese Platter</b> A Selection of Fairview Cheeses, Crackers & Preserves	55

### **Voorgeregte**

<b>Warm Tuisgemaakte Sop van die dag</b> Met Tuisgebakte Brood	35
<b>Oondgeroosterde Beet Slaai</b> Geroosterde & Gekaremaliseerde Beet met Okkernuete & Babakruie	35
<b>“Spring rolls”</b> Gevul met Brie Kaas & Groen Vye Bedruip met 'n Bessie Sous	38
<b>1802 Groen Tuin Slaai</b> Met Tuin Slaai, Avokado, Mangetout, Komkommer, Feta, Geroosterde Sade & Framboos Bessie Sous	38
<b>Beesbiltongslaai</b> Tuisgemaakte Beesbiltong met Jong Spinasie, Geroosterde Pampoensade, Parmesan Kaas & Avokado bedien met 'n Harissa Sous	45
<b>Salmon Forel &amp; Avokado Roulade</b> Gerookte Forel bedien met Babakruie, Gepekeldde Gemmer & Balsamiese Sous	50
<b>Gerookte Springbok Carpaccio</b> Dungesnyde Springbok met Raket Blare, Parmesan Kruille, Framboos Bessie Sous & Balsamiese Stroop	55

*VIR GROEPE VAN 8 OF MEER GASTE,  
WORD 'N 10% DIENSFOOI BYGEOVOEG*

*“One cannot think well, love well, sleep  
well, if one has not dined well.”  
- Virginia Woolf*