

**Recommended Restaurants – Cape Town & Winelands**

**Cape Town**

**AFRICAN/TRADITIONAL**

**BO-KAAP KOMBUIS**

7 August Street on Upper Wale Street, Bo-Kaap / Tel: +27 21 422 5446

<http://www.bokaapkombuis.co.za/>



An authentic, family-owned, traditional Cape Malay restaurant nestled in the heart of the historic Bo-Kaap district. Perched on the lower slopes of signal hill, this excellent location commands panoramic views over the city of Cape Town. The menu boasts traditional South African dishes, originating from the culinary influence of the Malay slaves brought to the Cape in the 18th century. Specialties include samosas, koeksisters, boboti, sosati and a variety of mouth-watering curries. A truly South African experience.

**AFRICA CAFÉ**

Heritage Square, corner Bree & Shortmarket Streets, Cape Town City / Tel: +27 21 422-0221

<http://www.africacafe.co.za/>



An all-African dining experience. The Africa Café serves communal feasts of fare from across the continent. It is located in a historic building in the Cape Heritage precinct in downtown Cape Town. Restaurant staff perform traditional African songs and there is an in-house shop offering the café's own distinctive hand-painted crockery and souvenirs for sale.

## **GOLD RESTAURANT**

**15 Bennett Street, Green Point, City Centre / Tel: +27 21 421-4653**

<http://www.goldrestaurant.co.za>



Beautifully appointed restaurant set in downtown Cape Town. The set menu on offer is a Cape Malay and African taste safari and includes favourite local dishes such as Bobotie, Smoorvis and Malva Pudding. The restaurant offers entertainment nightly in the form of vibrant, colourful Malian puppet theatre, optional pre-dinner interactive drumming sessions and lively African music, dance and song.

## **MAMA AFRIKA**

**178 Long Street, Cape Town, City Centre / Tel: +27 21 424-8634**

<http://www.mamaafricarestaurant.co.za>



A great looking venue decked in African colours to create a welcoming ethnic atmosphere. Game and lamb dishes appear on the menu along with traditional African fare all served with efficient service and very lively music!

## **ASIAN/INDIAN**

### **BUKHARA**

**Upper Level, 33 Church Street, Cape Town, City Centre / Tel: +27 21 424-0000**

<http://bukhara.com/>



A popular, very stylish Indian restaurant and a Cape Town institution, Bukhara offers an extensive North Indian menu, good service, and a comprehensive and interesting wine list. Also branches in Stellenbosch and the Grand West Casino.

## **NOBU**

**One & Only Cape Town, Dock Rd, V&A Waterfront / Tel: +27 21 431-4511**

<http://www.noburestaurants.com>



World-class master chef Nobuyuki 'Nobu' Matsuhisa first restaurant in Africa. A sweeping fan-like staircase leads to the 104 cover dining area and sushi counter, which is framed by a textured, translucent origami light that glides along the ceiling. No stranger to international culinary influences, Nobu gives classical Japanese cuisine a contemporary twist. Diners can indulge in fresh South African seafood and indigenous spices in mesmerizing dishes such as baby abalone with light garlic sauce or warm bittersweet chocolate soup, peanut butter crunch and mascarpone ice cream. The upper level Nobu bar features the largest selection of Sakes in Africa including plum wines, Japanese beer and a selection of Sake and Shochu based cocktails.

## **BISTRO**

### **CAFÉ PARADISO**

**110 Kloof Street, Cape Town / Tel: +27 21 423 8653**

<http://www.cafeparadiso.co.za/>



Over two decades ago, a beautiful old house on the lower slopes of Table Mountain was lovingly converted into a charming rustic restaurant which soon became the talk of the town. With its beautiful garden setting and gentle décor, this landmark restaurant has wholesome fare made only from the freshest ingredients. Embracing the simplicity of food in a relaxed farm stall setting, everything possible is made on site; from the hand churned butter and creamy mayonnaise to the daily baked breads, delicious preserves and fresh pasta. (Within easy walking distance from Cape Cadogan, More Quarters, Welgelegen and Kensington Place)

### **BIZERCA BISTRO**

**98 Shortmarket St, Heritage Square, Cape Town / Tel: +27 21 423-8888**

<http://www.bizerca.com/>



French classically trained chef, Laurent and his Australian wife, Cyrellia longed for the unpretentiousness of a bistro after years of running fine dining eateries. Whilst one could find classic French dishes such as cassoulet and beef bourguignon on their menu, you will also find many new dishes created with the influences picked up during years in Australia, and now Cape Town. Their signature dish for many years, the braised farmed pig's trotter with seared scallop, is such a dish. It marries a traditional bistro classic with our own authentic style – a modern surf and turf, if you will. Ranked best Bistro Restaurant in EAT OUT 2010 Magazine.

### **SOCIETI BISTRO**

**50 Orange Street, Gardens, Cape Town / Tel: +27 21 424-2100**

<http://societi.co.za/>



Very elegant bistro offering a wide selection of delicious food. Relaxed atmosphere and informal restaurant serving Italian and French country food which is all stock based with the emphasis on flavor. Meat is cooked in wood burning ovens, usually slow cooked, and the chefs use boutique suppliers of organic products. Pasta, ice cream and bread are all made fresh on the premises.

## **CONTEMPORARY**

### **BOMBAY BICYCLE CLUB**

**158 Kloof Street Gardens / Tel: +27 21 423 6805**

<http://thebombay.co.za/>



A very eccentric, vibrant and colourful restaurant at the top of trendy Kloof Street. It enjoys a strong local following as the cuisine is as delicious as it is varied.

The menu is a collection of all-time favourites that have enchanted diners for many years, complemented by an ever-changing collection of specials which embrace the local borough traders and keep even the most jaded palate amused. This eccentric gem offers something for everyone. You MUST try the signature spare ribs!! Great for a more festive night out!! (Within easy walking distance from Cape Cadogan, More Quarters, Welgelegen and Kensington Place)

### **CARNE SA**

**70 Keerom Street, Cape Town / Tel: +27 21 424 3460**

<http://www.carne-sa.com/>



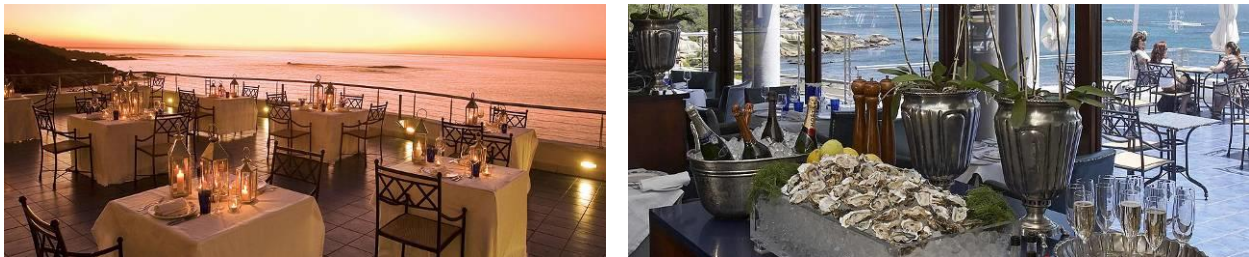
Giorgio Nava, well known chef and proprietor of Cape Town's award winning 95 Keerom, is spreading his Milanese flair with the opening of his second signature restaurant – Carne SA – situated directly opposite 95's front door in Keerom Street.

Dedicated entirely to meat as is evident from its Italian name, Carne SA is a carnivore's paradise serving a unique offering of the finest cuts of Romagnola beef, Dorper lamb, game and more. The menu – printed on original Italian butcher's paper – offers a wide selection of classic Italian fare and introduces new meat alternatives to well-known 95 Keerom favorites such as tongue Carpaccio and the signature slow baked lamb ravioli. Traditional dishes such as Bollito Misto, a rare north Italian speciality of mixed boiled meats, underlines the absolute authenticity of the menu.

### **AZURE**

**The Twelve Apostles Hotel, Victoria Road, Bakoven / Tel: +27 21 437-9029**

<http://www.12apostleshotel.com>



Chef Roberto Carvalho presents two menus. 'Indigenous' with the focus on exotic local ingredients like fynbos or the 'International' option of more familiar dishes. If weather permits, sit outside on the deck with fantastic views over the Atlantic Ocean, and order from the indigenous menu: snoek cottage pie or mango wrapped springbok loin. A good selection of Cape wines to choose from.

## **BELUGA**

**The Foundry, Prestwich Street, Green Point / Tel: +27 21 418-2948**

<http://www.beluga.co.za/>



The old foundry has been converted into a spacious restaurant, bar and café. The menu offers classy, unpretentious New World cuisine with more focus on flavor than looks. Make your own selection of that perfect wine to accompany your meal in the extensive “Beluga Wine Attic”!

## **BISTRO SIXTEEN82**

**Steenberg Hotel, 10802 Steenberg Estate, Tokai Road, Constantia / Tel: +27 21 713-2211**

<http://www.steenberghotel.com>



Beautiful lunch or evening tapas venue with sweeping views over the Constantia vineyards. Contemporary cuisine with “Raw Bar” and tapas adjacent to the wine cellars. Estate wines to complement the menu.

## **GRAND CAFÉ & ROOM**

**35 Victoria Road, Camps Bay / Tel: +27 21 438-4253**

<http://www.grandafrica.com>



Overlooking the pearly-white beaches of Camps Bay, this chic eatery boasts ‘mix and match’ décor suggesting “Belle Epoque meets old Havana”. Comfort food items grace the menu, featuring crayfish pasta, calamari, mussel frites and tender steak with béarnaise sauce. Vibey atmosphere, trendy diners, small, but good wine list.

## GRAND CAFÉ & BEACH

Beach Road, Granger Bay, adjacent to V&A waterfront / Tel: +27 21 425-0551

<http://www.grandafrica.com>



A fairly recent addition to the Cape Town restaurant circuit. It is adjacent to the V&A Waterfront, next to the Oceana Boat Club, and flows out onto its very own bespoke beach where sun-seekers can laze on Indian day beds, ordering from the outside beach bar, or cool off in two round sea water pools. Diners are treated to a chic, bistro-styled menu for both lunch and dinner, serving up old and new classics or gourmet thin-crust pizzas from the feature pizza oven. The wine list, meanwhile, includes local sparkling wine & French champagne at most attractive prices.

## MYOGA

Vineyard Hotel & Spa, Colinton Rd, Newlands / Tel: +27 21 657-4545

<http://www.myoga.co.za/>



Mike Bassett, the brain-child of Cape Town's phenomenally successful Ginja restaurant, is the force behind this highly acclaimed new restaurant in the southern suburbs. Myoga - meaning ginger blossom in Japanese will offer a similar menu concept as Ginja focusing on contemporary global fusion cuisine. Conde Nast, which included Myoga in their prestigious Traveller Hot List for 2008, praised Myoga's diverse menu thus – "The playful décor has eye-popping orange sofas, metallic-grey walls, and black chandeliers dripping with crystals ...

The service is informed and helpful, and the impressively varied wine list has both local cult labels and award-winning estates".

The bar and restaurant features floor-to-ceiling windows making the best of the spectacular views over the Atlantic Ocean. Peter Goffe-Wood's culinary skills combine with a broad wine list (including many by-the-glass options) for a sublime dining experience.

## SEVRUGA

Victoria Wharf, V&A Waterfront / Tel: +27 21 421-5134

<http://www.sevruga.co.za/>



This sexy sister to the well-known Beluga in Green Point is conveniently located in the V&A Waterfront. The restaurant offers superb outdoor seating right on the quayside, as well as a warm wood-paneled interior- featuring their extensive selection of wines. They offer an extensive, beautifully presented seafood menu, a fantastic sushi selection as well as non seafood items, including their 45 day aged beef! This hip restaurant has been very well received by the “in” crowd in Cape Town and carries our recommendation for food, setting and service.

## VANILLA

The Square, Cape Quarter Extension, De Waterkant / Tel: +27 79 832 6681



Vanilla is Cape Town’s own piece of Manhattan. Its show business style dining as its finest and most glamorous, with evocative global cuisine to match. Born from an ancient vanilla orchid love story, Vanilla Restaurant and Cocktail Bar is the newest, chicest place to meet. It marries fine dining, exceptional wines and cocktails with cutting edge décor in solid glass. And while soft jazz plays, guests can enjoy star-studded nights both indoors and out. Delicate vanilla essence permeates the cuisine and many cocktails on offer, reminding guests that fine food and drink is pure love.

## MONDIAL

Alfred Mall, V&A Waterfront / Tel: +27 21 418-3003

<http://www.mondial.co.za/>



Mondial is open seven days a week, offering breakfast, brunch, lunch, tapas, cocktails and dinner in a modern Brasserie style setting. It’s located in a prime Waterfront setting with spectacular harbor and Table Mountain views. An exclusive menu features timeless classics, re-interpreted in a contemporary manner to give dishes a fresh new look and taste.



## FINE DINING

### **THE POT LUCK CLUB**

6<sup>th</sup> Floor of The Silo in The Old Biscuit Mill, 375 Albert Rd, Woodstock / Tel: +27 21 447 0804

<http://www.thepotluckclub.co.za>



This is the sister restaurant to the famous TEST KITCHEN and dishes are prepared by the same chef (Luke Dale Roberts). The restaurant is situated directly adjacent to its big sister and is an excellent alternative when there is no availability next door.

Menu will consist of a multitude of 'small plates' of modern global dishes. There will also be a dedicated cocktail bar and an accompanying list of boutique wines to complement the varied edible creations on the menu. Diners can expect a mix of both fusion and classically influenced dishes on the menu, from the likes of Luke's signature Asian-influenced pork belly served with XO dressing, red cabbage and apple slaw to Cumberland sausage and red onion rolls and sophisticated servings of foie gras served tableside to guests.

The open plan kitchen and bar, milled steel table tops, with an amazing view of Cape Town will ensure that The Pot Luck Club & Gallery will be the city's sexiest new spot, designed for laidback dining and featuring equally well dressed plates.

### **THE TEST KITCHEN**

Shop 104A, Old Biscuit Mill, 375 Albert Rd, Woodstock / Tel: +27 21 447-2337

<http://www.thetestkitchen.co.za/>



The Old Biscuit Mill in Woodstock has a new attraction which is proving to be an excellent draw-card. Chef Luke Dale Roberts who took La Colombe to new heights (achieving 12<sup>th</sup> place ranking in the San Pellegrino World Top 50 Restaurants List) has now moved on and opened The Test Kitchen at this already popular spot. Those in the "know" are falling over each other to try out the new and quirky cuisine, tasting menus and tapas. Due to its immense popularity – book well in advance.

## **AUBERGINE**

**39 Barent Street, Gardens / Tel: +27 21 465-4909**

<http://www.aubergine.co.za/>



Cozy and sophisticated and set in a tranquil garden courtyard. Multi award-winner Harald Bressenschmidt has made a sizeable impact on the local culinary scene, and his lofty culinary standards are still a beacon, even in a city that serves gourmets well. Dishes are meticulously crafted and pay homage to Africa in their interpretation.

## **THE GREENHOUSE, THE CELLARS-HOHENORT HOTEL**

**93 Brommersvlei Road, Constantia / Tel: +27 21 794-2137**

<http://www.collectionmcgrath.com>



This little gem has recently won top restaurant award. Based at the Cellars Hohenort in a more intimate dining space, diners are treated to tasting menus- either 6- or 4-courses, conjured up by the masterful Peter Templehoff. Presentation and flavors are both exceptional, every dish a multi-dimensional flavor experience.

## **PLANET BAR & RESTAURANT, MOUNT NELSON HOTEL**

**76 Orange Street, Cape Town / Tel: +27 21 483-1000**

<http://www.planetbarandrestaurant.co.za>



Planet Restaurant combines fine dining with impeccable service and an elegantly eclectic interior. As you walk through the crystal-studded entrance, finely woven galaxies at your feet, you'll know you've arrived at Cape Town's newest hot-spot. Embark on a gastronomic journey of discovery where innovation meets tradition and fresh local ingredients are skillfully prepared to delight even the most discerning palate. Perfectly complementing the ambience, Chef Rudi Liebenberg has created an out-of-this-world menu featuring smoked crocodile, Namibian red crab, rooibos cured ostrich and springbok. Adventurous gourmets, vegans and those with a particular weakness for sweets will revel in the indulgent degustation menus.

**LA COLOMBE – reopening in October 2014**  
**Silermist Wine Estate, Constantia Nek / Tel: +27 21 794-2390**  
<http://www.lacolombe.co.za/>



One of Cape Town's most well-loved and awarded restaurants. Contemporary French-meets-Asian fine dining.

**SIGNAL – CAPE GRACE HOTEL**  
**West Quay Road, V&A Waterfront / Tel: +27 21 410-7080**  
<http://www.signalrestaurant.co.za/>



One of the great hotels of the world needs an equally good restaurant, and head chef Malika Van Reenen produces menus that offer contemporary South African dishes, with a classical twist. On offer are plenty of local seafood and vegetarian dishes with Tapas.

**THE ROUNDHOUSE**  
**Round House Road, The Glen, Camps Bay / Tel: +27 21 438-4347**  
<http://theroundhouserestaurant.com/>



This building which dates back to 1756, served in the early 1800's as a hunting lodge to governor, Lord Charles Somerset. Set in the glen between Table Mountain and Lion's Head, it enjoys beautiful views over Camps Bay and the Atlantic coastline. Arrive early to enjoy sundowners on their terrace before experiencing the superb 4, 5 or 6-course menus, paired with local wines served in elegant decanters.

## ITALIAN

### **95 KEEROM STREET**

**95 Keerom Street, Cape Town / Tel: +27 21 422-0765**

<http://www.95keerom.com/>



A trendy, New York Style Italian restaurant situated in a beautifully restored old Cape Town building offering excellent Italian fare with an emphasis on fresh produce. Personally presented by the chef, the menu includes seafood, pasta, superb veal and many specials to choose from.

### **IL LEONE MASTRANTONIO**

**22 Cobern Street, corner of Prestwich, Green Point / Tel: +27 21 421-0071**

<http://www.mastrantonio.com>



“The Lion” as its name translates, offers top class Italian cuisine in a heritage building dating back to 1711. Situated in Green Point, just outside the city centre, it boasts a walk-in wine cellar, private dining room and bar. Il Leone offers a sophisticated atmosphere, with delicious food that will have you coming back for more. With a friendly buzz and excellent service, it is easy to see why this eatery has created a stir on the local restaurant scene. With the best quality ingredients cooked to perfection, generous helpings, good wine and friendly, informative staff Il Leone will offer you a total dining experience like no other.

### **MELONCINO**

**Upper Level, V&A Waterfront / Tel: +27 21 419 5558**

<http://www.meloncino.co.za/>



Meloncino restaurant in the V&A Waterfront brings a genuine Italian flavor to our shores. The modern and stylish décor creates an “eclectic European vibe” where one can sip cocktails and snack on canapés, nuts and olives. As someone suggested, “Close your eyes and you could be in Rome”. Open your eyes and you face magnificent Table Mountain, as seen from the comfort of one of Meloncino’s white sofas.

Three imported chefs from the land of Prada and Peroni – Andrea, Luciano and Roberto – whip up a blend of contemporary cuisine while they teach local staff a thing or two about “Mamma’s cooking”. Expect home-made pasta with authentic Italian sauces, steaks and seafood from the charcoal grill, traditional wood-fired pizza and an extensive menu to choose from. In order to stay faithful to the original, various ingredients, such as cheese, coffee and wine are imported from Italy.

## SEAFOOD

### **HARBOUR HOUSE – WATERFRONT**

**Victoria Wharf, V&A Waterfront / Tel: +27 21 418 4744**

<http://www.harbourhouse.co.za/>



Nestled in the perpetually vibrant harbour overlooking the bustling docks, this new addition to the Harbour House family is one not to be overlooked. It follows the same style as its big sister in Kalk Bay – an all-white, clean “Californian feel” and serves delectable, fresh seafood combinations. A comprehensive wine-list caps off a truly enjoyable culinary outing.

### **HARBOUR HOUSE – KALK BAY**

**Kalk Bay harbour, Kalk Bay / Tel: +27 21 788-4133**

<http://www.harbourhouse.co.za/>



The harbour location and all white and clean “Californian feel” make this a unique venue. A great wine list combines with interesting seafood choices and the view over False Bay ensure it is a perfect venue for any celebration or special occasion. **(New branch now opened in V&A Waterfront – see above!)**

## **BAIA**

**Victoria Wharf, V&A Waterfront / Tel +27 21 421-0935**

<http://www.baiarestaurant.co.za/>



Offers fine seafood and cuisine on sweeping, enclosed terraces that offer spectacular views of the harbour and Table Mountain. Enjoy the mouthwatering flavors of the freshest Mozambican shellfish, freshly caught Cape Lobster, West Coast oysters and mussels. Also on offer is a gourmet selection of grilled meat and poultry dishes.

## **CODFATHER**

**37 The Drive, Camps Bay / Tel: +27 21 438-0782 /3**

<http://www.codfather.co.za/>



A favourite Camps Bay venue, the Codfather does away with menus! Simply select your raw fish from a fabulous selection (price by weight) and have it cooked to your specification – Cajun style, garlic or lemon & herbs. The sushi bar also provides a range of excellent offerings.

## **WILLOUGHBY & CO**

**Victoria Wharf, V&A Waterfront / Tel +27 21 418-6115**

<http://www.willoughbyandco.co.za/>



Situated in the middle of the Victoria Mall, no bookings accepted – so be sure to get there early as this is a very popular venue! A great favourite of the locals offering excellent sushi prepared by international masters, or you can tuck into a pan of freshly grilled line fish (catch of the day) or calamari. The menu includes salads and meat dishes as well.

## **THE FLAGSHIP**

**15 Erica Road, Simon's Town / Tel +27 21 786-1700**

<http://www.chefbrucerobertson.com/>



Chef Bruce Robertson's gourmet home where guests come to stay, eat or both. Enjoy a sumptuous 5 course seafood lunch with wine pairings overlooking False Bay. The whole vibe is relaxed decadence – barefoot is the dress code!

## **WINELANDS**

### **BISTRO**

#### **THE FRENCH CONNECTION BISTRO**

**48 Huguenot Road, Franschhoek / Tel: +27 21 876-4056**

<http://www.frenchconnection.co.za/>



The French Connection is a charming bistro-style restaurant with a welcoming and unpretentious atmosphere. Chef Patron Matthew Gordon has created an enticing menu, concentrating only on the freshest ingredients and guaranteed to suite all palates. A firm favourite with the "locals" as well as our foreign guests.

## CAPE PROVENÇAL

### LA PETITE FERME

Franschhoek Pass Road, Franschhoek / Tel: +27 21 876 3016

<http://www.lapetiteferme.co.za/>



A tradition built tirelessly by three generations; lunches at La Petite Ferme Restaurant are legendary. A feast of culinary delights that beguile and entertain -the food reflects the creative energy and raw talent of a dedicated staff combined with an abundance of fresh local ingredients. Perennial favorites include their whole smoked, deboned rainbow trout and slow roasted lamb. The restaurant offers breathtaking views over the Franschhoek valley. One of the most popular restaurants in the winelands over the past 20 years.

### TERROIR

Kleine Zalze Wine Farm, Stellenbosch / Tel: +27 21 880-0717

<http://www.kleinezalze.co.za/>



Sit outdoors under the oaks, or in the simple, comfortable dining room, and order from the ever changing blackboard menu. Chef partners, Nic van Wyk (ex La Colombe) and Michael Broughton produce uncomplicated food, with great depth of flavor, and the sauces are concentrated and pure. The ambience is simple, friendly and relaxed, much like the service. Kudu Carpaccio is great, the prawn risotto is a winner, and be sure to have the roasted pear and Frangelico crème brulee.



## CAPE TRADITIONAL

### DE VOLKSKOMBUIS

Aan de Wagen Road, Stellenbosch / Tel: +27 21 887-2121

<http://www.volkskombuis.co.za/food.php>



De Volkskombuis has, over the years, become known for specializing in Traditional Cape cuisine. A selection of traditional specialties, such as Bobotie, "Waterblommetjebredie", Meraai's Chicken pie and Karoo Lamb have been favorites on the menu over the years. The chef, Dawid Kriel, adds new world ideas and styles to his special menu to offer patrons a greater variety of options.

## CONTEMPORARY

### TOKARA RESTAURANT

Helshoogte Pass, Stellenbosch / Tel: +27 21 885 2550

<http://www.tokara.co.za/>



The restaurant, situated 400 meters above sea level on top of the Helshoogte Pass outside Stellenbosch, offers its guest's terroir focused contemporary cuisine, award-winning wines and dramatic views over Stellenbosch and False Bay. The building housing the restaurant is a Cape architectural icon utilizing glass, steel and stone. The restaurant, established in 2001, was renovated and came under new management in 2010. Multi-awarding winning chef Richard Carstens now leads the kitchen team.

Richard, a former EatOut SA Chef of the Year, is inspired by pure flavors and tantalizing textures. Each plate of food offers the diner a sense of the natural environment where the restaurant is situated and also the current season through the ingredients used.

The à la carte menu changes every season, while daily specials offer something new and exciting to returning guests. A new feature of the renovated restaurant includes a bar with a clear view of the hustle and bustle in the kitchen or the sun setting through a picture window.

## DELAIRE GRAFF RESTAURANT

Helshoogte Pass, Stellenbosch / Tel: +27 21 885-8160

<http://www.delaire.co.za/>



Executive Chef Christiaan Campbell offers his signature style 'bistro-chic' cuisine at the Delaire Graff Restaurant. Known for his creative pairings with dishes that are infused with vibrant flavours, Campbell has elevated dining at Delaire to an art form. Beautifully presented dishes use the highest quality seasonal ingredients from ethical farmers and organic suppliers, while desserts are a triumph of indulgence and originality. Guests are able to relax on the terrace under a dappled canopy of pin-oak trees while enjoying breath-taking views or within the spectacular restaurant interior, decorated with a diverse collection of South African art. Delaire's experienced sommeliers guide diners through the excellent wine list to ensure every dish has the perfect wine pairing. Delaire Graff Restaurant has become a gourmet destination since its opening in 2009.

## CAMPHORS AT VERGELEGEN

Vergelegen Estate, Somerset West / Tel: +27 21 847 1334

<http://www.vergelegen.co.za>



The revamped 'Camphors at Vergelegen' (formerly the Vergelegen Restaurant) overlooks expansive lawns and gardens and takes its name from the magnificent 312 year old camphor trees guarding this historic Homestead.

The Vergelegen Team including Chef Garth Stroebel have brought acclaimed Chef PJ Vadas on board for this next chapter of Vergelegen's hospitality rejuvenation. The resultant menu is cuisine that shows simple restraint with complex precision. Vergelegen produces classical wine varietals and the menu reflects a modern take on international and local classical food dishes, specifically designed to support local producers. The setting is simply breath-taking.

**Offers lunch service Wednesday to Sunday from 12h00-15h00 and dinner service Friday to Saturday from 18h30-21h00.**

## **WATERKLOOF**

**Waterkloof, Sir Lowry's Pass Road, Somerset West / Tel: +27 21 858 1491**

<http://www.waterkloofwines.co.za/>



A modern space featuring spectacular vistas, Waterkloof Wine Estate's signature restaurant is literally taking quality Winelands dining to new heights. Gorgeously appointed in a glass promontory, the restaurant extends from the chic wine tasting lounge and gravitational cellar. Within its walls, French chef Gregory Czarnecki whets the appetite with contemporary classics, complemented by the estate's elegant wines.

The restaurant's open-plan kitchen emphasizes the Waterkloof winemaking philosophy of openness and transparency. Although contemporary and stylistically diverse, each of the Waterkloof wines carries a strong core of elegance and integrity, and that is exactly what the food is all about – classical cuisine with a modern French twist.

## **BABEL - BABYLONSTOREN**

**R45 between Klapmuts and Simondium / Tel: +27 21 863 3852**

<http://babylonstoren.com>



This new spot in the winelands is raising many an eyebrow. Set on a historic wine farm, Babylonstoren, the restaurant is supplied by an eight acre vegetable garden. Babel's menu is driven by the seasons and what nature dictates. With over 300 fruits, vegetables and herbs to choose from, there is always something fresh and surprising. Babel restaurant's kitchen, inspired by renowned South African food fundi, Maranda Engelbrecht, prepares simple yet delicious meals that come straight from the Garden or from the surrounding valley.

## **96 WINERY ROAD**

**Zandberg Farm, Winery Road / Tel: +27 21 842-2020**

<http://www.96wineryroad.co.za/>



Regarded as the unofficial HQ for wine luminaries, this warm, relaxing venue boasts over a decade of generous, uncomplicated food and friendly service. Seasonal menus offered by Natasha Wray take superb advantage of fresh produce available daily, whilst the restaurant is also noted for its dry aged organic beef and has won worldwide acclaim for its wine list.

## **BREAD AND WINE VINEYARD RESTAURANT**

**Moreson Farm, Happy Valley Road, Franschhoek / Tel: +27 21 876-3692**

<http://www.lqf.co.za/>



It's almost impossible to resist filling up on Tina Jewell's complimentary focaccia and sourdough breads. Husband Neil adds flair with dipping sauces, unusual pickles and chutney's that suit this colourful country venue. Quirky menus change regularly but usually include an antipasti platter with home-cured meats and popular yoghurt cheese balls.

## **PIERNEEF AT LA MOTTE**

**La Motte Estate, R45 Main Road, Franschhoek Valley / Tel: +27 21 876 8000**

<http://www.la-motte.co.za/>



The name of the restaurant was inspired by La Motte's admiration of South African artist Jacob Hendrik Pierneef (1886 – 1957). The restaurant offers traditional cuisine with a modern interpretation forming the precious ingredients of Cape Winelands Cuisine. A fresh, natural look inside is embraced by tranquil gardens and majestic oak trees – where a Winelands Tea with a selection of home-baked delights from the La Motte Farm Shop can be enjoyed. The exclusively arranged Pierneef à La Motte Chef's Table offers a fine-dine menu in line with guests' preferences, as pre-arranged with Chef Chris Erasmus, as well as a harmoniously complementing wine selection.

## **HAUTE CABRIERE**

**Franschhoek Pass Road, Franschhoek / Tel: +27 21 876 8500**

<http://www.cabriere.co.za/>



Chef-patron Matthew Gordon and his wife, Nicky, oversee this award-winning restaurant. Much of the food served is from the valley - fresh salmon trout bred and grown in the cold stream water that flows down the mountains, vegetables and herbs, fruit from the surrounding plum, peach and pear orchards, seasonal berries, goat's milk cheese from Paarl, line fish delivered daily from the Indian and Atlantic Oceans, mussels from Saldanha Bay, oysters from Namibia and lamb and game from the Karoo.

## JORDAN RESTAURANT

Jordan Wine Estate, Stellenbosch Kloof Road, Stellenbosch / Tel: +27 21 881 3441

<http://www.jordanwines.com/>



Chef George Jardine has moved from the city. Local ingredients featured from the vegetable garden, wine barrel fish smoker and wood-fired oven. Specialties: Smoked Yellowtail, steamed Saldanha Mussels, seared rib-eye and Springbok pot-roast. Featured in Top Ten Restaurants.

## LE QUARTIER FRANCAIS TASTING ROOM

Cnr Berg & Wilhelmina Streets, Franschhoek / Tel: +27 21 876-2151

<http://www.lqf.co.za/>



The Tasting Room (not to be confused with iCi also at Le Quartier) has been nominated among the world's top 50 restaurants for 3 years running. Course after course of exquisitely presented culinary delights showcase chef Margot Janse and her team's award-winning talent. Guests can select a four, six or eight course dining experience from a constantly evolving menu.

## OVERTURE

Hidden Valley Wines, T4 Route off Annandale Road R44, Stellenbosch / Tel: + 27 21 880-2721

<http://www.dineatoverture.co.za/>



Overture is a new venture by award winning chefs Bertus Basson and Craig Cormack. The restaurant, set on a glorious wine farm named Hidden Valley, offers extraordinary views of Table Mountain, the Stellenbosch Valley and even Robben Island on a clear day! They focus primarily on local, seasonal produce and present a small, daily menu in order to keep up with the season's offerings. Taste sensations abound and all the dishes are paired with the superb Hidden Valley and Land's End wines.

## RESTAURANT AT GRANDE PROVENCE

Grande Provence Estate, Main Road, Franschhoek / Tel: +27 21 876-8600

<http://www.grandeprovence.co.za/>



While the 18th Century Manor House and The Owner's Cottage reflect their Huguenot heritage, The Restaurant at Grande Provence projects a chic "industrial" design presence. The menus exude culinary excellence, with the signature dishes of The Restaurant hitting all the right notes – honest, fresh and delicious. Prepared from local fare and flavored with global influences both modern and classical, the cuisine is characterized by a philosophy of innovation through passion and simplicity.

## REUBEN'S

19 Huguenot Road, Franschhoek / Tel: +27 21 876-3772

<http://reubens.co.za/>



The gastronomic pride of lovely Franschhoek where cuisine is not only stirred up with professionalism and care to suffice even the most expert connoisseur, but is wielded into shapes of colour-coordinated wonder! The well-trained palette as well as the unaccustomed taste buds of young and old will be enthralled and sufficed by local lad, Reuben Riffel, previously named by Eat Out magazine as S.A.'s best chef.

## RUST EN VREDE

Annandale Road, Stellenbosch / Tel: +27 21 881-3757

[www.rustenvrede.com](http://www.rustenvrede.com)



Historic venue offering 4 or 6 course menus with the option of wine pairing. Sustainable food and local food are the star performers. Appearances by pigeons and quails are not uncommon and momentum is carried right through to the cheese platter.

## THE BIG EASY

95 Dorp Street, Stellenbosch / Tel: +27 21 887-3462

<http://thebigeasyrestaurant.co.za/>



The Big Easy, named after the man himself (Ernie Els of course!). Nestled among the quirky architecture on South Africa's second oldest road, the oak tree-lined Dorp Street, La Gratitude is a beautiful, 16th century Cape Dutch building. The utmost importance is placed on serving great food and fantastic wine. There is a distinctly French influence and the emphasis is on using the finest, freshest ingredients to produce world-class food in this historic setting. The personally selected wines complement the menu.

## FINE DINING

### BOSMANS – GRANDE ROCHE HOTEL

Plantasie Street, Paarl / Tel: +27 21 863-2727

<http://www.granderoche.co.za/>



Bosman's is among the country's finest from all points of view. Its service is legendary, its cuisine top drawer, its sense of class most visible in the beautiful décor in the magnificently restored and maintained homestead. Frank Zlomke's food is quite exceptional; his attention to detail (flavor, texture, balance and presentation) is always evident. Menus like the "Flavors of the Cape", Cape Sea dinner", a delicious vegetarian menu or the eight or twelve course tasting menus, combined with a magnificent wine cellar, knowledgeable sommeliers and great service make for the true "haute cuisine" experience.

## MEDITERRANEAN/FAMILY

### **THE POSTCARD CAFÉ at STARK-CONDE WINES**

**Oude Nektar Wine Estate, Jonkershoek Valley, Stellenbosch / Tel: +27 21 861 7703**

<http://www.postcardcafe.co.za/>



Aptly named- the views offered from the seating area of this 'lesser known' wine lands eatery are postcard perfect. Diners peer over a glass-like lake surrounded by the towering Jonkershoek mountain range. A large grass expanse ensures ample space for children to play and wine tasting is conducted on an island in the middle of the lake. Offers good simple food in a spectacular setting. Perfect for families.

### **THE STABLES AT VERGELEGEN**

**Vergelegen Estate, Lourensford Road, Somerset West / Tel: +27 21 847-2156**

<http://www.vergelegen.co.za/>



Enjoy the simplicity of dining at the recently launched Stables at Vergelegen. Classic, with a modern twist, the 'bistro' style restaurant offers a varied, contemporary menu of simple and visually delectable dishes for a relaxed, family friendly dining experience. Whilst sipping on award-winning wines enjoy breath-taking views of the Hottentots Holland mountain range and soak up the creative juices of the varied and eclectic local artists whose art works adorn the walls. Breakfast and lunch served Monday – Sunday.

### **THE GOATSHED RESTAURANT**

**Fairview Cheese and Wine Farm, Suid Agter Paarl Road, Paarl / Tel: +27 21 863-3609**

<http://www.goatshed.co.za/>



Outstanding bread and cheese (25 in total, many award winners); hot dishes like springbok shank or chicken curry with rice; quiches and salads served by friendly efficient staff in a rustic setting and complemented by the fabulous Fairview and Spice Route wines. Delicious coffees! The goat tower offers children a unique attraction. Great family venue.



## OLIVELLO

Marianne Wine Estate, Valley Road, Stellenbosch / Tel: +27 21 875-5443

<http://olivellorestaurant.wordpress.com/>



A great spot for the whole family, where the Mediterranean meets the Cape. Dine alfresco in the fresh country air from the excellent buffet or order from the small a la carte menu. Their Sunday Mediterranean Table is already a legend – an array of all things delicious – whilst the menu is a rustic blend of Cape Comfort© food, enhanced with the tantalizing flavors of the Mediterranean. All perfectly complemented by a select range of award winning wines.

9/2014