# Recommended Restaurants – Cape Town & The Winelands

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**To make early reservations, please contact your AAC consultant, the hotel concierge or the restaurant directly.**

CAPE TOWN

AFRICAN CUISINE

BO-KAAP KOMBUIS
7 August St on Upper Wale St, 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. Specialties include samosas, koeksisters, bobotie, sosaties and a variety of mouth-watering curries. A true South African experience.

AFRICA CAFÉ
Heritage Square, 108 Shortmarket St, Cape Town / Tel: +27 21 422-0221
http://www.africacafe.co.za/

An all-Africa 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 St, Green Point / 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, pre-dinner interactive drumming sessions and lively African music, dance and song.

MAMA AFRIKA
178 Long St, Cape Town / 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
V&A Waterfront, Cape Town / Tel: +27 21 418-5600
http://bukhara.com/

This new addition to the Bukhara family is located in a lively area of the Waterfront and offers an excellent dining experience. 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.
World-class master chef Nobuyuki 'Nobu' Matsuhisa is expanding his eponymous empire with the debut of his 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 mesmerising dishes such as baby abalone with light garlic sauce or warm bittersweet chocolate soup, peanut butter crunch and mascarpone ice cream.

**BISTRO**

**BISTRO BIZERCA**

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, Cyrillia 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'.
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 embraces 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).

COMPANY’S GARDEN RESTAURANT
19 Queen Victoria St, Cape Town / Tel: +27 21 423-2919
http://www.thecompanysgarden.com/

In the heart of the Mother City, within the richly historical Company’s Garden, lies a restaurant built for children, families and visitors alike. Inspired by nature and by tales rooted in the past, this gentle space offers a point of peace within a buzzing urban metropolis. Serving a selection of light meals, all time teatime favorites, as well as a variety of traditional South Africa fare, from early in the morning until late in the afternoon.

SOCIETI BISTRO
50 Orange St, 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

AZURE
The Twelve Apostles Hotel, Victoria Rd, Camps Bay / 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, and 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 St, Green Point / Tel: +27 21 418-2948/9
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 flavour than looks. Make your own selection of that perfect wine to accompany your meal in the extensive 'Beluga Wine Attic'. Excellent sushi and very popular with Cape Town locals.

BISTRO SIXTEEN82
Steenberg Estate, Steenberg Rd, Tokai / Tel: +27 21 713-2211
http://www.steenbergfarm.com/bistro1682

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.
BOMBAY BICYCLE CLUB  
158 Kloof St Gardens, Cape Town / 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 St, 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.

CARNE ON KLOOF  
153 Kloof St, Gardens / Tel: +27 21 426-5566  
http://www.carne-sa.com/  

This relaxed and intimate version of the legendary Carne on Keerom opened its doors in September 2014 and has become a firm favorite amongst the locals. Located on the trendy and vibrant Kloof street strip (close to The Black Sheep and Café Paradiso) the restaurant is easily accessible from most city hotels (walking distance from Cape Cadogan, More Quarters and Kensington Place). Much like its big brother, it's a carnivore's paradise serving a unique offering of the finest cuts of Romagnola beef, Dorper lamb, game and more.
The Black Sheep restaurant has been a labor of love for the Japha and Silva families. Join in the tradition with Johnny, Jorge and the rest of the family in their laid-back eatery. This intimate space features three dining levels, including a stunning mezzanine for private parties. Cozy up to the fireplace or enjoy the main floor, drenched in natural light and with great views of Table Mountain. Not hungry? Pop in for sundowners at our vibey street-side bar to wet your whistle on a cocktail or craft beer.

GRAND CAFÉ & SOCIETY
35 Victoria Rd, 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
Granger Bay Rd (off Beach Rd), Granger Bay / 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.
MONDIAL KITCHEN & BAR
Alfred Mall, V&A Waterfront / Tel: +27 21 418-3002/3
http://www.mondiall.co.za/

A joint venture between acclaimed Relais & Châteaux Grand Chef Peter Tempelhoff (Executive Chef of 'The Collection by Liz McGrath') and international Restaurateur Patrick Symington of Cape Town's Café Dharma and Asoka fame. Peter Tempelhoff has created an exclusive menu featuring timeless classics, re-interpreted in a contemporary manner to give dishes a fresh new look and taste. Mondiall seduces with truly international cuisine, journeying from France and Austria via Sweden and England, all the way to Japan, the US and South America.

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 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.

SEVRUGA
Victoria Wharf, V&A Waterfront / Tel: +27 21 421-5134/7
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.
THE BUNGALOW
Glen Country Club, 3 Victoria Rd, Clifton / Tel: +27 21 438-2018
http://www.thebunglow.co.za/

Get up close and personal with the Atlantic Ocean and then let nothing come between you. Not a road, not a building - not even a tacky branded pool umbrella; nothing but big beautiful blue and you. Delicate, plump sushi, smooth, fleshy slivers of line fish or beef carpaccio; when we talk about our main courses we talk in the language of the artisans. Stacks of vegetables, chunks of bread, a pile of prawns. Yes, most of our wines are South Africa’s best, and yes we also stock French Champagne, but there will be no pinot blah blah here.

FINE DINING

AUBERGINE
39 Barnet St, Gardens / Tel: +27 21 465-0000
http://www.aubergine.co.za/

Cozy and sophisticated. 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.

LA COLOMBE
Silvermist Wine Estate, Constantia Nek / Tel: +27 21 795-0125
http://www.lacolombe.co.za/

This French Provencal style restaurant is very well frequented by both foreign visitors and locals. The fare consists of delicious dishes of local delicacies with superb sauces, all complemented by home baked breads from their wood-fired oven. These are accompanied by crudites and olive tapenades. Recommended for leisurely lunches or dinners.
PLANET BAR & RESTAURANT
Belmond Mount Nelson Hotel, 76 Orange St, 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 one of Cape Town's culinary hot-spots. 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 gourmands, vegans and those with a particular weakness for sweets will revel in the indulgent degustation menus.

SIGNAL
Cape Grace Hotel, West Quay Rd, 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 GREENHOUSE
The Cellars Hohenort Hotel, 93 Brommersvlei Rd, Constantia / Tel: +27 21 794-2137
http://www.collectionmcgrath.com/content/landing-2/the-greenhouse

This little gem regularly appears in the top restaurant award lists. 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 (Relais & Châteaux Grand Chef) Peter Templehoff. Presentation and flavors are both exceptional, every dish a multi-dimensional flavor experience.
THE POT LUCK CLUB
Silo Top Floor, The Old Biscuit Mill, 373-375 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. Diners can expect a mix of both fusion and classically influenced dishes on the menu. A R250.00 per person deposit is required to book a table.

THE TEST KITCHEN
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 12th 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. Reservations can only be made a month prior to arrival and fill up quickly. A R250.00 per person deposit is required to book a table.

THE ROUNDHOUSE
Round House Rd, 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 St, 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 St, 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.

MELOCNINO
259 Upper Level, V&A Waterfront / Tel: +27 21 419-5558
http://www.meloncino.co.za

Il Meloncino restaurant in the V&A Waterfront, brings a genuine Italian flavour to our shores. 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

BAIA
Victoria Wharf, V&A Waterfront / Tel +27 21 421-0935/6/7
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 mouth-watering flavours 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 favorite 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.

HARBOUR HOUSE – WATERFRONT
Victoria Wharf, V&A Waterfront / Tel: +27 21 418-4744
http://www.harbourhouse.co.za/

Nestled in the perpetually vibrant harbor overlooking the bustling docks, this new addition to the Harbor 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.
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 False Bay views ensure it is a perfect venue for any celebration or special occasion.

**PANAMA JACKS**  
Quay 500, Cape Town Harbor / Tel: +27 21 447-3992  
http://www.panamajacks.net/

Situated in table by harbor and set in the working half of Cape Town docks, unique in its setting with all the hustle and bustle of a commercial port going about its daily business, Panama Jacks is a local favorite. Born circa 1989 before the opening of the V&A waterfront, Panama Jacks has evolved from a boatyard servicing the royal cape yacht club to a quality seafood restaurant known all over the Cape. This wooden shack with its low bedecked ceiling seats 180 people in a relaxed Caribbean atmosphere where emphasis is on the food quality. Live lobster and live abalone, fresh line fish daily, langoustines form Mozambique, oysters from Namibia and mussels from Saldanha bay. Our sushi bar - a natural addition to our menu for discerning seafood lovers, complements the seafood menu.

**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.
WINELANDS

ASIAN

INDOCHINE
Delaire Graff Estate, Helshoogte Pass, Stellenbosch / Tel: +27 21 885-8160
http://www.delaire.co.za/

Situated at the Delaire Graff Estate, the restaurant serves Asian-inspired cuisine presented with a contemporary yet delicate twist. Only the finest ingredients are used with menus featuring fresh organic produce grown in the greenhouse on the Estate. Flavours are lively, aromatic and robust while maintaining a style of cuisine that's synonymous with vitality, wellness and healthy living.

BISTRO

THE FRENCH CONNECTION BISTRO
48 Huguenot Rd, 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 favorite with the locals as well as foreign guests.
REUBEN’S
19 Huguenot St, 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 color-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.

CAPE PROVENCAL

LA PETITE FERME
Franschhoek Pass Rd, 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 favourites include their whole smoked, deboned rainbow trout and slow-roasted lamb. One of the most popular restaurants in Franschhoek for the last 20 years. Great views of the valley.
CAPE TRADITIONAL

DE VOLSKOMBUIS
Aan de Wagenweg, Stellenbosch / Tel: +27 21 887-2121
No website

De Volkskombuis has, over the years, become known for specialising in traditional Cape cuisine. A selection of traditional specialities, such as Bobotie, Waterblommetjiebiedrie, Meraai's Chicken Pie and Karoo Lamb have been favourites 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.

BERTUS BASSON @ THE SPICE ROUTE
Spice Route Wine Estate, Paarl / Tel: +27 21 863-5200
www.spiceroute.co.za

We are thrilled to officially welcome the latest addition to our Spice Route Destination family of highly skilled artisanal producers, renowned celebrity chef, Bertus Basson. Offering a small array of dishes, 14 in total, the menu is made-up of traditional South African meals with a modernized twist. Bertus and Alistaire will largely focus on catering for families. Patrons can look forward to dishes made from Bertus and Alistaire’s family recipes such as, ‘Ouma Jossies baked tongue with slaphakskeentjies and organic beetroot’ and ‘Tannie Hetta’s apple pie, Mom’s recipe, custard and vanilla Ice cream’.

Visitor can look forward to enjoying their meals not just inside the restaurant but on the stoep and manicured lawns where they will be able to fully embrace the beautiful natural surroundings of the Paarl Winelands.
FINE DINING

BOSMANS
Grande Roche Hotel, 1 Plantasie St, Paarl / Tel: +27 21 863-5100
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 (flavour, texture, balance and presentation) is always evident. Menus like the "Flavours 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.

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 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.
Known for his creative pairings with dishes that are infused with vibrant flavours, Executive Chef Christiaan 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.

Chef Chris Erasmus, while at the helm of Pierneef à La Motte in 2013, ensured that the restaurant made it into South Africa’s Top 10, thanks in large part to his passion for wild ingredients married with traditional Cape cookery. That respect for heritage cooking continues at Foliage, his new restaurant on the main drag through Franschhoek. With fewer boundaries, Chris is cooking with more intricacy, experimentation and attention to detail than ever before, says Richard Holmes. In a sense, Chris and his foraging boots have finally been set free. Wild ingredients loom large, with everything from wild geese to wild mushrooms and wild herbs ending up on the plate in some shape or form. With this changing harvest, the menu is tweaked almost daily according to what lands up in the kitchen.
HAUTE CABRIERE
Lambrechts Rd, Franschhoek / Tel: +27 21 876-2630
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 Rd, Stellenbosch / Tel: +27 21 881-3612
http://www.jordanwines.com/

Chef George Jardine has moved from the city. Twice the winner of the EatOut Chef of the Year award (2006 and 2007), George Jardine continues to delight with food that is delicious to eat and gorgeous to look at without being precious. Local ingredients featured from the vegetable garden, wine barrel fish smoker and wood-fired oven. Specialties include smoked yellowtail, steamed Saldanha mussels, seared rib-eye and springbok pot-roast. The kitchen is open-plan with the industrious George and his acolytes in plain sight.

LE QUARTIER FRANCAIS TASTING ROOM (closing end April 2017))
Cnr Berg St & Wilhelmina St, Franschhoek / Tel: +27 21 876-2151
http://www.lqf.co.za/

The Tasting Room has been nominated among the world's top 50 restaurants for 4 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. It's rather tricky to write about the food of this top restaurant - not just because it's so brilliant that at times words escape you, but also because the menu changes every day. So the magic you experience today, might well be surpassed by something even more delectable the next.
OVERTURE
Hidden Valley Wines, T4 Route off Annandale Rd R44, Stellenbosch / Tel: + 27 21 880-2721
http://www.dineatoverture.co.za/

Overture is a venture by award winning chefs Bertus Basson and Craig Cormack. The restaurant, set on a glorious
wine farm Hidden Valley, offers extraordinary views of Table Mountain, the Stellenbosch Valley and even Robben
Island on a clear day! Their focus is very much 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.

PIERNEEF a LA MOTTE
La Motte Estate, R45 Main Rd, Franschhoek Valley / Tel: +27 21 876-8800
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). Pierneef's creativity in portraying the beauty of the South African landscape is echoed in the
restaurant's offering of traditional cuisine with a modern interpretation. The unique food styles and diverse flavors
have been inspired by centuries of cooking, spiced by influences from across the globe, forming the precious
ingredients of Cape winelands cuisine.

RESTAURANT AT GRANDE PROVENCE
Grande Provence Estate, Main Rd, 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
flavoured with global influences both modern and classical, the cuisine is characterised by a philosophy of
innovation through passion and simplicity.
Historic venue offering 4 or 6 course menus with the option of wine pairing. Sustainable, local food are the star performers. Appearances by pigeons and quails are not uncommon and momentum is carried right through to the cheese platter. John's dishes invite you to engage with the flavors: you never simply take a forkful, chew and swallow. Every mouthful presents questions, textures and sensations. The combinations of elements - freshwater marron with fragrant coconut curry and succotash of corn and peppers, and springbok loin with slightly bitter berries and chocolate and earthy beetroot - are unusual and thoroughly engaging.

**TERRIOR**
Kleine Zalze Wine Farm, Stellenbosch / Tel: +27 21 880-8167
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 Michael Broughton produces 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. There are nine Kleine Zalze wines by the glass, so food and wine pairing is fun. Kudu carpaccio is great, the prawn risotto is a winner, and be sure to have the roasted pear and Frangelico créme brulée. A pioneering culinary reality series, 'Seasons at Terroir', that showcases the restaurant is currently being screened in South Africa.
TOKARA
Helshoogte Pass, Stellenbosch / Tel: +27 21 885-2550
http://www.tokararestaurant.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 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.

WATERKLOOF
Sir Lowry’s Pass Rd, Somerset West / Tel: +27 21 858-1292
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.
**FAMILY/CASUAL**

**BABEL**
Babylonstoren, R45 between Klapmuts and Simondium / Tel: +27 (0) 84 275-1243
http://babylonstoren.com

Set on a historic wine farm, Babylonstoren, the restaurant is supplied by an eight acre vegetable garden. 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.

**BREAD AND WINE VINEYARD RESTAURANT**
Moreson Wine Farm, Happy Valley Rd, Franschhoek / Tel: +27 21 876-3692
http://www.moreson.co.za/pages/bread-wine-vineyard-restaurant

It's almost impossible to resist filling up on Tina Jewell's complimentary foccacia and sourdough breads. Husband Neil adds flair with dipping sauces, unusual pickles and chutneys 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.

**EIGHT @ SPIER**
Spier Wine Estate, Stellenbosch / Tel: +27 21 809-1100
http://www.spier.co.za/

Eight is a farm-to-table eating experience. The produce used at Eight is either grown on the farm or sourced from nearby farmers. Natural and organic ingredients are preferred, creatively combined to create nourishing, healthy, and delicious food. Eight’s menu changes seasonally, depending on what is available from our vegetable garden where the greens and fresh veggies are grown without the use chemical fertilizers, pesticides or artificial chemicals.
THE GOATSHED RESTAURANT
Fairview Cheese and Wine Farm, Suid Agter Paarl Rd, 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.

THE BIG EASY
95 Dorp St, 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.

THE POSTCARD CAFÉ
Stark-Conde Wines, Stellenbosch / Tel: +27 21 861-7703
http://www.postcardcafe.co.za/

Aptly named - the views offered from the seating area of this ‘lesser known’ winelands 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 winetasting is conducted on an island in the middle of the lake. Offers good simple food in a spectacular setting. Perfect for couples and families.
THE STABLES AT VERGELEGEN
Vergelegen Estate, 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.

96 WINERY ROAD
Zandberg Farm, Winery Rd / 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.

**To make early reservations, please contact your AAC consultant, the hotel concierge or the restaurant directly.**