

OUR HISTORY

The history of Groot Phesantekraal started in 1698 when the land was given to its first owner, Captain Olof Bergh, by Governor Simon van der Stel. Olof Bergh married Anna De Konning, the daughter of Einsela from Bengal, one of the first freed slaves in the Cape. Anna, being very beautiful and intelligent soon became a distinguished member amongst the elite of the Cape of Good Hope. By 1756, 40,000 vines had already been established. In 1759 the property was sold to the Louw family and later purchased by Arend Brink in 1897. Before purchasing the farm, Arend Brink left the Cape with his oldest brother to start a transport business between Kimberley and Johannesburg.

The farm, which has long been known in the Tygerberg region as a successful cattle, sheep, and grain production operation, was developed further when the present fourth-generation owner, André Brink replaced the older vineyards with 50ha of trellised vines. In 2005 the Phizante Kraal brand was launched when the first Cabernet Sauvignon and Shiraz was bottled.

In 2013 a mule stable built in 1767 was converted into a restaurant and wine-tasting venue. Great care was taken to preserve as much of the original structure as possible, exemplified in the existing stone floor, wooden mangers, and hen coops. The seasonal menus drawn up by the Chefs, feature a combination of contemporary country style and bistro cooking, providing the guest with hearty, wholesome meals, a perfect foil to the farm's wine.

Thank you for visiting the Groot Phesantekraal Restaurant. We look forward to welcoming you back again soon.

André and Ronelle Brink

COLD BEVERAGES

ICE LATTE COFFEE

Double Shot Espresso, cold milk, ice cubes
R34

HOMEMADE ICED TEA

Berry Mint 39 | Lemon 33 | Apple Mint 33

JUICE

Orange, Apple, Fruit Cocktail
R35

SOFT DRINKS

Coke, Coke Light, Crème Soda, Fanta, Lemonade
R24

CORDIAL

Lime, Passion Fruit, Cola
R12

APPLETIZER & GRAPETIZER

R28

ICE CREAM FLOAT

Soft drink with one scoop ice cream
R42

STILL & SPARKLING WATER 750ML

R42

BLUSHING ARNOLD PALMER

Rooibos tea, lemonade & Grenadine
R46

SHIRLEY TEMPLE

Grenadine, lemonade, ginger ale & Maraschino
cherry
R52

MIMOSA

Cap Classique & Orange Juice
R79

CAPPUCCINO
R36

RED CAPPUCCINO
R38

FLAT WHITE
R32

CAFÉ LATTE
R36

MACCHIATO
R30

CORTADO
R30

MOCHACCINO
R44

AMERICANO
R29

ESPRESSO
Single R23 | Double R29

LOOSE LEAF TEA
Rooibos | Ceylon | Green | Earl Grey
R25

HOT CHOCOLATE
with Marshmallows S R36 | L R40

CHAI LATTE
R47

ALMOND MILK
Optional alternative
R12

DECAF
R2

GROOT PHEANTEKRAAL CAP CLASSIQUE BLANC DE BLANC

Produced from 100% Chardonnay, this Blanc de Blanc displays beautiful balance between the citrus fruit from the variety and the added complexity of lees maturation

R343 | R122

GROOT PHEANTEKRAAL CHENIN BLANC

Vibrant notes of guava and golden delicious apple on the nose. The palate is textured by mineral notes, with a crisp, clean finish

R114 | R43

GROOT PHEANTEKRAAL ROSÉ

Pinotage was selected for the typical strawberry and raspberry fruit profile it brings to the wine. Lively pink hue, with smooth palate

R114 | R43

GROOT PHEANTEKRAAL SAUVIGNON BLANC

The nose is complex with an array of tropical fruit, specifically grapefruit with citrus and guava undertones with a crisp dry finish. The distinctive aromas support a wonderfully balanced palat

R127 | R48

GROOT PHESANTEKRAAL LIMITED EDITION
CAP CLASSIQUE CHARDONNAY PINOT NOIR

A traditional blend of 88% Chardonnay and 12% Pinot Noir, this limited release Cap Classique exhibits rich flavours of almond and brioche offset with hints of lime and an elegant acidity
R396 | R147

GROOT PHESANTEKRAAL ANNA DE KONING
RESERVE CHENIN BLANC

Concentrated, elegant and sweet melon fruit with honeyed almond, nougat, candied nuts and citrus notes following through on the pallet. A refined full mouth and lingering taste from the lees contact, French oak maturation, and supportive acidity
R297 | R110

GROOT PHESANTEKRAAL MARIZANNE
RESERVE SAUVIGNON BLANC

This Reserve Sauvignon Blanc displays bright tropical aromas of passion fruit and pineapple with toasted coconut and hints of vanilla bean. The complex character carries weight on the mid-palate with a fresh mineral finish
R324 | R120

GROOT PHESANTEKRAAL SYRAH

The perfect integration of cool climate factors creates this complex wine. Aromas of sour cherries and raspberries intertwined with herbaceous notes and a bouquet of white pepper spice. The fennel and all spice characters from the nose carry through to palate. A beautiful subtle finish with high tannins embodying the aromatics.

R202 | R75

GROOT PHESANTEKRAAL CABERNET SAUVIGNON

Durbanville's typical dusty, herbal notes are well supported by red and black fruit with a hint of spice and vanilla and cigar box notes. The medium-bodied palate shows Cabernet's cooler flavours including spearmint, red berries and plum, supported by a bright line of acidity. Well integrated élevage in French oak and fine, soft tannins makes for a rounded, seamless finish.

R202 | R75

GROOT PHESANTEKRAAL PINOTAGE

Lovely aromas of dark fruit notable as mulberry and plum, integrated with nuances of cinnamon and cloves. An elegant palate with smooth tannins continues with a lingering Christmas spice finish.

R202 | R75

GROOT PHESANTEKRAAL BERLIET RESERVE PINOTAGE
This limited release Pinotage exudes characteristics
ripe plums, subtle toasty oak, and an elegant tannin
structure. This wine will develop further complexity
with careful cellaring for a further 10 years
R338 | R126

- Enquire with your waiter regarding cellar door prices for the wines

BREAKFAST

08:00 - 11:30 | TUESDAY - FRIDAY

09:00 - 11:30 | SATURDAY - SUNDAY

GROOT PHEANTEKRAAL FARM BREAKFAST

2 scrambled eggs, streaky bacon, pork bangers, pampoenkoekie, grilled mushrooms & toasted ciabatta

R142

MOSBOLLETJUE EGGS BENEDICT

Homemade Mosbolletjie bread, gypsy ham, two poached eggs, wilted spinach & chive hollandaise

R145

BLACK FIG PARFAIT

Layers of plain yoghurt, toasted honey granola, fig compote & fresh black figs

R105

SHAKSHOUKA

Beef meatballs, 2 poached eggs in a rich aromatic tomato sauce, feta & toasted ciabatta

R139

BRIOCHE FRENCH TOAST

Fresh banana, caramel sauce, bacon compote & fresh whipped cream

R115

12:00 - 15:30 | TUESDAY - FRIDAY
12:00 - 15:00 | SATURDAY - SUNDAY

GOATS CHEESE PUMPKIN FRITTER

Savoury goats cheese stuffed pumpkin fritters served with house made bacon, pumpkin seed brittle & crispy butter fried sage

R109

QUAIL SCOTCH EGGS

Served in a crispy leek nest with mustard, bacon & apple chutney

R129

PAN FRIED SCALLOPS

Minted green puree, crispy calamari tentacles, zesty spekboom & truffle oil

R135

SNOEK TERRINE

Smoked snoek terrine, apricot gel served with a pickled cucumber and dill salad & sour dough toast

R159

SOUP OF THE DAY

Served with croutons

R99

PLOUGHMAN'S BOARD

Cold meats, chicken liver pate, local Cheeses, bread and butter pickles, pickled kumquat, fermented gooseberries, spekboom chutney, bacon apple chutney & mosbolletjie bread

R375

LUNCH MAINS

12:00 - 15:30 | TUESDAY - FRIDAY

12:00 - 15:00 | SATURDAY - SUNDAY

250G FLAME GRILLED CUT OF THE DAY

Sirloin, Ribeye or Flat iron served with confit onions, mushrooms, potato mille feuille & a red wine jus (add hand cut fries optional R32)

R269

ROOIBOS SMOKED YELLOWTAIL

Spekboom and gooseberry salsa verde, orange and honey aioli, trout roe, broccolini, crispy yellowtail skin & sweet potato gnocchi

R265

BURGER

Beef patty, cremezola cheese, bacon, fresh red onion, pickle, homemade apple chutney, lettuce, toasted sesame seed bun & hand cut fries

R180

CAPE MALAY SEAFOOD CURRY

Hake, prawns, and mussels served in a Cape Malay curry with sweet potatoes, pickled kumquat, wild garlic, corn daltjie & fragrant basmati rice

R261

RISOTTO

Creamy mushroom risotto made from traditional samp and local witbontjies served with wild garlic & walnuts

R169

BRAISED PORK BELLY

Pork Belly served with grilled leek, ricotta stuffed patty-pan, crackling, bacon and apple sauce & burnt butter sage polenta

R209

HAZELNUT CHOUX PASTRY PARIS BREST

Hazelnut praline mousse, brandy poached pear,
kumquat gel & candied kumquat zest
R120

CHOCOLATE FONDANT

Cinnamon chocolate soil, burnt orange ice cream,
dehydrated orange slices & orange segments
R125

PUMPKIN CRÈME BRÛLÉE

Sweet short crust pastry with Bavarian ginger gel
R109

DESSERT OF THE DAY

Freshly baked cake or dessert
R75

- 12% service fee for tables of 8 or more
- We are a STREETSMART RESTAURANT
A voluntary R5 will be added to your bill for
education of street children
- WIFI PASSWORD: Restaurant - r3st@8r@nT

WEEKEND PIZZAS

10:00 - 15:00 | SATURDAY - SUNDAY

OUR MEDIUM SIZED NEAPOLITAN PIZZA HAS A SALTY CRUST WITH AIRY PUFFS AROUND THE SIDES AND AUTHENTIC WOOD FIRED CHARRED SPOTS

PUMPKIN

Roasted pumpkin, feta cheese, serano ham, onion marmelade & toasted pumpkin seeds

R165

BLACK FIG

Fresh black fig, cremezola. toasted walnut & rocket (optional with serano ham R67)

R145

ITALIAN MEATBALL

Hunters style pizza with brown mushrooms, red onion, truffle oil & homemade chimmichurri

R175

LA MARGHERITA

A dou of Mozzarella and a country style basil pesto

R130