

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 was married to Anna De Koning, 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 eldest brother to start a transport business between Kimberley and Johannesburg.



Arend Brink
1854 - 1926

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 were 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 Chef Juan van Deventer, 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.

André & Ronelle Brink



Arend Brink's last trip from Kimberley to Johannesburg 1893

WEEKDAY BREAKFAST

Kitchen open from 08:00-11:00

FULL FARMER **95**
Scrambled Eggs | Streaky Bacon
Farm-made Boerewors | Fried Mushrooms
Cooked Tomato | Toasted Country Style White
Bread with Butter & Jam

**SWEET HOT CROSS BUN
FRENCH TOAST** **85**
Cranberry Compote | Butterscotch
Crispy Bacon

CHORIZO BEAN STEW **90**
Coriander Pesto | Ciabatta
Extra: Poached Egg R10

GAMMON CHEESE WAFFLE **105**
Spring Onion | Avocado
Sriracha Mayo | Coriander | Fried Egg

SMOKED SALMON POTATO HASH **135**
Baby Spinach | Red Onion | Avocado
Broccoli | Hollandaise Chives
Extra: Poached Egg R10

WARM QUINOA BREAKFAST **105**
Fried Tomatoes | Baby Spinach
Mushrooms | Feta | Curried Cauliflower
Puree | Crispy Onions
Extra: Poached Egg R10 | Extra: Bacon R20

HOMEMADE NUTTY GRANOLA **65**
Yoghurt | Fruit Compote

EXTRAS
Streaky Bacon 20
Toast 10
Egg (Only free range eggs are used) 10

*Please alert your waitron of any food allergies
before ordering.*



WEEKDAY LUNCH

Kitchen open from 12:00-15:00

BEEF STEAK

170

250g Sirloin Steak | Double Fried Potatoes
Garlic Herb Butter | Dusted Onion Rings
Mushroom Sauce

WINEMAKERS CHOICE:

Groot Phesantekraal Cabernet Sauvignon

CHICKEN SUPREME MARINATED IN CURRY RUB

155

Smoked Mash | Fine beans | Fried
Mushrooms | Jus | Cauliflower Two Ways

WINEMAKERS CHOICE:

Groot Phesantekraal Chenin Blanc

ROASTED PORK BELLY

165

White Bean Casserol with Chorizo | Grilled
Broccolini | Cherry Tomato | Carrot Puree
Red Onion | Prickled Red Cabbage
Apple Chutney

WINEMAKERS CHOICE:

Groot Phesantekraal Sauvignon Blanc

PAN FRIED FISH

155

Coconut Curry Sauce | Thinly Sliced
Baby Marrow Ribbons | Basil Spinach
Israeli Cous Cous | Grilled Chinese Cabbage

WINEMAKERS CHOICE:

*Groot Phesantekraal Anna de Koning Barrel
Fermented Chenin Blanc*

HARRISA LAMB RAGU

165

Soft Polenta | Baby Spinach | Baby
Vegetables | Pickled Red Onion | Turkish Apricot

WINEMAKERS CHOICE:

Groot Phesantekraal Berliet Pinotage

QUINOA & SWEET POTATO

120

Truffled Fried Mushrooms | Twice
Baked Sweet Potato | Cranberries | Dukkha
Feta | Roast Broccoli | House Dressing |
Onion Rings | Avocado

WINEMAKERS CHOICE:

*Groot Phesantekraal Anna de Koning Barrel
Fermented Chenin Blanc*

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before ordering.



LIGHT LUNCH OPTIONS

Kitchen open from 12:00-15:00

BASIL SPINACH ISRAELI COUS COUS 110

SOUP WITH WARM BREAD SQ

SEASONAL QUINOA SALAD 105

SIDES

Parmesan Chips 40

Seasonal Vegetables 65

Polenta with Harrisa Paste 55

Please alert your waitron of any food allergies before ordering.

SATURDAY BRUNCH ONLY

Kitchen open from 09:00-14:30

**FINE CHEESE & MEAT PLATTER
WITH CIABATTA** 170

**SWEET HOT CROSS BUN
FRENCH TOAST** 85

*Cranberry Compote | Butterscotch
Crispy Bacon*

CHORIZO BEAN STEW 90

*Coriander Pesto | Ciabatta
Extra: Poached Egg R10*

GAMMON CHEESE WAFFLE 105

*Spring Onion | Avocado | Sriracha Mayo
Coriander | Soft Fried Egg*

HARRISA LAMB ON POLENTA 145

*Soft Polenta | Baby Spinach | Pickled
Red Onion | Turkish Apricot*

SMOKED SALMON POTATO HASH 135

*Baby Spinach | Red Onion | Avocado
Broccoli | Hollandaise Chives
Extra: Poached Egg R10*

WARM QUINOA BOWL 105

*Fried Tomatoes | Baby Spinach | Mushrooms
Feta | Curried Cauliflower Puree
Crispy Onions | Extra: Poached Egg R10
Extra: Bacon R20*

Please alert your waitron of any food allergies before ordering.



SATURDAY LAWN MENU

Kitchen open from 10:00-14:00

FINE CHEESE & MEAT PLATTER WITH CIABATTA **170**

PIZZA OPTIONS

Please see black board for choices or ask what is available

SWEET TREAT OF THE WEEK **65**

Ask what is available

No changes can be made to toppings.

Please allow sufficient time for the preparation of the food.

Please alert your waitron of any food allergies before ordering.

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ALL DAY DESSERTS

BURNED SWEET POTATO PIE 75

Caramel Custard Mousse | Candied Nuts

STICKY TOFFEE & DATE PUDDING 75

Homemade Vanilla Pod Ice Cream

Biscuit dipped in Chocolate | Meringue

TREAT OF THE WEEK 65



DRINKS

CAPPUCCINO Double Shot 28

FLAT WHITE Single Shot 28

MACCHIATO Single Shot 26

MOCHACCINO 38

AMERICANO Single Shot 24

FILTER COFFEE peculator 20

ESPRESSO Single 20 Double 26

DECAF AMERICANO Single Shot 26

DECAF CAPPUCCINO Double Shot 32

DECAF FLAT WHITE Single Shot 32

LOOSE LEAF TEA 24

Rooibos/Ceylon/Green/Earl Grey

FRESH HOMEMADE ROOIBOS ICE TEA

Lemon 28 Apple Mint 28 Berry Mint 32

HOT CHOCOLATE with Marshmallows 35

WHITE MELTED HOT CHOCOLATE 40

CHAI LATTE 40

JUICE 22

SOFT DRINKS Coke, Tab, Coke Light, Crème Soda, Soda Water, Lemonade 18

CORDIAL Lime, Passion Fruit, Cola 12

APPLETIZER & GRAPETIZER 22

STERI STUMPIE MILK Strawberry 16

STERI STUMPIE MILK Chocolate 16

STILL & SPARKLING WATER 350ml 20

STILL & SPARKLING WATER 750ml 40

EXTRA CREAM (pouring or whipped) 8

***ALMOND MILK** (optional extra) 5

WINE LIST

GROOT PHESANTEKRAAL SAUVIGNON BLANC

A fruit-driven dry white wine, dominated by guava and passionfruit flavours, with a full, lingering mouthfeel.

PER GLASS 35 | PER BOTTLE 115

GROOT PHESANTEKRAAL CHENIN BLANC

A crisp, fun-loving dry white wine, characterised by intense tropical fruit flavours and a balanced acidity.

PER GLASS 35 | PER BOTTLE 100

GROOT PHESANTEKRAAL ANNA DE KONING BARREL FERMENED CHENIN BLANC

A rich barrel-aged white wine, with hints of honey and spice, rounded off by a velvety aftertaste of oak notes.

PER GLASS 45 | PER BOTTLE 170

GROOT PHESANTEKRAAL BLANC DE BLANC MCC

100% Chardonnay bottle-fermented sparkling wine. Gorgeous aromas of green apple and citrus combine with biscuity notes from the lees maturation, to create a wine that is both complex and refreshing, holding up against the creaminess of most cheeses.

PER BOTTLE 170

WINE TASTING ONLY available in Tasting Room

TUESDAY TO FRIDAY TASTING ROOM HOURS: 08:00 -16:00 *Sales until 16:30

SATURDAY TASTING ROOM HOURS: 09:30 - 14:30 *No tasting will start after 14:30

GROOT PHESANTEKRAAL CABERNET SAUVIGNON

Intense ruby colour, with characteristic blackcurrant and cigar box aromas. The palate is juicy and elegant.

PER GLASS 45 | PER BOTTLE 150

GROOT PHESANTEKRAAL BERLIET PINOTAGE

Made from the uniquely South African variety, this limited release Pinotage displays ripe red fruit, subtle toasty oak and an elegant tannin structure.

PER GLASS 45 | PER BOTTLE 175

