



## 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 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 soon.

**André and Ronelle Brink**

# Beverage Menu

## **Cold Drinks**

ICE LATTE COFFEE: (Single Shot Espresso, cold milk, ice cubes) 32

HOMEMADE ICED TEA: Berry Mint 38 | Lemon 32 | Apple Mint 32

JUICE: Orange, Apple, Fruit Cocktail 31

SOFT DRINKS: Coke, Coke Light, Crème Soda, Fanta, Lemonade 24

CORDIAL: Lime, Passion Fruit, Cola 12

APPLETIZER & GRAPETIZER 28

ICE CREAM FLOAT: Soft drink with one scoop ice cream 42

STILL & SPARKLING WATER IN GLASS BOTTLE 750ml 40

BLUSHING ARNOLD PALMER (Rooibos tea, lemonade & Grenadine) 46

SHIRLEY TEMPLE (Grenadine, lemonade, ginger ale & Maraschino cherry) 52

## **Woodstock Brewery Craft Beer**

CALIFORNICATOR Indian Pale Ale 62

HAPPY PILLS Pilsner 54

# Beverage Menu

## Warm Drinks

CAPPUCCINO (Double Shot) 34

RED CAPPUCCINO (Double Shot) 36

FLAT WHITE (Single Shot) 32

CAFÉ LATTE (Double Shot) 34

MACCHIATO (Single Shot) 28

CORTADO (Single Shot) 28

MOCHACCINO 42

AMERICANO (Single Shot) 28

ESPRESSO Single 22 | Double 28

LOOSE LEAF TEA Rooibos/Ceylon/Green/Earl Grey 24

HOT CHOCOLATE with Marshmallows S 34 | L 38

CHAI LATTE 45

ALMOND MILK (optional alternative) 10

DECAF (optional alternative) 2

## Red Wine List

### **GROOT PHESANTEKRAAL PINOTAGE**

**R175 | R65**

This wine exudes characteristics of dark fruit notable as mulberry and plum, integrated with nuances of cinnamon and cloves. An elegant palate with velvet-like tannins continues with a lingering savoury character.

### **GROOT PHESANTEKRAAL CABERNET SAUVIGNON**

**R175 | R65**

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

### **GROOT PHESANTEKRAAL SHIRAZ**

**R175 | R65**

Ripe plum and blackberry flavours enhanced by elegant spice and white pepper flavours on the nose. On the pallet the wine is soft, and tannins are well integrated with the fruit and oak. Drink now or in the next five years.

### **GROOT PHESANTEKRAAL BERLIET**

**R265 | R99**

This limited release Pinotage exudes characteristics ripe red fruit, subtle toasty oak, and an elegant tannin structure. This wine will develop further complexity with careful cellaring for a further 10 years.

## White Wine List

### **GROOT PHESANTEKRAAL CAP CLASSIQUE**

**R224 | R83**

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.

### **GROOT PHESANTEKRAAL CHENIN BLANC**

**R 97 | R36**

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

### **GROOT PHESANTEKRAAL ROSÉ**

**R115 | R43**

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

### **GROOT PHESANTEKRAAL SAUVIGNON BLANC**

**R125 | R47**

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 palate.

### **GROOT PHESANTEKRAAL ANNA DE KONING**

**R217 | R81**

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.

### **GROOT PHESANTEKRAAL MARIZANNE**

**R287 | R107**

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.

# Weekday Breakfast

08:00 - 11:30 | Tuesday – Friday

## **Cooked Breakfast**

Scrambled eggs, boerewors, streaky bacon, mushrooms & ciabatta toast R129

## **Banana Bread French Toast**

Corn flakes, nut crunch, roasted elderflower stone fruit, vanilla white chocolate mousse & honey R129

Add Bacon R30

## **Corn and Spring Onion Waffle Benedict**

Poached eggs, crispy bacon, hollandaise sauce & rocket R129

## **Beetroot cured Salmon Gravavlax on Seed Loaf**

Boiled eggs, avo guacamole, fresh spinach, feta, green pesto & red onion pickle R140

## **Summer Berry Chia Seed Bowl**

Fresh fruit, coconut shavings, yoghurt & muesli R115

## **Mozzarella Arancini Balls**

Roasted cauliflower, roasted tomato and olive sauce, olive tapenade, lemon labneh & parmesan R115

## **Summer Quinoa Bowl with Stone Fruit**

Cherry tomatoes, baby spinach, peas, red onion, feta, corn & green dressing R115

# Weekday Lunch Starters

12:00 - 15:30 | Tuesday – Friday

## **Serrano Ham with Melon**

Fior de late, baby gem, whipped feta aioli & nut dukkha R125

## **Beef Carpaccio**

Pickled onion, green pesto, capers, parmesan & roasted garlic dressing R115

## **Mozzarella Risotto Arancini**

Roasted Aubergine Puree, smokey pepper and tomato relish & homemade pickle R105

## **Cheese & Charcuterie Platter**

Three cheeses, two cured meats, two preserves & melba toast R185

## **Breadbasket for two**

Toasted seed loaf and ciabatta with flavoured butter R45

# Weekday Lunch Main Course

12:00 - 15:30 | Tuesday – Friday

## **Slow Roasted Lamb**

Labneh, crushed peas, cumin white sesame green beans & pomme anna R209

## **250g Grilled Ribeye Steak**

Café de Paris butter, chips, baby gem & battered onion rings R220

## **Pan Fried Line Fish**

Roasted cauliflower, cauliflower puree, buttered mange tout, smoked paprika pistachio, summer corn fritter R205

## **Braised Pork Belly**

Grilled tender stem broccoli, sweet potato, celeriac puree, apple and mustard chutney, pork mince wonton & Shichimi togarashi spice R195

## **Creamy White Wine Seafood Pasta**

Homemade pasta, prawn, mussels, calamari, baby spinach & fresh chives R195

## **Vegan Corn Fritter**

Smoked tomato relish, crushed peas, cumin and sesame green beans, crispy onion rings & pickles R175

## **Panko Crumbed Chicken Salad (or Grilled)**

Pickled cucumber, red onion, cabbage, peas, feta & vinaigrette R145

## **250g Beef Or Crumbed Chicken Burger**

Melted cheese, streaky bacon & hand cut chips R145/R135

# Weekend Brunch Starters

09:00 – 15:00 | Saturday & Sunday

## **Serrano Ham with Melon**

Fior de late, baby gem, whipped feta aioli & nut dukkha R125

## **Beef Carpaccio**

Pickled onion, green pesto, capers, parmesan & roasted garlic dressing R115

## **Mozzarella Risotto Arancini**

Roasted Aubergine Puree, smoky pepper and tomato relish & homemade pickle R105

## **Cheese & Charcuterie Platter**

Three cheeses, two cured meats, two preserves & melba toast R185

## **Wood-Fired Pizza Bread**

Garlic, herb & olive oil R85

# Weekend Brunch & Pizza

09:00 – 15:00 | Saturday & Sunday

## **Cooked Breakfast**

Scrambled eggs, boerewors, streaky bacon, mushrooms & ciabatta toast R129

## **Banana Bread French Toast**

Corn flakes, nut crunch, roasted elderflower stone fruit, vanilla white chocolate mousse & honey R129

Add Bacon R30

## **Corn and Spring Onion Waffle**

Poached eggs, crispy bacon, hollandaise sauce & rocket R129

## **Beetroot cured Salmon Gravadlax on Seed Loaf**

Boiled eggs, avo guacamole, fresh spinach, feta, green pesto & red onion pickle R140

## **Slow Roasted Lamb**

Labneh, crushed peas, cumin white sesame green beans & pomme anna R209

## **250g Grilled Ribeye Steak**

Café de Paris butter, hand cut chips, baby gem & battered onion rings R220

# Weekend Brunch & Pizza

09:00 – 15:00 | Saturday & Sunday

## **Pan Fried Line Fish**

Roasted cauliflower, cauliflower puree, buttered mange tout, smoked paprika pistachio, summer corn fritter R205

## **Braised Pork Belly**

Grilled tender stem broccoli, roasted sweet potato, roasted celeriac puree, apple and mustard chutney, pork mince wonton & Shichimi togarashi spice R195

## **Panko Crumbed Chicken Salad**

With pickled cucumber, red onion, cabbage, peas, lettuce, feta & vinaigrette R145

## **250g Beef Or Crumbed Chicken Burger**

Melted cheese, streaky bacon & hand cut chips R145/R135

## **Wood-Fired Napolitan Style Pizza**

**(A pillowy, chewy crust lined by a series of dark charred spots)**

Margherita R99

Pork, caramelized onion & jalapeno R155

Artichoke, olive, red onion & feta R135

Sticky Asian ribeye, garlic & coriander aioli R155

Serano ham, onion marmalade, cremenzola R145

## Dessert & Cake

### **Nectarine and Elderflower Panna Cotta**

Homemade ice cream of the day & cake crumb R85

### **Chocolate fondant**

Homemade ice cream of the day R99

### **Mango and Coconut Semi freddo**

Black sesame praline biscuit & white chocolate mousse R95

### **Cake Slice** R60

12% service fee for tables of 8 or more

Enquire with your waiter as to possible food allergies and intolerances.