

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 Gareth Goliath, 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

HOT BEVERAGES

CAPPUCCINO
R34

RED CAPPUCCINO
R36

FLAT WHITE
R32

CAFÉ LATTE
R34

MACCHIATO
R28

CORTADO
R28

MOCHACCINO
R42

AMERICANO
R28

ESPRESSO
Single R22 | Double R28

LOOSE LEAF TEA
Rooibos | Ceylon | Green | Earl Grey
R24

HOT CHOCOLATE
with Marshmallows S R34 | L R38

CHAI LATTE
R45

ALMOND MILK
Optional alternative
R10

DECAF
Optional alternative
R2

ICE LATTE COFFEE

Double Shot Espresso, cold milk, ice cubes
R32

HOMEMADE ICED TEA

Berry Mint 38 | Lemon 32 | Apple Mint 32

JUICE

Orange, Apple, Fruit Cocktail
R31

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

R40

BLUSHING ARNOLD PALMER

Rooibos tea, lemonade & Grenadine
R46

SHIRLEY TEMPLE

Grenadine, lemonade, ginger ale & Maraschino
cherry
R52

MIMOSA

Cap Classique & Orange Juice
R79

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

R293 | R109

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

R106 | R40

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

R112 | R42

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 palate

R126 | R47

GROOT PHEANTEKRAAL 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

R322 | R119

GROOT PHEANTEKRAAL ANNA DE KONING
RESERVE CHENIN BLANC

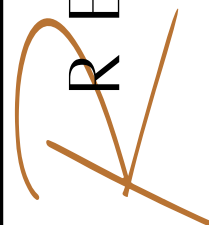
Concentrated, elegant and sweet melon fruit with honeyed almond, nougat, candied nuts and citrus notes following through on the pallet. A refined full mouth and lingering taste from the lees contact, French oak maturation, and supportive acidity

R225 | R84

GROOT PHEANTEKRAAL 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

R293 | R109



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.

R199 | R74

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.

R199 | R74

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.

R199 | R74

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RESERVE RED WINE

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

R252 | R94

BREAKFAST

08:00 - 11:30 | TUESDAY - FRIDAY

09:00 - 11:30 | SATURDAY - SUNDAY

COOKED BREAKFAST

Scrambled eggs, boerewors, streaky bacon, fried tomato & ciabatta toast

R129

SALMON BOWL

Smoked salmon trout, crispy potato, poached eggs, baby spinach, cherry tomatoes & chive hollandaise

R142

BERRY CREAM FLAPJACKS

Lemon Berry compote, whipped berry cream, white chocolate shavings & honey

R115

TOASTED MUESLI

Poached white wine five spice apples, yoghurt, almond lace biscuit & honey

R115

MEDITERRANEAN OMELET

Artichoke, roasted cherry tomato, olives, feta, red onion & toasted ciabatta

R129

BABY MARROW FRITTATA

Red Pepper, baby marrow, olive, roasted cauliflower steak & romesco sauce

R120

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

LAMB DUMPLING

Pulled Lamb, hoisin sauce & toasted sesame seeds
R125

TEMPURA SOFTSHELL CRAB

Green coconut curry sauce, tumeric aioli, spring
onion & chilli
R135

ORANGE POACHED CARROT

Orange glaze, baby beetroot, orange labneh &
Dukkah spice
R95

PAN FRIED SCALLOPS

Cauliflower purée, grilled asparagus, crispy leek &
citrus foam
R135

CHEESE & CHARCUTERIE FOR 2

Three cheeses, two cured meats, two preserves,
fruit, ciabatta & melba toast
R215

BREADBASKET FOR 2

Freshly baked bread with flavoured butter
R48

LUNCH MAINS

12:00 - 15:30 | TUESDAY - FRIDAY

12:00 - 15:00 | SATURDAY - SUNDAY

250G GRILLED RIBEYE STEAK

Potato purée, grilled asparagus, thyme and garlic red wine jus & crispy fried mint leaves

R294

CHICKEN SUPREME

Tomato cream cheese filling, roasted carrot, ancient grain, broccolini, baby beets, truffle jus & pecan nuts

R195

PULLED ROLLED LAMB

Grilled cauliflower steak, cauliflower purée, cous cous style cauliflower, lamb jus & microgreens

R220

PORK AND PRAWN RAVIOLI

Homemade ravioli, pulled pork filling, edamame pods, prawn bisque & crispy julienne bacon

R195

SLOW BRAISED PORK BELLY

Fennel mash purée, caramelised fennel bulb, grilled baby onion, onion purée & pork jus

R198

250G WAGYU BEEF BURGER

Jalapeno and pineapple salsa, fresh tomato, gem lettuce, pickled baby marrow, siracha aioli, cheese & hand cut fries

R180

GRILLED LINE FISH

Carrot purée, citrus carrot, beetroot lemon jelly, red onion pearls, romesco sauce & pomme crisp

R210

WARM BULGUR WHEAT VEGETABLE BOWL

Hummus, onion purée, baby carrot, baby beetroot, baby spinach & broccolini

R145

NOBLE LATE HARVEST MALVA PUDDING

Noble late harvest parfait, pickled gooseberries,
gooseberry and orange mousse & brandy snap cigar
R95

CHOCOLATE FONDANT

Toasted hazelnut crumb, praline ice cream & salted
caramel
R109

DARK CHOCOLATE TART

Passion fruit sorbet, passion fruit curd & almond
lace biscuit (vegan)
R99

CAKE SLICE

Freshly baked cake of the day
R60

12% service fee for tables of 8 or more
Enquire with your waiter regarding food allergies
and intolerances