

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 Darren Allsopp, 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
R37

HOMEMADE ICED TEA

Berry Mint 39 | Lemon 39 | Apple Mint 39

JUICE

Orange, Apple, Fruit Cocktail
R35

SOFT DRINKS

Coke, Coke Light, Crème Soda, Fanta, Lemonade
R26

CORDIAL

Lime, Passion Fruit, Cola
R13

APPLETIZER & GRAPETIZER

R31

ICE CREAM FLOAT

Soft drink with one scoop ice cream
R47

STILL & SPARKLING WATER 750ML

R42

BLUSHING ARNOLD PALMER

Rooibos tea, lemonade & Grenadine
R49

SHIRLEY TEMPLE

Grenadine, lemonade, ginger ale & Maraschino
cherry
R59

MIMOSA

Cap Classique & Orange Juice
R82

CAPPUCCINO

R36

RED CAPPUCCINO

R39

FLAT WHITE

R33

CAFÉ LATTE

R36

MACCHIATO

R32

CORTADO

R32

MOCHACCINO

R47

AMERICANO

R29

ESPRESSO

Single R24 | Double R29

LOOSE LEAF TEA

Rooibos | Ceylon | Green | Earl Grey

R27

HOT CHOCOLATE

with Marshmallows S R38 | L R42

CHAI LATTE

R49

ALMOND MILK

Optional alternative

R12

DECAF

R2

HOT BEVERAGES

**GROOT PHESANTEKRAAL 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 PHESANTEKRAAL CHENIN BLANC

Vibrant notes of guava, peaches and golden delicious apple on the nose. The palate is fruit forward with zesty pineapple and waterlilies. Refreshing and crisp with slightly more midweight on the palate from lees contact.
R114 | R43

GROOT PHESANTEKRAAL ROSÉ

The Syrah Rosé has a vibrant blush hue with elegance as the focal point of this wine. Whispers of beautiful red fruit follow through to the palate with a well-integrated saline finish.
R114 | R43

**GROOT PHESANTEKRAAL SAUVIGNON
BLANC**

This Sauvignon Blanc expresses the epitome of elegance. Luring notes of passion fruit, white pear and fresh almond shavings followed by a fresh, salivating palate. The finish has subtle flavours of the Cape Gooseberry intertwined with nuances of capsicum.
R127 | R48

**GROOT PHESANTEKRAAL 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 CHENIN BLANC**

Refreshing aromas of gooseberry, lemon and pineapple juice on the nose with a subtle lingering palate of lychee and vanilla. To be enjoyed fresh and vibrant now or aged for another 3 years for a nutty finish.

R297 | R110

**DURBANVILLE WINE VALLEY
SAUVIGNON BLANC**

A diverse wine with layers on the palate and nose. Aromas of lime, tropical fruit and fresh herbs. The wine has a crisp acidity with a long finish and well balanced palate. The wine exhibits elements of fruit and greener flavours beautifully.

R180 | R60

**GROOT PHESANTEKRAAL MARIZANNE
SAUVIGNON BLANC**

Inviting aromas of quince, cumquat and orange blossom which follow through on the palate with hints of mango, nutmeg, and vanilla bean. The complex, round palate carries weight on the mid-palate together with a silky, well integrated acidity.

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 all spice character from the nose carry through to palate. Beautiful high tannins.

R202 | R75

GROOT PHESANTEKRAAL CABERNET SAUVIGNON

Inviting fruit aromas of black cherry which follows through to the palate. Pinecone and tobacco scents are in harmony with fruit, creating a complex wine. Fruity palate with herbal nuances emphasizes the cool climate terroir. The wine has long, full finish that lingers with a savoury aftertaste.

R202 | R75

GROOT PHESANTEKRAAL PINOTAGE

Inviting aromas of mocca and dill on the nose with a hint of bramble-berry. Elegant tannin structure with a youthful Christmas spice followed by well-integrated acidity. A delicate finish with a hint of smokiness.

R202 | R75

GROOT PHESANTEKRAAL CAPE FRANCOLIN RED BLEND

This blend is a lush and polished wine with raspberry and mulberry perfume that follows through to the palate with silky tannins, sweet spice, and cocoa.

R135 | R50

**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 OUR WINES

BREAKFAST

08:00 - 11:30 | MONDAY - FRIDAY
09:00 - 11:30 | SATURDAY - SUNDAY

FARMHOUSE BREAKFAST

2 scrambled eggs, homemade bacon, pork banger, mini pumpkin flapjack, roasted brown mushroom, tomato & toasted sourdough

R162

HUNTER BENEDICT

Poached eggs, homemade bacon, roasted tomato & brown butter hollandaise on toasted sourdough

R142

APPLE CRUMBLE PARFAIT

Layers of plain yoghurt, stewed apple, granola & cinnamon crumble

R95

SHAKSHOUKA

2 eggs poached in rich, spicy tomato sauce with chickpeas, olives, labneh & flatbread

R162

BRIOCHE FRENCH TOAST

Caramel roasted banana, homemade bacon, maple syrup & whipped cream

R139

Cap Classique:

Blanc de Blanc Glass 122 | Bottle 343

Chardonnay Pinot Noir Glass 147 | Bottle 396

Mimosa 79

12:00 - 15:30 | MONDAY - SUNDAY

**GOATS CHEESE SAVOURY
PUMPKIN DOUGHNUT**

Savoury goats cheese stuffed pumpkin doughnuts,
pumpkin seed walnut dust, sage burnt butter &
smoked pumpkin puree

R115

Anna de Koning Chenin Blanc Glass 110 | Bottle 297

TORCHED SALMON BELLY

Fresh Salmon Belly marinated in Sake & Olive Oil,
lightly torched & garnished with lemon-pepper pearls,
samphire, citrus salt, green herb oil

R149

Marizanne Sauvignon Blanc Glass 120 | Bottle 324

SCALLOPS WITH SQUID INK BUCATINI

Tender scallops on bucatini pasta, squid ink sauce,
fresh cucumber pearls & a drizzle of chili oil

R169

Cap Classique Blanc de Blanc Glass 122 | Bottle 343

BACON WRAPPED FIGS

Topped with creamy blue cheese sauce with a pork
crackling and parmesan crumble

R139

Rosé Glass 43 | Bottle 114

PLOUGHMAN'S BOARD

Cold meats, pork belly bites, local cheeses, pickled
cucumbert, onion marmalade, fig jam & bread loaf

R249

Syrah Glass 75 | Bottle 202

GARDEN SALAD

Mixed greens, vegetables & pomegranate dressing

R119

ROASTED VEGETABLE SALAD

Warm roasted vegetables, parmesan crumbs &
toasted walnuts

R119

STARTERS & SALADS

LUNCH MAINS

12:00 - 15:30 | MONDAY- SUNDAY

250G GRILLED RIBEYE

Flame grilled ribeye served with golden fries, broccolini & bearnaise sauce

R279

Cabernet Sauvignon Glass 75 | Bottle 202

ROOIBOS SMOKED SALMON

Rooibos smoked salmon, baby potatoes, sea vegetables, caviar, honey & orange beurre blanc

R289

Sauvignon Blanc Glass 48 | Bottle 127

CHICKEN & MUSHROOM PIE

Slow cooked Chicken thigh, earthy mushrooms, pickled cucumber & onion salad

R199

Syrah Glass 75 | Bottle 202

VEGETARIAN SAMP & BEAN RISOTTO

Creamy pea infused samp & bean risotto, fresh peas & preserved lemon

R169

Chenin Blanc Glass 43 | Bottle 114

SUCCULENT PORK BELLY

Maple glazed vegetables, cheesy polenta bon bons, cider sauce & crispy crackling

R235

Pinotage Glass 75 | Bottle 202

10:00 - 15:30 MONDAY - SUNDAY

Authentic wood fired pizza with charred spots
and salty base

PORK BELLY & PUMPKIN

Tomato base, sticky pork belly, pumpkin, crispy
sage & mozzarella
R175

BACON, FIG & BLUE CHEESE CREAM

Tomato base, savoury bacon, creamy blue
cheese, sweet figs & mozzarella
R185

MARINARA

Tomato base, chili, garlic, capers & anchovies
(add mozzarella optional R65)
R178

MUSHROOM, ARTICHOKE & OLIVE

Tomato base, brown mushrooms, artichokes,
olives & mozzarella
R189

MARGHERITA

Tomato base & mozzarella
R139

PIZZAS

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LEMON VERBENA CRÉME BRÛLÉE

Meringue & lemon cream cookie
R115

CHOCOLATE FONDANT

Red plum gel, red wine ice cream & sea salt
brittle
R152

FROZEN YOGHURT

With fresh seasonal fruit & sorbet
R139

CAKE OF THE DAY

R75

CHEESE BOARD FOR 2

Selection of 5 cheeses, fig jam, bacon compote,
red wine poached pear & brioche melba toast
R335

- 12% service fee for tables of 8 or more
- We are a STREETSMART RESTAURANT
- WIFI PASSWORD: Restaurant - r3st@8r@nT