

OFF DUTY

Where does an award-winning chef eat when they're not on the job? Some of SA's best give up their secrets

GEORGE JARDINE

THE RESTAURANT AT JORDAN, STELLENBOSCH, +27 (0)21 881 3612

FOR FINE DINING: 'Chefs Warehouse & Canteen (+27 (0)21 422 0128), Cape Town. The menu is different every time but I always have a few Vietnamese oysters as an *amuse-bouche*. The standard of the food and service is world-class.'

HIS LOCAL: Pane E Vino (+27 (0)21 883 8312), Stellenbosch. Such wonderful hospitality it almost feels like you are in Italy! I order whatever the chef recommends.'

MICHAEL BROUGHTON

TERROIR, STELLENBOSCH, +27 (0)21 880 8167

FOR FINE DINING: 'Cape Town's The Test Kitchen (+27 (0)21 447 2337) for a blowout meal. Besides the food being great, the atmosphere is not poncey but cool, relaxed and quite hip in a casual sort of way. The wine list is interesting and their pairings are generally spot-on.'

HIS LOCAL: 'We don't eat out much with two young kids, but [in Cape Town], I like Bocca in Bree Street (+27 (0)21 422 0188) and the Pot Luck Club (+27 (0)21 447 0804).'

CHANTEL DARTNALL

MOSAIC AT THE ORIENT, PRETORIA, +27 (0)12 371 2902

FOR FINE-DINING: 'The Restaurant at Waterkloof (+27 (0)21 858 1292), and La Colombe (+27 (0)21 795 0125) in Cape Town. Both chefs are so creative and inspiring – not only highly focused on the visual appeal of their creations but in tune with their ingredients.'

HER LOCAL (WHEN IN TOWN): 'A little deli in Queenswood, Pretoria, called Pure (+27 (0) 12 342 1443). I always order the smoked salmon on rye with poached eggs. Simply divine.'

SCOT KIRTON

LA COLOMBE, CAPE TOWN, +27 (0)21 795 0125

FINE-DINING: 'Jordan Restaurant (+27 (0)21 881 3612), Stellenbosch. The food is consistently excellent, not to

mention the best view around.

HIS LOCAL: 'Cape Town's Four & Twenty Café (+27 (0)21 762 0975) for breakfast. Their hollandaise is to die for. I order the "eggs belicious".'

MARGOT JANSE

THE TASTING ROOM AT LE QUARTIER FRANCAIS, FRANSCHHOEK, +27 (0)21 876 2151

FINE DINING: 'Chefs Warehouse & Canteen.'

HER LOCAL: 'Bread and Wine (+27 (0)21 876 3692), Franschhoek. Neil's charcuterie makes me drool and his menu is fantastic. The restaurant is a great place to spend the whole afternoon – in between vineyards and lemon trees.'

GREGORY CZARNECKI

THE RESTAURANT AT WATERKLOOF, SOMERSET WEST, +27 (0)21 858 1293

FINE DINING: 'Chantel Dartnall's cooking at Mosaic at the Orient (+27 (0)12 371 2902) is magical. Her botanical approach to cuisine is so unique. Each plate reflects sensuality and creativity.'

HIS LOCALS: 'Genki (+27 (0)21 887 5699), Stellenbosch, for sushi (I order the "Crazy Boy"). And my Sunday night ritual is Fetta di Cielo (+27 (0)21 851 6317) in Somerset West for take-

aways. I get a plain, simple Regina pizza and take care of the avocados and grated Parmesan at home.'

PETER TEMPELHOFF

GREENHOUSE AT THE CELLARS-HOHENORT, CAPE TOWN, +27 (0)21 795 6226

FINE-DINING: 'A good friend, Liam Tomlin, is the owner of Chefs Warehouse & Canteen – and happens to be a rockstar Michelin Chef.'

HIS LOCAL: 'Run by up-and-coming young chef Emma Hofmans, Hallelujah (+27 (0)79 839 2505) is a cool hole in the wall that serves authentic Asian-style food with a Cape Town feel. They are well-known for their steam buns.'

See which of these chefs will remain in the Top 10 at the 2016 Eat Out Awards, 20 November at GrandWest. eatout.co.za

