Gourmet RESTAURANT GUIDE 2017

From nose-to-tail cuisine that pushes culinary boundaries to eateries that focus on using only the freshest, seasonal produce, we've rounded up a selection of restaurants according to occasion, mood and dietary preference.

★ The star icon indicates new or recently opened restaurants

BEST FOR SUNDAY LUNCH

BABEL Franschhoek
The chic farm restaurant has established itself as a foodie hot spot. It offers delicious, visually pleasing food fresh from the veggie gardens and orchards.
☎ 021 863 3852

BLANKO Constantia
Enjoy modern Italian fare in a serene setting at Blanko at the Alphen Boutique Hotel.
☎ 021 795 6313

BLUEBERRY CAFÉ KZN Midlands
On-trend interiors and food that live up to its good looks are the hallmarks of this hidden gem. Winner of the Hidden Gem category in the Gourmet Restaurant Awards 2016.
blueberrycafe.co.za

★ BOSJES KOMBUIS Breede Valley
Under the helm of chef Pete Goffe-Wood, the modern barn-style eatery on the picturesque estate serves inviting bistro-style fare. Open for lunch Wednesday through Sunday.
☎ 023 004 0496

CAVALLI Stellenbosch
The 'Everyday Gourmet' menu celebrates delicious, real food, with a focus on local and sustainable ingredients.
☎ 021 855 3218

DE GRENDEL Cape Town
Enjoy views of the city while you sample Cape cuisine with a modern twist alongside the estate's award-winning wines. ☎ 021 558 7035

DELAIRE GRAFF RESTAURANT Stellenbosch
Unrivalled views are paired with top-notch cuisine and the very best wines. A focus on 'Green Gastronomy' means only the best farm-grown produce is used. ☎ 021 885 8160

★ FABER Paarl
Expect to find inventive farm-to-table dishes by chef Eric Bulpitt built around seasonal, organic and free-range products.
☎ 021 202 1219

FOLIAGE Franschhoek
Locally foraged produce shines in dishes that pay tribute to traditional Cape cooking. ☎ 021 876 2328

FOXCROFT

THE FOODBARN Noordhoek
A fine-dining option at Noordhoek Farm Village. Choose from a selection of delicious dishes on offer.
☎ 021 789 1390

★ FOXCROFT Constantia
Cool and casual yet sophisticated dishes built around seasonal ingredients. ☎ 021 202 3304

JORDAN RESTAURANT Stellenbosch
The estate boasts acclaimed wines and the restaurant menu changes regularly to reflect seasonal ingredients. Winner of the Gold Award for Consistency and Chef Excellence for George Jardine in the Gourmet Restaurant Awards 2016.
☎ 021 881 3612

THE KITCHEN AT MAISON Franschhoek
Expect unpretentious bistro fare featuring a simple combination of ingredients and tapas with a fresh twist. At this estate restaurant, guests enjoy their meals overlooking the lawns and vineyards.
☎ 021 876 2116

MARIANA'S Stanford
One of the area's most treasured country restaurants, go for a leisurely made-from-scratch lunch inspired by local, French and Italian cuisine.
☎ 028 341 0272

PIERNEEF À LA MOTTE Franschhoek
The three-course family-style Sunday lunch celebrates 'Cape Winelands Cuisine' in an arresting setting.
☎ 021 876 8000

SPRINGFONTEIN EATS Stanford
This enchanting eatery offers a simple menu filled with adventurous dishes. The set menus of three to six courses change daily and are offered alongside a selection of boutique wines. ☎ 028 341 0571

THE TABLE AT DE MEYE Stellenbosch
Abundant, homegrown country fare served in a picturesque setting. After a three-course lunch, guests can explore the food garden. ☎ 072 696 0530

TERROIR Stellenbosch
The award-winning restaurant has an unpretentious ambience. Self-trained head chef Michael Broughton, inspired by the French cooking style of Nico Ladenis, makes artful dishes with bold flavours. ☎ 021 880 8167

THE WERF RESTAURANT Stellenbosch
Contemporary farm-to-table dining with spectacular mountain vistas. Dishes include crisp salads, and meat and seafood platters to share. ☎ 021 870 4207

★ WOLFGAT Paternoster
Kobus van der Merwe's quaint Strandveld eatery overlooks the bay where most of the ingredients used are foraged from. Expect innovative seafood and fynbos dishes beautifully plated.
wolfgat.co.za

BEST FOR CARNIVORES

ASH Cape Town
A concise, seasonal menu offering the most flavourful meat, seafood and vegetable dishes – all cooked over an open flame. The ethically sourced meat is from Frankie Fenner Meat Merchants, and care is taken to use sustainable cuts.
ashrestaurant.co.za

BUTCHER BOYS Durban
A relaxed atmosphere, good hospitality and superb dry- or wet-aged prime cuts make this a firm favourite amongst locals. A new branch is now open in Umhlanga Village, too.
☎ 031 312 8248

BUTCHER SHOP & GRILL JHB
Reminiscent of an old-school establishment, expect to receive great service along with your steak – all paired with your choice from the fantastic wine list.
☎ 011 784 8676

CARNE Constantia
Spreading his Milanese flair with this Italian steakhouse, chef Giorgio Nava offers only the best in quality meat, as well as some beautifully prepared pasta dishes.
☎ 021 761 0247

CHE ARGENTINE GRILL JHB
Find mouth-watering empanadas, meat sandwiches and succulent steaks cooked on an authentic Argentinian wood-fired grill at this vibey eatery.
☎ 011 614 0264

THE EATERY Claremont
Options here include sirloin steak, lamb rump and Southern-style barbecue ribs. Banting and kids menus are available.
☎ 021 003 4505

THE GRILL ROOM AT THE OYSTER BOX HOTEL Durban
The setting is postcard perfect, the menu is classic and the dress code is semi formal – a great choice for a special occasion.
☎ 031 514 5000

MARBLE

THE HOGHOUSE Cape Town
This Texan-style smokehouse eatery offers 'low and slow' style smoked meats perfect for sharing.
☎ 021 810 4545

★LA TÊTE Cape Town
This French bistro eatery celebrates nose-to-tail eating with a small menu offering meat, fish and seafood, depending on availability.
☎ 021 418 1299

THE LOCAL GRILL JHB
The unadorned menu here features only 'real meat', which is both dry- and wet-aged on the premises of this family-run establishment. Attentive and friendly service matches the beautifully prepared steaks. **☎ 011 880 1946**

MARBLE JHB
David Higgs's restaurant takes cooking to theatrical levels with an open kitchen that allows diners to see the food being cooked on open fires. The choice is extensive with everything from whole fish to game on offer. The rooftop bar with views over the city is great for sundowners.
☎ 010 594 5550

TURN & TENDER JHB
Warm hospitality and good value for money is a guarantee at this family steakhouse, which has branches all over Johannesburg. Try the signature steaks named after each of the founding Aaron brothers.
turnntender.co.za

WOMBLES JHB
Juicy cuts of meat, a homely setting and Crépe Suzette flambéed at the table are just some of the reasons the regulars rate, and return to, Wombles. **☎ 011 880 2470**

BEST FOR VEGANS & VEGETARIANS

BOCCA DOLCE Plett
The coffee shop's 'Harvest Table' offering (weekends only) includes organic produce, as well as hot vegan meals and desserts. **☎ 083 562 7236**

EARTHMOTHER ORGANIC Durban
Set in a tranquil garden, all café meals are prepared from scratch using fresh produce. The deli also sells a range of organic products.
☎ 031 202 1527

GOVINDA'S Chatsworth
Specialising in vegetarian Indian cuisine, the restaurant's menu changes daily, and caters to vegans and Jain vegetarians.
☎ 031 403 4600

THE GREENSIDE CAFÉ JHB
Fresh, tasty and healthy best describes the food on offer. Try a Nori seaweed wrap or the Buddha Plate – a pumpkin, mushroom, tofu and tomato stew with wilted greens and sesame seeds.
☎ 011 646 3444

THE HUNGRY HERBIVORE Cape Town
Artisanal plant-based restaurant serving breakfast, pizza, burgers, smoothies and juices in a cool industrial-style setting.
☎ 021 422 0347

LEAFY GREENS Muldersdrift
Located on an organic farm, the café serves handcrafted farm-to-table breakfast and lunch dishes.
☎ 010 595 4563

★ MARIGOLD Franschhoek
Enjoy aromatic North Indian cuisine at Marigold. Although not a vegetarian-only restaurant, the large variety of meat-free dishes available is sure to delight.
☎ 021 876 8971

NATURAL WAY CAFÉ Gordon's Bay
Vegan, vegetarian and gluten-free options are available Monday to Friday as part of the lunch buffet offering.
☎ 021 856 2500

OLAMI Cape Town
Middle Eastern and Mediterranean flavours delight at this small eatery. The daily lunch buffet has flavourful protein options as well as colourful veggie dishes and salads.
☎ 021 424 7480

PLANT CAFÉ Cape Town
Gourmet vegan restaurant offering nutritious meals, including spicy street food and small plates to share. **☎ 021 422 2737**

★RAW AND ROXY Cape Town
This Bree Street café serves beautiful raw vegan meals, salads and gluten-free desserts, including a delicious avocado chocolate ganache cake.
☎ 079 599 6277

SPIRIT CAFÉ Constantia
Smoothie and juice bar, specialising in vegan and vegetarian food. **☎ 021 795 0167**

THE VEG TABLE PRIVATE DINING ROOM Knysna
A four-course menu consisting of the freshest seasonal veggies and fruit is served on antique ▸

crockery in a cosy cottage. Booking is essential. ☎ 074 833 9516

WHOLE EARTH CAFÉ Scarborough
Organic ingredients form the foundation of the wholesome food at this eatery. Gluten-free, vegan and raw options are available. ☎ 021 780 1138

BEST FOR A WORK LUNCH

BOILER ROOM CAFÉ Durban
Breezy daytime eatery with a good selection of sandwiches, hot meals, salads and sweet treats. ☎ 031 312 9021

GINGER & FIG Pretoria
Artisanal eatery serving freshly baked goods and superb coffee. There's a good selection of homemade pasta, burgers and salads available for lunch. ☎ 012 362 5926

★THE GRANARY CAFÉ Cape Town
Enjoy grill-house classics with a contemporary twist at this eatery located in The Silo, whilst admiring the spectacular views of the bustling Foreshore and Table Mountain. ☎ 021 670 0500

HEMELHUIJS Cape Town
An uber-chic eatery in the heart of the CBD serving exotic seasonal dishes. A small, but beautiful, selection of homeware is also on offer. ☎ 021 418 2042

KLOOF STREET HOUSE Cape Town
Lovely old Victorian house with multiple rooms for a relaxed work lunch. The brasserie-style menu offers a selection of classic lunch options. ☎ 021 423 4413

MASTRANTONIO JHB
Celebrating the art of good food, this family-run eatery serves authentic Italian dishes. ☎ 011 268 6754

★MINK & TROUT Cape Town
The chic interiors of this stylish bistro and wine bar is the perfect foil for the plates of delicate seasonal fare on offer. ☎ 021 426 2534

SAVAGES Port Elizabeth
Located in a renovated Victorian property, the eatery is the latest venture of chef Vanessa Marx. The small menu focuses on café fare. ☎ 041 373 1473

★THALI Cape Town
Interiors in teal and emerald create an exotic setting for chef Liam Tomlin's Indian-style tapas. ☎ 021 286 2110

THE STACK Cape Town
Vibrant and colourful, the members' club is open for lunch and dinner, and serves brasserie-style food. ☎ 021 286 0187

MINK & TROUT

LA PARADA

BEST FOR FINE DINING

AUBERGINE Cape Town
Chef Harald Bresselschmidt emphasises lightness and balance to create a delightful blend of Asian flavours with Continental flair. ☎ 021 465 0000

BUITENVERWACHTING Cape Town
With views over the vineyards, the restaurant serves retro-style cuisine in a tranquil setting. ☎ 021 794 3522

CAMPHORS AT VERGELEGEN Somerset West
Located in a historic manor house on the farm, the restaurant's contemporary dishes complement the estate's award-winning wines. ☎ 021 847 2131

CATHARINA'S AT STEENBERG Tokai
The restaurant offers contemporary comfort food in which fresh produce, prepared simply, shine beautifully. ☎ 021 713 7178

DW ELEVEN-13 Johannesburg
Chef Marthinus Ferreira's elegant eatery has a modern menu fit for gourmet dining. Opt for the tasting menu to sample all the restaurant's offerings. Winner of the Readers' Choice Award in the Gourmet Restaurant Awards 2016. ☎ 011 341 0663

FERMIER Pretoria
Unpretentious, rustic setting, and a thoughtfully crafted menu focusing on seasonal ingredients and produce presented on handmade crockery. ☎ 076 072 5261

GREENHOUSE RESTAURANT Cape Town
Expect fine dining in a beautiful greenhouse. The menu offers a playful, modern twist on local cuisine. The African Hunter Gatherer menu showcases the best local produce and techniques. ☎ 021 795 6226

HARTFORD HOUSE Mooi River
The countryside restaurant offers two- to five-course tasting menus in a splendid old dining room or on the large verandah. ☎ 033 263 2713

LA COLOMBE Cape Town
A regular on world's best restaurant lists, executive chef Scot Kirton continues to wow with classic signature dishes. ☎ 021 794 2390

LDR X THE SAXON HOTEL JHB
Watch the chefs at work in the theatre-style open kitchen, before tucking into the creative dishes by Candice Philip in collaboration with Luke Dale-Roberts. Winner of the Best Hotel Restaurant category in the Gourmet Restaurant Awards 2016. ✉ tablereservations@saxon.co.za

OVERTURE Stellenbosch
Visit the hot spot for fine dining with a serious wow factor. With bold dishes that always put quality first, chef Bertus Basson never fails to excite. ☎ 021 880 2721

RESTAURANT MOSAIC AT THE ORIENT Pretoria
Inspired by nature and a classical-meets-contemporary approach, renowned chef Chantel Dartnall constantly works on her seasonal offerings, which are based on the degustation tasting-menu concept. The restaurant won Best Tasting Menu in the Gourmet Restaurant Awards 2016. ☎ 012 371 2902

THE RESTAURANT AT WATERKLOOF Somerset West
French chef Gregory Czarnecki favours fresh contemporary classics using only the

best locally-sourced ingredients.
☎ 021 858 1491

RUST EN VREDE
Stellenbosch
An exceptional fine-dining experience on a historic wine estate. Opt for the Estate Experience Menu – a five-hour-long gastronomic journey.
☎ 021 881 3757

THE TEST KITCHEN
Cape Town
With a new concept and interiors, chef Luke Dale-Roberts's award-winning restaurant now consists of a Dark Room and Light Room through which guests move as they sample the 21-course tasting menu.
☎ 021 447 2337

TOKARA Stellenbosch
It has impressive views of the farm's olive and grape vineyards, and chef Richard Carstens creates truly inventive avant-garde dishes.
☎ 021 885 2550

VIEW, FOUR SEASONS WESTCLIFF JHB
Find View, so named because of the spectacular vistas of the city, at the Four Seasons Hotel The Westcliff. This restaurant offers diners seasonal avant-garde cuisine in an elegant, yet relaxed setting.
☎ 011 481 6180

BEST FOR SHARING

BRAMON RESTAURANT Plett
Enjoy flavourful tapas-style dishes in the vineyards along with the estate's wines.
☎ 073 833 8183

CHALK & CORK
Cape Town
Restaurateurs Marc and Amy Botes offer a playful menu of small dishes influenced by their travels. There's also a well-considered wine list.
☎ 021 422 5822

CHEFS WAREHOUSE AT BEAU CONSTANTIA
Constantia
The restaurant serves seasonal, produce-driven dishes. Try the signature 'Tapas for 2'.
☎ 021 794 8632

CULTURE CLUB – BAR DE TAPAS
Pretoria
The lively eatery serves sharing plates inspired by Mediterranean, Middle Eastern and Asian flavours.
☎ 060 795 3632

★EB SOCIAL KITCHEN & BAR
JHB
Enjoy cocktails inspired by famous novels and delicious, easy fare in a colourful, Bohemian setting overlooking the city.
☎ 011 268 6039

ESCONDIDO TAPAS & WINE JHB
Good ambience and a fine selection of local wines to enjoy alongside flavourful, eclectic sharing plates.
☎ 011 268 0058

THE FOODBARN DELI Noordhoek
The deli is transformed into a vibey tapas restaurant at night. Expect bold flavour combos. ☎ 021 789 1966

THE GRAZING ROOM JHB
The hip section of the DW Eleven-13 restaurant provides Spanish and Asian-style tapas.
☎ 011 341 0663

LA PARADA
Cape Town
A new addition to the popular chain recently opened in Camps Bay. Expect to find great views and delicious Spanish-inspired tapas.
☎ 021 286 2106

MULBERRY & PRINCE Cape Town
The stylish restaurant under the helm of Cornel Mostert and New York native Cynthia Rivera serves up hip, innovative sharing plates.
☎ 021 422 3301

THE POT LUCK CLUB Cape Town
In its sophisticated rooftop locale, the restaurant of chef Luke Dale-Roberts offers a unique shared-plate dining experience that is so popular you have to book well in advance.
☎ 021 447 0804

STUZZICO AT VILLA 47 Cape Town
Sophisticated cocktail bar with Mediterranean-Asian fusion tapas menu. ☎ 021 418 2740

★URBANOLOGI JHB
The interiors are urban cool with custom furniture based on scaled-up Meccano, while the kitchen under chef Angelo Scirocco turns out contemporary Asian street food.
☎ 011 492 1399

BEST FOR ROMANCE

BRASSERIE DE PARIS Pretoria
Enjoy French fine dining in a contemporary setting. ☎ 012 460 3583

EMILY'S RESTAURANT AT EMILY MOON Plett
Set on a river, this restaurant offers inventive dishes such as butter-chicken samoosas with pineapple chutney.
☎ 044 501 2500

INDOCHINE
Stellenbosch
Winner of the Decor and Design category in the Gourmet Restaurant Awards 2016, the luxe interiors, by the late David Collins, and evocative Asian-inspired cuisine makes Indochine the perfect place for a special occasion.
☎ 021 885 8160

LA MOUETTE
Sea Point
An enticing blend of modern French cuisine and Mediterranean flavours offered as a seasonal three- or six-course menu.
☎ 021 433 0856

LEVEL FOUR RESTAURANT, 54 ON BATH JHB
Start the evening with a glass of bubbly at the Veuve Clicquot Signature Champagne bar, before sitting down for dinner.
☎ 011 344 8442

ORANGERIE AT LE LUDE Franschhoek
Enjoy the estate's MCC paired with contemporary French-inspired canapés in an elegant setting overlooking the vineyards.
☎ 087 754 9926

REUBENS AT ABALONE HOUSE
Paternoster
Enjoy postcard pretty views over the bay and the finest local cuisine such as double-baked snoek soufflé with salted apricots and malva pudding with buttermilk sherbet.
☎ 087 820 5999

RYAN'S KITCHEN
Franschhoek
Enjoy contemporary South African cuisine in an intimate setting that allows diners a look into the kitchen.
☎ 021 876 4598

★SHIO Cape Town
This contemporary De Waterkant restaurant serves up modern Japanese. If the weather permits, get a table outside overlooking the cobbled streets.
☎ 064 661 7474

THE SHORTMARKET CLUB Cape Town
Attention has been lavished on every detail of this restaurant, from the immaculate interiors and service to the concise menu. The establishment was voted Best New Restaurant of the Year in the Gourmet Restaurant Awards 2016.
☎ 021 447 2874 ■

THE SHORTMARKET CLUB

MARBLE PHOTOGRAPH: ANNALIZE NEL; MINK & TROUT PHOTOGRAPH: KARL ROGERS