



## Top Ten Places To Eat And Drink In Gauteng

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If you're off to Gauteng you're in for a treat. [Cheap flights to Johannesburg](#) are easy to find and book no matter what your reasons for visiting this busy hub and you'll find there's no shortage of [things to do](#) and see either.

Even if you plan to travel onward from OR Tambo International Airport or you're in town for work, it's worth spending some time in this bustling environment to take advantage of the [nightlife](#), arts, [shopping](#), museums, nature activities and fine fare on offer.

Business or pleasure, here's where to head when it's time to dine in Gauteng.

### 1. **Restaurant Mosaic, Crocodile River Valley, Pretoria**

The fact that this restaurant is owned and run by 2018's Best Female Chef in the World, Chantel Dartnall, speaks for itself. Expect food inspired by her world travels served against a backdrop of lavish art nouveau interiors with intimate private booths for couples.

Signature dishes include sautéed mushrooms with potato puree and black truffle foam, as well as quail tempura with tamarind syrup.

### 2. **Fermier, The Willows, Pretoria**

This bookings-only eatery is tucked away down a quiet cobbled pathway and offers a nine-course set menu as well as wine-tastings for patrons. Sustainably produced, fresh ingredients whipped up into novel dishes are the focus here.

Stand out dishes include wild boar with broccoli, black garlic and kale as well as octopus with mushroom, leek and Kalahari truffle.

**3. Cuisine Afrique, Ravenswood, Boksburg**

Intimate, romantic and exclusive are the watchwords surrounding this award-winning restaurant which serves up simple, wholesome dishes influenced by international flavours.

The grass-fed beef is a must-try on the menu, especially the rib eye steak, while calamari stuffed with pulled pork and served with orange butter sauce and apple mousse suits more adventurous diners.

**4. Ristorante La Trinita, Kyalami**

Secluded in the upmarket suburb of Kyalami, this Italian-inspired eatery was recently recognised as having the best pizza in town, but it delivers equally well with a host of other pasta dishes. Apart from its food, Ristorante La Trinita is best known for its exceptionally friendly staff and accommodating chef.

The mushroom ricotta is rightly famous, and the Taglioni la Trinita is a treat smothered in olive oil, garlic and chilli.

**5. Plaka Restaurant Cresta, Weltevreden Rd, Randburg**

Another international dining gem, this contemporary Greek eatery dishes up traditional favourites with a modern twist. Here you'll enjoy the best of rich Greek flavours presented in an elegant fashion and matched with excellent wines.

The mezze dishes are the talk of the town and you simply must try prawns in lemon butter and the chicken halloumi pita.

**6. The Grillhouse, Hyatt Centre, Rosebank**

This long-time favourite of Johannesburg's upmarket diners is still dishing up classic steakhouse fare with flair. Their staples include the best quality beef and succulent ribs served with traditional sides like creamed spinach, onion rings and crisp French fries.

**7. Fishmonger, Cradock Avenue, Rosebank**

Just because you're far from the ocean doesn't mean you need to go without fresh seafood dishes during your trip to Gauteng. The Fishmonger offers up a range of sushi, oysters, prawns and calamari as well as vegetarian, chicken and steak dishes.

One of the top hits here is the prawn curry, made with coconut milk curry sauce and topped with toasted cashew nuts.

**8. Pachas Restaurant, Hazelwood, Pretoria**

A local favourite from 1985 to 2011, Pachas has re-emerged with a new modern look and some new must-try menu items. Naturally, all the old hits are still available for those wanting a nostalgic dining experience.

Try the carpaccio for starters and don't miss the chance to find out if the calamari really is as good as Pachas' fans claim. Other tempting delicacies include gemsbok schnitzel, duck Fuji and smoked snoek in phyllo pastry.

**9. Trumps Grillhouse and Butchery, Nelson Mandela Square, Sandton**

You simply must try the biltong carpaccio starter.

This is the ultimate destination for a VIP dining experience, with a world-class butchery and wine cellar attached. All the meat served at Trumps is South African Karan beef and is aged to perfection on site. You can expect the very best quality, tender cuts like rump, sirloin, T-bone and rib-eye steaks as well as a range of fresh salads on offer.

#### **10. Black Bamboo, Ashlea Gardens, Pretoria**

This trendy eatery also boasts a woman at the helm. Locally-trained chef, Dikeledi Sibanda, is dedicated to providing exquisite, unique dishes for her guests and her passion is portrayed in every dish.

Located in a swish boutique hotel, the restaurant offers four dining menus namely, breakfast, room service, a la carte, and a set menu highlighting the best of each.

The poached eggs with salmon croissant is a great way to start your day, and you can wind down after your explorations with tuna accompanied by broccoli puree and pumpkin seed salsa. Unique vegetarian dishes include 'Textures of Cauliflower' featuring pickled and roasted cauliflower, cauliflower purée, cauliflower shavings and hazelnut dusting.

#### **Are You Ready to Head for the Highveld?**

Located in the hot dry elevated plains of South Africa, Gauteng has something to offer travellers year-round. From cultural diversions to artistic excellence, modern cities and rustic waterside escapes, you'll find plenty to keep yourself amused (and nourished) in this part of the world.

[Book your cheap flights](#) now and discover a side of Gauteng that you never knew existed.