



LANZERAC

1692



Taphuis

Menu

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Small Plates

APPLE & FENNEL SALAD

granny smith apple, baby fennel, sesame seeds, dill salad, honey dressing

R55

SKAAPSTERTJIES

apricot, smoked chilli, mustard seeds, chard lime

R80

CRISP PATAGONIA SQUID SALAD

cape turmeric dressing, avocado mayo, lime, spring onions, edible flowers

R60

THE BRAAIBROODJIE

huguenot cheese, boerenkaas, tomato, onion, chef's braaibroodjie jam

R50

PAMPOEN POFFERTJIES

rooibos salted caramel, crisp rosemary, cinnamon amasi

R55

SMOKED MARROW BONE

pickled mushroom, parsley cream, biltong, onion jam, truffle toast

R80

PERI-PERI CHICKEN LIVERS

tomato, crisp red onions, herbs, aioli, herb roosterkoek

R70

SUMMER MOZZARELLA SALAD

marinated tomatoes, mosbolletjie, curried beets, olive salt

R80

OUMA SE BEESSTERT KROKETTE

truffled haricot purée, garlic chive pesto, cabernet sauvignon jus

R70

SALDANHABAAI OYSTER

on the rocks with Rozendal fynbos vinaigrette

R30 per oyster

✕

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and are ever-changing with the season



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Pub Style Plates

GEBRAAIDE SKAAPTJOP

warm potato salad, red onion, goats' cheese, tenderstem, pinotage jus

R190

SLOW SMOKED PORK BELLY ON THE BONE

huguenot potato puree, saffron roast pear, mustard glaze, ruby slaw

R170

CAPE SPICE BATTERED HAKE

crushed peas, charred carrot, beetroot atchar, lime mayo

R150

TAPHUIS WAGYU BURGER

beer glaze, short rib, bacon, melrose sauce, onion rings, chunky chips

R150

MACADAMIA NUT CRUSTED KINGKLIP

curried cauliflower purée, coriander courgette noodles, red onion bhaji

R180

LEMON ROAST CHICKEN

braaied corn, apricot, herbs, mushrooms, cured mustard, amasi mash

R150

GRILLED PRAWN PASTA

curried ginger butter, parmesan, spring onion, chilli, coconut

R190

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Steaks

all steak cuts served with
smoked garlic mayo, hand cut chips, onion rings, cape butter

550g +/- RIBEYE ON THE BONE
R290

225g +/- BEEF FILLET
R220

300g +/- BEEF SIRLOIN
R160

225g +/- VENISON LOIN
R280

Add a sauce (mushroom, 3 cheese or peppercorn) R35.00
Add a side vegetables or salad R 45.00

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Desserts

DARK CHOCOLATE GANACHE SLICE

white chocolate snow, burnt orange, salted caramel, milk chocolate ice cream

R85

TONKA CRÈME BRÛLÉE

honeycomb, three ways of white chocolate, raspberry gel, edible flowers

R85

COCONUT CHEESECAKE

granadilla ice cream, pineapple flower, macaron, bubble glass

R80

CAPE MALVA PUDDING

fudge crumble, rooibos tea ice cream, crème anglaise, compressed pear

R80

NOUGAT PARFAIT

lemon curd, meringue bark, blueberry sorbet, candied citrus, blueberry syrup

R85

SELECTION OF SOUTH AFRICAN CHEESE

4 of south africa's finest cheese's, melba toast, biscuits,
fresh fruit, honeyed seeds, berry compôte

R200

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