



The succession of ownership through the eras has layered the Estate's rich history. Lanzerac honours its legacy of grandeur, by telling the stories of its past.

Created during the Rawdon era, the Taphuis Bar is a place where guests have created many memories. The treacle brown bar has been welcoming thirsty travellers since the 1960's, and although damaged in the 2017 fire, it has undergone extensive repairs to retain its original feel, with some of the elements that were salvaged from the flames being reused alongside new additions The Taphuis' country-inspired décor is rich in texture with rough stone walls, brick floors and exposed wooden ceilings.

The gourmet pub-style menu offers sharing plates and light meals in a relaxed environment overflowing with beautiful country charm. The menu boasts homegrown ingredients sourced from local farmers and suppliers, prepared with creativity and originality by our talented team of chefs.

Our menu is subject to change as we only use the freshest ingredients and are ever-changing with the season.



# **Sharing Plates**

## SOUT SKAAPRIBBETJIE FRITTER | R110

burnt garlic hollandaise, roast orange, fennel relish

### MASALA ROAST PRAWN (HF, V-SA) | R165

butternut gnocchi, charred spring onions, mint yoghurt, crispy prawn heads

### THE BRAAI BROODJIE (V, HF) | R65

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

#### CRISPY CHICKEN BITES (HF, N) | R85

soya, honey, ginger, macadamia nut crumble, coriander, peri-peri mayo

# PICKLED FISH TACO (HF) | R105

smoked pineapple chilli honey glaze, salted yoghurt, coriander, tomato tartare

### MIELIES VAN DIE VUUR AF (HF, DF, V) | R55

malay curry butter, smoked chili, lime, coriander

### SMOKED SNOEK MOUSSE (GF) | R90

confit tomato, anchovy bokkoms, red onion, mrs english citrus gel

### DOUBLE FRIED POTATO CUBES (HF-SA, V-SA, GF) | R95

cheddar sauce, spring onion, crisp bacon, jalapeno, burnt garlic aioli

#### LAMB SKILPADJIES (GF) | R110

baby onions, pinotage grape reduction, rosemary, mustard, cured lemon

## BONE MARROW ROAST OYSTERS (GF-SA, N) | R160

salted macadamia, garlic butter, gremolata, rosemary bread, apricot glaze

#### PEA & HAM SOUP | R95

pickled eisbein, marinated pea salad, mustard cream, parmesan mosbolletjie rusk



# Salads

available as a small or large portion

### BEETROOT, TOMATO & MOZZARELLA (V, VE-SA, HF, GF, N) R140 | R250

roast beets, carpaccio of golden beets, fior di latte, pomegranate, mint, macadamia upgrade to a 80g burrata for R35 subject to availability

### GRILLED CHICKEN CAESAR (HF-SA, GF-SA) R110 | R200

cos lettuce, grana padano, roast garlic, bacon, anchovy dressing, sour dough bread

### TEXTURES OF MUSHROOM & GOATS CHEESE (V, VE-SA, GF-SA, DF-SA, S) R165 | R290

spinach, bulgar wheat, grapefruit, pumpkin seeds, shallot rosemary vinegarette

### ROOIBOS & TOMATO LACQUERED TUNA (GF, DF, HF) R150 | R270

new potatoes, avocado, cape verde, green beans, olives, soya cured egg

# Burgers

### TAPHUIS BURGER (HF-SA) | R160

sesame bun, bbq braised brisket, bacon, melrose sauce, onion rings, tomato, pickle

#### WAGYU BURGER | R175

sesame bun, colby cheddar, grilled onion, burnt garlic aioli, tomato, pickle, lettuce

# SOFT SHELL CRAB BURGER (HF) | R200

charcoal bun, buttermilk slaw, peri-peri mayo, smashed avo, smoked pineapple, coriander

#### BEETROOT & BEAN BURGER (VE, DF, HF) | R135

charcoal bun, smashed avo, tomato, eggless mayo, grilled onions, smoked aubergine crunch

all burgers are served with rustic hand-cut chips



# **Pub Style Plates**

## ROLLED PORK BELLY (GF) | R205

parmesan potato puree, malay spiced carrots, chardonnay apples, honey jus

### OVEN ROAST KINGKLIP (HF-SA) | R210

smoked mussel, pumpkin vetkoek, spiced apricot, white wine cream, grilled fennel salad

### CHICKEN & MUSHROOM POTJIE (GF) | R185

samp risotto, thyme, mirepoix, charred mielies, brandy blonde

#### SLOW BRAISED LAMB SHANK | R325

creamed pap, split beans, slaphakskeentjies, harissa tomato glaze

### HAKE IN A CRISPY BATTER (HF) | R190

sweet potato chips, burnt garlic aioli, amasi peas, beetroot atchar

### WAGYU BEEF BOBOTIE | R190

aromatic rice, phyllo, date puree, shaved butternut, bay leaf poached sultanas

### THE SHARING BRAAI PLANKJIE | R480

sirloin steak, boerewors, braaibroodjie, peri-peri chicken sosatie, mielies, pap, tomato smoor, chimichurri



# **Steaks**

# **SOUTH AFRICAN GRAIN FED STEAKS**

600g +/- DRY AGED RIBEYE ON THE BONE | R380 225g +/- BEEF FILLET | R265 300g +/- BEEF SIRLOIN | R215

#### **CAPE WAGYU STEAKS**

subject to availability - price on request

400g +/- RIBEYE | SQ

225g +/- FILLET | SQ

300g +/- SIRLOIN | SQ

300g +/- RUMP | SQ

all steaks are finished with a cape spiced butter & herbed aioli

### SIGNATURE STEAK

FILLET STEAK AU POIVRE (GF, DF-SA) | R340

fondant potato, bone marrow, salsa verde, rosa tomatoes, baby onion

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### SIDES AND SAUCES

butter confit potato fondant | R45 creamy parmesan potato mash | R45 sweet potato chips | R35 rustic hand-cut chips | R30 battered onion rings | R30 seasonal vegetables | R55 seasonal salad | R60

> exotic mushroom | R40 brandy peppercorn | R40 3 local cheeses | R40



# Mains

## ROAST TOMATO SOUP | R85

grilled mozzarella & basil pesto toasties

### BEEF or CHICKEN BURGER | R85

lettuce, mozzarella, tomato, burger mayo & rustic chips

### CHICKEN SCHNITZEL | R95

potato mash, cheesy corn & peas

### PAP & WORS (HF) | R95

creamy pap, boerewors wheel, tomato braai relish

## PASTA BOWL (V) | R80

see waitron for options available pasta's & sauces gluten free option available

### CRISPY FRIED HAKE NUGGETS | R75

sweet mushy peas, lemon mayo, hand cut chips

## CHICKEN, BACON & MOZZARELLA POPS | R95

chunky tomato sauce & mayo

# **Desserts**

### PANCAKES or WAFFLE | R80

banana, caramel, marshmallow, whipped cream

### VANILLA ICE CREAM | R75

chocolate sauce, candied nut sprinkle



# Desserts

## CAPE MALVA PUDDING (HF) | R85

vanilla fudge, spiced apple, crème anglaise, white chocolate mousse

# CINNAMON & HONEY CRÈME BRÛLÉE (HF, GF-SA) | R90

cardamom ice cream, apricot textures, gingerbread crumb, lemon curd, biscotti

## BLACK FOREST TART (VE, DF, GF, HF) | R85

ganache, black cherries, coconut crumble, black cherry sorbet

### SNICKERDODDLE CHEESECAKE (N, VE, DF, GF, HF) | R95

caramel, fudge, lemon sorbet, almond biscuit, popcorn

## WARM APPLE CRUMBLE (N, VE, GF, DF, HF) | R85

blackberry gel, eggless custard, almond, brandy tuile, coconut ice cream

### SELECTION OF SOUTH AFRICAN CHEESE (N-SA, GF-SA, HF, VE-SA, DF-SA) | R250

gooseberry compote, spiced orchard fruits, fig preserve, biscuits, candied nuts, grapes



# Starters

## SESAME CAULIFLOWER NUGGETS (DF, HF, VE) | R125

chilli tomato jam, tahini cream, spring onion, coriander

### BUTTERNUT GNOCCHI (DF, VE, HF, N) | R105

crispy chickpeas, masala sauce, zucchini, salted cashew, coconut yoghurt

### TEXTURES OF MUSHROOM & VEGAN GOAT CHEESE (VE, GF-SA, DF-SA, S) | R165

spinach, bulgar wheat, grapefruit, pumpkin seeds, shallot rosemary vinaigrette

# **Main Course**

### GEM SQUASH RISOTTO (VE, HF, DF) | R195

leeks, spinach, coconut butter, pickled pecan nuts, vegan cheese, leek oil

### MUSHROOM MISO BROTH (VE, GF, DF, S) | R220

rice noodles, spice baked tofu, carrot, mange tout, ginger sesame oil, coriander salad

### BEETROOT & BEAN BURGER (VE, DF, HF) | R135

charcoal bun, smashed avo, tomato, eggless mayo, grilled onions, smoked aubergine crunch

# Desserts

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