

Craven Lounge Gowrmet Pub

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.

Enjoy a relaxed evening in the Craven Lounge, boasting an extensive selection of the finest local and international spirits, a carefully curated wine list, and a wide range of craft beers.

Complete with roaring fireplace, the welcoming interior of the lounge offers comfortable seating, plush rugs and an adornment of interesting memorabilia on the walls. The Craven Cigar Lounge honours the heritage of the Estate, with Doc Danie Craven and his dog Bliksem frequenting Lanzerac fondly over the years.

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 PLANKIE | 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



Desserts

CAPE MALVA PUDDING (V, HF) | R90

vanilla anglaise, thyme, frozen banana, candied lemon

TONKA BEAN CRÈME BRÛLÉE (GF-SA, V, HF) | R95

shortbread biscuit, pomegranate pearls, lemon verbena, beetroot ice cream

HAZELNUT CHOCOLATE LAYERS (V, N, HF) | R100

strawberry compote, white chocolate, hazelnut truffle, genoise sponge

APPLE PARFAIT (GF-SA, N) | R85

mint, apple jelly, sable biscuit, mint sabayon, white chocolate crumb

ETON NOT SO MESS (N, GF, V, HF) | R90

macaroon, mascarpone cream, berries, lemon curd ice cream

SELECTION OF SOUTH AFRICAN CHEESE (N, DF-SA, GF-SA, HF) | R260

apricot thyme compote, 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

BLACK FOREST SLICE (N, DF, GF, HF) | R105

brownie, cherry compote, chocolate coconut ganache, cherry ice cream

ALMOND & APRICOT ROULADE (N, DF, HF) | R90

vanilla sponge, almond cream, apricot gel, coconut lime sorbet

ETON MESS (GF, DF, S, HF) | R95

berry compote, eggless meringue, seed brittle, strawberry sorbet, vanilla yoghurt