



LANZERAC

1692



Taphuis

Gourmet 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.

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 home-grown 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.



Taphuis

Menu

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 chilli, 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, jalapeño, 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

For your safety and ours, Lanzerac is a cashless establishment.

(VE) VEGAN | (V) VEGETARIAN | (HF) HALAAL FRIENDLY | (P) CONTAINS PORK | (N) CONTAINS NUTS | (S) CONTAINS SEEDS
(DF) DAIRY FREE | (GF) GLUTEN FREE | (-SA) SUBSTITUTE AVAILABLE



Taphuis

Menu

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 viniagarette

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) | R170

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

WAGYU BURGER | R180

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

THE PINOTAGE BURGER | R200

wagyu beef, cheddar, bacon, avocado, pinotage soaked onions, sesame bun,
romesco sauce, aioli, jalapeño bottle tops, tomato, rocket

all burgers are served with rustic hand-cut chips



Taphuis

Menu

Pub Style Plates

ROLLED PORK BELLY (GF) | R205

parmesan potato purée, 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 purée, shaved butternut, bay leaf poached sultanas

THE SHARING BRAAI PLANKIE | R480

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

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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



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

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Children's Menu

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



Taphuis

Menu

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

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Vegetarian & Vegan Menu

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