



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 under-gone 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.

SHARING PLATES

A perfect pairing to try with our Spiced Waterblommetjie Arancini starter is the Keldermeester Versameling Bergstroom (Sauvignon Blanc/Sémillon blend). This white wine blend brings bright freshness to balance the richness of the dish. Its citrus and herbal nuances lift the spice, creating a well-rounded and lingering flavour experience.

SPICED WATERBLOMMETJIE ARANCINI 95

VE, DF, HF

coconut & cauliflower sauce, charred corn, edible flower, karoo saffron sauce

MASALA SPICED KINGKLIP ROTI 135

DF, HF, CS

lime segments, razor, coconut yoghurt, coriander, tomato salsa, crisp red onion

CRISPY CHICKEN BITES 90

HF, CN

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

CHARDONNAY BAKED CHEESE 170

CN

camembert blue, chardonnay, macadamia crumble, honey, grape compote, rosemary crackers

THE BRAAIBROODJIE 85

V

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

SKAAPSTERTJIES 150

HF, DF, GF

guava bbq dip, black garlic mayo, rosemary, pickled mustard seeds, rosemary

LEMON & HERB CALAMARI 140

HF, GF

crispy tentacles, aioli, pickled boerie aubergine, squid ink aubergine purée, lime

MUSHROOM & BEEF GNOCCHI BOWL 140

V-SA, HF, DF

beef broth, potato gnocchi, shimeji mushrooms, beef kaiings, biltong, chilli herb oil

LAMB SKILPADJIES 135

DF, GF, HF, CS

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

PUMPKIN & SWEET POTATO SOUP 85

VE-SA, DF-SA, HF, GF

biltong spiced pumpkin seed granola, herb oil, spiced sweet potato crisp

SESAME CAULIFLOWER NUGGETS 135

DF, HF, VE, CS

chilli tomato jam, tahini cream, spring onion, coriander

SALDANHA BAAI OESTERS 150

HF, DF, GF

on the rocks with raspberry fynbos vinaigrette

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(DF) DAIRY FREE | (GF) GLUTEN FREE | (-SA) SUBSTITUTE AVAILABLE

SALADS

Small | Large portions available

We recommend trying our Lanzerac Sauvignon Blanc paired with the Smoked Melon & Fior Di Latte. Its bright citrus and herbaceous character pairs wonderfully with the basil and strawberries. The crisp acidity cuts through the creamy fior di latte cheese and balances the saltiness of the prosciutto. A fresh and vibrant pairing, bursting with contrast and harmony.

SMOKED MELON & FIOR DI LATTE 180 | 215

VE-SA, DF-SA, GF, CS

crispy prosciutto, pickled strawberries, basil, balsamic sunflower seeds • *add burrata for R90*

GRILLED PERI-PERI CHICKEN 190 | 255

GF, HF

cos lettuce, feta, avo, charred baby corn, marinated olives, citrus vinaigrette

ARTICHOKE & KING OYSTER MUSHROOM 195 | 245

V, GF, DF-SA, VE-SA, CN

hazelnuts, halloumi, baby spinach, grapefruit, crisp parsley, raspberry fynbos vinaigrette

BILTONG PEPPERED SPICED TUNA & PEAR 225 | 315

GF, HF, DF

heirloom tomatoes, radish, sugar snaps, baby salad leaves, avocado, hoisin vinaigrette

PUB-STYLE PLATES

For a pub-style plate pairing, order our Slow Cooked Pork Belly, and accompany with our Lanzerac Reserve. The wine's rich dark berries, velvety tannins, and warm spice beautifully complement the tender pork belly and sweet potato, while enhancing the crackling's crunch and the slaw's tang for an unforgettable pairing.

SLOW COOKED PORK BELLY 220

GF, CS, P

sweet potato purée, red cabbage slaw, apples, mustard jus, crackling

BLACKENED KINGKLIP 275

HF, GF, DF-SA

pea risotto, asparagus & mange tout salad, lemon coconut beurre blanc, paprika oil

WAGYU BEEF BOBOTIE 205

HF, CS, DF-SA

aromatic rice, phyllo, date purée, shaved butternut, bay leaf poached sultanas • *vegan bobotie substitution available at R240*

BRAISED BEEF SHIN 295

HF

creamy samp, thyme, mirepoix, charred mielies, gremolata, jus

DUO OF LAMB 305

HF, GF

lamb cutlets & bonbon, pumpkin, baby carrots, boerie chickpeas, rosemary jus

SEAFOOD TAGLIATELLE PASTA 385

HF, DF-SA

prawns, mussels, calamari, tomato bisque butter, spring onion, chilli

BASIL PESTO CHICKEN PASTA 180

CS, HF-SA, P, CN

pappardelle pasta, mushrooms, parmesan, bacon, pine nuts • *vegan chicken pasta substitution available at R195*

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SHARING PLATTERS

THE SHARING BRAAI PLANKJIE

HF, DF-SA

pinwheel boerewors, peri-peri whole baby chicken, sirloin, chimichurri, mielies, pap & smoor, braaibroodjie • *add 2 lamb cutlets at R210*

580

FROM THE OCEAN

HF

grilled hake, langoustine, creamy garlic mussels, crispy tentacles, grilled patagonia squid, savoury rice, tartare sauce

1300

BURGERS

All burgers are served with rustic hand-cut chips

Lanzerac Cabernet Sauvignon is a bold, full-bodied red wine with rich notes of dark berries, subtle oak, and a hint of spice—making it the perfect companion for a juicy, flavourful burger. Its firm tannins and structured acidity cut through the richness of the meat and toppings, while its deep fruit character complements the savoury, chargrilled flavours. Pair a glass of our Cabernet with any of our delicious burgers.

TAPHUIS BURGER

P, CS

bbq braised brisket, Jack Black Melrose, bacon, jalapeño, smoked aioli, sesame bun

180

BUNLESS PEPPERCUSTED BEEF BURGER

CS

brandy peppercorn sauce, charred brie, wild rocket, grilled onions

150

PINOTAGE WAGYU BURGER

P, CS

pinotage onions, colby cheddar, bacon, rosemary, cured mustard seeds, romesco garlic aioli, avo, tomato, sesame bun

195

VEGAN CHICKEN BURGER

VE, HF, DF, CS

charcoal bun, smashed avo, crispy red onion, jalapeños, vegan mayo • *vegan beef burger substitutes available at R180*

165

BUTTERMILK FRIED CHICKEN BURGER

HF, CS

smashed avo, grilled pineapple, tomato, slaw, paprika mayo, sesame bun

135

FROM THE GRILL

HARRISSA LAMB CUTLETS

HF, GF, DF

seasonal vegetables, parmesan mash, herb aioli, pinotage basting

585

SURF & TURF

HF, GF

SA-BA beef fillet, potato pavé, blistered tomatoes, langoustine, garlic & herb espuma, asparagus

620

STICKY BBQ PORK LOIN RIBS

P, DF, GF

served with onion rings, pinotage basting, herb aioli

330

WHOLE PERI-PERI BABY CHICKEN

DF, GF, HF

served with seasonal salad, savoury rice, herb aioli

245

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STEAKS

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

Our Coffee Crusted Venison Steak pairs well with our Lanzerac Heritage Range Le Général. With a bold structure and deep dark fruit flavours, this wine complements the rich, gamey taste of the venison. Firm tannins and notes of blackberry, spice, and tobacco enhance the coffee crust and provide a lingering finish.

COFFEE CRUSTED VENISON STEAK 385

GF
parsnip purée, fynbos raspberry vinegar, beetroot, leeks, african chocolate, jus

FILLET STEAK AU POIVRE 365

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

SOUTH AFRICAN BLACK ANGUS STEAKS

250g +/- BEEF FILLET 330
300g +/- BEEF SIRLOIN 285
600G +/- DRY AGED BEEF TOMAHAWK 640

CAPE WAGYU STEAKS • *Subject to availability*

400g +/- RIBEYE SQ 1600
225g +/- FILLET SQ 850
300g +/- SIRLOIN SQ 1050
300g +/- RUMP SQ 750

SIDES & SAUCES

SIDES

butter confit potato fondant 40
creamy parmesan potato mash 60
sweet potato chips 45
rustic hand-cut chips 35
battered onion rings 35
seasonal vegetables 65
seasonal salad 50
savoury rice 40

SAUCES

exotic mushroom 40
brandy peppercorn 45
jack black melrose 45
pinotage & rosemary jus 60
monkey gland 45
chimichurri 35
tartare sauce 35

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DESSERTS

Polish off your meal with our Rooibos Poached Pear and a glass of Lanzerac Keldermeester Versameling Kurktrekker. Bright red fruits (cherry, cranberry, raspberry) and low tannins make this a gentle choice for the dessert. It complements the pear and apricot jelly, and its light spice echoes the rooibos and sabayon. When served slightly chilled, it adds a refreshing contrast to the warm, creamy elements.

ROOIBOS POACHED PEAR GF, CN burnt meringue spiced chardonnay sabayon, almond, baked sago, apricot jelly	100	ESPRESSO CRÈME BRÛLÉE HF, GF whipped salted caramel, candied banana, coffee, honeycomb ice cream	105
GIANT FLAMED S'MORE CN tonka marshmallow, pecan crumble, salted caramel, biscuit ice cream, orange chocolate	110	ORANGE HAZELNUT TRUFFLES VE, HF, GF, CN meringue bark, orange elements, edible flower, vanilla coconut ice cream	125
PUMPKIN CHEESECAKE CS, HF pumpkin seed brittle, ginger crumb, blackberry gel, orange ice cream	125	SELECTION OF SOUTH AFRICAN CHEESE VE-SA, HF, CN, CS saffron pear, lavash, seed loaf, spiced nuts, flower rolled goats cheese, grape compote	340
APPLE STRUDEL HF, VE, CN blackberry ice cream, apple, coconut cream, almond crumb	100	HOT CHOCOLATE PUDDING apple compote, rum crème anglaise, salted chocolate, mascarpone ice cream	120

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CHILDREN'S OFFERING

Mains

SOUP OF THE DAY

V, HF, VE-SA

grilled mozzarella & basil pesto toasties

75

BEEF or CHICKEN BURGER

HF, CS

lettuce, mozzarella, tomato, burger mayo & rustic chips

95

CRISPY FRIED HAKE NUGGETS

HF, DF-SA

sweet mushy peas, lemon mayo, hand cut chips

90

CHICKEN & MOZZARELLA STICKS

HF

chunky tomato sauce & mayo

115

CHICKEN SCHNITZEL

HF

potato mash, cheesy corn & peas

125

SPAGHETTI & MEATBALLS

HF, DF-SA, VE-SA

napoletana sauce, parmesan, basil pesto
• *gluten free option available at R25*

105

BBQ PORK RIBS

P, DF-SA

creamy pap, tomato braai relish

145

Desserts

VANILLA ICE CREAM

HF, CN

chocolate sauce, candied nut sprinkle

75

PANCAKES or WAFFLE

P, DF-SA

banana, caramel, marshmallow, whipped cream

80

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OUR FAVOURITE WINES

"For me there's a Lanzerac wine for each occasion – so I guess my favorite Lanzerac wine is the one in my glass."

Wynand Lategan

"The Mrs. English Chardonnay - a poetic expression of our beautiful Jonkershoek Valley. Le Général - a true gift from nature which warms the heart."

Lia Van Dooyen du Toit

"There is a reason why this is our most exported wine... A true reflection of what Chardonnay can be with just the right amount of wood contact. My favourite white wine for any occasion."

Emile Langenhoven

"Kurktrekker. A unique field blend that surprises your palate."

Rosemary Munyoro

"Anything is possible with a bottle of Rosé and sunshine, so what's a bottle of Rosé between friends? Empty. So, catch a ray of sunshine while you wait and have another before twilight starts to bother."

Bertus Venter

"Merlot. Anything chocolate are my favourite things in the world. Our Merlot is the best way to go to enjoy my favourite dessert with family and friends, which is chocolate fondant with this beautiful deep red colour wine."

Joemary-Anne Veldsman

"Any Keldermeester Versameling wine. Choose your company carefully when opening one of these, as your friends might steal it away from you."

Francois du Toit

"Bergpad. It's fresh like the morning dew in Jonkershoek and soft like the summer rain..."

Karen Alexander

"Stellenbosch is synonymous with Cabernet Sauvignon. And the king of the grapes is honoured in this Jonkershoek specific wine."

Emile Langenhoven

"Dok. Malbec offers the perfect blend of fruitiness, complexity and versatility that makes every sip an adventure."

Iohan Van Zyl

"It's the Kurktrekker. I love sharing Wynand's story behind the name. It's not everyday you find a fantastic standalone Cinsaut, Alicante Bouchet & Cab Franc, something worth opening up and sharing."

Stephan Fraser

"Our Pinotage Rosé. A wine filled with positivity and beauty, my go-to for any summer's day."

Dermeaz Adams

"Reserve. This 'new' edition became my favorite. Although a full-bodied red blend, the smooth texture allows one to enjoy this wine during any season of the year, with lingering aromas of spices and chocolate."

Laurensia Parr

"The Sauvignon Blanc. It never disappoints! It's a wine that stands out for me among many & various wines. A wine that puts me first in a place with full of characters. Our Lanzerac Sauvignon Blanc surely is excellence and pairs well with confidence."

Lindford Davids

"Our Pinotage Rosé is my absolute favourite. It has delicious notes of strawberries and rose. A perfect wine for all occasions."

Brittney Moolman

"Cabernet Sauvignon. Simply therapeutic, it suits every occasion."

Tasneem Das

"Pinotage. Smooth and soulful as can be."

Deidre Cicero

DID YOU KNOW?

ROTI

Roti is a round flatbread originating from the Indian subcontinent. It is commonly consumed in many South Asian, Southeast Asian, Caribbean, East African, and Southeast African countries. It is made from stoneground whole-wheat flour, known as atta, combined into a dough with added water.

BEEF KAIINGS

Kaiings is made from beef fat cut into small cubes and cooked in a cast-iron pot over a slow fire. Kaiings resemble cracklings, though the skin is not as puffy and crispy as a crackling, and a small piece of protein is usually left on the skin and fat.

OESTERS

“Oesters” is the Afrikaans word for oysters, which are a type of saltwater shellfish.

FYNBOS

Fynbos is a unique and diverse shrubland vegetation type found in the Western and Eastern Cape provinces of South Africa.

BOBOTIE

South African original Bobotie is very similar to meatloaf, only better. Slightly sweet curry flavours ground beef with fruits like sultanas; the sweetness of sultanas’ contrasts with the dish’s spiciness. This dish is covered with milk and egg custard topping.

SAMP

Is a food made from dried corn kernels that have been pounded and chopped until broken, but not as finely ground as mealie-meal or mielie rice. The coating around the kernel loosens and is removed during the pounding and stamping process. English name is called dried maize.

MIELIES

Maize also known as corn in North American English, is a tall stout grass that produces cereal grain.

PAP

In South Africa, “pap” typically refers to mieliepap, a porridge made from maize meal (cornmeal). It’s a staple food, like polenta or grits, and can be prepared in different consistencies: stywe pap (stiff), slap pap (soft), or krummel pap (crumbly). It’s often enjoyed as a side dish with various meals, sometimes sweet, sometimes savoury.

SMOOR

Smoor, derived from the Dutch word “smoren,” meaning to braise or stew, perfectly describes the slow-cooking method that imparts a luscious and concentrated flavour to the tomatoes.

ROMESCO

A rich and piquant purée made from sweet, dried Spanish peppers along with tomato, garlic, almonds, vinegar, and oil, pounded with breadcrumbs as a binder.

STEAK AU POIVRE

pan-seared filet mignon coated in cracked peppercorns, finished with a rich Cognac sauce.

BLACK ANGUS

Angus Beef is internationally known as Aberdeen Angus and was one of the first cattle breeds exclusively bred for beef production.

WATERBLOMMETJIE

In English, waterblommetjies are commonly known as Cape pondweed, water asparagus, or Cape hawthorn. They are also sometimes referred to as water onion.

SKAAPSTERTJIES

In English, “skaapstertjies” refers to lamb tails or sheep’s tails, often enjoyed as a braai (barbecue) delicacy in South Africa. They are a traditional local dish, particularly popular in the Karoo region.

DID YOU KNOW?

BOERIE

Is a mixer of spices such as coriander, black pepper, nutmeg, cloves, and allspice. These are the spices that are used along with coarse ground beef to create our champion South African Boerewors

LAMB SKILPADJIES

A traditional South African cuisine. The dish is lamb's liver wrapped in net vet (caul fat), which is the fatty membrane that surrounds the kidneys. We mince the liver, add coriander, spices and for extra flavour we use a secret spice for an extra crispy meaty flavour.

BISQUE

Bisque is a smooth, creamy, and intensely flavoured soup, traditionally made with shellfish like lobster, crab, or shrimp. It is known for its rich, velvety texture and is often thickened with a puréed version of the shellfish shells and/or rice. While traditionally seafood-based, modern variations can include vegetables like tomato.

AIOLI

Like mayonnaise, aioli is an emulsion or suspension of small globules of oil and oil-soluble compounds in water and water-soluble compounds.

MIREPOIX

Is a flavour base in cooking, typically consisting of diced onions, carrots, and celery.

POTATO PAVE

Once the potatoes are peeled, sliced and soaked in a mixture of seasoned butter and cream, they're layered in a loaf pan and baked until tender.

MONKEY GLAND SAUCE

A South African creation, named for a historical (and now debunked) medical procedure, but it contains no monkey glands. It's a sweet, tangy, and savoury sauce typically made with a base of tomato sauce, chutney, Worcestershire sauce, onion, garlic, and sometimes a touch of vinegar.

S'MORE

A confection consisting of toasted marshmallow and chocolate sandwiched between two pieces of graham crackers.

LAVASH

Lavash is a traditional flatbread that's made from a simple dough of flour, water, and salt, rolled out as thinly as possible and traditionally baked in a tandoor oven.

SABAYON

"*Sabayon*" is the French name for the Italian dessert, *Zabaione* sometimes spelled as *Zabaglione*. It is a foamy dessert sauce that combines egg yolks, sugar, and wine, which are beaten together over heat until thickened.

SALSA VERDE

It's made with parsley and basil. But dill, mint, chives, sage, rosemary and chervil will all taste great mixed together.

ESPUMA

Is the Spanish word for 'foam'. In a culinary context, it refers to a light and airy foam.

CHIMICHURRI

Is an uncooked sauce made with chopped fresh parsley, oregano, garlic, olive oil, vinegar, and red pepper flakes.

GREMOLATA

Is a condiment that traditionally includes parsley, garlic and lemon.

HARRISSA

This hot, aromatic paste made from chilli and assorted spices and herbs is spicy and fragrant. It's widely used in North African and Middle Eastern cuisines.