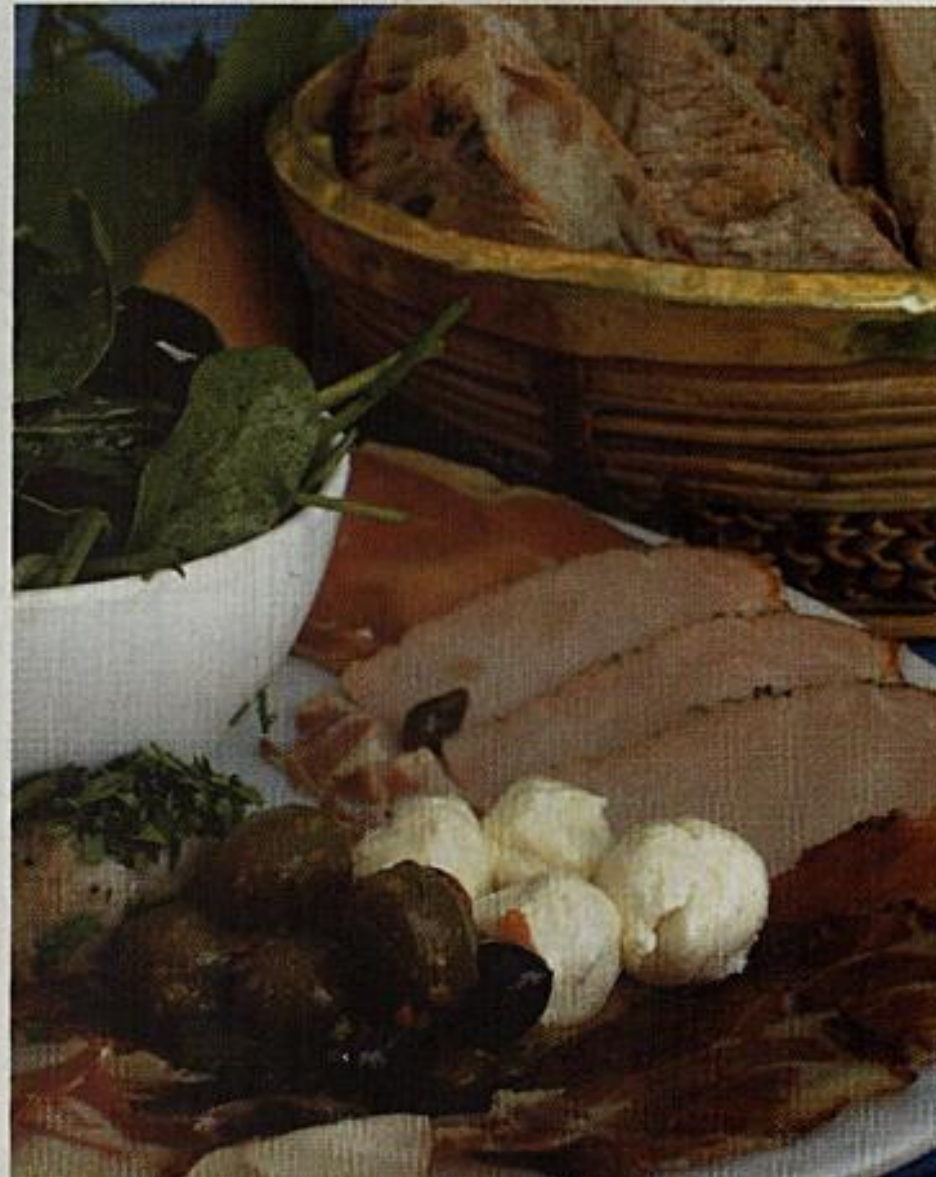


Rustic rarity

There's something about the colder weather that makes you want to wrap on a scarf and venture into out-of-the-way destinations heaving with hearty eating and drinking options. **Bread & Wine** is one such ideal Winelands stop. Based at Moreson wine estate, it's still a bit of a secret to some and fiercely guarded as such by the residents of nearby Franschhoek. The attraction is simple: real rustic food, prepared with honesty and masses of flavour. As befits the name, diners start with a range of excellent breads (including their famous walnut and garlic pizza bread that's almost a meal in itself), with most opting for a nibble off the antipasti plate - an ever-changing



selection of cured meats that reflects chef Neil Jewell's obsession with charcuterie. Plates heaped with his own-smoked and cured meats and fish from the area make it impossible not to imagine moving to the country and eating like this all the time. Main courses are exciting, featuring a happy mix of out of the ordinary dishes - think tea-smoked salmon or the rich pan-fried guinea fowl served with oyster mushrooms, pancetta and Parmesan. The food is undeniably rich (demanding plenty of red wine to enjoy it with, of course) but an afternoon spent here is definitely one that will convince you to get out of the urban jungle more often. **Moreson Farm, Happy Valley Road, Franschhoek. Tel: (021) 876 3692** - Vicki Sleet