



2007 eatout

your guide to great eating out

we reveal the
TOP 10
restaurants
+ sa's best chef

800

restaurants

to dine for

voted best annual 2006



eat Out Johnnie Walker Restaurant Awards

Top 10 Restaurants

AUBERGE MICHEL

CHEF FREDERIC LELOUP
122 PRETORIA AVENUE, SANDTON, JOHANNESBURG (011 883 7013)
most impressive and stylish, good service

BREAD & WINE

CHEF NEIL JEWELL
MORISON WINE FARM, HAPPY VALLEY ROAD, LA MOTTE, FRANSCHHOEK (021 876 3692)
best kept secret, easy eating country food, a real treat

GINJA

CHEF MIKE BASSETT
121 CASTLE STREET, CAPE TOWN (021 426 2368)
exciting and artistic, layers of flavours

HAIKU

OWNER SABI SABHARWAL
33 CHURCH STREET, CAPE TOWN (021 424 7000)
outstanding Asian experience, beautiful flowers, tasteful bathrooms

JARDINE

CHEF GEORGE JARDINE
185 BREE STREET, CAPE TOWN (021 424 5640)
a well-balanced menu, there is something for everyone, well-priced, real food

LYNTON HALL

CHEF RICHARD CARSTENS
UMDONI PARK, PENNINGTON (039 975 3122)
so different, a mastermind, wish he was in cape town

NINTH AVENUE BISTRO

CHEF CARLY GONCALVES
AVONMORE CENTRE, NINTH AVENUE, GREYVILLE, DURBAN (031 312 9134)
tucked away and a jewel, great service

REUBEN'S

CHEF REUBEN RIFFEL
OUDE STALLEN CENTRE, 19 HUGUENOT ROAD, FRANSCHHOEK (021 876 3772)
excellent flavours, simple and real, friendly and relaxed

THE SHOWROOM

CHEF BRUCE ROBERTSON
HARBOUR EDGE, CORNER OF CHIAPPINI AND HOSPITAL STREETS, CAPE TOWN (021 421 4682)
energy, fun and trendy, playful, humorous

TERROIR

CHEFS MICHAEL BROUGHTON AND NIC VAN WYK
KLEINE ZALZE WINE ESTATE, R44, STELLENBOSCH (021 880 8167)
attention to detail, outstanding service, phenomenal sauces, good balance of people

A young child, likely a toddler, is shown from the waist down, standing on a lush green lawn. The child is wearing a bright pink one-piece swimsuit with white polka dots and a ruffled waistband. The child's hands are tucked into the waistband. The background is a soft-focus garden with green grass and some orange flowers.

Bread & Wine – Franschhoek
De Leuwen Jagt – Paarl
Deer Park Café – Cape Town

best for children where the little ones are welcome

Goblin's Cove – Jo'burg surrounds
Guido's – Port Alfred
Le Verger – Franschhoek
Merriman – Cape Town
Moyo – Jo'burg
The Red Chamber – Jo'burg
Terrace Restaurant – Bloemfontein
Trans Karoo – Mossel Bay
Yellowwood Café – Howick



Bread & Wine – Franschhoek
The Brewery and Two Goats
Deli – Nieu Bethesda
Cape Courtyard – Cape Town
The Dining Room at The Grace
– Jo'burg
Emily's – Plettenberg Bay
Essence – Franschhoek
The Greek Easy Ouzaria –
Pretoria
Hartford House – Mooi River
Kafé Serefé – George
L'epis Dore – Pretoria
La Masseria – Cape Town
Mange Tout – Franschhoek
Nice on 4th – Jo'burg
Nourish – Durban
Olympia Café – Cape Town

*Perfect for a long, lazy feast
over breakfast or lunch* **sunday best**

Pappas Real Food – Pretoria
Service Station – Jo'burg
Trans Karoo – Mossel Bay
Waschbank – Gariep Dam
Yum – Cape Town

Franschhoek

Sophisticated tasting menus match the valley's fine wines with the village's fine restaurants in an area that is home to more than 25 wineries and 30 eateries. While the village is the culinary epicentre, many wine cellars and guesthouses are home to delightful restaurants in the vineyards. You'll find Asian, British, Japanese, Dutch, French, Italian and contemporary global influences on menus which highlight local ingredients.

BOULLABAISSE

FOOD TYPE Seafood/Asian
ADDRESS 38 Huguenot Road
TEL 021 876 4430
OPEN 10am to 10pm. Sunday 10am to 5pm. Closed on Tuesday
AVERAGE MAIN COURSE R65
WHEELCHAIR ACCESS No
LICENSED Yes. No BYO

This champagne and oyster bar and seafood deli is the new culinary hot spot in Franschhoek. Camil Haas, the renowned Belgian chef at Klein Oliphantshoek, moves onto main street, serving seafood as see-food theatre in this Asian tapas bar with playful glass blowfish and coral light shades. Pull up a ringside stool and watch the chefs in action in the open kitchen, or dine in a high-chair in svelte linear booths. The presentation is sensational in bamboo steamers, oversized shields and lopsided bowls. Share a tasting menu of tapas (tuna sashimi, spring rolls, veal won tons, oysters, prawn and vegetable tempura. Signature dishes include bouillabaisse, and mussels in Belgian beer. Sophisticated fare grouped on a flipboard menu by taste and price. Global wine list with 14 méthode champenoise and true champagne brands. (GH)

BREAD & WINE

FOOD TYPE Contemporary/
Country
ADDRESS Moreson Wine Farm,
Happy Valley Road, La Motte
TEL 021 876 3692
OPEN Noon to 3pm Tuesday to
Sunday
AVERAGE MAIN COURSE R80
WHEELCHAIR ACCESS Yes
LICENSED Yes. No BYO

When Franschhoek is too frenetic, take the family out into Happy Valley. One of the most authentic country restaurants in the Cape, run by the renowned Le Quartier Français, is set in a laidback courtyard where the kids play happily among lemon trees and garden ponds, and the farm pooches mooch a few crumbs. Christina Jewell bakes inspired Mediterranean focaccia and a sensational walnut and garlic pizza. Neil Jewell, charcuterie king, handcrafts gravadlax tuna, smoked trout, salami, salted kudu, beef brasada and free-range hams on the legendary antipasti plate. Gourmet fare in the comfort zone: summer truffle risotto, cassoulet and pork belly in apple and chardonnay foam. The salads and sauces are simply sensational, from parsnip semolina gnocchi to bone marrow butter. Moreson wines by the glass and bottle at cellar-door prices. (GH)

CHAMONIX RESTAURANT

FOOD TYPE French/Light meals
ADDRESS Chamonix Estate, Uitkyk Street
TEL 021 876 2393
OPEN Lunch noon to 4pm. Dinner 6.30pm to 9pm. Friday and Saturday
AVERAGE MAIN COURSE R90
WHEELCHAIR ACCESS Yes
LICENSED Yes. Corkage R20

Walking up the steepest street in Franschhoek whets an appetite. The Cape Dutch restaurant high on the hill looks out over vineyards. Dine alfresco under the outspread arms of tall oaks or inside, under warm wooden beams. Taste the cellar's own grappa, schnapps and wine by the glass at cellar-door prices. Chef Dane Newton's culinary classicism shows in a study of prawns (tempura, steamed and panfried) and in dishes such as rack of lamb and roast quail with chicken and sage stuffing and venison on sweet potato rösti. Sauces are fabulous: mushroom marmalade, truffle jus, anchovy butter and rich wine reductions. A Franco-Japanese spin on trout sashimi goes well with a lighter salad menu over lunch. (GH)

ELEPHANT & BARREL, THE

FOOD TYPE Pub
ADDRESS Huguenot Square, 48 Huguenot Street
TEL 021 876 4127
OPEN 11am till late in summer, 4pm to late in winter
AVERAGE MAIN COURSE R65
WHEELCHAIR ACCESS Yes
LICENSED Yes. No BYO

If you're fine-dined out, you'll find traditional British comfort food in this unpretentious little pub, the place to watch a big sports match over robust portions. Set in a square with a brazier in winter, the chalkboard menu changes regularly: truffled potato soup, prawn tempura, lamb shank and sage bangers and mash. Consultant chef Duncan Doherty (ex-Lanzerac and Haute Cabrière) trained the staff and fine-tunes the fare, leaving his mark with dishes such as Duncan's battered kabeljou. (GH)

ESSENCE RESTAURANT & COFFEE BAR

FOOD TYPE Continental/Coffee shop
ADDRESS Huguenot Square, Huguenot Street
TEL 021 876 4135
OPEN 7am to 9pm
AVERAGE MAIN COURSE R40
WHEELCHAIR ACCESS Yes
LICENSED Yes. Corkage R15

"The fate of a nation depends on what it eats," declares one of the bright food posters in this newish coffee bar. Earthy colours, comfy couches and courtyard tables create a contemporary feel. Damn fine coffee too, for chummy meetings over bagels and croissants. The in-place to do breakfast over a delectable range of omelettes, frittata, muffins and waffles. Gourmet sandwiches, soups and savoury pancakes for lunch. "Cauliflower is just a cabbage with college education," says the poster, but it does nicely with blue cheese in a soup. Something for everyone, including vegetarian options. Day time snacks too, plus sundowner cocktails and a valky wine list. (GH)

FRENCH CONNECTION BISTRO, THE

FOOD TYPE French/Bistro

ADDRESS 48 Huguenot Street
TEL 021 876 4056
OPEN Lunch noon to 3.30pm. Dinner 6.30pm to 9pm
AVERAGE MAIN COURSE R55
WHEELCHAIR ACCESS Yes
LICENSED Yes. Corkage R20

Crowded bistro tables fill chef-patron Matthew Gordon's alfresco terrace front and back, pleasing legions of food lovers. Try the panfried veal liver with parmesan mash and muscadet sauce, or the cassoulet of pork belly with duck confit, Toulouse sausage and white beans. The pommes frites are so famous they're available as a side dish as well as with smoked salmon trout and dill fish cakes, moules and steaks. La boeuf comes as filet, sirloin, T-bone and rump, well-hung and wet-aged, five ways with divine sauces. Good wine list. (GH)

GOEDERUST FARM KITCHEN

FOOD TYPE Traditional South African
ADDRESS On the R45 headed to Franschhoek
TEL 021 876 3687
OPEN 8am to 5pm
AVERAGE MAIN COURSE R50, R70 (set Sunday lunch)
WHEELCHAIR ACCESS Yes
LICENSED Yes. Corkage R15

A turn off on the outskirts of Franschhoek leads to a laidback family restaurant in an old wine cellar with a covered stoep in the vineyards. A valley renowned for its haute cuisine needs a farm kitchen which serves wholesome home-cooking at old-fashioned country prices. The Sunday lunch, a bord kos with spit-roasted lamb, chicken pie, sweetened pumpkin, patat, farm bread and all the trimmings, draws crowds. The weekly à la carte menu tempts with lamb shank, and traditional offal and bredie dishes. Warm service, great views, good local wine list at affordable prices. (GH)

HAUTE CABRIÈRE

FOOD TYPE Contemporary/Fusion
ADDRESS Cabrière Estate, Franschhoek Pass Road
TEL 021 876 3688
OPEN Lunch noon to 3pm. Dinner 7pm to 9pm. Daily. In winter dinner