

DRY RED WINES

200ml / 750ml

Fairview Barbera R28/R70

- *Medium bodied with vibrant fruit and fresh acidity. Excellent partner to Italian style dishes.*

Fairview Cabernet Sauvignon R25/R62

Fairview Merlot R25/R62

Fairview Mourvèdre R25/R62

Spice Route Mourvèdre R70

- *Spicy southern Rhone variety with white pepper aromas and deep fruit flavours.*

Fairview Petit Verdot R100

Fairview Petite Sirah R100

- *SA's first example of this deeply-coloured robust and full-flavoured varietal.*

Fairview Pinotage R25/R62

Spice Route Pinotage R90

Fairview Pinotage Viognier R25/R62

Fairview Sangiovese R70

- *Soft and juicy Italian varietal, with food-friendly acidity and ripe cherry fruit flavours.*

Fairview Shiraz R25/R62

Spice Route Shiraz R90

Fairview Tannat R70

- *Inky colour and structured tannins, with a full, bold palate and ripe finish.*

Goats do Roam Red R17/R42

- *Full bodied, fruity blend of Rhone-oriented varietals*

SWEET WINES

Fairview Viognier Special Late Harvest R47

Fairview Sweet Red R65

- *Ripe and spicy fortified Shiraz*

WELCOME TO THE GOATSHED



Open 7 days a week from 09h00 to 17h00

(Kitchen closes at 16h30)

For reservations: 021 863 3609

goatshed@fairview.co.za

A NOTE TO PARENTS

All Goatshed meals are freshly prepared using wholesome ingredients. A healthy lifestyle starts in early childhood. Saturated fats, trans fatty acids and high levels of carbohydrates and sugar in our diets are leading to an increasingly obese society. You will therefore not find fries, bangers, fish fingers, carbonated sugar-laden drinks and other so-called 'kiddies meals' on our menu. We thank you for your understanding and cooperation in fighting diabetes and obesity amongst children.

Please note we offer all of the dishes marked with an asterisk (*) on the menu as half portions at 60% of the price shown. Note that this is strictly available to children up to 12 years old.

Updated 19/11/09

PLEASE NOTE THAT 10% GRATUITY WILL BE ADDED FOR TABLES OF 8 OR MORE.

COFFEE AT THE GOATSHED

We have developed an excellent reputation for the quality of our coffees at the Goatshed and our baristas strive to bring you the best in every cup.

We were the first to bring 2006 World Barista Champion, Klaus Thomsen, to South Africa, where he spent a week training our baristas in the art of brewing world quality coffee. This Danish coffee maestro has subsequently returned to this country a number of times and he always stops by to make sure that our team are maintaining their standards. We have worked closely with leading coffee roasters to develop a signature coffee blend and our baristas grind these beans just prior to brewing your cup, to gain maximum flavour and aroma. With quality beans, well trained baristas and cappuccinos adorned with exquisite latte art, we trust that your next cup of coffee at the Goatshed will always be as memorable as the last one.

EAGER FOR EGA?

EGA is an alcohol-free grape based drink, produced by the Fairlife company. It is a vibrant salmon pink beverage in a characteristic square-shouldered bottle. EGA (which coincidentally is AGE in reverse) is a unique and vibrant combination of early harvested grapes and natural Rooibos and pomegranate extracts. Although it is alcohol-free, EGA has similar flavour characteristics and profile to a white wine and offers a fantastic alternative to enjoy with a meal. Pomegranate and indigenous Rooibos tea are two of nature's leading sources of antioxidants and coupled with grape juice create a refreshing and invigorating drink with added health and anti-ageing benefits.

www.egalife.co.za

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SINGLE VINEYARD & LIMITED RELEASE WINES

Fairview Oom Pagel Semillon	R110
- <i>Expressive flavours; from single vineyard in Darling</i>	
Fairview Pegleg Carignan	R90
- <i>From a single vineyard in the Perdeberg</i>	
Fairview Primo Pinotage	
- <i>Selection of the best Pinotage of the vintage</i>	
Fairview Eenzaamheid Shiraz	R170
- <i>Single vineyard in Agter-Paarl</i>	
Fairview Jakkalsfontein Shiraz	R170
- <i>Swartland single vineyard</i>	
Fairview The Beacon Shiraz	R170
- <i>Single site in Agter-Paarl</i>	
Spice Route Flagship Syrah	R210
- <i>Prime Swartland single vineyard Shiraz</i>	
Fairview Cyril Back	R350
- <i>Barrel selection of our finest Shiraz of the vintage</i>	
Fairview Caldera	R110
- <i>50% Grenache 25% Shiraz 25% Mourvèdre</i>	
Spice Route Malabar	R350
- <i>Flagship blend of Shiraz, Petite Sirah and Grenache</i>	

DRY WHITE WINES

200ml / 750ml

Fairview Chardonnay	R25/R62
Fairview Darling Chenin Blanc	R18/R44
Spice Route Chenin Blanc	R62
Fairview Sauvignon Blanc	R19/R47
Spice Route Sauvignon Blanc	R23/R57
Fairview Viognier	R28/R70
Spice Route Viognier	R36/R90
Fairview Weisser Riesling	R45
Goats do Roam White	R18/R39
- <i>Crisp blend of Rhône style varietals</i>	

DRY ROSÉ WINE

200ml / 750ml

Goats do Roam Rosé	R17/R39
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SPARKLING WINE

200ml / 750ml

Méthode Cap Classique	R28/R85
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WINES AT THE GOATSHED

Our wine list includes wines from the Fairview, Goats do Roam and Spice Route brands. Our team holds regular tastings with the chefs, winemakers, owners and tasting room hosts, to go through the menu and suggest wine pairings for each dish. You will see these noted below each meal.

We feel that these wines complement the flavours of the dish, but encourage you to experiment and try other wines from our range.

Please note that all of our wines are sold at cellar door prices. Should you wish to purchase wines to take home with you, please speak to your waitron who will gladly organise this for you.

A selection of wines are available in 200ml carafes. These are shown on the winelist with both a carafe and bottle price.

CORKAGE is R45 per bottle

Fairview

Sourcing grapes from the Fairview property as well as other prime vineyard sites, the Fairview range offers an excellent balance between good structure, ripe tannins and upfront fruit. With winemaking on this farm dating back to 1699, we have been producing wines under the Fairview label since 1974.

Anthony de Jager is the winemaker and our range comprises traditional as well as innovative new varietals. We have sought out vineyards and unique terroir, resulting in a broad variety of wines, with an emphasis on Rhône and Mediterranean styles.

The Goats do Roam Wine Company

This company was established in 1997 and produces a range of fruit-forward, blended wines. The first red blend was inspired by the Fairview goats' fondness of grapes from the vineyards near their tower and the range has grown from there. Although their packaging is somewhat quirky, the wines are well-structured and thought-through, offering excellent value. Any correlation to the French wine regions is purely coincidental...

The Spice Route Winery

These wines are made by Charl du Plessis at the Spice Route cellar in Malmesbury. This winery is owned by Charles Back and the wines are available for sale at Fairview. Spice Route's wines are expressive and bold; characteristic of wines from the Swartland region.

DRINKS MENU

Espresso -	
Concentrated rich, flavour using freshly ground beans	
- Single	R10
- Double	R12
Americano – Freshly brewed filter coffee	R10
Cappuccino – single shot espresso with frothed and steamed milk	R16
Café Latte -	R17
single espresso with steamed milk	
Shakerato – iced double shot of espresso with maple syrup, shaken into a foaming concoction	R16
Iced Latte – Double espresso blended with chilled milk and maple syrup	R20
Tea – Ceylon or Rooibos	R10

Mineral water - Still or Sparkling	
- 500ml / 1 litre	R9/R15
Fruit juice 200ml – Orange or Medley of fruit	R10
Freshly squeezed Orange Juice – 250ml	R15
Liqui Fruit – Cranberry / Orange & Mango/ Passion Fruit	R14
'Tizers – Apple, Pear, Red Grape, White Grape	R15
Sprite Zero	R14
Lipton Iced Tea – Raspberry/Lemon/Peach	R14

EGA – 'AGE' in reverse...	
- 200ml carafe	R14
- 750ml bottle	R40
Fresh EGA	R18
Frothy blend of EGA, orange juice, mint and maple syrup	
EGA Pine	R20
A frothy blend of orange juice and EGA with fresh pineapple and mint leaves	

BREAKFAST

Served from 09h00 to 11h30

Muesli, berry coulis, Greek yoghurt and honey	R25
Croissant with scrambled egg	R28
Croissant with smoked trout and scrambled egg	R42
Fried egg, bacon, Suiderland Wors* and tomato served on toasted Panini	R38
- Extra egg	R4
- Extra bacon	R6
- Extra wors	R6
Smoked trout with Fairview cream cheese, onion rings, capers and lemon, served on toasted Panini	R46
Goatshed Brut MCC	
- Glass	R28
- Bottle	R85

* Suiderland Wors is produced exclusively for the Goatshed and Cafe Juno by Nico Nel using only 100% natural ingredients and zero preservatives. Look out for this delicious South African sausage in our deli!

GROUP BREAKFASTS

Breakfast at the Goatshed is a great way to celebrate a birthday, host a corporate event or simply spend some time with family and friends.

We have a number of set menu breakfast options for groups of 8 or more guests. Please feel free to ask one of our managers, or your waitron for more information.

THINK BIKE!

Early bird bikers and cyclists are entitled to a 15% discount on breakfast at the Goatshed. Simply present your helmet to redeem your discount! This offer is valid every day until 10h30 and a booking is required. If you would like to organise a bikers' group breakfast please speak to one of our managers or your waitron and they will gladly provide you with the information.

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BREAD AT THE SHED

At the Goatshed, we bake a range of artisanal breads each day. These are served in the restaurant and are also available for you to purchase to enjoy at home. Our range includes Ciabatta, Panini, sour doughs, ryes, bagels and croissants as well as a number of unique, signature breads. The day's breads are available at the cashier as well as in the tasting room.

To bake consistent, high quality breads demands attention to detail and an early start to the day! We have put together a team of bakers from our community and have enlisted the assistance of Johan Sörberg to train our bakers. Johan owns two of the leading bakeries in his native Stockholm, Sweden, and is the coach of the country's national baking team! He is a very highly regarded baker and baking consultant and we have brought him to South Africa three times to spend a week in our bakery. This relationship has proved to be highly successful and we are extremely proud of the range of breads and pastries that our team is producing today.

Due to the nature of these handcrafted products we cannot guarantee availability of our entire range at all times. However if you would like to pre-order specific breads for a function or event, please feel free to contact us.

Weather permitting; please visit our weekly bread market, held each Saturday at Fairview.

CAFÉ JUNO

Note that the Goatshed range of breads is also available at our sister restaurant, Café Juno.
191 Main Road, Paarl. 021 872 9697
www.junowines.com

CAKES & DESSERTS

Cake of the day	R24
Plain baked cheesecake	R22
Baked cheesecake with blueberries	R22
Scoop of homemade blueberry or Bourbon vanilla ice cream with fruit coulis and shortbread	R15
Decadent chocolate brownie with honey flavoured cream cheese & seasonal fresh fruit	R32
Pavlova	R42
Decadent cream-filled meringue with strawberries, fruit coulis and chocolate drizzle	
Rote Grutze - chilled berry compote with homemade vanilla ice cream	R34
Goatshed crème brûlée	R34
Goatshed dessert dégustation Chef's selection of 3 desserts of the day	R48

PASTRIES

Subject to availability

Plain croissant	R8
Croissant with butter and jam	R14
- Grated cheddar cheese	R5
Chocolate croissant	R9
Danish	R10

GOATSHED PLATTERS

Fairview cheese selections

The chef's choice of Fairview's finest ripe Jersey milk and goats' milk cheeses of the day.

Served with preserve and fresh ciabatta

- For 1 person (8 varieties) R52
- For 2 people (10 varieties) R58
- For 4 people R165
- For 6 people R235

*To create your own Fairview cheese platter please use the order form on your table
Please note that Fairview goats' milk cheeses include 30% Jersey cows' milk*

Selection of cured meats R45
- Pastrami, Coppa and Salami

Bowl of olives R16

BAGELS & PANINI

A selection of fillings served on freshly baked bagels or Panini from our bakery.

Roasted vegetables, Vineyard cheddar, baby leaves and pesto R37

Marinated pastrami, roasted vegetables and tomato R40

Italian salami, Fairview brie, baby leaves, tomato and pesto R40

Parma ham, mozzarella, tomato, pesto and balsamic reduction R42

Smoked trout, Fairview cream cheese, onions, capers and baby leaves R46

DELI CORNER

Visit our deli corner at the front of the restaurant for 100g portions of sliced cured meats, as well as preserves, jams, chutneys, olive oil, balsamic vinegar, nougat, goats' milk fudge and more.

Nico Nel's Suiderland Boerewors is also available.

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SALADS & BISTRO MEALS

Quiche served with a baby leaf salad	
- Roasted vegetable	R45
- Smoked trout	R49
Farm salad	
Mixed baby leaves, roasted vegetables, cherry tomatoes, toasted seeds, croutons and seasonal fruit	
- For one / two people	R42/R72
Trout salad*	R66
Smoked trout set on baby leaves with seasonal fruits	
Caprese	R59
Plum and cherry tomatoes, pesto Panini, Mozarella and Fairview goats' milk Chevin with balsamic reduction and fresh basil. <i>Chardonnay / Goats do Roam White</i>	
Chicken Linguine*	R72
With pesto and mint dressing, vegetable chiffonade, cucumber ribbons, cherry tomatoes, peppadews and a garnish of smoked duck breast. <i>Chenin Blanc / Viognier / Rosé</i>	
Stir-fried Springbok	R64
Warm stir-fried Springbok strips with pesto drizzled roasted vegetables, baby leaves and crostini <i>Viognier / Merlot</i>	
Lamb and Couscous*	R78
Tandoori flavoured lamb skewers with savoury couscous salad and a cumin, mint and yoghurt sauce <i>Chardonnay / Chenin Blanc</i>	
Parma Ham and Melon	R75
Fresh melon with Parma style ham set on baby leaves, cherry tomatoes and pine nuts, with a Blue Tower dressing <i>Weisser Riesling / Rosé</i>	
Graved lax	R78
Home cured trout with a dill and mustard dressing, set on balsamic drizzled baby leaves and served with rye bread. <i>Sauvignon Blanc / Weisser Riesling</i>	
Chicken Pie	R62
Lightly curried chicken pie served with rustic mashed potatoes and baby leaf salad	

SALADS & BISTRO MEALS

Lamb Curry	R85
Fragrant lamb shoulder curry with Basmati rice, fresh coriander, caraway yoghurt and Manganello seed bread <i>Goats do Roam White / Pinotage</i>	
Line Fish	R94
Served on Friday, Saturday and Sunday as available, so as to guarantee just-caught freshness. Please refer to blackboards. <i>Sauvignon Blanc / Weisser Riesling</i>	
Prawn Linguine	R89
With baby marrows, cherry tomatoes and JD's secret three-fire sauce <i>Goats do Roam White / Viognier</i>	
Lamb Rump	R98
Served with thyme and parmesan polenta set on aubergine compote with an olive jus <i>Pinotage / Cabernet Sauvignon</i>	
Springbok Loin	R108
On a red wine and mushroom risotto with redcurrant jus and cherry tomato confit <i>Mourvèdre / Cabernet Sauvignon</i>	
Beef Fillet*	R105
Chalmar beef fillet topped with paprika and black pepper Chevin, wrapped in black forest ham and served on pesto drizzled roast potatoes, vegetables and Peppadews <i>Mourvèdre / Cabernet Sauvignon</i>	
Veal Salt'in boca*	R94
Veal scallops topped with Parma style ham, served with aubergine, goats' cheese and tomato timbale enhanced by rosemary jus <i>Caldera / Cabernet Sauvignon</i>	
Trio of Duck	R115
Duck leg confit, roasted Duck breast and Duck liver paté on lentil, butternut and leek salad with citrus, coriander and sweet chilli <i>Rosé / Barbera</i>	
Beef wing rib (500gr+)	R125
Chalmar wing rib with marrow bone, truffle jus, grilled polenta slices and green asparagus spears. <i>Shiraz / Chakalaka / Malabar</i>	