



FAIRVIEW

invites you

TO ENJOY THE GOATSHED EXPERIENCE
BY MAKING A RESTAURANT RESERVATION ONLINE

Go to **fairview.co.za**
follow the scroll down button for
Goatshed under attractions and book your table.

For more information on upcoming events, visit our website.

021 863 3609 | goatshed@fairview.co.za | www.fairview.co.za

THINKING OF TREATING THAT SPECIAL SOMEONE WITH A GIFT?
Goatshed gift cash card vouchers are available at the reception desk.
Please ask for further information.

Our decorative Mervin Gers plates and platters are for sale.

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KINDLY NOTE WE DO NOT ALLOW ANY SPLIT BILLS
PLEASE INFORM US OF ANY FOOD ALLERGIES



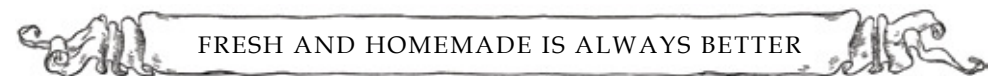
WELCOME

WE'RE DELIGHTED TO WELCOME YOU TO
THE GOATSHED!

Over the past 14 years, we've worked hard to perfect our menu of delicious farm style comfort food, award-winning selection of artisanal cheeses and our exciting range of fine wines.



Everything we do here is guided by our philosophy that fresh and homemade is always better. We aim to bring the paddock and the farm as close to the table as we can, preparing our dishes from scratch and making sure we use as much of the produce as possible with as little waste as we can manage.



The bread we serve you comes fresh out of our bakery oven. The wine, cheese and even wonderful olive oil is all produced directly on the Fairview farm.

Our vibrant garden provides us with the herbs we need for our dishes, while the bustling farm kitchen takes care of things like homemade ice teas, delicious condiments, old-fashioned jams – and even the yoghurt in our smoothies!

BAKERY & BREAKFAST

Croissants | Rusks | Cakes | Quiche



Our cakes are baked fresh using as much Fairview products as possible

BAKERY

09h00 - Close

Croissant with Jam, Butter & Cheese R36

Baked Camembert (v) R74
Camembert baked in a Ciabata with herb pesto, pickled cucumber and red onion jam. (serves 2)
Perfect for a starter

Cheesecake R56

Add Berry Compote R14

Carrot Cake Small R27
(contains pecan nuts)

Almond & Orange Cake R58
Gluten free, served with cream and preserve

Apple, Bran & Pumpkin Seed Muffin R24

Fruit Cake R36



BREAKFAST

09h00 - 11h15

Homemade Granola (V) R80
Fairview yoghurt with fresh fruit, granola & berry coulis

Cured Trout with Scrambled Eggs & 70% Rye Bread R102
Served with cream cheese, capers & thinly sliced pickled onions

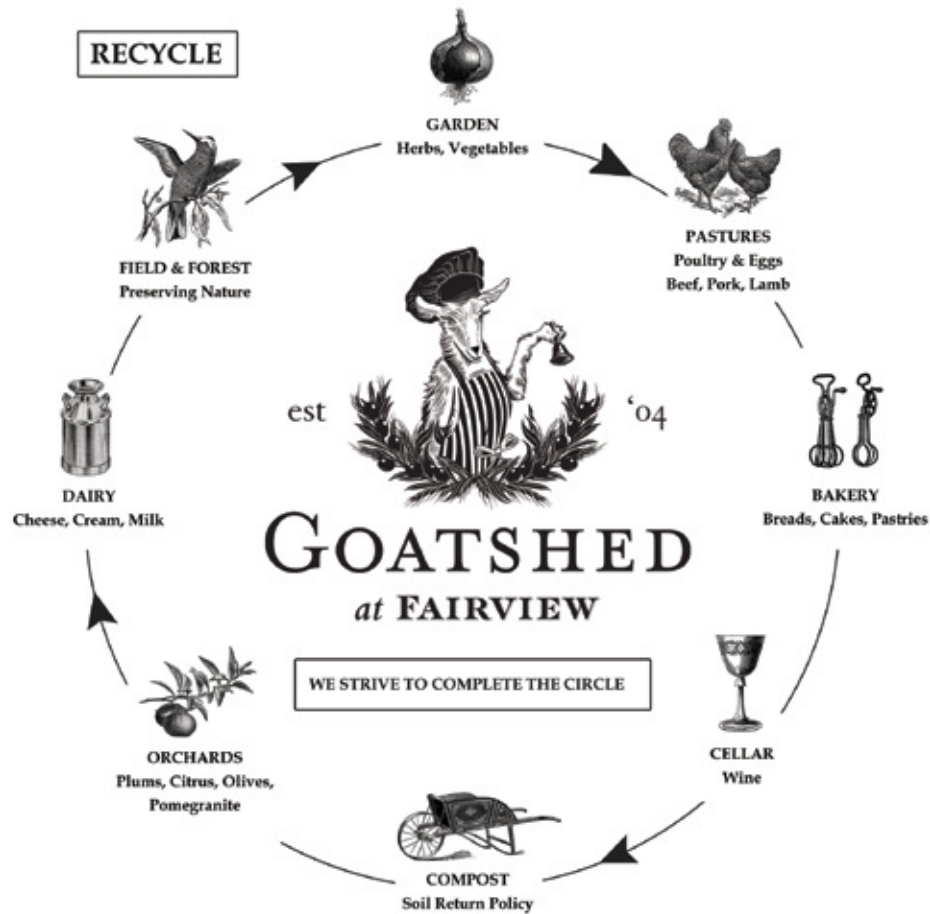
Fairview Farm Breakfast R92
2 Eggs (fried/scrambled), bacon, boerewors, tomato, toasted panini, served with jam & farm butter

French-style Toast
Made using our Baker's special 'Pain de Mie'
- with Berry Compote & Pecan Nut Streusel (V) R78
- with Bacon, Brie & Maple Syrup R95

Mushroom Bruschetta (V) R92
Toasted farm bread topped with mushrooms, fresh tomato, cream cheese with black pepper and a fried egg

Pyttipanna R99
Swedish dish of fried potatoes, braised beef, fried egg, onion relish & Nuernberger Bratwurst

Coconut & Quinoa Porridge R65
Vegan friendly option topped with apple and ginger compote, toasted pecan nuts

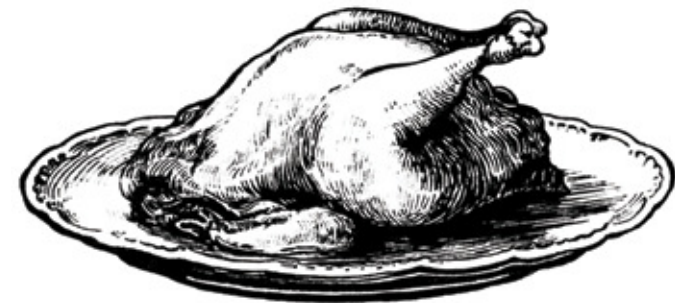


The Goatshed Restaurant sits at the heart of Fairview Wine Estate and supports all food, beverage, environmental and social aspects where possible. The above diagram reflects our humble network of operations that provide us with premium quality produce on our doorstep. By harvesting and borrowing from nature, our aim is always to give back as much as we can through recycling, compost,

preserving "Paarl Rock" and ensuring our local fauna & flora prosper. This system of home growing and working with internal Fairview artisanal producers allows us to minimize packaging materials, transport costs and implement better water management systems, keeping our carbon footprint as low as possible.

FOOD

Dairy | Sandwiches | Garden | Pastures



DAIRY & PLATTER SELECTION

09h00 - Close

Fairview Cheese Selection (V) R145

Served with homemade preserves & artisanal breads. Create your own "10 Choice" cheese platter from Fairview's finest Jersey & goat's milk cheeses using the form on your table

Chef's Cheese Platter R199

Chef's showcase of 5 Fairview cheeses, freshly baked bread, cured meat, dip, chutney & preserve. Perfect for sharing

Goats Cheese Tart (V) R115

Gluten free option made with free range eggs, cream, served with goats cheese Caprese salad & garden garnish

Selection of Cured Meats R110

Pastrami, Coppa, Salami, Mortadella with homemade piccalilli & fresh bread

Selection of Cured Fish R120

Cured trout, smoked mackerel, pickled herring with toasted breads & thinly sliced pickled onions

Duck Liver Paté R85

Free range duck liver paté with Fairview's White Rock with figs, apple chutney, pickled cucumber & freshly baked bread

Beef Carpaccio R95

Beef sirloin served Carpaccio-style with roasted baby marrows, eggplant, capers, peppadews, Pecorino & balsamic vinegar

SANDWICHES

09h00 - Close

All our breads are freshly baked using non-bleached, GMO and preservative free flours. The sandwiches are all open style on a choice of White or Brown Farm loaf.

All sandwiches are topped with a cream cheese crostini.

Fairview Brie (V) R85

with onion jam, hummus, herb pesto, seed mix & baby leaves

Smoked Trout R92

with cream cheese, capers, pickled onions & baby leaves

BBQ Pulled Pork R89

with baby leaves, tomato, pickled cucumber & fried egg

Free Range Chicken R89

with sweet chilli aioli, slow roasted tomatoes & pesto marinated Fairview feta

Smoked Gammon Slices R85

with pickled cucumber, sweet mustard & tomato

Substitute your sandwich bread selection for a Banting friendly option Add R12

Vegan Plate R89

Selection of vegetables, fresh and roasted, sun dried tomato crostinis & garden garnish

GARDEN

12h00 - Close

Farm Salad (V) R80

Mixed baby leaves, selection of fresh vegetables, fruit, tomatoes, toasted seeds, Fairview's Feta & our house dressing

- add Chicken Strips (free range) R27

- add Smoked Trout (local) R49

Stir-fried Beef Salad R115

Tender beef strips served on a salad of baby leaves, fresh and pickled vegetables, marinated artichokes & pesto crostinis

Smoked Trout Quiche R89

Served with a side farm salad, tomato salsa & cottage cheese

Seasonal Chicken Salad R99

Free range chicken strips in a creamy mango atchar aioli, roast vegetable, cous cous, cucumber, green apple & tomato

Quinoa, Vegetable & Greens Salad R98

Vegan friendly salad of quinoa, roasted vegetables, toasted pecan nuts, seeds, spinach & zesty dressing

Greek Style Salad R58

Starter portion salad of marinated feta, cucumber, olives, red onion, tomato & basil

Vegetarian Pasta (V) R105

Please ask server or refer to special boards

PASTURES

12h00 - Close

Pork Belly R168

Slow cooked pork belly served with herb mashed potatoes, glazed vegetables and gravy

Meatball Casarecce Pasta R122

Meatballs baked in tomato sauce on fresh Casarecce pasta with peppers, olives, crouton, pesto and feta garnish

Beef Lasagne R122

Homemade beef lasagne served with a side Greek style salad, herb & garlic bread

Farm Pies

All our pies are served with a side farm salad and a choice of mashed potatoes, roast vegetables or paprika-dusted potato wedges

- Chicken pie, lightly curried and made using a soft dough R99

- Beef shin & onion pie encased in puff pastry R109

- Lamb & rosemary pie made using short crust pastry R119

Fairview Curry R158

Fragrant mutton shoulder curry with basmati rice, coriander, tomato salsa, poppadum, Fairview labneh & homemade chilli sauce

DESSERTS

09h00 - Close

Crème Brûlé	R52
Pecan Nut & Chocolate Brownie	R65
Served with ice cream & berry compote	
Desserts Selection	R85
Chef's sweet selection of the day. Perfect for sharing	
Goatshed Pavlova	R55
Served with ice cream, fruit, berry compote, chocolate sauce & topped with cream	
Affogato	R36
Vanilla ice cream with a shot of espresso	
Cheesecake	R56
- Add Berry Compote R14	
Almond & Orange Cake	R58
Gluten free & served with cream & preserve	
Trio of Sorbet (Vegan)	R68
A selection of artisanal dairy free sorbets garnished with fruit	
Peppermint Crisp Tart	R52
Fruit Cake	R36

HAND ROASTED COFFEE

Our coffee beans are hand roasted in small batches and freshly ground and prepared by our trained baristas

COFFEE

Espresso <i>Single / Double</i>	R21/R26
Americano	R26
Cappuccino	R28
Cafe Latte	R29
Iced Latte	R30

Decaf is available for all of the above options

Hot Chocolate	R26
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Almond Milk (V)

An alternative lactose free option, Vegan friendly

Try any of our coffees with Almond Milk Add R9



TEA

Rooibos, Ceylon, Earl Grey	R22
Green Tea	R24
Organic Honeybush	R24
<i>Served hot / cold in HandyBrew Teamaker</i>	

BEVERAGES & BREWERY

Juices | Brewery | Cellar



BEVERAGES

Still- and sparkling water are available, complimentary & filtered straight from our very own "Bloemcool Fountain".

Beverages are served with paper straws on request.

Fruit Juice 250ml	
- Medley of Fruits / Orange / Berry	R26
Fresh Pressed Juices	
- Orange Juice	R38
- Orange, Apple & Ginger	R40
- Beetroot, Apple, Cucumber, Pineapple	R42
Smoothie	
- Yoghurt, Berry, Banana & Honey	R38
- Almond Milk, Chia Seeds, Quinoa & Banana (Vegan)	R42
Fruit Cordials	
Mixed Berry / Lemonade with Mint & Ginger	
Served with 250ml sparkling water	R29
Homemade Lemon Ice Tea	R25
Lime & Soda	R29
Appletiser	R29
Grapetiser White / Red	R29
Soft Drinks	R24
EGA 250ml / 750ml	R33 / R97
EGA Pine	R42
Orange Juice / Pineapple & Mint	

BREWERY

We support our next door neighbour brewery and together we minimize carbon footprints and maximize reusable materials.

CBC Lager on Tap	
- 330ml	R36
- 500ml	R46
CBC Amber Weiss on Tap	
- 330ml	R38
- 500ml	R48
CBC Pilsner	
- 440ml	R43
CBC Raspberry Krystal Weiss	
- 340ml	R36
Cider	
- Rekorderlig Strawberry & Lime 500ml	R49
- Rekorderlig Spiced Apple 500ml	R49
- Rekorderlig Mixed Berries 500ml	R49



CELLAR

CELLAR AT THE GOATSHED

Our full range of Fairview wines is available for your enjoyment

Fairview White Wines 250ml/750ml

Goats do Roam White	R29 / R86
Darling Sauvignon Blanc	R38/R112
Roussanne	R38/R112
Paarl Chenin Blanc	R46/R136
Chardonnay	R46/R136
Viognier	R46/R136
Drie Papen Fontein	R194
Nurok	R203

Fairview Rosé 250ml/750ml

Goats do Roam Rosé	R29 / R86
Rose Quartz	R46/R136
Rose Quartz Magnum 1.5L	R315

Dessert Wines 250ml/750ml

La Capra Bouquet Fair	R29 / R86
Fairview Sweet Red	R50/R148
La Beryl Blanc 100ml /500ml	R51/R252

Méthode Cap Classique

Fairview Brut 125ml/750ml	R35/R203
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Fairview Red Wine 250ml/750ml

Goats do Roam Red	R30 / R89
The Goatfather	R36/R106
Goat - Roti	R42/R126
Piekenierskloof Grenache	R48/R141
Barbera	R48/R141
Pinotage	R48/R141
Shiraz	R48/R141
Mourvèdre	R48/R141
Stellenbosch Merlot	R48/R141
Cabernet Sauvignon	R48/R141
Tannat	R48/R141
Petite Sirah	R56/R167
Bushvine Cinsault	R48/R141

Broken Barrel NA/R130

Our 7-strong winemaking team blended 7 varieties, Shiraz, Pinotage, Carignan, Mourvèdre, Tannat, Petite Sirah & Grenache to create a remarkable full bodied modern blend.

CELLAR

CELLAR AT THE GOATSHED

These wines include Fairview's Regional Revival Range, Fairview's Single Vineyard Wines and our Flagship wine, Cyril Back.

Only available per 750ml to ensure maximum quality.

Red Wine

Extraño	R130
Homtini	R194
Pegleg Carignan	R200
Caldera	R230
Primo Pinotage	R305
Jakkalsfontein Shiraz	R335
Eenzaamheid Shiraz	R335
The Beacon Shiraz	R335
Stok-by-Paaltjie Grenache	R335
Cyril Back	R565

Cyril Back, named after Charles's beloved father, is Fairview's Flagship wine. Much like Cyril, this wine is smart, bold and knows no boundaries, with the central goal to bring together our best vineyard sites and cutting-edge winemaking to produce an outstanding red wine that is crafted to age for decades.

Once our barrels are used several times and are no longer suitable for winemaking, we sell them on to our friend Kiewiet, who has ingeniously started recycling used barrels to make beautiful wooden cheese boards, sold in our Tasting Room.

The barrels live on perpetually.

Wine On Tap

We would like to introduce our wine with a fresh outlook from production to serving.

The "on tap" process minimizes waste and benefits the environment while keeping in line with the same Fairview character and quality.

White Wine on Tap (250ml) R25

Red Wine on Tap (250ml) R35

Please ask your server about our current selection

