



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



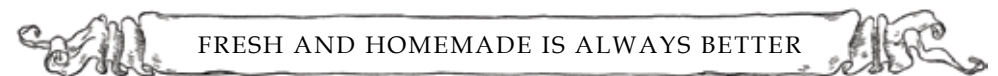
WELCOME

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

Our Food and Wine Winter Evenings are back.

Four course meal paired with Fairview wines:

- 24 May 2019 - Homtini Italian Dinner R325
- 28 June 2019 - Extrano Spanish Evening R325
- 26 July 2019 - Caldera Greek Dinner R325
- 16 August 2019 - Fairview Shank & Shiraz R355
- 20 September 2019 - Chef's Journey 1 R475
- 18 October 2019 - Chef's Journey 2 R475

Tickets available on Quicket.co.za
Go to fairview.co.za for more information



BAKERY

09h00 - Close

Croissant with Jam, Butter & Cheese R36

Baked Camembert (v) R65

Camembert baked in a Ciabata with herb pesto, pickled cucumber and red onion jam. (serves 2)

Perfect for a starter to share

Cheesecake R56

Add Berry Compote R10

Carrot Cake Small R27

(contains pecan nuts)

Almond & Orange Cake R55

Gluten free, served with cream and preserve

Apple, Bran & Pumpkin Seed Muffin R24

Fruit Cake R35



BREAKFAST

09h00 - 11h15

Homemade Granola (V) R75
Fairview yoghurt with fresh fruit, granola & berry coulis

Cured Trout with Scrambled Eggs & 70% Rye Bread R100
Served with cream cheese, capers & thinly sliced pickled onions

WINTER SPECIAL

Fairview Farm Breakfast R65
2 Eggs (fried/scrambled), bacon, boerewors, tomato relish, 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) R75
- with Bacon, Brie & Maple Syrup R90

Pyttipanna R100

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

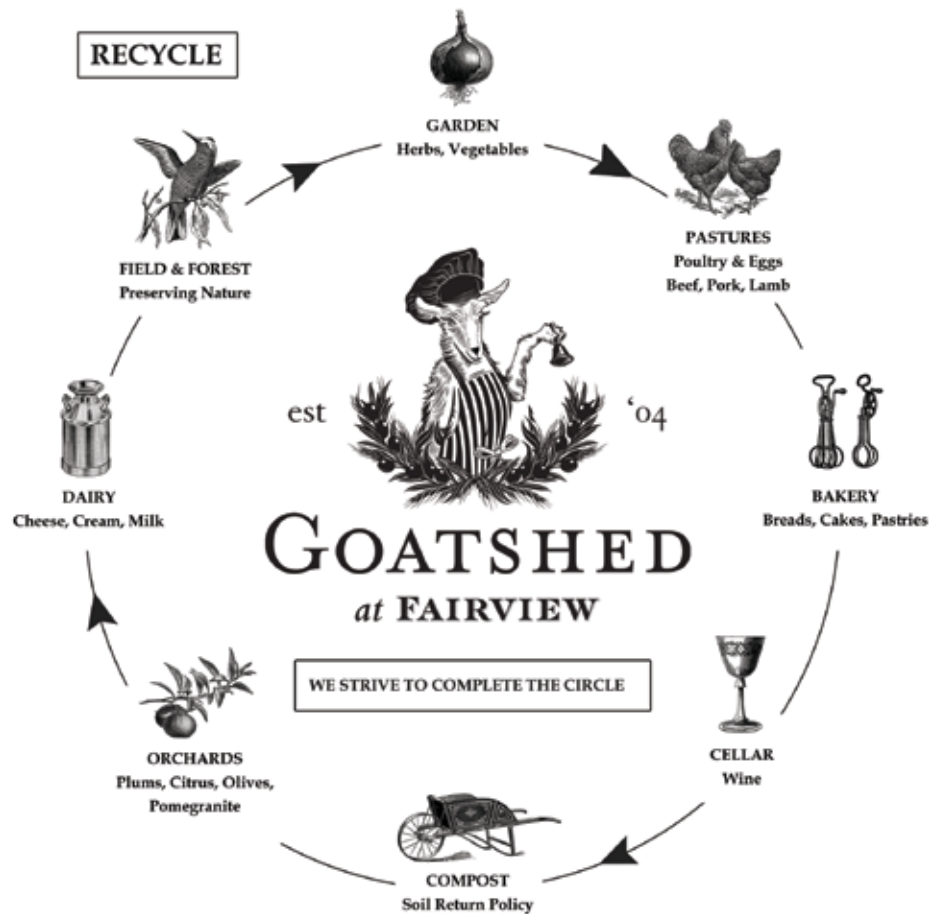
Coconut & Quinoa Porridge R65

Vegan friendly option topped with apple and ginger compote, toasted pecan nuts

Weekend & Public Holiday Special

Goatshed's Croque Madam R70

Smoked ham, matured Cheddar, Dijon mustard Béchamel baked on toasted Farm loaf topped with fried egg



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



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DAIRY & PLATTER SELECTION

09h00 - Close

Fairview Cheese Selection (V) R145

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

Chef's Cheese Platter R200

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

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 bread & 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 R90

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 R95

with cream cheese, capers, pickled onions & baby leaves

Smoked Gammon Slices R85

with pickled cucumber, sweet mustard & tomato

BRUSCHETTAS

09h00 - Close

Toasted Focaccia topped with:

Chicken & Sweet Chilli Cream Cheese R90

Free range chicken, sweet chilli & lime cream cheese, pesto drizzled tomatoes

Mushroom Bruschetta (V) R90

Sauteed mushrooms, tomato relish, black pepper cream cheese and a fried egg

(vegan option available)

*Substitute your sandwich or bruschetta selection for a banting friendly option
Add R12*

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

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

Beetroot & Goat's Cheese R120

Roasted beetroot & warm seasonal vegetable salad, Quinoa, Fairview's goat's cheese, toasted seeds & pecan nuts
(vegan option available)

Springbok Salad R120

Stir-fried strips served on salad of baby leaves, roasted vegetables, marinated artichokes and pesto crostinis

Soup

Hearty homemade soup served with bread and butter

- Small portion R50

- Large portion R70

Our daily soup is available in a take home 1 liter glass jar for R80

PASTURES

12h00 - Close

Beef Sirloin R180

220gr sirloin with homemade BBQ sauce served with our bacon Caesar salad and paprika dusted potato wedges

Beef Fillet R225

200gr fillet served with rosemary mashed potatoes, glazed vegetables and mushroom sauce

Beef Lasagne R120

Baked layers of fresh pasta, tomato infused beef, Béchamel and Pecorino cheese served with side salad and garlic & herb bread

Fairview Lamb Shoulder R190

Slow-cooked lamb with Feta-enhanced cous cous, herb yoghurt, glazed vegetables & daily roasted squash

Lamb Burger R135

Free range lamb burger on home baked sesame bun with sun-dried tomato relish, aioli and paprika dusted potato wedges

Chicken Pie R100

Lightly curried, made using a soft dough and served with mashed potatoes, side salad & gravy

Fairview Curry R165

Fragrant mutton shoulder curry with basmati rice, coriander, tomato salsa, poppadum, Fairview

DESSERTS

09h00 - Close

Crème Brûlé	R50
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	R35
Vanilla ice cream with a shot of espresso	
Cheesecake	R56
- Add Berry Compote R10	
Almond & Orange Cake	R55
Gluten free & served with cream & preserve	
Trio of Sorbet (Vegan)	R65
A selection of artisanal dairy free sorbets garnished with fruit	
Peppermint Crisp Tart	R50
Fruit Cake	R35

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



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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
- Pear, Fennel, Cucumber and Turmeric 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

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



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	R30 / R88
Sauvignon Blanc	R38/R112
Roussanne	R38/R112
Chenin Blanc	R46/R136
Riesling	R45/R135
Chardonnay	R46/R136
Viognier	R46/R136
Drie Papen Fontein	R196

Fairview Rosé 250ml/750ml

Goats do Roam Rosé	R30 / R88
Rose Quartz	R46/R136

Dessert Wines 250ml/750ml

Fairview Sweet Red	R50/R148
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La Beryl Blanc 100ml /500ml	R55/R260
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Méthode Cap Classique

Fairview Charles Back Brut 125ml/750ml	R38/R210
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Fairview Red Wine 250ml/750ml

Goats do Roam Red	R32 / R90
The Goatfather	R36/R106
Piekenierskloof Grenache	R48/R141
Barbera	R48/R141
Pinotage	R48/R141
Shiraz	R48/R141
Mourvèdre	R48/R141
Merlot	R48/R141
Cabernet Sauvignon	R48/R141
Tannat	R48/R141
Petite Sirah	R56/R167
Paarl 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	R135
Homtini	R200
Pegleg Carignan	R205
Caldera	R210
Primo Pinotage	R320
Jakkalsfontein Shiraz	R340
Eenzaamheid Shiraz	R340
The Beacon Shiraz	R340
Stok-by-Paaltjie Grenache	R340
Cyril Back	R580

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.

Bloemcool Wines

Small quantities of highly focused, timeless wines. Bloemcool gives our winemakers the freedom to push the boundaries and refine their craft.

Bloemcool Ploegperd
Produced from certified old vines in Piekenierskloof. Blend of Palomino, Chenin Blanc and Grenache Blanc
R200

Bloemcool Tinto Fino
Big and bold. Tempranillo, a classic Mediterranean variety
R480



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