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GOATSHED

at FAIRVIEW



WE'RE DELIGHTED TO SERVE YOU AT GOATSHED



BOOK A TABLE ONLINE

Go to fairview.co.za
click on **Visit**, then click
on **Goatshed** & book
your table directly

For more information on
upcoming events,
visit our website

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Over the past 18 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.

SJ Nel

HEAD CHEF | Goatshed Restaurant

OPENING HOURS

Monday & Tuesday - closed

Wednesday to Saturday - 09h00 to 17h00

(Kitchen closes at 16h30)

Sunday 09h00 to 15h30

(Kitchen closes at 15h00)

Public & School Holidays (WCED) - Open

(Closed 25 December & 1 January)

We are a cash free establishment.

Kindly inform us of any allergies or dietary requirements. Our farm kitchen uses a variety of allergen ingredients including wheat, soy, tree nuts, peanuts, dairy, sesame & eggs.

OUR DISHES ARE INSPIRED BY OUR OWN QUALITY PRODUCE RIGHT FROM THE FARM. Keep an eye out for the following items:



BAKERY | GARDEN | CHEESE | YOGHURT | EGGS | BEEF | LAMB | PORK

We aim to accommodate for the majority types of diets & lifestyles. Look out for the following symbols to assist with your choices:

V - Vegetarian | **Ve** - Vegan | **DF** - Dairy Free | **GF** - Gluten Free

FRESH AND HOMEMADE IS ALWAYS BETTER

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. We raise our own free range Angus cattle, lamb, pork and chickens. 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!

BREAKFAST

9h00 till 11h15

We have 1000 High Line & Lohmann brown chickens that can produce up to 780 eggs per day. The eggs get distributed between the restaurant, bakery & deli. Fresher than that is hard to find.

Our double cream yoghurt is preservative & stabiliser free, perfect for any breakfast or smoothie.



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Farm Breakfast

| 120

Fried/scrambled eggs with bacon, "no-pork boerewors", tomato relish served on toasted Panini

Add side toast with Brie & homemade preserve | 30

Yoghurt & Granola (V)

| 90

Double cream yoghurt with super food granola mix (contains chia seeds, goji berries & nuts), Fynbos honey & fresh seasonal fruit
(Vegan option available using coconut yoghurt & fruit coulis)

Nutty Oats (V)

| 85

Almond milk cooked oats with nut butter, banana, hint of cinnamon & honey **(Remove honey for a vegan option)**

Scrambled Egg on Rye with Avocado (V)

| 95

Scrambled free roaming hens' eggs served on freshly baked Rye bread, cream cheese, smashed avocado & spinach

Mushrooms on Farm Loaf & Brie (V)

| 115

Mushroom ragout served on toasted farm loaf with baby herb mix, Brie & roasted tomatoes **(Vegan option available)**

Goatshed's Pastrami Benedict

| 130

2 Poached eggs with home cured beef Pastrami served on toasted Mosbolletjie with Hollandaise sauce
***Substitute Pastrami for wilted spinach & mushrooms for vegetarian option**

Goatshed's Croque Madame

| 110

Bacon, matured cheddar & Dijon mustard Béchamel baked on toasted farm loaf with fried egg
***Substitute bacon for roasted courgette & marinated aubergine for vegetarian option**

Vegan Cauliflower & Tofu Kedgeree (Ve)

| 110

Aromatic rice dish with peppers, lentils, toasted almonds, parsley & avocado

EAT ALL DAY

9h00 till close






BAKERY | GARDEN | CHEESE | YOGHURT | EGGS | BEEF | LAMB | PORK



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Croissant Plain  | 38



Croissant with Jam & Matured Gouda   | 64
Freshly baked croissant with homemade preserve & grated matured gouda




Charcuterie Platter Fairview charcuterie served with Picalilli, mustard, onion chutney & a selection of bread   | 185



Pastrami Sandwich Pastrami slices served on rye bread with pickled cucumber, mustard & a crunchy raw side salad   | 100


Gluten Free Open Sandwich (V, GF)   | 90
Toasted gluten free bread topped with hummus, olive tapenade, roasted baby marrows, aubergine, vegan cheese, slow-roasted tomatoes & onion jam





Goatshed's Open Chicken Sandwich     | 95
Grilled chicken slices & crispy Pancetta on toasted farm loaf with fresh tomato, kale, feta & aioli

Duck Liver Pâté   | 115
Free range duck liver pâté served with White rock figs cheese, knacker bread, cranberry chutney & pickled cucumber

Baked Camembert *Perfect for sharing*    | 125
Baked Camembert with chilli, almonds, cranberries, rosemary served with buttery crouton fingers

Baked Fondue for 2 (V) Baked cheese fondue served with homemade pickles, roasted cauliflower & baby potatoes   | 135

Add Tender steak slices  | 120

Chef's Platter *Perfect for sharing*     | 295
Chef's showcase of 5 cheeses, cured meats, chutney, preserve & freshly baked breads (*Substitute cured meats for marinated vegetables & pickles for vegetarian option V*)

CHEESE PLATTERS

9h00 till close

Try one or more of our firm favourite cheese platters paired with homemade preserves, served with a selection of freshly baked breads & butter



Traditional Platter | 150

Traditional selection of cow and goats' milk cheeses

Traditional Brie	Traditional Camembert	Traditional Chevin	Matured Cheddar	Cambazola
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Cow's Only | 140

Our goats were not too keen on this selection but due to some demand we had to provide a selection made up of only 100% cows' milk cheeses

Traditional Brie	Traditional Camembert	Cream Cheese Black Pepper	Cream Cheese Sweet Chilli	White Rock with glazed figs
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Goat Stampede | 165

A full force of 100% goats' milk cheeses

Traditional Chevin	Goats Camembert	Crottin	Chevre Roue	Chevin with Black Pepper & Paprika
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Finest & Funky | 165

Finest artisanal cheeses with the funkiest attitudes all on one platter

Roydon	Chevre Roue	Brie de Roche	St. Louis	De Leeuwen
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Paarl Rockers | 150

The real stand-out "Rockers" of the family. Big on character & flavour

Blue Rock	White Rock with Cranberries	Chevin with Garlic & Herbs	Cream Cheese with Spanish Chilli	Roydon
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Spiralling Tower | 150

Inspired by our very own Goat Tower, standing tall & proud

Blue Tower	Goats Camembert	Traditional Brie	Cream Cheese Tomato & Herb	Chevin Traditional
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Don't Feel so Blue | 150

A selection of Blue style cheeses to cheer up any palate on any day

Botham Blue	Cambazola	Blue Rock	Blue Tower	De Leeuwen
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Dairy-Free Selection (Ve, DF) | 165

A selection of 4 dairy-free cheeses served with homemade vegan preserves, Piccalilli & cracker bread

Choose Your Own Cheese Platter | 185

Ask your server for a cheese order form to select your own 7 cheeses. Served with a bread selection, preserves & butter

PIZZAS & SALADS

12h00 till close







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PIZZAS

Our baker created a speciality sourdough (48 hour matured) perfect for baking with a tomato base & a combination of cheese including Fior di Latte

Garlic, Olive Oil & Herbs (Ve) <i>No tomato base</i>		80
Three Cheeses (V)		115
Beef		140
Pork		140
Mushroom (V)		140
<i>Substitute sourdough base for a gluten-free base</i>		15

SALADS & HARVEST BOWLS

Greek Style Salad (V)		85
Feta, tomato, cucumber, olives, pickled red onions served with herb pesto crostinis		
Raw Style Vegetable Salad (Ve, DF, GF)		90
Thinly sliced broccoli, cabbage, radish, kale & spinach with pickled cauliflower, beetroot, toasted seeds & citrus dressing		
Grain Harvest Bowl with Vegetables (Ve)		95
<i>Contains sesame & nuts</i>		
Bulgur wheat & quinoa bowl with Tahini dressing, avocado, roasted vegetables, toasted seed & nut mix		

ADD	to any salad/harvest bowl:	
	Spiced Paneer	38
	Grilled Chicken Strips	44
	Pesto Beef Slices	48



MAINS

12h00 till close

We are so proud of our herd that consist of Red Angus cattle, Dohne Merino sheep, Saanen goats & a happy bunch of pigs.

Our pigs dine on all our fruit & vegetable trimmings from the kitchen while our 500 Saanen goats produce enough milk to keep producing our award-winning cheeses.



Beef Cut of the Day (GF)

🍴 | SQ

Our butcher's choice of beef cut served with double fried chips, homemade pickles & mushroom sauce

Beef Burger Our butcher's prime 150g beef patty served on soft bun with tomato, pickled cucumber, double fried chips & paprika aioli

🍴🍴🍴 | 140

Fairview Curry

| SQ

Due to the availability restrictions of our own meat supply we offer a daily curry served with Basmati rice, labneh, condiments & homemade flat bread

Vegan Cauliflower & Coconut Curry (Ve, GF)

| 165

Aromatic and mild curry served with Basmati Rice, condiments, coconut yoghurt, poppadum & fresh coriander

Creamy Chicken, Spinach & Parmesan (GF)

🍴🍴 | 165

Chicken breast in a creamy spinach and Parmesan sauce served with broccolli, crushed baby potatoes, sun-dried tomatoes & pickled beets

Tagliatelle Egg Pasta

- Tomato, aubergine, capers, basil & feta garnish (V)
- Lamb neck ragout with mushrooms & feta garnish

🍴🍴🍴 | 165

Gluten-free pasta is available on request

Please book for our Sunday roast lunch specials in advance

Sunday Roast Lunch

| SQ

Our butcher's roast of the day served with golden potatoes, cauliflower gratin, vegetables & gravy

Sunday Vegan Lunch

| 195

Roasted cauliflower steak served with golden potatoes, lentil loaf, spinach, vegetables, vegan crackling & gravy

DESSERTS

Enjoy a little something sweet. Our cakes are freshly baked.



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Baked Cheesecake with Berry Compote

  | 65

We use Fairview's cream cheese for this recipe. Give it a try!

Crème Brulée

| 60

Made Using Fairview's Double Thick Cream

Goatshed's Tiramisu

   | 70

Chocolate & Pecan Nut Brownie

| 70

Chef's Dessert Selection *perfect to share*

| 95

Affogato (GF)

| 50

Non-Dairy Vegan Ice Creams (DF, Ve)

| 65

2 Scoops

Ask your server for available flavours

BEVERAGES

Bio-friendly straws on request.



HOT

Espresso	
Single	24
Double	30

Americano	30
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Cortado	32
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Cappuccino	32
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Flat White	32
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Café Latte	34
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Mocha	34
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Babyccino	36
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Almond / Oat Milk	10
Try it with any of our hot beverages	10

Hot Chocolate	30
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Tea	
Rooibos, Ceylon, Earl Grey	26
Green Tea, Chai	28

Rooibos Cappuccino	32
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Rooibos Latte	34
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COLD

Water - Still 1L	25
Water - Sparkling 1L	30

Fruit Juice 250ml	30
Medley of Fruits, Orange, Mango & Orange, Berry	

Fresh Pressed Juices	
Orange juice	40
Orange, apple & ginger	42
Beetroot, apple, cucumber, pineapple	45

Smoothie	42
Yoghurt, berry, banana & Fynbos honey	

Fruit Cordials	30
Mixed Berry, Lemonade with mint & ginger. Served with 250ml sparkling water	

Homemade Lemon Ice Tea	28
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Lime & Soda	32
Appletiser / Grapetiser	32
Soft Drinks	28
Barker & Quin Tonic	24
Ginger Ale	24

Iced Latte	36
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BREWERY

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



CBC Lager	300ml 38
	500ml 50
CBC Amber Weiss	300ml 40
	500ml 52

BEERS & CIDERS

CBC Lager Lite	340ml 38
CBC Pilsner	340ml 46
CBC Raspberry Weiss	340ml 42
Rekorderlig Cider	500ml 62
<i>Ask server for available flavours</i>	
Devil's Peak Zero to hero (0% alcohol)	330ml 38

SPIRITS

Grappa Muscato	25ml 64
Wilderer Fynbos Gin	Single 55
Rogue Apple Pie Moonshine	Single 55
Withington Voorkamer Potstilled Brandy	Single 55

WINTER WARMERS

Goatshed's Hot Mulled Wine with orange, star anise & cinnamon	250ml 65
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WINE COCKTAILS

Please ask server for available wine inspired cocktails

FAIRVIEW FARM CIRCLE OF LIFE

The Goatshed Restaurant sits at the heart of Fairview Wine Estate and supports all food, beverage, environmental and social aspects where possible. This 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.

