



GOATSHED

at **FAIRVIEW**

VIEW OUR MENU &
BOOK YOUR TABLE ONLINE

TO BOOK A TABLE ONLINE

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

OPENING HOURS

Monday to Sunday
09h00 to 16h30

(Kitchen closes at 16h00)

Public & School Holidays (WCED)
OPEN

(Closed 25 December & 1 January)

For more information on
upcoming events, visit our website

+27 (0)21 863 3609
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www.fairview.co.za



WE'RE DELIGHTED TO SERVE YOU AT GOATSHED

Over the past 20 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

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, sesame, dairy & eggs.

OUR DISHES ARE INSPIRED BY OUR OWN QUALITY PRODUCE 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 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 tea, delicious condiments, old-fashioned jams & even the yoghurt in our smoothies!

BREAKFAST

9h00 till 11h00

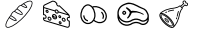
We have 1000 High Line & Lohmann brown chickens that can produce up to 780 eggs per day. The eggs get distributed between the restaurant, bakery & deli. Fresher than that is hard to find.

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


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

 | 150

Fried / scrambled eggs with bacon, boerewors, tomato relish served with toasted Panini, butter & preserve

Yoghurt & Granola (V)

 | 98

Double cream yoghurt with super food granola mix (contains chia seeds, goji berries & nuts), Fynbos honey & fresh seasonal fruit

Nutty Oats (V)

| 94

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)

 | 140

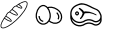
Scrambled free roaming hens' eggs served on freshly baked Rye bread, cream cheese, smashed avocado & spinach

Mushrooms on Farm Loaf & Brie (V)

 | 144

Mushroom ragout served on toasted farm loaf with baby herb mix, Brie & roasted tomatoes

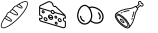
Goatshed's Pastrami Benedict

 | 160

2 Poached eggs with beef Pastrami* served on toasted Mosbolletjie with Hollandaise sauce

**Substitute Pastrami for wilted spinach & mushrooms for vegetarian option*

Goatshed's Croque Madame

 | 134

Bacon*, matured Cheddar & Dijon mustard Béchamel baked on toasted farm loaf with a fried egg

**Substitute bacon for roasted courgette & marinated aubergine for vegetarian option*

KIDDIES

Available for children under the age of 12

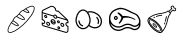


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BREAKFAST



Kiddies All Day Farm Breakfast

| 54

Scrambled eggs served with toasted farm bread, fresh tomato and grated cheddar

- add bacon

28

- add Boerewors

30

Croissant French Toast with Fresh Fruit & Fynbos Honey

| 66

TOASTIES



Toasted Cheese

| 42

Toasted Cheese & Tomato

| 44

Toasted Ham & Cheese

| 46

Toasted Ham, Cheese & Tomato

| 48

- add chips

36

- add fresh fruit

36

MAINS



Mini Cheese & Pastrami Plate

| 80

Cheddar, beef Pastrami, cherry tomatoes, selection of fruit, vegetables & freshly baked bread

Macaroni & Cheese

| 65

Fairview Boerewors with chips & homemade tomato sauce

| 70

Crumbed Chicken Breast Strips with chips & homemade tomato sauce

| 70

Smashed Beef Burger with chips & homemade tomato sauce

| 70

Margherita Pizza

| 70

DESSERT



Vanilla Ice Cream & Chocolate Sauce 2 scoops, chocolate sauce served aside

| 50

Chocolate & Pecan Nut Brownie with vanilla ice cream

| 60

Fruit Plate

| 50

EAT ALL DAY

9h00 till close



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Croissant Plain

 | 42

Croissant with Jam & Matured Gouda

Freshly baked croissant with homemade preserve & grated matured Gouda

 | 68

Charcuterie Platter

Fairview charcuterie served with Picalilli, mustard, onion chutney & a selection of breads

 | 198

Pastrami Sandwich

Pastrami slices served on Rye bread with pickled cucumber, mustard & a crunchy raw side salad

 | 132

Gluten Free Open Sandwich (V, GF)

Toasted gluten free bread topped with hummus, olive tapenade, roasted baby marrows, aubergine, vegan cheese, slow-roasted tomatoes & onion jam

 | 132

Goatshed's Open Chicken Sandwich

Chicken strips in mango atchar aioli, crispy pancetta on toasted farm loaf with fresh tomato & feta

 | 136

Duck Liver Pâté

Free range duck liver pâté served with White Rock with glazed figs cheese, breads, chutney & pickled cucumber

 | 126

Chef's Platter - *Perfect for sharing*

Chef's showcase of 5 cheeses, cured meats, chutney, preserve & freshly baked breads

 | 335

CHEESE

9h00 till close

We absolutely LOVE cheese and have selected some of the cheesiest dishes for you to enjoy.

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Cheese Croquettes - *Perfect for sharing (V)*

Matured cheddar, mozzarella & cream cheese croquettes served with smoked chilli sauce

 | 126

Baked Camembert - *Perfect for sharing (V)*

Oozy Camembert baked inside a Ciabatta served with onion preserve & herb pesto

 | 130

Fried Brie - *Perfect for sharing (V)*

Phyllo pastry covered & fried Brie served with a seasonal pear & pecan nut salad

 | 130

Brie & Bacon Sandwich

French toast style Brie & bacon sandwich served with pickled cabbage salad & tomato relish

 | 162

Non-dairy Plant-based Cheese Selection (Ve, DF)

A selection of 4 plant-based Fairview cheeses served with homemade vegan preserves, pickles, olive oil & freshly baked bread

 | 200

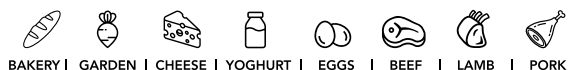
Choose Your Own Cheese Platter (V)

Please select 7 cheeses from the provided order form. Served with freshly baked bread, preserves & butter.

 | 200

PIZZAS & SALADS

12h00 till close



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PIZZAS

Our baker created a speciality sourdough (48 hour matured) perfect for baking with the following toppings:

Garlic, Olive Oil & Herbs with Fairview Labneh (V)		94
Margherita (V)		132
Ham & Mushroom		162
Brie, Artichoke & Caramelized Onion (V)		172
Bacon & Feta		172
Creamy Feta & Spinach		172
Salami, Olives, Peppadews & Paprika Cream Cheese		180
Sweet Chilli Chicken, Peppers & Cream Cheese		186
Pulled Lamb, Marinated Feta & Mint Yogurt		198

SALADS

Farm Salad (V)		100
Baby salad leaves with roasted vegetables, fresh fruit, cucumber, cherry tomatoes, house dressing & cream cheese crostini		
Raw Style Vegetable Salad (Ve, DF, GF)		100
Thinly sliced broccoli, cabbage, radish, kale & spinach with pickled cauliflower, beetroot, toasted seeds & citrus dressing		
Harvest Grain Salad (Ve, DF)		118
Quinoa & bulgur wheat salad with roasted vegetables, toasted seeds & avocado with a Tahini dressing		

ADD

to any salad/harvest bowl:

Spiced Paneer	50
Marinated Chicken Strips	60
Springbok Stir-fry	70

BURGERS

Delicious patties & bacon from our butcher, soft & fresh buns from our bakery, free roaming hens' eggs for our homemade aioli, cheese & dairy for our sauces.....Go on, give it a try



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Our butcher's 100% pure Angus beef patty (180g), grilled medium and served on a soft bun with garnish, tomato, pickled cucumber & a choice of double-fried chips or fresh garden salad

Beef Burger

Topped with homemade tomato relish & paprika aioli

| 170

Cheese Burger

Topped with melted cheddar and served with paprika aioli

| 180

Beef Mushroom Burger

Topped with fried mushroom & onion compote and served with a mushroom sauce on the side

| 190

Bacon & Avocado Burger

Topped with oak-smoked bacon, smashed avocado and served with paprika aioli

| 198

Cheese Steak Roll & Chips

Matured Gouda & mozzarella topped beef steak slices served on a soft bun with tomato, pickled cucumber, garnish, double-fried chips & aioli

| 190

Try our plant-based burger with Fairview's non-dairy mozzarella

Served with a choice of double-fried chips or a fresh garden salad

Vegan Chickpea & Mushroom Burger

Crumbed chickpea & mushroom patty on a soft bun with garnish, tomato relish, pickled cucumber & vegan mayo

| 170

Add plant-based mozzarella

| 30

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 poducing our award-winning cheeses.



Hearty Homemade Soup

Hearty homemade soup served with herb pesto crostini

Soup Vegan - Small Large	70 90
Soup Meat - Small Large	90 110

Smoked Trout & Cottage Cheese Quiche

   | 152

A great "light" lunch option served with a side raw vegetable style salad

Chicken & Mushroom Pie

   | 168

Creamy chicken & mushroom pie served with mashed potatoes, glazed vegetables, spinach & Parmesan sauce

Hearty Beef Pie

  | 178

Beef shin pie served with double fried chips, roasted vegetables & gravy

Vegan Vegetable & Coconut Curry (Ve, GF)

| 190

Aromatic vegetable & chickpea curry served with Basmati rice, coconut yoghurt, poppadum & fresh coriander

Tagliatelle Egg Pasta

- Tomato, aubergine, courgette, capers, basil & feta garnish (V)	172
- Lamb shoulder ragout with mushrooms & feta garnish	   198

Lamb Curry

 | 272

Fragrant lamb shoulder curry served with Basmati rice, condiments, labneh, fresh coriander & poppadum

Beef Sirloin & Chips

  | 272

Tender beef sirloin (300g) served with double-fried chips, pickled cauliflower & mushroom sauce

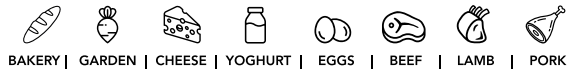
Sunday Roast Lunch

| SQ

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

DESSERTS

Enjoy something sweet. Our cakes are freshly baked.



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Baked Cheesecake with Berry Compote

 | 76

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

Crème Brûlée

| 72

Chocolate & Pecan Nut Brownie

| 82

Chef's Dessert Selection - *Perfect for sharing*

| 130

Peppermint Crisp Tart

| 82

Affogato (GF)

| 62

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.

