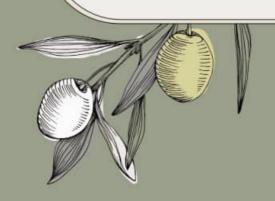
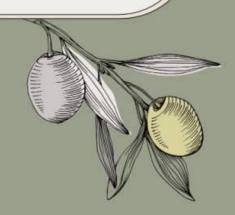


VIEW OUR MENU & BOOK YOUR TABLE ONLINE



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 17h00

(Kitchen closes at 16h30)

Public & School Holidays (WCED) OPEN

(Closed 25 December & 1 January)

For more information on upcoming events, visit our website

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



WE'RE DELIGHTED TO SERVE YOU AT GOATSHED

Over the past 21 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.

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

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. 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.

Any substitutions for Gluten Free Bread R15



Farm Breakfast Fried / scrambled eggs with bacon, boerewors, tomato relish served with toasted Panini, butter & preserve	I	160
Yoghurt & Granola (V) Double cream yoghurt with super food granola mix (contains chia seeds, goji berries & nuts), Fynbos honey & fresh seasonal fruit	1	95
Nutty Oats (V) Almond & Oat milk cooked oats with nut butter, banana, hint of cinnamon & honey* (* Remove honey for a vegan option)	l	95
Scrambled Egg on Rye with Avocado (V) Scrambled free roaming hens' eggs served on freshly baked Rye bread, cream cheese, smashed avocado & spinach - Add smoked trout 60g	l	1 45 65
Mushrooms on Farm Loaf & Brie (V) Mushroom ragout served on toasted farm loaf with baby herb mix, Brie & roasted tomatoes	I	145
Goatshed's Benedict 2 Poached eggs on toasted mosbolletjie with Hollandaise sauce - Spinach & Mushroom (V) - Beef Pastrami - Smoked trout		150 160 175
Goatshed's Croque Madame 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)	l	135

KIDDIES

Available for children under the age of 12.

Any substitutions for Gluten Free Bread R15



BREAKFAST

DILAKTAST	
Kiddies All Day Farm Breakfast Scrambled eggs served with toasted farm bread, fresh tomato and grated cheddar - Add bacon - Add Boerewors	30 30
Croissant French Toast with Fresh Fruit & Fynbos Honey	65
TOASTIES Toasted Cheese Toasted Cheese & Tomato Toasted Ham & Cheese Toasted Ham, Cheese & Tomato - Add chips - Add fresh fruit	45 48 48 52 36 36
MAINS	
Mini Cheese & Pastrami Plate Cheddar, beef Pastrami, cherry tomatoes, selection of fruit, vegetables & freshly baked bread	80
Macaroni & Cheese	65
Boerewors with chips & homemade tomato sauce	70
Crumbed Chicken Breast Strips with chips & homemade tomato sauce Smashed Beef Burger with chips & homemade tomato sauce Margherita Pizza Meatballs & Mashed Potatoes	70 70 70 70
DESSERT Vanilla Ice Cream & Chocolate Sauce 2 scoops, chocolate sauce served aside Chocolate & Pecan Nut Brownie with vanilla ice cream Fruit Plate	50 60 50

EAT ALL DAY

9h00 till close

Any substitutions for Gluten Free Bread R15



Croissant Plain	45
Croissant with Jam & Matured Gouda Freshly baked croissant with homemade preserve & grated matured Gouda	70
Charcuterie Platter Fairview charcuterie served with Picalilli, mustard, onion chutney & a selection of breads	205
Pastrami Sandwich Pastrami slices served on Rye bread with pickled cucumber, mustard & a crunchy raw side salad	135
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	135
Goatshed's Open Chicken Sandwich Chicken strips in mango atchar aïoli, crispy pancetta on toasted farm loaf with fresh tomato & feta	140
Duck Liver Pâté Free range duck liver pâté served with White Rock with glazed figs cheese, breads, chutney & pickled cucumber	130
Cured Fish Plate Smoked trout, creamed pickled herring, smoked peppered mackerel served with toast, butter, capers, dill yoghurt & pickled onions	195
Chef's Platter - Perfect for sharing Chef's showcase of 5 cheeses, cured meats, chutney, preserve & freshly baked breads	345

CHEESE

9h00 till close

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

Any substitutions for Gluten Free Bread R15



Cheese Croquettes - Perfect for sharing (V) Matured cheddar, mozzarella & cream cheese croquettes served with smoked chilli sauce	125
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 nectarine & pecan nut salad	130
Brie & Bacon Sandwich French toast style Brie & bacon sandwich served with pickled cabbage salad & tomato relish	165

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

Choose Your Own Cheese Platter (V)

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

PIZZAS & SALADS

12h00 till close

Any substitutions for Gluten Free Bread R15



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)	95
Margherita (V)	135
Ham & Mushroom	165
Brie, Artichoke & Caramelized Onion (V)	175
Bacon & Feta	175
Creamy Feta & Spinach (V)	175
Salami, Olives, Peppadews & Paprika Cream Cheese	185
Sweet Chilli Chicken, Peppers & Cream Cheese	190
Pulled Lamb, Marinated Feta & Mint Yogurt	200
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)	110
Thinly sliced broccoli, cabbage, radish, baby leaves, garden greens with pickled cauliflower, beetroot, toasted seeds & citrus dressing	
Greek Style Salad	80 / 120
Small / Large	
Harvest Grain Salad (Ve, DF)	125
Quinoa & bulgur wheat salad with roasted vegetables, toasted seeds & avocado with a Tahini dressing	
ADD to any salad/harvest bowl:	
Spiced Paneer (V) (spice contains Gluten) Marinated Chicken Strips	50 60
Smoked Peppered Mackerel	60
Smoked Trout 60g	65

70

Springbok Stir-fry

BURGERS

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

Any substitutions for Gluten Free Bread R15



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 aïoli	175
Cheese Burger Topped with melted cheddar and served with paprika aïoli	185
Beef Mushroom Burger Topped with fried mushroom & onion compote and served with a mushroom sauce on the side	195
Bacon & Avocado Burger Topped with oak-smoked bacon, smashed avocado and served with paprika aïoli	205
Cheese Steak Roll & Chips Matured Gouda & mozzarella topped beef steak slices served on a soft bun with tomato, pickled cucumber, garnish, double-fried chips & aïoli	195
Try our plant-based burger with Fairview's non-dairy mozza Served with a choice of double-fried chips or a fresh garden salad	arella
Vegan Chickpea & Mushroom Burger Crumbed chickpea & mushroom patty on a soft bun with garnish,	175

tomato relish, pickled cucumber & vegan mayo - Add plant-based mozzarella

Pulled Pork Burger | 175

Pulled Pork on a soft bun with garnish, tomato & pickled cucumber served with double-fried chips or fresh garden salad

30

- Add fried egg 15

MAINS

12h00 till close

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.

Any substitutions for Gluten Free Bread R15



Smoked Trout & Cottage Cheese Quiche A great "light" lunch option served with a side raw vegetable style salad	155
Chicken & Mushroom Pie Creamy chicken & mushroom pie served with mashed potatoes, glazed vegetables, spinach & Parmesan sauce	170
Hearty Beef Pie Beef shin pie served with double fried chips, roasted vegetables & gravy	180
Cape Malay Style Vegan Curry (Ve, GF) Aubergine, potato, spring greens & bean curry served with Basmati rice, poppadum, tomato sambal & fresh coriander	190
Fresh Pasta	
Tagliatelle (Egg free) with tomato, aubergine, courgette, capers & feta garnish (V)	180
Linguini with chicken strips, cherry tomatoes, baby marrows, creamy pesto sauce, Parmesan garnish	185
Cassarecce with beef meatballs in rich tomato sauce with peppadews, olives, herb & feta garnish	190
Tagliatelle with Lamb shoulder ragout, mushrooms & feta garnish	205
Lamb Curry Fragrant lamb shoulder curry served with Basmati rice, condiments, labneh, fresh coriander & poppadum	280
Beef Sirloin & Chips Tender beef sirloin (300g) served with double-fried chips, onion ring & mushroom sauce	280
Sunday Roast Lunch Roast of the day served with mashed potatoes, cauliflower gratin, seasonal vegetables & gravy	SQ

DESSERTS

Enjoy someting sweet. Our cakes are freshly baked.





Baked Cheesecake with Berry Compote We use Fairview's cream cheese for this recipe. Give it a try!	70
Crème Brulée	65
Chocolate & Pecan Nut Brownie (contains nuts)	65
Chef's Dessert Selection - Perfect for sharing	130
Peppermint Crisp Tart	75
Orange & Almond Cake (GF) Served with whipped cream	80
Trio of Sorbet (Ve, DF, GF) Ask waiter for available flavours	90
Affogato (GF)	55

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.

