



# GOATSHED

*at* FAIRVIEW

VIEW OUR MENU &  
BOOK YOUR TABLE ONLINE



#### TO BOOK A TABLE ONLINE

Go to [fairview.co.za](http://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

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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.

*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

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 | 160

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

## Yoghurt & Granola (V) | 95

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

## Nutty Oats (V) | 95

Almond & Oat milk cooked oats with nut butter, banana, hint of cinnamon & honey\*

(\* Remove honey for a vegan option)

## Scrambled Egg on Rye with Avocado (V) | 145

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

- Add smoked trout 60g 65

## Mushrooms on Farm Loaf & Brie (V) | 145

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

## Goatshed's Benedict

2 Poached eggs on toasted mosbolletjie with Hollandaise sauce

- Spinach & Mushroom (V) 150

- Beef Pastrami 160

- Smoked trout 175

## Goatshed's Croque Madame | 135

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.

Any substitutions for Gluten Free Bread R15



## BREAKFAST

**Kiddies All Day Farm Breakfast** | 55

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

- Add bacon | 30

- Add Boerewors | 30

**Croissant French Toast with Fresh Fruit & Fynbos Honey** | 65

## TOASTIES

**Toasted Cheese** | 45

**Toasted Cheese & Tomato** | 48

**Toasted Ham & Cheese** | 48

**Toasted Ham, Cheese & Tomato** | 52

- 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

**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

**Meatballs & Mashed Potatoes** | 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

*Any substitutions for Gluten Free Bread R15*



<b>Croissant Plain</b>	45
<b>Croissant with Jam &amp; Matured Gouda</b> Freshly baked croissant with homemade preserve & grated matured Gouda	70
<b>Charcuterie Platter</b> Fairview charcuterie served with Picalilli, mustard, onion chutney & a selection of breads	205
<b>Pastrami Sandwich</b> Pastrami slices served on Rye bread with pickled cucumber, mustard & a crunchy raw side salad	135
<b>Gluten Free Open Sandwich (V, GF)</b> Toasted gluten free bread topped with hummus, olive tapenade, roasted baby marrows, aubergine, vegan cheese, slow-roasted tomatoes & onion jam	135
<b>Goatshed's Open Chicken Sandwich</b> Chicken strips in mango atchar aioli, crispy pancetta on toasted farm loaf with fresh tomato & feta	140
<b>Duck Liver Pâté</b> Free range duck liver pâté served with White Rock with glazed figs cheese, breads, chutney & pickled cucumber	130
<b>Cured Fish Plate</b> Smoked trout, creamed pickled herring, smoked peppered mackerel served with toast, butter, capers, dill yoghurt & pickled onions	195
<b>Chef's Platter - Perfect for sharing</b> 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)**

| 125

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

## **Baked Camembert - *Perfect for sharing* (V)**

| 130

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

## **Fried Brie - *Perfect for sharing* (V)**

| 130

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

## **Brie & Bacon Sandwich**

| 165

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

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## **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:

<b>Garlic, Olive Oil &amp; Herbs with Fairview Labneh (V)</b>	95
<b>Margherita (V)</b>	135
<b>Ham &amp; Mushroom</b>	165
<b>Brie, Artichoke &amp; Caramelized Onion (V)</b>	175
<b>Bacon &amp; Feta</b>	175
<b>Creamy Feta &amp; Spinach (V)</b>	175
<b>Salami, Olives, Peppadews &amp; Paprika Cream Cheese</b>	185
<b>Sweet Chilli Chicken, Peppers &amp; Cream Cheese</b>	190
<b>Pulled Lamb, Marinated Feta &amp; Mint Yogurt</b>	200

## SALADS

<b>Farm Salad (V)</b>	100
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Baby salad leaves with roasted vegetables, fresh fruit, cucumber, cherry tomatoes, house dressing & cream cheese crostini

<b>Raw Style Vegetable Salad (Ve, DF, GF)</b>	110
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Thinly sliced broccoli, cabbage, radish, baby leaves, garden greens with pickled cauliflower, beetroot, toasted seeds & citrus dressing

<b>Greek Style Salad</b>	80 / 120
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Small / Large

<b>Harvest Grain Salad (Ve, DF)</b>	125
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Quinoa & bulgur wheat salad with roasted vegetables, toasted seeds & avocado with a Tahini dressing

<b>ADD</b>	to any salad/harvest bowl:	
	<b>Spiced Paneer (V)</b> <i>(spice contains Gluten)</i>	50
	<b>Marinated Chicken Strips</b>	60
	<b>Smoked Peppered Mackerel</b>	60
	<b>Smoked Trout 60g</b>	65
	<b>Springbok Stir-fry</b>	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*

*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** | 175

Topped with homemade tomato relish & paprika aioli

**Cheese Burger** | 185

Topped with melted cheddar and served with paprika aioli

**Beef Mushroom Burger** | 195

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

**Bacon & Avocado Burger** | 205

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

**Cheese Steak Roll & Chips** | 195

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

**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** | 175

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

- Add plant-based mozzarella 30

**Pulled Pork Burger** | 175

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

- 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 producing our award-winning cheeses.*

*Any substitutions for Gluten Free Bread R15*



## Smoked Trout & Cottage Cheese Quiche | 155

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

## Chicken & Mushroom Pie | 170

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

## Hearty Beef Pie | 180

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

## Cape Malay Style Vegan Curry (Ve, GF) | 190

Aubergine, potato, spring greens & bean curry served with Basmati rice, poppadum, tomato sambal & fresh coriander

### 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 | 280

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

## Beef Sirloin & Chips | 280

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

## Sunday Roast Lunch | SQ

Roast of the day served with mashed potatoes, cauliflower gratin, seasonal vegetables & gravy

# DESSERTS

Enjoy something sweet. Our cakes are freshly baked.



**Baked Cheesecake with Berry Compote** | 70

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

**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)** | 80

Served with whipped cream

**Trio of Sorbet (Ve, DF, GF)** | 90

Ask waiter for available flavours

**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.

