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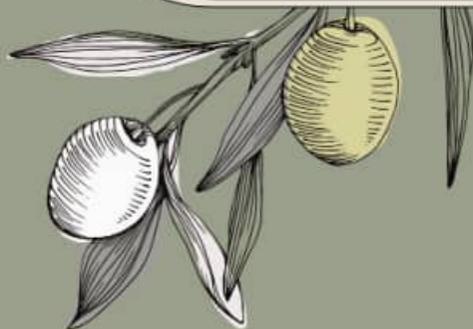
GOATSHED

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



WE'RE DELIGHTED TO SERVE YOU AT GOATSHED

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

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.



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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 R20



Farm Breakfast | 165

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) | 98

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) | 150

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

- Add smoked trout 60g | 70

Mushrooms on Farm Loaf & Brie (V) | 150

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) | 155

- Beef Pastrami | 165

- Smoked trout | 180

Goatshed's Croque Madame | 140

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 R20



BREAKFAST

Kiddies All Day Farm Breakfast	60
Scrambled eggs served with toasted farm bread, fresh tomato and grated cheddar	
- Add bacon	35
- Add Boerewors	35
Croissant French Toast with Fresh Fruit & Fynbos Honey	70

TOASTIES

Toasted Cheese	48
Toasted Cheese & Tomato	50
Toasted Ham & Cheese	52
Toasted Ham, Cheese & Tomato	54
- Add chips	38
- Add fresh fruit	38

MAINS

Mini Cheese & Pastrami Plate	85
Cheddar, beef Pastrami, cherry tomatoes, selection of fruit, vegetables & freshly baked bread	
Macaroni & Cheese	70
Boerewors with chips & homemade tomato sauce	75
Crumbed Chicken Breast Strips with chips & homemade tomato sauce	75
Smashed Beef Burger with chips & homemade tomato sauce	75
Margherita Pizza	75
Meatballs & Mashed Potatoes	75

DESSERT

Vanilla Ice Cream & Chocolate Sauce 2 scoops, chocolate sauce served aside	55
Chocolate & Pecan Nut Brownie with vanilla ice cream	65
Fruit Plate	55

EAT ALL DAY

9h00 till close

Any substitutions for Gluten Free Bread R20



Croissant Plain	50
Croissant with Jam & Matured Gouda Freshly baked croissant with homemade preserve & grated matured Gouda	75
Charcuterie Platter Fairview charcuterie served with Picalilli, mustard, onion chutney & a selection of breads	210
Pastrami Sandwich Pastrami slices served on Rye bread with pickled cucumber, mustard & a crunchy raw side salad	140
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	140
Goatshed's Open Chicken Sandwich Chicken strips in mango atchar aioli, crispy pancetta on toasted farm loaf with fresh tomato & feta	145
Duck Liver Pâté Free range duck liver pâté served with White Rock with glazed figs cheese, breads, chutney & pickled cucumber	135
Cured Fish Plate Smoked trout, creamed pickled herring, smoked peppered mackerel served with toast, butter, capers, dill yoghurt & pickled onions	200
Chef's Platter - <i>Perfect for sharing</i> Chef's showcase of 5 cheeses, cured meats, chutney, preserve & freshly baked breads	350

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 R20



Cheese Croquettes - Perfect for sharing (V) | 130

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

Baked Camembert - Perfect for sharing (V) | 135

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

Fried Brie - Perfect for sharing (V) | 135

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

Brie & Bacon Sandwich | 170

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

Non-dairy Plant-based Cheese Selection (Ve, DF) | 210

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) | 210

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 R20



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)	100
Margherita (V)	140
Ham & Mushroom	170
Brie, Artichoke & Caramelized Onion (V)	180
Bacon & Feta	180
Creamy Feta & Spinach (V)	180
Salami, Olives, Peppadews & Paprika Cream Cheese	190
Sweet Chilli Chicken, Peppers & Cream Cheese	195
Pulled Lamb, Marinated Feta & Mint Yogurt	205

SALADS

Farm Salad (V)	105
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Baby salad leaves with roasted vegetables, fresh fruit, cucumber, cherry tomatoes, house dressing & cream cheese crostini

Raw Style Vegetable Salad (Ve, DF, GF)	115
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Thinly sliced broccoli, cabbage, radish, baby leaves, garden greens with pickled cauliflower, beetroot, toasted seeds & citrus dressing

Greek Style Salad	85 / 125
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Small / Large

Harvest Grain Salad (Ve, DF)	130
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Quinoa & bulgur wheat salad with roasted vegetables, toasted seeds & avocado with a Tahini dressing

ADD	to any salad/harvest bowl:	
	Spiced Paneer (V) <i>(spice contains Gluten)</i>	55
	Marinated Chicken Strips	65
	Smoked Peppered Mackerel	65
	Smoked Trout 60g	70
	Springbok Stir-fry	75

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 R20



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 | 180

Topped with homemade tomato relish & paprika aioli

Cheese Burger | 190

Topped with melted cheddar and served with paprika aioli

Beef Mushroom Burger | 200

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

Bacon & Avocado Burger | 210

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

Cheese Steak Roll & Chips | 200

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 | 180

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

- Add plant-based mozzarella 32

Pulled Pork Burger | 180

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

- Add fried egg 16

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 R20



Smoked Trout & Cottage Cheese Quiche | 160

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

Chicken & Mushroom Pie | 175

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

Hearty Beef Pie | 185

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

Cape Malay Style Vegan Curry (Ve, GF) | 195

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) | 185

Linguini with chicken strips, cherry tomatoes, baby marrows, creamy pesto sauce, Parmesan garnish | 190

Cassarecce with beef meatballs in rich tomato sauce with peppadews, olives, herb & feta garnish | 195

Tagliatelle with Lamb shoulder ragout, mushrooms & feta garnish | 210

Lamb Curry | 295

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

Beef Sirloin & Chips | 295

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.



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| Baked Cheesecake with Berry Compote
We use Fairview's cream cheese for this recipe. Give it a try! | 72 |
| Crème Brulée | 68 |
| Chocolate & Pecan Nut Brownie <i>(contains nuts)</i> | 69 |
| Chef's Dessert Selection - <i>Perfect for sharing</i> | 135 |
| Peppermint Crisp Tart | 78 |
| Orange & Almond Cake (GF)
Served with whipped cream | 82 |
| Trio of Sorbet (Ve, DF, GF)
Ask waiter for available flavours | 95 |
| Affogato (GF) | 58 |

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.

