



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 16h30

(Kitchen closes at 16h00)

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



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

09h00 till 11h00

Start the day the right way – free range eggs, bacon, avocado, warm super healthy oats or freshly baked croissant.

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

Any substitutions for gluten free bread R20



Croissant & Scrambled Egg | 95

Freshly baked croissant topped with 3 egg scramble, matured cheddar & chive garnish

Nutty Oats | 95

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

(* Remove honey for a vegan option)

Yoghurt & Granola (V) | 100

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

Farm Breakfast | 165

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

Scrambled Egg on Rye with Avocado (V) | 150

Scrambled eggs served on freshly baked Rye bread, cream cheese, smashed avocado & spinach

Vegetarian Farm Breakfast (V) | 165

Fried / Poached eggs with mushrooms, brie, grilled tomato, sautéed potatoes & spinach

Pastrami Benedict | 165

2 Poached eggs with Beef Pastrami & spinach on toasted Mosbolletjie covered with Hollandaise sauce

(substitute Pastrami for fried Button mushrooms - vegetarian option V)

Croissant Madam | 140

Poached / Fried egg on matured cheddar & Gypsy ham baked croissant, mustard & cheese Béchamel sauce

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 | 38 |
| - Add Boerewors | 38 |
| French style toast made with our farm loaf, fresh fruit & honey | 70 |

TOASTIES

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

MAINS

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|---|----|
| 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 |

DESSERT

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|---|----|
| 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 with Jam & Matured Cheddar | 70

Freshly baked croissant with preserve & grated matured cheddar

Charcuterie Platter | 210

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

Pastrami Sandwich | 140

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

Gluten Free Open Sandwich (V, GF) | 140

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 | 145

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

Duck Liver Pâté | 130

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

Chef's Platter - *Perfect for sharing* | 350

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

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



These cheesy dishes are perfect for sharing...

Cheese Croquettes (V) | 130

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

Baked Camembert (V) | 135

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

Fried Brie (V) | 135

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

Honey Baked Goats' Cheese Log | 135

Goats' cheese roulade with nuts, seeds & cranberries, baked with honey & served with toasted crostinis

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:

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| 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

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|---|-----|
| Farm Salad (V) | 105 |
| Baby salad leaves with roasted vegetables, fresh fruit, cucumber, cherry tomatoes, house dressing & cream cheese crostini | |
| Raw Style Vegetable Salad (Ve, DF, GF) | 115 |
| Thinly sliced broccoli, cabbage, radish, baby leaves, garden greens with pickled cauliflower, beetroot, toasted seeds & citrus dressing | |
| Harvest Grain Salad (Ve, DF) | 130 |
| Quinoa & bulgur wheat salad with roasted vegetables, toasted seeds & avocado with a Tahini dressing | |

ADD

Add to any salad/harvest bowl:

| | |
|---|----|
| Spiced Paneer (V) <i>(spice contains Gluten)</i> | 50 |
| Marinated Chicken Strips | 60 |
| Springbok Stir-fry | 70 |

BURGERS

12h00 till close

Delicious patties & bacon from our butcher, soft & fresh buns from our bakery, free range 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 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

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



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

Chicken Parmesan | 195

Crumbed chicken breast served with roasted potatoes, seasonal vegetables & creamy spinach & Parmesan sauce

Vegan Chickpea & Coconut Curry (Ve, GF) | 195

Fragrant chickpea, vegetable & coconut curry served with Basmati rice, poppadum & 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

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, pickled cauliflower & mushroom sauce

HEARTY SOUPS

Small | Large

Tomato, Bean (Ve) 75 | 95

Lightly curried Butternut & Coconut (Ve) 85 | 105

Lamb, Lentil & Potato 95 | 115

Soups are served with olive & herb oil toasted crostinis

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! | 70 |
| Crème Brulée | 70 |
| Chocolate & Pecan Nut Brownie <i>(contains nuts)</i> | 70 |
| Chef's Dessert Selection - <i>Perfect for sharing</i> | 135 |
| Peppermint Crisp Tart | 75 |
| Orange & Almond Cake (GF) Served with whipped cream | 80 |
| Trio of Sorbet (Ve, DF, GF) Ask waiter for available flavours | 95 |
| 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.

