



Taphuis

The Taphuis is a gastro pub-style restaurant which offers sharing plates and light meals in a relaxed environment, overflowing with beautiful country charm.

The menu boasts homegrown food sourced from local farmers and suppliers, prepared with creativity and originality by our Chef Stephen Fraser and his team.





LANZERAC

HOTEL & SPA

Est. 1692 Since

★★★★★



Laphuis

Small Plates

SNACK BOWL

honey glazed nuts, spiced pork crackling, chilli beef sticks

R80

PEAR, POMEGRANATE & BLUE CHEESE SALAD

honey, spiced nuts, rocket, yoghurt dressing, burnt orange

R70

MAPLE & MUSTARD ROAST BABY CARROTS

poached garlic, herb goats cheese, mushrooms, balsamic soil

R65

CAESAR LETTUCE WEDGES

caesar dressing, parmesan, cured bacon, egg yolk, rosemary crouton crumbs

R65

BBQ SKAAPSTERTJIES

apricot, chilli, mustard seeds, chard lemon

R100

CAPE SPICE & GINGER BEER BATTERED HAKE BITES

crushed peas, coriander, beetroot achar, lime mayo

R80

POTATO GNOCCHI

champagne cream, grainy mustard, tomato, pine nuts, parmesan

R75

PRAWN, CHILLI & GINGER FRITTERS

avocado, coriander salad, lemongrass, ginger syrup

R85

DOUBLE FRIED POTATO CUBES

parmesan cheese, spring onions, crisp bacon, buttermilk cream

R55





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Gourmet Pub Plates

FILLET STEAK & CHIPS

*onion rings, whipped egg yolks, smoked bone marrow, mushroom cream, brandy
peppercorn sauce*

R190

SPRINGBOK BOBOTIE

roast stone fruit, fragrant rice, samosa pastry, onion chutney, coconut

R130

MARINATED MUSSEL PASTA

shallots, saffron butter, white wine, parmesan, courgette, wild garlic leaves

R140

TAPHUIS BURGER

bacon mayo, braised brisket, bbq sauce, rocket, tomato, sesame roll

R120

STICKY BEEF SHORT-RIB

butternut, tenderstem broccoli, slaphakskeentjies, guava, sesame

R165

CHICKPEA, MINT & MOZZARELLA FRITTER

spiced carrot mash, sour cream, puffed grains, curry ketchup

R120





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Desserts

WHISKEY, HONEY & RASPBERRY SOUFFLÉ

white chocolate, lavender cream, toasted oats, raspberry compote

R105

TONKA CRÈME BRÛLÉE

honeycomb, strawberry mousse, thyme ice cream

R80

SELECTION OF SOUTH AFRICA'S FINEST CHEESE

savoury biscuits, brioche, preserves, fresh fruit

R220

SALTED CARAMEL FONDANT

hazelnut liquor ice cream, chocolate tuile, salt & sugar nibs

R80

CAPE MALVA PUDDING

crème anglaise, apple, clotted cream ice cream, fudge crumble, gooseberries

R75

LIME CURD SLICE

meringue bark, apricot gel, lime glass, coconut cream

R70

COFFEE PARFAIT

sesame, rum anglaise, milk, whipped ivoire ganache

R75

VEGAN BAKED CHEESECAKE

blueberry jelly, coconut biscuit, blueberry ice cream, orange marshmallow

R90

