



LANZERAC
1692



Craven Lounge

Gourmet Pub

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With an extensive selection of the finest local and international spirits, carefully curated wine list and wide range of craft beers, the Craven Lounge is an ideal spot for pre-dinner drinks and canapés before dining at any of the Estate's eateries.

Inspired by old Victorian gentlemen's clubs and officers' messes, the relaxed environment of the Craven Lounge makes it perfect for informal dining.

The Craven Lounge honours the heritage of the Estate, with Doc Danie Craven and his dog Bliksem frequenting Lanzerac regularly over the years.

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Small Plates

FARRO, SWEET POTATO & APPLE BOWL

fynbos honey, kale, macadamia nuts, dried cranberries, parmesan

R 75

ROAST BEETROOT & GOATS CHEESE SALAD

orange, beetroot ketchup, candied seeds, beetroot leaves

R70

CAESAR LETTUCE WEDGES

caesar dressing, parmesan, cured bacon, egg, rosemary croutons

R75

BBQ SKAAPSTERTJIES

apricot, smoked chilli, mustard seeds, chard lime

R110

SMOKED SNOEK MOUSSE

cape gooseberry compote, mosbolletjie toast, micro coriander

R65

BUTTERMILK FRIED CHICKEN BITES

maple, peanuts nuts, peri-peri mayo, herbs

R85



Our menu is subject to change as we use only the freshest ingredients
and are ever-changing with the season.



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Small Plates

THE BRAAI BROODJIE

huguenot cheese, boerenkaas, tomato, onion, chef's braai broodjie jam

R55

ITALIAN HERB GNOCCHI

mushrooms, pea, lemon cream, sage butter, mushroom marmite

R80

COURGETTE, RED ONION & CORIANDER BARHJI BITES

spiced spinach dal, coconut yoghurt, mint syrup

R70

DOUBLE FRIED POTATO CUBES

parmesan cheese, spring onion, crisp bacon, buttermilk sauce

R65

BILTONG & MELROSE CROQUETTES

smooth tomato smoor, amasi curd, toasted thyme

R70

PERI-PERI CHICKEN LIVERS

tomato, crisp red onions, herbs, aioli, herb roosterkoek

R75



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Pub Style Plates

SLOW COOKED LAMB SHANK

creamed mieliepap, rosemary, rainbow carrots, bredie sauce

R 225

MARINATED MUSSEL PASTA

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

R160

TAPHUIS BEEF BURGER

beer glaze, short rib, bacon, huguenot cheese, onion rings, chunky chips

R140

CAPE SPICE & GINGER BEER BATTERED HAKE

crushed peas, baked sweet potato, beetroot atchar, lime mayo

R150

BRAISED OXTAIL & POTATO LASAGNA

white bean ragout, shimeji, parmesan, olive espuma, chive pesto

R180

STICKY SMOKED PORK RIBS

pampoen koekies, cinnamon, bbq sauce, grilled pineapple, corn coleslaw

R200

BOBOTIE - THE LANZERAC WAY

ostrich neck, fragrant rice, steamed egg, papper bites, coriander, coconut,
onion chutney

R165



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Steaks

All steak cuts served with
smoked garlic mayo, hand cut chips, onion rings, cape butter

550G RIBEYE ON THE BONE

R265

225G BEEF FILLET

R220

300G BEEF SIRLOIN

R180

225G VENISON LOIN

R240

add a sauce R35

add side vegetables or salad R45



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Desserts

MILLIONAIRES CHOCOLATE PLATE

pinotage sponge, salted caramel, chocolate soil, buchu sorbet

R110

TONKA CRÈME BRÛLÉE

honeycomb, three ways of white chocolate, rhubarb gel, edible flowers

R95

PASSION FRUIT POSSET

seed tuile, pineapple, meringue, basil sorbet, granadilla gel

R85

CAPE MALVA PUDDING

brandy snap, berries, spiced pear, fudge crumble, hibiscus tea ice cream

R90

A MODERN MILKTART

cinnamon, strawberries, pistachio mousse, strawberry ice cream

R80

DECONSTRUCTED LEMON MERINGUE

bubble glass, blueberry mousse, macaroon, candied citrus, berry caviar

R85

PEACH MELBA

grilled peaches, vanilla bavarois, almond sable, raspberries, mint ice cream

R90

SELECTION OF SOUTH AFRICA'S FINEST CHEESE

savoury biscuits, brioche, preserves, fresh fruit

R270



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