



LANZERAC
1692



Taphuis

Gourmet Pub



The succession of ownership through the eras has layered the Estate's rich history. Lanzerac honours its legacy of grandeur, by telling the stories of its past.

Created during the Rawdon era, the Taphuis Bar is a place where guests have created many memories. The treacle brown bar has been welcoming thirsty travellers since the 1960's, and although damaged in the 2017 fire, it has undergone extensive repairs to retain its original feel, with some of the elements that were salvaged from the flames being reused alongside new additions. The Taphuis' country-inspired décor is rich in texture with rough stone walls, brick floors and exposed wooden ceilings

The gourmet pub-style menu offers sharing plates and light meals in a relaxed environment overflowing with beautiful country charm. The menu boasts homegrown ingredients sourced from local farmers and suppliers, prepared with creativity and originality by our talented team of chefs.





Taphuis

Menu



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



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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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