



SET MENUS



**Breakfast menus are available between
Tuesday & Sunday 09h00 to 11h15**

**Lunch menus are available between
Tuesday & Saturday from 11h30 till 15h30 & Sundays from 11h30 till 14h30
Set menus are also available on Public & School holidays (WCED)**



WELCOME TO THE GOATSHED RESTAURANT AT FAIRVIEW

Dear Guest and Partner in tourism,

Thank you for your interest in our business.

Please feel free to discuss any functions, group menus or special events with us. We have put together various menu proposals for groups of 10 and more diners.

Please make sure to book *48 hours in advance* to avoid disappointment or delays.

All proposals may change due to seasonal availability of products.

Please inform us of any guest allergies or dietary requirements 48 hours in advance. We have vegetarian, vegan, gluten-free and dairy free options available. We request that final numbers on these guest diets be communicated with our team prior to arrival.

V - Vegetarian | Ve - Vegan | DF - Dairy Free | GF - Gluten Free

OUR DISHES ARE INSPIRED BY OUR OWN QUALITY PRODUCE FROM THE FARM.

Keep an eye out for the following items:



10% Gratuity will be added to the bill

50% Discount on all meals to drivers and tour guides

Please adhere to the time of your reservation

Payments for the group menu meals are requested before arrival via EFT. All other extras and beverages can be settled on the day of the event.

All major credit cards are accepted, strictly **NO cheques** and **NO cash** accepted.

If you have any queries, please call us at The Goatshed or arrange for a meeting with one of our managers.

021 863 3609 | goatshed@fairview.co.za

We are looking forward to host you at The Goatshed Restaurant.

Thank you,

Goatshed Team

BREAKFAST SET MENU 1

R235 PER PERSON

Orange juice
Goatshed's plunger coffee or tea
Granola & yoghurt with fresh fruit and Fynbos honey
Freshly baked croissant & a selection of Fairview breads
Fairview charcuterie platter
Selection of Fairview cheeses & homemade preserves
Vegetarian & Vegan substitutions available



BREAKFAST SET MENU 2

R265 PER PERSON

Orange juice
Goatshed's plunger coffee or tea
Granola & yoghurt with fresh fruit and Fynbos honey
Farm breakfast with scrambled egg, bacon, beef Boerewors, tomato relish & toasted Mosbolletjie
Side toast with traditional Brie, butter & homemade preserve
Vegetarian and Vegan substitutions available



BREAKFAST SET MENU 3

R295 PER PERSON

Glass of Charles Back Brut MCC on arrival
Orange juice
Goatshed's plunger coffee or tea
Granola & yoghurt with fresh fruit and Fynbos honey
Farm breakfast with scrambled egg, bacon, beef Boerewors, tomato relish & toasted Mosbolletjie
Selection of Fairview cheeses and charcuterie with freshly baked breads, butter & homemade preserves
Vegetarian & Vegan substitutions available



LUNCH SET MENU 1

R285 PER PERSON

Freshly baked breads & farm butter



Selection of Fairview cheeses with homemade preserves

Fairview charcuterie platter

Duck liver pâté

Hummus, olive tapenade

Grain harvest bowl with marinated chicken strips, Tahini dressing & roasted vegetables

Vegetarian & Vegan substitutions available

LUNCH SET MENU 2

R335 PER PERSON

STARTER - To be served on platters at the table



Mushroom & Brie Bruschetta

Chevin & caramelized onion Bruschetta

Mosbolletjies & farm butter

(Traditional sweet roll made from the yeast of part-fermented grape juice and flavoured with aniseed)

MAIN COURSE - To be served on platters at the table

Fairview Viognier braised mini lamb pie

Pinotage cured pork platter with pickles, mustard & soft-boiled eggs

Beef shin "potjie"

Onion & Dukkah spiced Basmati rice

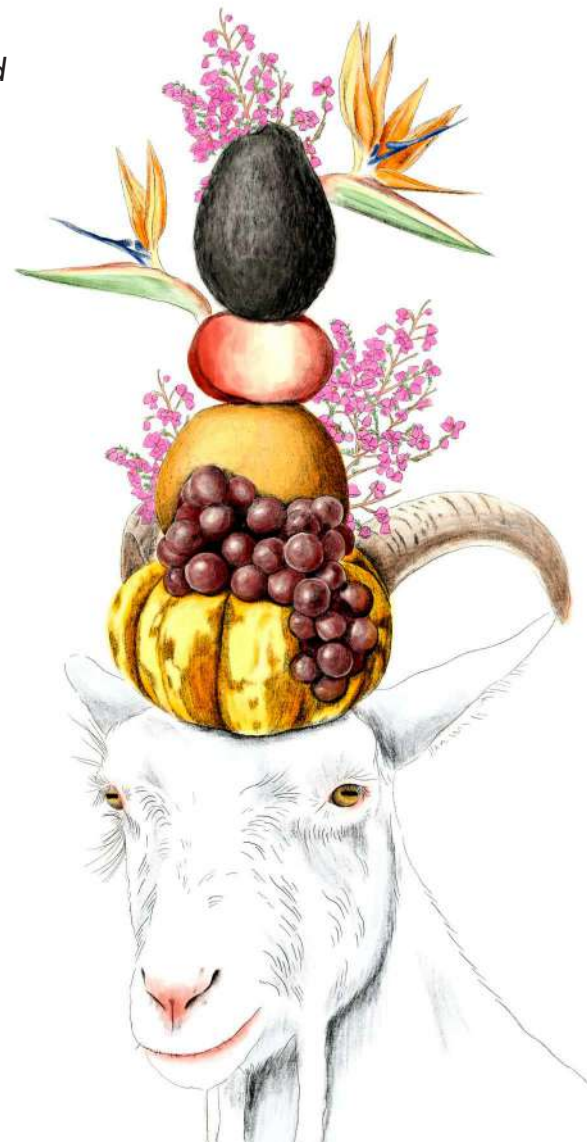
Crunchy salad of garden vegetables & herb dressing

DESSERT - Individually plated tasting boards

Tasting selection of Fairview cheeses with homemade preserves & knacker bread

Chocolate brownie

Vegetarian & Vegan substitutions available



LUNCH SET MENU 3

R385 PER PERSON

Selection of freshly baked breads & butter



STARTER

One starter option needs to be confirmed by the client 48 hours in advance. There will be no choices for guests on the day.

(Choice of starter will be plated individually)

Choose one of the following starters:

Greek style salad

Spiced pumpkin soup

Grain & vegetable harvest bowl

MAIN COURSE - *To be served on platters at the table*

Roasted sirloin slices & rosemary gravy

Crumbed chicken breast with a spinach & Parmesan sauce

Mediterranean warm Risoni salad with vegetables, pesto & feta

Potato salad with caper, red onion, parsley & mustard

DESSERT

One dessert option needs to be confirmed by the client 48 hours in advance. There will be no choices for guests on the day.

(Choice of dessert will be plated individually)

Choose one of the following desserts:

Chocolate & Pecan nut brownie with chocolate ice cream and berry compote

Baked cheesecake with berry compote

Vegetarian & Vegan substitutions available

