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Celebrate spring and our Cape in bloom with a visit to The Kirstenbosch Gift Shop.

The Gift Shop has a wonderful collection of products by local South African artists, crafters and designers. In their ongoing efforts to support local talents, more than 85% of the goods on offer in the shop are locally sourced. Visitors can look forward to exploring a superb selection and wide variety of quality gifts.

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The bath and body ranges include an extensive selection of Rooibos, Aloe Ferox, and bespoke Kirstenbosch fragranced soaps, candles and other luxurious gifting items.

Make picnicking in the gardens quite the occasion with a picnic basket and rug from one of the gorgeous selections.

The philosophy of the Kirstenbosch Gift Shop has always been to source an array of merchandise that speaks of the South African experience and celebrates its' Cape floral heritage.

This philosophy has also been incorporated into the tasteful and unique design of the interior of the shop. The Kirstenbosch National Botanical Garden experience has been sensitively brought into the shop, creating a space where visitors can discover products that are both exclusive and uniquely South African.

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Hello summer!  
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what to do  
beyond the  
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**cape{etc}**

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INTERVIEW / Culture Wars

# STATE OF THE ART

*(OR JUST A  
PAIR OF ANGRY  
MIDDLE-AGED  
WHITE GUYS?)*



TAKE AWAY THE RIGHT OF ARTISTS TO EXPRESS THEMSELVES, WHAT'S LEFT? **KEITH BAIN** TALKS WITH THE CREATORS OF THE SUBVERSIVE SATIRICAL COMIC BOOK SERIES "BITTERKOMIX" ABOUT THE EROSION OF FREE EXPRESSION







# NAKED

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ILLUSTRATIONS// Anton Kannemeyer & Conrad Botes  
 PHOTOGRAPHY// Mike Rose DESIGN// Sherizaan Bassier



Stirring dissent: Anton Kannemeyer (in the 'Bad Art Hurts Feelings' shirt) and long-term Bitterkomix collaborator Conrad Botes.

**It's a little scary. Something akin to Orwell's 1984 is happening** right in front of us. The most concerning factor, perhaps, is that no one – not artists themselves, nor the so-called liberal media – seems to have the balls to speak up about it.

That's the opinion of Anton Kannemeyer and Conrad Botes, two of the country's most successful artists, comic book creators and satirists. Both say we're witnessing the erasure of our freedom of expression; both say the attacks on these freedoms are coming, unexpectedly, from a kind of ultra-left.

It used to be that controversial artists were targeted by right-wing conservatives – and from their earliest days as the *Bitterkomix* duo Joe Dog and Konradski, they were. But in recent years, the censorial waters have grown murkier, more fractious. 'It's as if the liberals are attacking themselves,' said Anton, when I met the duo (who have been friends and collaborators since they met at university in the 1980s) at a café in Pinelands near Anton's home studio.

Both are aware of the irony of having grown from revolutionary, anti-establishment, anti-apartheid, anti-Afrikaner patriarchy icons, into suburban dads navigating a world gone mad with social media and woke culture.

Anton, in particular, is startled and justifiably angry at having been cancelled in South Africa because his satirical representations of racist tropes have brought forth the view that his work itself is racist.

What's astonishing, he says, is that his work has not changed. Rather, he says, it is the context – the culture – that has shifted.

'To me it was always about asking questions, shocking people, or making controversial work and opening or stimulating debate in the process,' said Anton. 'Now – *ob, no!* – we're not allowed to talk about this anymore, as if the debate needs to be shut down.'

Anton believes that a weird form of leftist thinking has crept into a realm where free speech and openmindedness once prevailed. Now, the reigning ideology is that rather than debate and discuss the issues of the day – such as race and gender – people should simply get along, cohere. Woke ideology rallies against ideas and images that stir debate and push buttons.

But, said Anton, 'that is fascism, you know?'

# A weird form of leftist thinking has crept into a realm where free speech and openmindedness once prevailed

Satirically savvy: the duo tease out the stupidity (and evil) of censorship – and self-censorship.





Nothing seemed too holy to escape their taboo-breaking illustrations, their stories so determined to shock and offend, to rile and upset

**In case you're unfamiliar with Anton and Conrad – or if you've been blindsided by woke ideology or have been susceptible to cancel culture's glossing-over of history – it's worth noting their seismic impact on South African culture.**

At a time when our country was culturally cut off from most of the rest of the world, utterly ignorant and mired by conservatism, these Young Turks took a full-throttle grab-them-by-the-jugular approach and deployed graphic adult comics as a form of activism, protesting against the apartheid state, military conscription, the Afrikaner patriarchy and a religion they knew was in bed with the racist regime.

Their impact was especially significant for liberal Afrikaners who had never before seen the use of their own language in so underground, biting and unHINGED an attack on the powers that be.

For many, early *Bitterkomix* was cultural liberation. The duo satirised the prevailing ideologies, and they did so with unbendingly adult humour, scathing insight, and intellectual rigour.

Their comics were dark, too. And blunt, unapologetic, even – chided some – pornographic. They self-printed, self-distributed, and fearlessly included drawings of what most South Africans of the time would have labelled as lurid: sex, violence, penises, outrageous visual mockery of Christian icons. Nothing seemed too holy to escape their taboo-breaking illustrations, their stories so determined to shock and offend, to rile and upset.

These were subversive, underground, possibly illegal images, visual satire undermining the apartheid government, giving a middle finger to the Afrikaner patriarchy, filthily flipping the bird to the church.

They were disillusioned art students at the right place and the right time. It was the arse-end of apartheid and they were letting off steam, using their wayward adult comic books to get out of their systems what their graphic arts course did not entirely enable them to do.

They produced attention-grabbing pictures – violence, incest, blasphemy, masturbation, general immorality and anarchic mockery of the system they detested. They were identified as allies by the white liberal intelligentsia who understood that their defamatory comics were an open attack on conservative South Africa.







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Anton says his NFT project with Conrad is a chance to explore a new medium, while ensuring the uniqueness of a digitally signed and blockchain authenticated work of original art.

### MAKING NFTS GREAT (AGAIN)

'When I heard of NFTs I thought that's the biggest load of bulls\*\*t,' says Anton Kannemeyer. 'I changed my mind. It's a mental shift you have to make.'

He believes he and *Bitterkomix* collaborator Conrad Botes have come up with a legitimate use for NFTs that taps into the platform's advantages. 'Ours is contrary to the popular NFTs, which is a monkey wearing 20 different outfits,' he says.

Their Digital Sketchbook project enables collectors to own selections of the artists' drawing books and journals.

'With NFTs it's possible to take parts of my drawing books and turn them into something that people can own without me having to take my drawing books apart, which is something I will never do,' says Conrad.

'You buy a specific page which is an artwork in its own right and it's a unique piece,' says Anton. 'You cannot get it any other way. Even a printout of it is not the digital original. Blockchain stops the image from being reproduced, so it's a genuinely unique artwork.'

*Bitterkomix Sketchbook Album One* is curated by Cur8's Jeanne Hugo van der Merwe. 'For us, it's super-important that the art comes first and the tool, or new medium, supports the art,' she says. 'NFTs aren't a hoax; it's a new tool, a new medium. It just needs to be employed by the right people.'

[bitterkomixonline.com](http://bitterkomixonline.com), [cur8.art](http://cur8.art)

### From cult anti-establishment comic book creators,

they became sought-after artists, leading figures in the post-colonial discourse. Their work hinged on irony, satire, stereotypes and what Conrad calls 'complicitous critique', which was the method he and Anton were taught at art school, a philosophical approach whereby in order to attack something, you as an artist must depict it.

'Nowadays, that kind of thinking no longer exists,' said Conrad. 'You've got to make work that is vague and sort of hints at something but doesn't depict it directly. So when you still do stuff the way we were taught, people react by asking, "Why are they so angry? What's all the violence and sex about?" But actually, that's just the way we think critically about something. In my mind I'm trying to do something positive; I'm not being negative or disruptive.'

'They've never been interested in making work that is safe or that, as Conrad calls it, 'blends in'. Their job is to make you uncomfortable, to push buttons and make you think. And, yes, Anton's repeated use of blatant racist tropes (notably those riffing blunt stereotypes used by Tintin creator

Hergé) as a means of posing complex questions about the nature of racism have been called triggering, presumably by folks who fail to grapple with the meaning layered into the artworks.

Unfortunately, while 30 years ago critical thinking was encouraged, these days social media and the narrow blinkers of cancel culture and woke ideology have given rise to a dispiriting form of censorship that imperils particular types of art and removes certain subjects from the table – it exists even in a society like ours where censorship is technically absent.

Some of it is self-censorship, with many afraid to speak their minds for fear of reprisal. But frequently, if you are in the public sphere, a public hanging by way of a social media put-down can lead to consequences in the real world.

Deplatforming is what Anton calls it, and it's what has happened to him. He says his work is no longer exhibited in South Africa for this very reason.

### So, have these comic artists become angry middle-aged men?

'That's a very valid question,' said Conrad. 'We started off criticising where we come from. The subject of our criticism has changed over the years as has the way we do it. But for me to make art I must feel that it's relevant – and it must move me or inspire me. Otherwise I don't feel it's worth making ... Whether it's viewed as us being pissed off or angry isn't important.'

'I have a good answer for you,' said Anton, amused. 'We *were* angry when we were young, *now* we're bitter.'

But it's not entirely a joke. Part of that bitterness comes from a lack of support from within the art world, nor any voice of dissent from within academia. 'Artists don't back one another up,' said Anton. 'Everyone is too scared to say anything.'



So it's a little bit pathetic. I really don't mind speaking my mind, but the thing is that I cannot be sacked from the university anymore, nobody can say, "Listen, we can never exhibit you again!" because already nobody will ever exhibit me again, it seems.'

Despite the brave face, Anton says he has been affected by it. 'I had four or five museum shows a year for 10 years and all of a sudden it's like, "No, no, no, no, your work isn't right anymore. It doesn't fit into the vision we have at the moment." I know things move on and they change, but there's definitely a kind of censorship happening right now. It's a given. Everyone knows it. Nobody talks about it because no good liberal will ever censor anybody, you know?'

'We made our names criticising things,' said Conrad. 'But we were always tolerant of other people's opinions, views, whatever... Now there's a kind of intolerance. You can't say this, you can't do that.'

Anton says it comes down to a form of political correctness that is patronising. 'The fact is we have always opposed apartheid. We made comics where we were warned that the military police would come after us. Now all of a sudden I have to hear, "Oh, you were a f\*cking far-right white male all along?" Which is exactly what I opposed my entire life. My work talks about race. But I am not a conservative.'

The fact is that there have been bursts of outrage against several artists – Brett Murray (for his depiction of Jacob Zuma's penis) and Zapiro (for criticising ANC politicians) among them. And similar attacks on artistic freedom have been blowing up all over the world.

Public opinion by way of social media consensus has crept into the critical art discourse. And it's downright creepy. Censorship need no longer be a state mechanism – now social media itself acts as a means whereby people take part in the surveillance society, and have the power to silence what they



**Bitterkomix Sketchbook Album One is South Africa's first digital sketchbook, and its creators are convinced they've found a way to create NFTs that are true artworks.**

don't agree with. It's ordinary people keeping watch on one another, citizens policing society.

'This woke ideology thing is so similar to the cultural revolution in China – where 16-year-olds accused their own parents of not fitting in correctly,' said Anton. 'And then those parents went to concentration camps. It's like Nazi-Jugend. Spitting on their parents.'

In short: we're seeing a rising tide of creative totalitarianism, a silencing of voices that threatens free speech.

### **This doesn't mean, that the duo aren't working.**

Conrad and Anton are collaborating on *Bitterkomix 19*, which will launch in Cape Town in mid-December.

Plus they are taking a dive into the future, entering the world of non-fungible tokens (NFTs) with their development of South Africa's first digital sketchbook.

And while venturing into NFTs might prove to be yet another opportunity to stir controversy, they are adamant that they are aiming to use the new platform in ways that are meaningful rather than cynical. Their intention is to make available work that is, for a variety of reasons, generally unshowable, and to use the blockchain technology to reassert the authenticity and specificity of the works being sold.

Will this segue into a virtual realm change their tone?

Probably not. The project's website carries a disclaimer: 'Not For The Fainthearted'. If anything, they'll be speaking their minds with less interference, not more.



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Showing until 10 November 2022 is *Solastalgia*, an exhibit of works by Stanislaw Trzebinski (pictured right) a Kenyan multi-disciplinary artist presenting functional sculpture (mirrors, tables, standing lamps) and artworks that grapple with the current climate crisis by making assertions about the fungal life that will likely thrive once humanity has perished. His otherworldly lamps and tables and ingeniously magical mirrors suggest something of a post-human environment – the results are fantastical and aching beautiful.

Silo 5, Silo District, V&A Waterfront  
021 461 2856, [southernguild.co.za](http://southernguild.co.za)



**CAPE OF CULTURE**

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Shop 2, 131 Sir Lowry Road, Foreshore  
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[131agallery.com](http://131agallery.com)

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[chandlerhouse.co.za](http://chandlerhouse.co.za)

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[goodman-gallery.com](http://goodman-gallery.com)

**NORVAL FOUNDATION**

There's Norman Catherine's *Joyride*, like a bronze equestrian parody, featuring a human head riding on a baboon's back; Yinka Shonibare's gravity-defying *Wind Sculpture*; Kentridge's *World on its Hind Legs*; and Nandipha Mntambo's bronze-and-steel half-sunken *Ophelia* in the pond. Children love Angus Taylor's *Holderstebolder*, a huge granite-and-steel man doing a backwards roll on the lawn. And that's just the outdoor section, in the sculpture garden. A great many more surprises await within. From R180

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[norvalfoundation.org](http://norvalfoundation.org)

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**A TALE AS OLD AS WINE**

*Babylonstoren's novel history lesson at its innovative Story of Wine museum*

On one of the Cape's oldest estates, The Story of Wine may be a museum in the traditional sense, but it is by no means an ordinary one; it is experiential, full of smart ideas, and packed with novelty. By design, it's a stunner, more a kind of interactive artwork than merely a repository of information and artefacts. Each element brings a different angle to the tale so that even the most likely-to-be-distracted youngsters will be engaged.

There are collections of corkscrews that will make you giggle and gasp, there are recorded interviews delivering sometimes astonishing and emotional soundbytes, and there are audio guides that tell the history of wine and winemaking in South Africa like never before. There are also the wine-barrel shaped "teleporter capsules" in the upstairs section of the museum where you put on a pair of VR goggles and prepare for a marvellously bumpy ride as you are instantly transported from this reality and sent flying above the earth, veering left and right, dodging this and that in a sensory riot – a bit of future tech to give you a tour of Babylonstoren unlike any other. The museum tour is free; entry to the estate is R20 per adult and R10 per child under 12. The museum is open daily 9am–5pm. 021 863 3852, [babylonstoren.com](http://babylonstoren.com)



**MUSEUMS AND MORE**

*Some are more museum-like than others, and in our children's section on page 92 you'll find a few more*

**THE AFRIKAANS LANGUAGE MONUMENT**

Erected in 1975 to a design by architect Jan van Wijk, this soaring concrete monument on Paarl Mountain commemorates the diverse origins of South Africa's most contentious language. Adults R40 (monument) and R20 (museum), children R10 021 863 0543 [taalmuseum.co.za](http://taalmuseum.co.za)

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**CASTLE OF GOOD HOPE**

Once a seaside fortress, now home to the Cape Military Museum. Adults R50, children R25 Corner Castle and Darling streets, CBD 021 461 3673 [castleofgoodhope.co.za](http://castleofgoodhope.co.za)

**DISTRICT SIX MUSEUM**

During apartheid, 60 000 people were forcibly removed from District Six, once a vibrant community of descendants of freed slaves, merchants, artisans and immigrants. All businesses and houses in the area were demolished. Some of their stories are told here. Adults R45, children R15, guided tours R110 25A Buitenkant Street, Zonnebloem 021 466 7200 [districtsix.co.za](http://districtsix.co.za)

**FRANSCHHOEK MOTOR MUSEUM**

A dizzying survey of more than 100 years of automotive history with a rotating exhibition of cars and motorbikes, including a 1903 Ford Model A, the latest Ferraris and Alfas, and pretty much everything in-between. Adults R80, children R40 L'Ormarins Wine Farm, R45, Franschhoek 021 874 9002, [fmm.co.za](http://fmm.co.za)

**HEART OF CAPE TOWN MUSEUM**

An interactive tour, including a restored operating theatre, that brings to life the world's first heart transplant, performed by Dr Christiaan Barnard in December 1967. There are tours daily at 9am, 11am, 1pm and 3 pm. From R180 pp Groote Schuur Hospital, Main Road, Observatory 021 404 1967 [heartofcapetown.co.za](http://heartofcapetown.co.za)

**ROBBEN ISLAND MUSEUM**

A Unesco World Heritage Site that nowadays is known as much for mismanagement and corruption allegations as it is for being where Nelson Mandela was imprisoned for almost 20 years. A ferry ride is followed by a guided tour conducted by former inmates – with varying success. Tour departures daily at 9am, 11am, 1pm and 3pm; cancellations and other interruptions occur regularly. From R400 pp (children R210) Nelson Mandela Gateway, V&A Waterfront 021 413 4200 [robben-island.org.za](http://robben-island.org.za)

**SOUTH AFRICAN NAVAL MUSEUM**

Lots to see for anyone interested in ships, submarines and the naval history of the Cape. Free Naval Dockyard (access via St George's Street), Simon's Town 021 787 4686/4635 [sanavymuseum.co.za](http://sanavymuseum.co.za)

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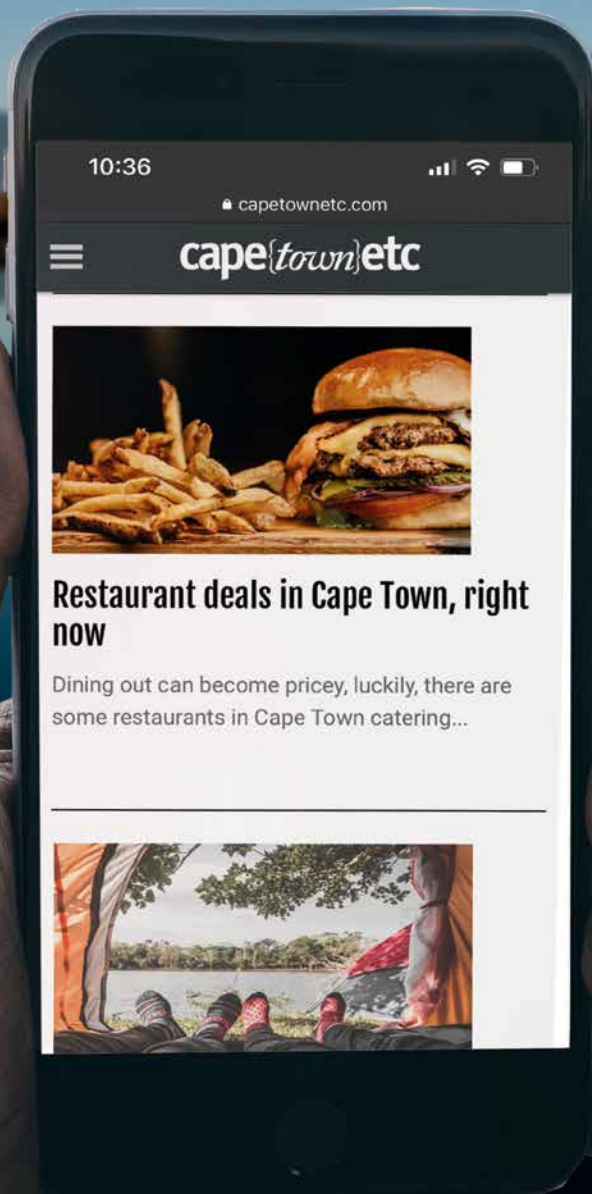
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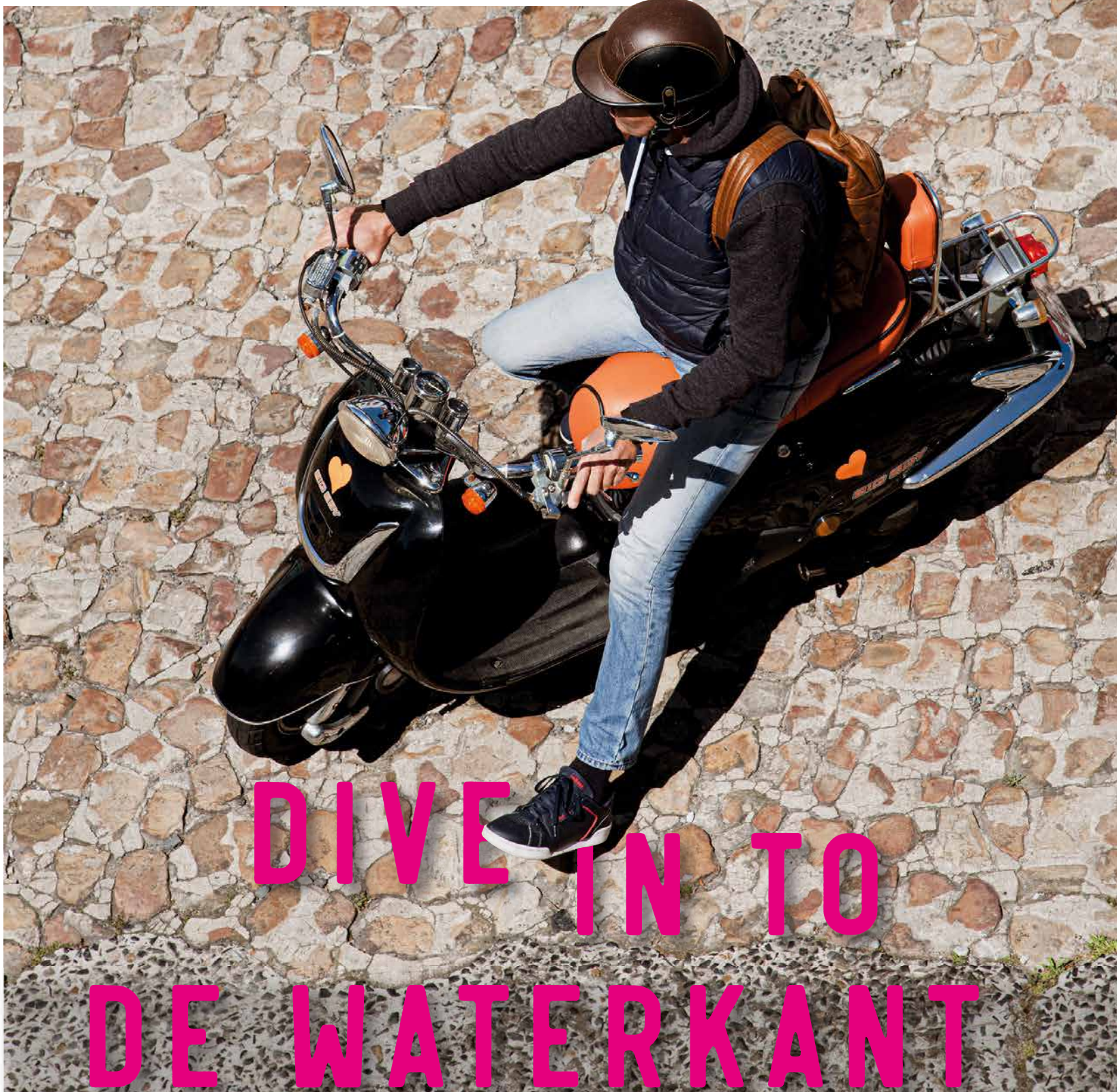
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PRETTY COBBLED STREETS GIVE IT A BIT OF A EUROPEAN FEEL, BUT DON'T BE FOOLED: THIS COOL 'HOOD IS 100% CAPE TOWN. WORDS **SUSAN HAYDEN** PHOTOS **CLAIRE GUNN**



# DIVE INTO DE WATERKANT

**The suburb of De Waterkant, adjacent to Green Point** and on the seaward side of the CBD, is undoubtedly the hippest in town. It is also one of the oldest parts of the city, its earliest homes dating back to 1790. Until 1966, when the city was re-zoned, it was a part of Bo Kaap, and its connection to the Cape Malay quarter is evident in the colourful, beautifully restored houses, which were once owned by freed slaves.

A few hundred years ago the buildings of De Waterkant were at the very edge of Table Bay. Waterkant Street, Sea Street and Jetty Street speak of a time before the beaches and the ocean were pushed back to make place for buildings. Today, these streets are so far inland that their maritime names seem odd, but “Waterkant” – as it was then called – was so close to the sea it had a boathouse and was where harbour customs officials had their headquarters.

Today it is a slick and sought-after address that attracts the city’s most fashionable set, whose homes command stunning views of the harbour and Table Mountain. It is buzzing with cool cafés, coffee shops and interesting restaurants, and it’s one of the few places in Cape Town where it’s best to leave your car behind and venture out on foot. Parking is scarce, and anyway, you don’t want to miss out on the cocktails.

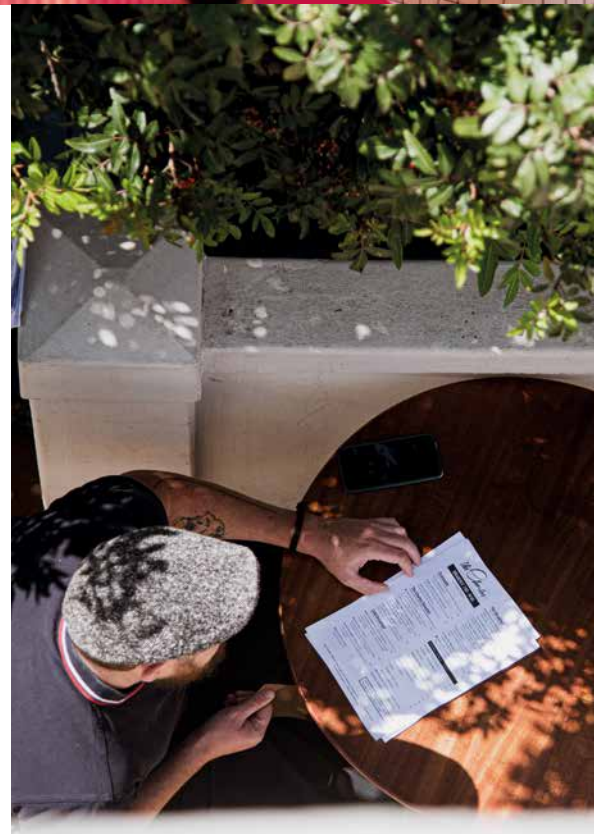
## KICK OFF AT

**VASCO'S //** You can’t talk about De Waterkant without a nod to the much-loved unofficial Portuguese Embassy and third oldest pub in Cape Town, the good ol’ **Vasco da Gama Tavern** (021 425 2157, [vascos.co.za](http://vascos.co.za)). Built with rocks from the nearby quarry, this boisterous pub has been going strong since 1972 – and looks almost exactly like it did 50 years ago, with its black tiled floors and yellow stipple glass. Its loyal clientele go on the same food year after year, like clockwork. The bar counter is still its original yellow Formica, and its famous “catemba” (Tassies and Coke in a draught glass) remains a popular tippie thanks to its late barman, Jorge. Order the prego, the peri peri chicken or a tasty steak with proper chips, an ice cold beer to wash it all down and listen to the strains of Pussycat singing their 1975 hit, “Mississippi”. You’ll forget what year it is and you won’t want to leave.

**TEA TIME //** Think bubble tea is for kids? You haven’t sat down thirsty and been served a cup of cold, creamy, just-the-right-sweetness Taiwanese concoction of joy at **Susu Bubble Tea** (069 559 2506, [susububbletea.com](http://susububbletea.com)). It’s like a milkshake for grown-ups with chewy bits made of tapioca (the popping ones are made from seaweed) that make you unreasonably happy.

**AWAKEN //** A space for “wellness and energetic healing”, at **Shamballa** (082 789 8493, [shamballa.co.za](http://shamballa.co.za)) you will find crystals and bespoke jewellery, while at the attached Alchemy Bar you can order a “medicinal” mushroom smoothie – or perhaps a shroom or CBD coffee. Spiritual awakening in this slick and trendy “apothecary” does not necessarily come cheap – it is no mere crystal emporium, but a place where buying with intention is encouraged.

**BREATHE //** You’ll find lots of stretchy-bendy types directly across the street at **YogaLife** (021 418 2884, [yogalife.co.za](http://yogalife.co.za)). The orange building is perpetually thronged by mat-wielding acolytes of this woman-owned centre of heated Vinyasa, athletic-style Sculpt and piping-warm Hot 26 classes. Don’t be fooled by the strange abundance of models and perfectly proportioned young men and women – absolutely anyone is welcome.



*CLOCKWISE FROM BELOW* Tongue-in-cheek displays at straight-friendly Café Manhattan; centre of the small-but-buzzing hood; what the tree sees at The Charles; the colours are pop at Susu Bubble Tea.



**Café Manhattan** is a sexy eatery, full of style and beautiful young men who come for the topless barmen and the juicy steaks



The space at  
**Yen's Vietnamese  
Street Food** is  
open, sunny and  
inviting, its  
bright colours  
providing the  
perfect setting  
for the fresh  
flavours



**CLOCKWISE FROM LEFT** Kick-ass dim sum at the Kong Fu hole-in-the-wall; he's Mr Tarantino to you; inside Lello's Deli by Scarpetta; cobbled street scene; Philip Eksteen, the other half of Yen's Vietnamese.



day breakfasts, bagels and yummy light lunches. The vibe is happy, the service is friendly and everything is made from scratch using fresh, local ingredients.

**EAT SUM DIM //** It's impossible to be in a bad mood around smiley Benson, especially now that his **Kong Fu Dim Sum** (062 051 9598) is one of the most popular dim sum bars in town. From humble beginnings he opened his quirky little establishment a year ago and he can hardly keep up with the demand for his noodles and potstickers. 'It's like Europe!' he says. 'People like it because they can sit outside on the street.' Indeed, it's a great little corner to park yourself and watch the world go by.



**LELLO'S //** Whether you are someone's nonna looking to cook up a storm or just love browsing for genuine Italian goods, you'll love this deli at the top of De Waterkant. It's an offshoot of the Turilli famiglia's down-to-earth restaurant, Scarpetta, in Woodstock (see page 77). From big fat porcini mushrooms to Scarpetta's classic beef lasagne and other favourite dishes from the restaurant, you will also find essential ingredients (like tinned tomatoes) that even the fussiest nonnas will be happy to know are in the 'hood. It's on Vos Street, off Loader Street. 📍 [lellosdeli](#)

**TREES DO TALK //** The first thing you notice at **The Charles** (021 409 2500, [charles.capetown](#)) is the tree. More than 100 years old, if the Brazilian red peppercorn – in the middle of the courtyard on the corner of Dixon and Waterkant streets – could talk, it would tell wonderful stories. It would also tell you that The Charles does a great breakfast, and you can sit right beneath it. Or, if you prefer, upstairs on the rooftop deck with its marvellous view of the 'hood. The intimate little guest house is a great place to stay if you want to be close to the action. To honour its proximity to Bo Kaap, bobotie and curry are speciality dishes served by the fire in winter; summer is all about al fresco dining with South African-inspired dishes such as Laingsburg lamb *soutribbetjie*, West Coast mussels and Karoo ostrich fillet.

**GRIND ON //** **Ground Art Caffé** (021 418 1331, [groundartcaffe.co.za](#)) is a combo corner coffee shop and mini art gallery and almost always packed with yogis and other locals vying for a space to enjoy their all-

**GET A YEN //** **Yen's Vietnamese Street Food** (071 156 6782) is open, sunny and inviting. It's run by husband and wife team Philip and Yen, and the menu is exactly what you would find on the streets of Yen's hometown, Ho Chi Minh City – just-made spring rolls, tasty potstickers and satisfying bowls of pho with its rich umami broth and layers of fragrant mint, coriander and basil. Cleverly, nothing on the menu costs more than R100, and as a result it's full to the rafters every night. There's a bustling takeout trade, too.

**WHY FIT IN //** In a huge, beautiful space, **Misfits** (072 127 6332, [whyfitin.co.za](#)) is your go-to place for, well,

## THE HOOD / De Waterkant

**CAFÉ MANHATTAN** // It's been around practically since the days of Jan Van Riebeeck – this is a De Waterkant institution that continues to delight its patrons. It's a sexy eatery, full of style and beautiful young men who come for the topless barmen and the juicy steaks. No night on the town is complete without a shot of tequila here. 021 421 6666, manhattan.co.za





# Discover Cape Town's favourite neighbourhood, bursting with unique adventures and discoveries.



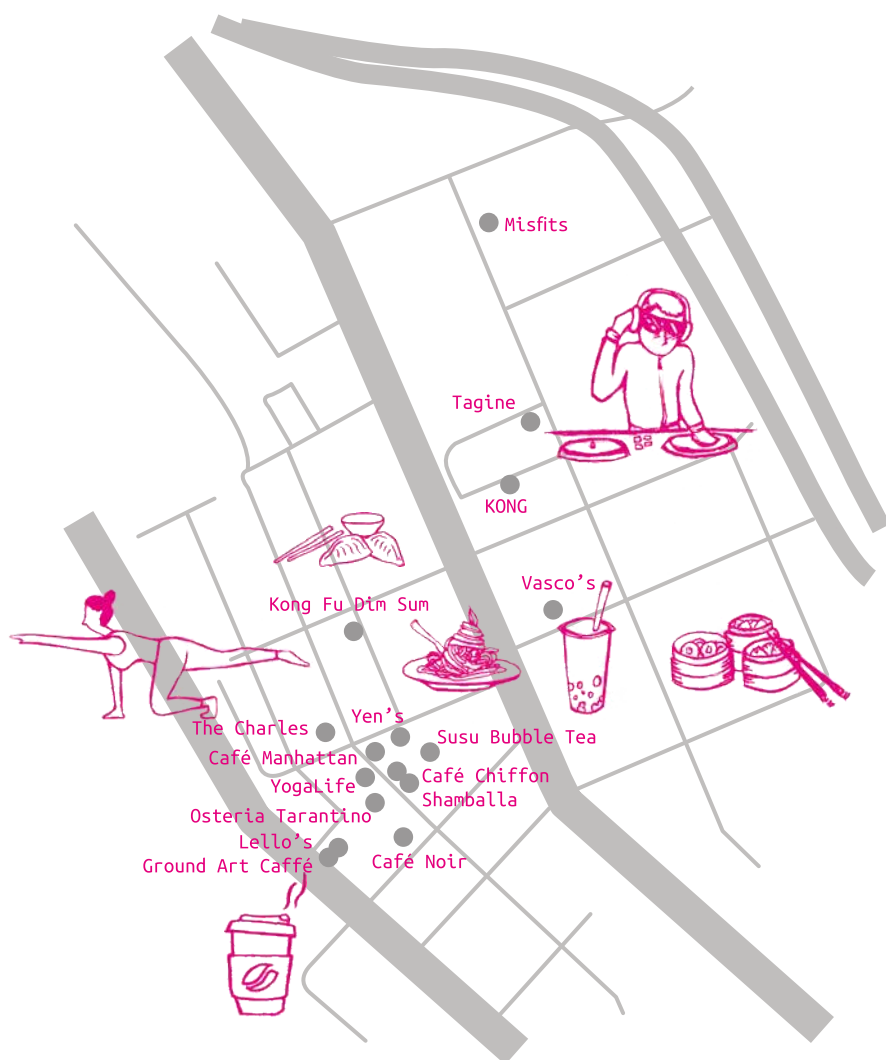
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Experience an inspiring destination driven to make a real difference.

**Because that's the magic of the V&A Waterfront.**



## THE HOOD / De Waterkant



**CAFÉ CHIFFON //** If the sound of Japanese cheesecake, Korean macarons and Taiwanese canned coffee grabs you, this pretty, minimalist confectionery is sure to delight. Pastel chairs and pastel sugar magicked into masterful creations make for a dreamy combo. 068 035 5552, @cafechiffon.cpt



many things. A large, cordoned-off section could be your office or boardroom for the day; a golf simulator could be where you practise your swing and make deals, and a long, generous bar where you seal said deal with a whiskey. Sounds a bit like a gentleman's club? It is, a bit, but it's also a very nice, comfortable, bespoke-y sort of place to kick back with friends, pizza and a bottle of wine after work.

### THE I-TALIAN //

Enrico Tarantino looks and sounds like he belongs in a Mafia movie. He's direct, no nonsense and a little bit scary at first, but actually he's a sweetie who loves nothing more than feeding you generous portions of the homemade pasta creations he's dreamt up. **Osteria Tarantino** (076 505 1771, [OsteriaTarantino.com](http://OsteriaTarantino.com)) is a small family-owned restaurant hidden in a corner atop a flight of steps. It's almost always packed, and people without reservations get turned away. The food is the real McCoy. A purist, he doesn't do takeaways because by the time you get home his beautiful pasta will be ruined. Fair enough. A lovely touch is hot bread on the table, and the creamy truffle sauce that comes with the arancini will make you want to lick the plate. Not that Enrico would mind.

### SPICE IS NICE //

Don't be put off by the neutral décor at **Tagine** (082 847 1030, [nonamehg.com](http://nonamehg.com)): the kitchen delivers some of the most authentic Moroccan dishes you'll eat outside Marrakech. There is just one problem: how to decide between the signature tagine (lamb, seafood, preserved lemon chicken or cauliflower) or a series of small plates with such delectable morsels as the crispy pita chips served with smoky, rich matbucha (slow braised tomatoes, olive oil, aubergine and red peppers), the Moroccan lamb chops with green zhoug yoghurt and crispy onions, and the fresh fattoush (layers of cabbage, radish, cucumber, red onions, tomato and hummus). Be sure to try the za'atar fried chicken wings. They come

with a chilli honey butter dipping sauce. Take friends and share.

### GO DARK //

While Origin serves some of the best coffee in town, you'll be surprised to find that, by night, this coffee/brunch/lunch spot becomes **Café Noir** (021 421 1000, [originroasting.co.za](http://originroasting.co.za)). Its rustic, warehouse-y feel doesn't prepare you for the skillful re-invention of some of our favourite Saffa dishes, and you'll be amazed at what the creative young chef does with samp and beans, pap and chakalaka, and the pork belly he marinates in his own lemon peel and ginger kombucha. But wait for the sweets: how about salted sweet potato ice cream or Durban-inspired coriander panna cotta with spicy pineapple and masala sorbet? Yoh, is all you can say.

### THE JOL //

Its cool décor and indoor/outdoor layout lend themselves to long, warm evenings of cocktails and conversation. **Kong** (021 286 2730, [kongcapetown.co.za](http://kongcapetown.co.za)) is a sports bar-cum-gastro pub over two floors: downstairs is good for dinner; upstairs is where the party is at. There's a pool table, a beer pong table and funky strobe lights, and a resident DJ takes the space from restaurant to nightclub. The Asian-inspired, tapas-style menu goes very well with a cold draught and includes delicious crispy fried prawns, exotic mushroom skewers, fall-off-the-bone ribs and damn good chilli poppers. After supper, the music is cranked up and the dance floor heaves. This is totally summer's go-to jol.





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# CAPE TOWN'S HIGHEST BAR IS WAITING FOR YOU AT TABLE MOUNTAIN



Enjoy Cape Town's best beers at the most scenic bar in the City Bowl.

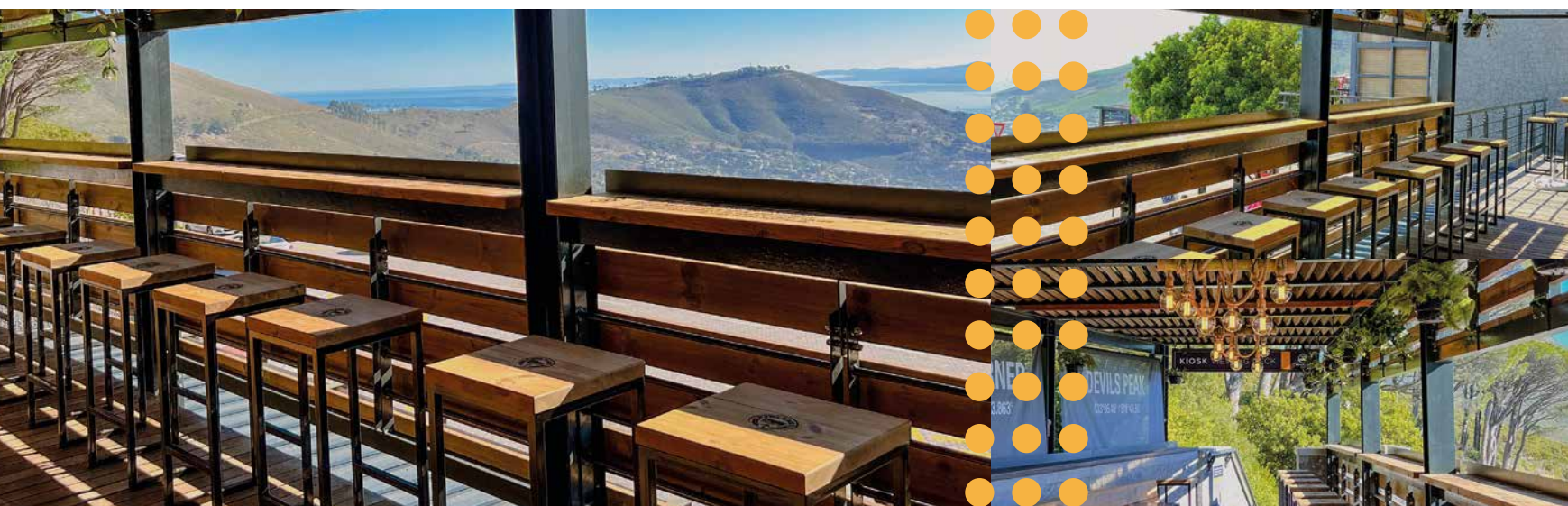


image credit: Renelwe Komape at TMACC.

Voted as the number one attraction in Africa, Table Mountain is loved by everyone – locals and visitors alike. With several new additions on their way, you'll have even more reason to visit the Table Mountain Cableway.

At 302 meters above sea level, the new TAP bar nestled at the foot of Table Mountain is the perfect spot for you to enjoy a few delicious sundowners and unwind with your friends.

In partnership with the Cape Town-based brewing company Newlands Spring, TAP offers some amazing curated food and beverage options. This includes four Newlands Spring beer variants and a curated selection of vodka, gin, and wine selections.

*"People already flock to the mountain to enjoy its internationally renowned rich natural heritage. Our goal is to expand the list of attractions that people can enjoy when they are here, which is why we were delighted to open TAP to the public,"* says Giselle Esau, Executive Manager of brand and marketing at the Table Mountain Aerial Cableway Company (TMACC).

*"We're focused on also connecting with the local market by developing TAP into a preferred destination venue in addition to a great visitor*

*experience. Whether you're looking for a cold refreshment after hiking down from the top or something to add to your cable car journey, this is the bar of choice that you cannot leave off your to-do list,"* says Esau.

*"Through working collaboratively with brands, we're changing how we approach food and beverage at Table Mountain. TAP is the first step for us towards growing a value-driven approach to our food and beverage offering,"* she adds.

TAP is located at the lower cable station on Tafelberg Road, above the ticket and curio kiosks. It is open from 11h00 until 19h00 from Wednesdays to Sundays.

If you're thinking of throwing a party, the venue can also be booked for private events.

The best part is that it is not affected by any weather or operational interruptions that can affect the cable car service.

You can read more about TAP at [tablemountain.net](http://tablemountain.net) or follow "Table Mountain Aerial Cableway Company" on Facebook, Instagram and Twitter.



T: +27 21 424 8181  
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[www.tablemountain.net](http://www.tablemountain.net)



# LIKE NO OTHER

OUR PICK OF NORM-BREAKING SLEEPING  
QUARTERS ACROSS THE CAPE

*Dorp is Cape Town's hidden gem "unhotel" high on the slopes of Signal Hill; all rooms are individually fashioned, like artworks.*

## CHECK-IN

GREAT BED? CHECK. TOP-SHELF VIEWS? CHECK. A SIZZLING SETTING? CHECK. BUT HOW ABOUT THAT X-FACTOR? WE GIVE YOU THE LOW-DOWN ON EXCEPTIONAL AND UNEXPECTED PLACES TO LAY YOUR HEAD – IN THE CITY AND OUT OF TOWN

## CHECK IN

At Dorp, each uniquely crafted room is made to feel like home and some have lovingly kitted-out kitchen spaces. Below is the coffee counter at Dorp's restaurant.



## WORLD'S APART

Step into a world of nostalgia and whimsy at the top of Bo Kaap

Fashion designer turned serial hotelier Gail Behr had a flair for the theatrical, for putting vintage sofas alongside chunks of old doorway, framing delightful artworks and juxtaposing them alongside – perhaps – an antique telephone. It was Gail who, in Plettenberg Bay, started The Grand, a small, bohemian-inspired hotel with beds so high you needed a little ladder to climb into them. Given that it's the 21st century, what could be more like sleeping on a movie set?

Gail passed away in 2022, a great sadness to anyone who knew her flair for the outrageous, her spirit of adventure, her sassy spirit and love of bringing a bohemian twist where others might be satisfied with the mundane. Her final triumph lives on, though: **Dorp**, a hotel like no other, at the top of Cape Town's historic cobblestone Bo Kaap neighbourhood, an enchanted location on the slopes of Signal Hill.

Checking in really does feel like walking into a cinematic realm – all the colours already have that slightly vintage feel, all the textures are extra-sensory, and each intimate detail hints at an artistic touch, a clever twist of humour, a feeling of having arrived somewhere timeless, impervious to the outside

world. It's filled with things to look at, read, and get comfortable on – knick-knacks and collectibles are left lying around, intriguing pictures hang here, eye-catching fabrics cover a piece of furniture there.

Despite feeling like it's an old – even ancient – property given a make-over, it was in fact built from scratch, retrofitted with antique windows and doors to bestow a sense of history, and in the process transform it into a trove of clever ideas and beautiful things collected in faraway places. Its spaces tell stories, often witty and off-the-wall. The pink velvet sofas and dinosaur prints in the salon are a treat, and the Arcadia's mood music tugs at your heartstrings as you pause at the vintage pictures of Cape Town's drag queens. Aside from the mood-evoking furniture and fireplaces and bathtubs, there are sassy wallpapers, artisanal fabrics and loads of books, plus a garden – bustling with birds – to get lost in, or in which to be found.

A stay here really is like being in a movie; purest fantasy but with no acting required.

Dorp's annex, Onder Dorp, is due to open before the end of 2022, offering self-catering spaces in much the same vein as the hotel. There's also an on-site café (no liquor, but BYO is fine) that's open to non-guests (with a reservation; WhatsApp 064 797 9558).

**From R3 850 per room in summer**  
**021 422 1676 or 021 612 0298, [dorp.co.za](http://dorp.co.za)**

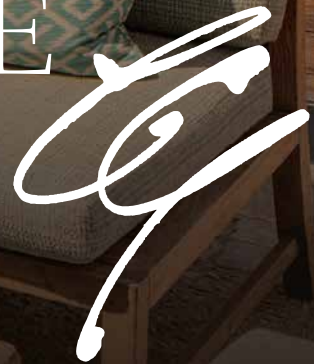


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## IT'S CAMPING, BUT WITH A WES ANDERSON TWIST

*A touch of playfulness in the Winelands*

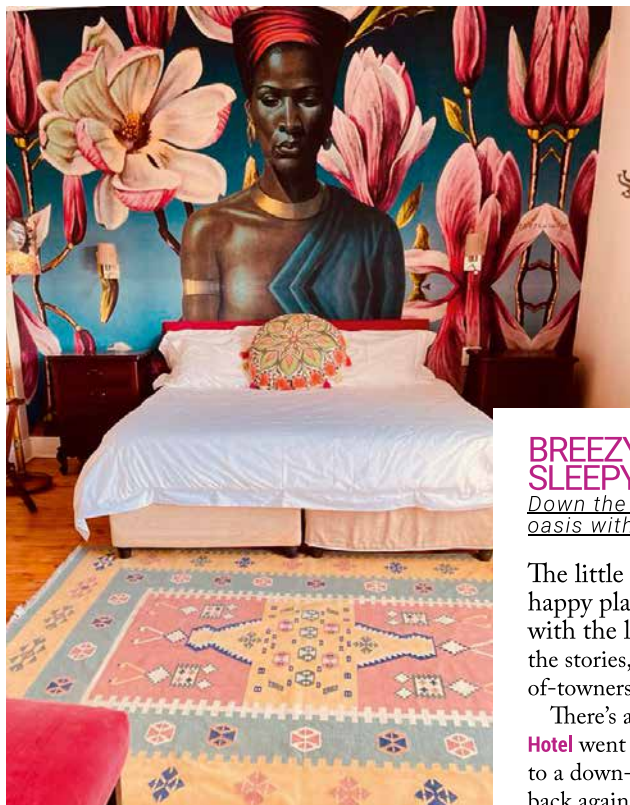
It's all about clever design at **Camp Canoe**, a glamping outfit inspired by the imagination of filmmaker Wes Anderson whose movie, *Moonrise Kingdom*, provided the aesthetic impetus for this glampsite on a remote parcel of land belonging to Boschendal Wine Estate. A kind of make-believe, tongue-in-cheek Boy Scouts/Girl Guides campground exists around the edges of a little lake in the Simonsberg Mountains. Only it's not for children to earn their badges, but a place for city folk to escape and find a touch of peace and quiet in one of the seven tents, each with its own hot tub, quirky décor and hammock. Not to mention the gorgeous views.

The whimsical design of the self-catering tents does an astonishing job of softening the slightly military look of typical safari tents – there's something almost revolutionary about employing pastels and plaids in a kind of outdoorsy parody in the context of camping. And the effect is not only fun, but a cheerful reminder that you are away from your ordinary environment, far from the daily grind, and immersed in something that's a bit like a storybook.

It's a place to switch off (although there is Wi-Fi) but there are plenty of luxuries you'll be grateful for (including proximity to Boschendal's cellar and its dining, should the will to cook and fend for yourself get lost in the laze and daze of being off the clock).

**From R2 600 per tent**

**066 120 1717, [campcanoe.co.za](http://campcanoe.co.za)**



*You'll dream in Technicolor in the Karoo Art Hotel's Magnolia Room, with its Tretchikoff wallpaper.*

## BREEZY WAKE-UP FOR SLEEPY BARRYDALE

*Down the R62 there's a small-town oasis with design credentials*

The little bar in the corner is a happy place to hang out over a pint with the locals. It's here you'll learn all the stories, plentiful yarns spun for out-of-towners.

There's a story about how the **Karoo Art Hotel** went from Barrydale's shining star to a down-at-heel establishment and back again. The rebirth is thanks to Rick and Sue Melvill, who bought the crumbling building and turned it into a fine place to stay, art on the walls, the pool blue and inviting on a hot day, and chef Derek Lowe's food hearty.

Each of the 15 rooms is individually decorated, from the ruby red dog-friendly Dog Box Room to the alluring Tretchikoff wallpaper behind the bed in The Magnolia Room, though Tretchi isn't for everyone.

There are individual murals a-plenty by Barrydale artist Quinton Faro, among them the peacock and the ostrich feathers in their respective rooms.

The common areas, too, are bright and arty, a rolling exhibition space; art is all-encompassing, with frequent workshops on the art of writing, cooking, yoga, meditation, music and film, by experts.

You can also book a seat on "Byrondale: The Art of the Amble" with Doris Day (083 666 6125), who takes you on a trip through the arty and esoteric hamlet for R250 per person.

There's the upstairs Bioscope for watching movies, or sit on the stoep with an eye on Rick's blue Rolls, *Sputnik*, or on the passing parade of Barrydalers; read a book from Anton de Villiers' House of Books, swap stoep stories, drink a gin and tonic.

Just don't forget to write a pithy line on the welcome blackboard outside. It's part of the ritual.

**From R940 pps pn, breakfast included**

**066 189 7457, [karooarhotel.co.za](http://karooarhotel.co.za)**

*Quirky barely begins to describe the Wes Anderson-inspired design of the Winelands' Camp Canoe.*



## TO INFINITY AND BEYOND

*A couple of clicks from Cape Town, a million miles from the world*

In so many ways, it's possible to bliss out at **Starry Starry Night**, a tranquil rural escape surrounded by mountains and fynbos on an eco-reserve near Montagu.

Created by a nature-loving couple who left the city to live their dream, you'll see evidence of their attention to detail in everything – in all respects it's playful, quirky, personal. There's a pair of semi-detached cottages (connected via an interleading door) near the main farmhouse, while the Nova StarDome is slightly removed.

All three cottages offer privacy, great kitchens for self-catering, and instant access to the great outdoors – there are trails to hike and run on, rock pools to discover, veggie gardens to wander through, and although you might not want to go anywhere, both Montagu and Barrydale are nearby should the urge to explore compel you to uproot yourself.

All guests have access to a wood-fired hot tub, and there are meals and snack baskets (great for while you're in the tub) to order in advance.

Plus there are braai areas, stoeps, lots of places to sit, chill, unwind and wander about. Trail maps and advice from the loveliest hosts also ensure that you fall in love with this place.

From R410 pps pn (until 17 November 2022, stay four nights and pay for three)  
063 639 8522, [starrystarrynight.co.za](http://starrystarrynight.co.za)

**There are  
braai areas,  
stoeps, lots  
of places to  
chill, unwind  
and wander  
about**



*Starry Starry Night's Nova StarDome: one of its two bedrooms is in a geodesic dome tent appended to the main lounge area; the cottage is stitched together from recycled pieces, with polished stone floors, a beautiful kitchen area, a lounge, eating table, a fireplace and the loveliest tailored décor.*





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*Canvas Collective Africa* brings the decadence of a luxury safari camp to stunning, wild destinations.

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*Images by Jay Caboz*



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From the deck at Perivoli Lagoon House, you gaze directly across the Klein River Lagoon and up towards the Klein River Mountains beyond. Pictured below is the indoor dining area adjacent to the open-plan kitchen; the villa can be rented for self-catering or you can opt for a chef and staff to take care of everything, all food and drinks included.

## HUNKER DOWN IN PARADISE

Down the road from Stanford, the magical setting and fynbos-scented air at this lagoon villa are entirely real

Listen carefully, and you can just about hear the sea. A faint ocean breeze might also beckon from beyond the tall dunes down the dirt road that slices through this hidden countryside gem to the neighbouring nature reserve.

Tucked away between Stanford and Hermanus, and set within its own 140ha fynbos reserve, overlooking the Klein River Lagoon and panoramic views of the Klein River Mountains, this is paradise, although they call it **Perivoli Lagoon House**. Its four exquisite bedrooms are yours to share between friends or for your family to take over for the ultimate retreat.

It's a work of visual theatre as you walk in. Built to the highest standards and kitted out for every imaginable need – plus it has a vast deck out front from which to commune with its rapturous surrounds.

It is cutting edge and *trés* swanky and yet despite the grown-up ambience, you instantly feel at home. Not only that, but children absolutely thrill at being here – there's so much opportunity for adventure at their fingertips. The people who take care of you at Perivoli are a special breed. Marcelino (just the loveliest man alive), who manages the property with his wife Simoné, is a bush ranger and will take you on outings to the dunes, through the fynbos and out on the lagoon. He'll make even the most hardened screen addict fall in love with the world outside.

Even a simple walk through the fynbos is a dream, but so are Marcelino's G&Ts on the beach at sunset. Nothing here is cookie-cutter. This place is steeped in originality and made for people who want to feel like they're at home. No TVs in the rooms, and while there's Wi-Fi, you don't come here for that kind of getaway.

**From R21 000 for the whole house per night, self-catering. If you want to have all your meals catered, it's from R51 000 per night 082 825 3211, [perivoliafrica.com](http://perivoliafrica.com)**





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# Mindful immersion in nature that fine-tunes the connection between mind and body



## THIS IS NOT A HOTEL

*Bliss out on stars and unfettered space at this dedicated retreat*

‘Ours is a space to transcend,’ say the owners of **Bliss & Stars**, a wilderness retreat that has quickly grabbed the attention of seekers of the kind of escape that’s beyond the physical experience of taking yourself off to a beautiful place. Their focus is exclusively on retreats – getaways and engaging experiences that fulfil certain aims: restoring vitality, clearing the head, healing the body. The formula, as the name attests, is actually pretty simple: mindful immersion in nature that fine-tunes the connection between mind and body, and a setting that draws focus up towards the heavens – and, more specifically, the canopy of stars that seems to shine so much brighter here, where there’s minimal light pollution.

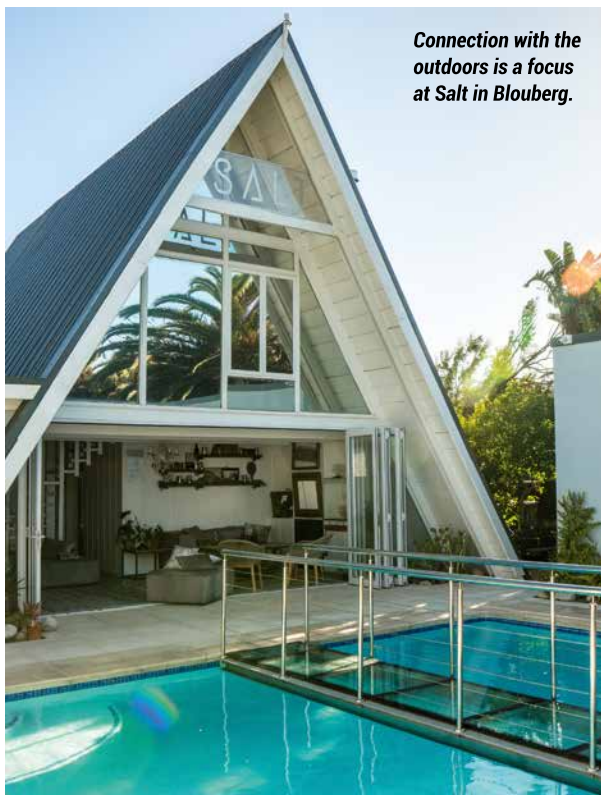
The off-grid “retreats only” hideaway occupies a blissful 1 350ha expanse in an exquisite valley along the banks of the Doring River in the Cederberg mountains. Here, undistracted by devices and schedules and deadlines, you have the opportunity to reconnect – with yourself, with loved ones, with the universe. You might sign up for a “silent retreat” or one focused on food that nourishes and restores health; there are also couples’ retreats, and a “star bathing” retreat where nighttime devotion to the skies is complemented by deep thinking about how we fit into the grand scheme of the universe.

The idea is to be afforded the space and environment to slow down and re-evaluate, to get that recharge you urgently require, to tap into the healing power of nature. Your hosts offer programmes that last either four days or a full week, and typically combine meditation, stargazing, movement and nourishing food. Accommodations are in a choice of chic, minimalist chalets with showstopper views or in tented chalets cleverly integrated into the surrounding rockscape. Whichever digs you choose, you will depart refreshed, energised and in love with life. And undoubtedly much calmer and clearer, rested and fully charged.

Retreats from R10 000 pps for three nights, all inclusive  
021 813 9734, 071 720 5183 (WhatsApp), [blissandstars.com](http://blissandstars.com)

*No ordinary place to lay your head, Bliss & Stars was created with the express purpose of hosting retreats – from “star bathing” to couples’ retreats, and ones that require silence. It’s a solid four-hour drive to get there, and feels utterly beyond the reach of your daily grind (in fact, even coffee’s not permitted).*





*Connection with the outdoors is a focus at Salt in Blouberg.*

**GO FLY A KITE (OR JUST GO AND HANG OUT)**

*A backpackers and a boutique guesthouse, both in Blouberg*

For folks who come to Cape Town with the focused aim of making use of the wind and the waves, there are two spots in Blouberg worth considering as places to lay your head. Both are managed by Joburg immersive accommodation specialist Curiosity Africa, founded by entrepreneur Bheki Dube.

**Salt** is an eight-bedroom guesthouse right near the beach, which is where its guests' energy will presumably be focused. It has, apart from generous digs, a pool, cabanas, a massage room, a co-working space, lawns and other relaxation areas, and a large open-plan kitchen.

Décor tips its head to the oceanside location – rusted metal, ropes, seashells and weathered wood. And guests will notice at-

tempts to upcycle or reuse existing materials.

Adjacent to Salt is **SaltyCrax Backpackers**, a hostel geared towards wave-seekers and kiteboarders – accommodations are a mix of dorms and single, double, triple and family rooms. Some are en suite.

Apart from its lapa area (with slatted wooden seating, a bonfire, and hammocks), the backpackers has an activity centre, lots of shared living space, a well-equipped kitchen and a garden.

While a comfortable stay is a priority, staff at Salt and SaltyCrax can help with ideas for further exploration, make suggestions for eating out and exploring, and they can put together tailored packages, especially if you're looking for an adventurous outing.

**SaltyCrax: From R670 for a private single room (with private bathroom)**

021 556 9369, [saltycrax.com](http://saltycrax.com)

**Salt: From R625 pps pn**

066 437 7801, [saltstay.co.za](http://saltstay.co.za)

# Misty Waves Boutique Hotel

*Lie in bed and watch the whales*




**Voted as one of the TOP 25 Best Hotels in South Africa for 2019 by TripAdvisor Travellers choice.**

The impressive boutique hotel is situated in the best land-based whale-watching destination in the world – Hermanus, a charming coastal village in The Cape Whale Coast or Overstrand. Accommodation at our hotel offers you absolute luxury, comfort and tranquillity; and five star service. Luxury sea facing suites in the heart of Hermanus, just meters away from the famous cliff paths, museums, shops and restaurants.

# NEW TO TASTE

AUTHENTICITY AND  
TRADITION ARE DRIVING  
THE CITY'S NEWEST  
CHEFFING IMPULSES

A young man with short brown hair and a light beard, wearing a white chef's uniform, stands with his arms crossed. He is wearing a black watch on his left wrist. The background is a dimly lit restaurant with ornate gold-colored wall decorations and framed mirrors.

SAVE SPACE  
FOR THE  
DESSERT TROLLEY



**LORRAINE KEARNEY STRIDES INTO THE BRASSERIE AT THE BAILEY, CAPE TOWN'S LATEST TEMPLE OF FINE-DINING CLASSIC FRENCH CUISINE. LEAVING - DEEPLY SATISFIED, MANY DISHES AND A FULL-BLOWN DESSERT LATER - PROVED LESS STRIDENT**

**It's a bit on the pricey side, The Brasserie at The Bailey.** But then again, if the food is really good, you don't mind so much the extra rands you're spending on the meal. And the food is really good.

But let's not get ahead of ourselves. First, there is the building. Built in 1862, it's lived a few lives, and the heritage has been retained especially in the first floor Brasserie.

You walk off the street into the Café Bailey patisserie and Champagne bar, serving lighter fare, a fabulous high tea and fresh juices, sandwiches and cocktails. The décor is swish and stylish, sticking to a pared down palette of greens and greys, the furnishings light and tidy – notwithstanding the deep banquettes, with gilt-framed mirrors on the wall and a sensational chandelier.

But really, it is The Brasserie we're here for; it's a blow out restaurant, worth the price – this is not your neighbourhood burger bar.

Food-wise, it goes old school, French classic, with head chef Jacques Grové (left) running the show – he chats to us overleaf. There is nothing smoke and

mirrors about the table service here, either. It does exactly what it says on the box: solid, refined, attentive.

The black- and white-uniformed waiters are just the kind of unobtrusive but there-when-you-need-them staff you'd expect from such a classy joint.

The person making your at-the-table steak tartare, like the person flambéeing your crepes Suzette at the table, knows exactly what they are doing. This is proper service by well-trained servers who know the difference between Imperial and Oscietra caviar (yes, both are eye-wateringly expensive).

The décor is equally as refined, settling into a jewel palette and dark wood, highlighting the heritage value of the high ceilings, sash windows and exposed brick work.

There is plenty of art to look at too, if the conversation thins or your dining companions bore you.

Yet you might ignore all of the art – and even your fellow diners – and give your attention to the food.

There is a plat du jour each lunch, moving from *steak au poivre* with *frites* to the old favourite *coq au vin*.

*Les entrée* is given over to such gems as French onion soup, beetroot and goat cheese *tarte tatin*, beef tonque and *vichyssoise*. The artichoke risotto is a revelation.

Also, look out for the *jamon*, it's something of a signature round these parts.

*Les plats* are equally as enticing: *poisson en papillote*, duck leg confit and mussels marinère. The gnocchi with asparagus, oyster mushrooms, truffle and *cep velouté* will please many a vegetarian.

There's also Chateaubriand, beef bourguignon and bouillabaisse – seriously old school.

When it comes to dessert, call the trolley over and have one of everything. The finely layered opera cake is especially decadent.

Finally, on the top floor, there is The Old Bailey Whiskey Bar, a more masculine, gentlemanly space, called by co-owner Liam Tomlin the Forever 30 bar. 'The idea behind the bar was to have an amazing selection of whiskies – we have 320 from 14 countries. There are not many places where you get the opportunity to taste so many whiskies.'

The Bailey is a restaurant offering in three parts: you feel kind of European in the light and airy ground floor café; and kind of special in The Brasserie on the second floor; and like you've arrived when you, well, arrive, at The Old Bailey Whiskey Bar on the top floor.

91 Bree Street, CBD  
021 773 0440, [the-bailey.co.za](http://the-bailey.co.za)

# OLD SCHOOL COOL

HEADING UP THE KITCHEN AT THE BAILEY IS 25-YEAR-OLD **JACQUES GROVÉ**. HE GOT HIS TASTE FOR CHEFFING ON A COMMUNITY SERVICE TRIP THROUGH AFRICA. PREPARING MEALS FOR MANY UNDERPRIVILEGED PEOPLE OPENED HIS EYES 'TO THE GRATITUDE AND JOY THAT FOOD CAN BRING'

– IT'S WHAT MOTIVATED HIM TO STUDY TO BECOME A CHEF

Many Cape Town restaurants focus on French fusion, taking classic French techniques and incorporating Asian influences into the flavour profiles and the dishes, so things have tended to move more and more towards an Asian style. The Bailey takes us back to a time when the French ruled the culinary scene – we distinguish ourselves by focussing on true French cuisine.

You see that with all the dishes, that's what sets us apart. We have our classic dishes – Chateaubriand, bourguignon, cassoulet, all of those – and some others that are influenced by French cooking, whether through a sauce or the preparation of a certain ingredient.

Dishes we're kicking out of the ballpark? I would like to highlight the bouillabaisse, which is a classic French fish stew. It's got a soupy consistency with a variety of seafood: mussels, prawns, crayfish, langoustines, and traditionally two variations of fish, and traditionally flavoured with saffron, a really good fish stock, and tomato. And we serve it with some asparagus. That is one dish we are really nailing.

All our classic French dishes are being received really well. I think it's because people have missed this kind of hearty, well-prepared, delicious food. I don't think we are breaking too many rules – we are trying to incorporate the blueprint, those elements that made French cooking such a distinguishable cuisine in the first place.

For me it's about developing food that really makes people appreciate coming out to eat rather than staying at home. And making them decide that this is a restaurant they want to come to all the time.

When people walk out of The Bailey, I hope they come away with an honest appreciation of the way things used to be done when it comes to French cuisine. And for the way food used to be served in restaurants when it came to a more fine dining approach. These days, it's become very aesthetic – small plates, long tasting menus – and we've brought it back to really good, hearty, delicious, sizeable portions. So I hope people leave feeling like they got their money's worth, that they're happy, and that the food was up to standard.

**Sumptuous Café Bailey is a favourite for brunch. Upstairs, crepes Suzette are made table-side.**





**SHARING IS CARING**

*The best of both worlds? Keith Bain visits a new taverna named Ouzeri, where you'll get a taste of Greece and Cyprus in Cape Town*

Greek food is a perennial source of joy for many people, though few of us might have considered what nuances distinguish it from the cuisine of Cyprus, the eastern Mediterranean island that's supposedly the birthplace of the goddess Aphrodite. Cyprus, thanks to its history and geographic location, has absorbed multiple Mediterranean, Lebanese and Middle Eastern influences, and shares both Greek and Turkish heritage, and all of these filter into everything – including the food, and the manner in which food and wine are enjoyed and appreciated.

Both Cyprus and Greece have a fondness for local tavernas known as ouzeri, where people hang out over plates of meze and drink barrel wine in tumblers.

On Wale Street in Cape Town, dishy chef Nic Charalambous has opened just such a place and named it **Ouzeri**, a tribute not only to his upbringing in a traditional, Orthodox Cypriot household, but also to the many sociable eating-and-drinking-and-schmoozing experiences he's had on Cyprus and across many of the Greek isles. Having spent much of his childhood watching and learning as his grandmother cooked,

**Nic Charalambous says that growing up with his Orthodox grandmother's authentic Cypriot cooking instilled in him a passion for food and a love of sharing his knowledge with others. Below is a sampling of some of the shareable plates at Nic's taverna-style Ouzeri.**



Nic says he loves being able to dig into his heritage and serve up meals that have nostalgic significance for him personally.

His menu is a real taste of a faraway place, proper dishes from the motherland with a few modifications to accommodate local produce and to bring a contemporary, experimental edge to the food. The atmosphere, mood and charm are straight from another world (the taverna feel starts with the mostly white interior, and is driven home by the arched wall niches, textured tapestries and printed cushions all evoking a traditional *ouzeri*, done up with hints of tongue-in-cheek irony). You will find warm green olives (a standard at any Cypriot mealtime, says Nic); *taramasalata* in which to dip the homemade chickpea fries; wonderful *eliopita* (olive bread), which Nic stuffs with garlic that comes out butter soft; Macedonian lamb *mantis*; braised lentils with squid; and *youvetsi* (a dish from Corfu) made with beef shin and done with a roasted bone marrow and goats milk Crottin. You need to order several different dishes and share; that's the way it is in places where eating is about community.

**58 Wale Street, Cape Town  
061 533 9071, [ouzeri.co.za](http://ouzeri.co.za)**

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**BAIA**  
SEAFOOD RESTAURANT

## NEW LIFE (AND FLAVOURS) TAKING OVER A TINY TOWN

*It's been something of a coup for McGregor – just down the drag from Robertson (about which, more on page 104) – where cheffing stalwart Christiaan Campbell has breathed new life into the rustic village. Bianca Coleman finds out what all the fuss is about*

For the longest time, McGregor was most famous for Eseltjiesrus Donkey Sanctuary and **Temenos Retreat**, the former a place for retired donkeys to live out their golden years in peace, and the latter a place for crystal-wearing humans to find their own peace through meditation and peacock-watching in the tranquil gardens.

Both these places still exist, and serve their respective and important purposes, but since chef Christiaan Campbell blew into town at the beginning of 2022, the dining scene in this little village – which is shaking off its sleepy reputation – has become reason enough to make it a sought-out destination. Like, go there on purpose.

Well, you would anyway, unless you were hopelessly lost and more than a bit GPS-challenged, because it's a 20km road from Robertson that goes in, and back out. Not through. Unless you're into side jaunts.

The past two-and-a-bit years gave many pause for thought. Some ate cupcakes and embraced elasticated waistbands, others saw the opportunity to shake things up with their businesses, particularly in the hospitality industry. Billy Kennedy, owner of Temenos, decided it was high time to give his restaurant, **Tebaldi's**, a revamp, putting it into Christiaan's hands.

Pretty much the only things that are where they were before are the main structural walls.



*Above is Christiaan Campbell, the chef who has assumed command of the kitchen at Tebaldi's in McGregor, the tiny, ridiculously charming town known for having only the one road in and out (and that's the road, pictured on the left).*



Oh, and the loo is still in the same place. New kitchen, new décor that elevates the venue to elegance and sophistication, and of course, a new casual fine dining menu, the likes of which McGregor has never seen.

**Christiaan's name might be familiar to you** because he's been at such notable establishments as Delaire Graff and Boschendal, and he is an award-winning champion of sustainability and ethical sourcing of ingredients – something which continues at Tebaldi's.

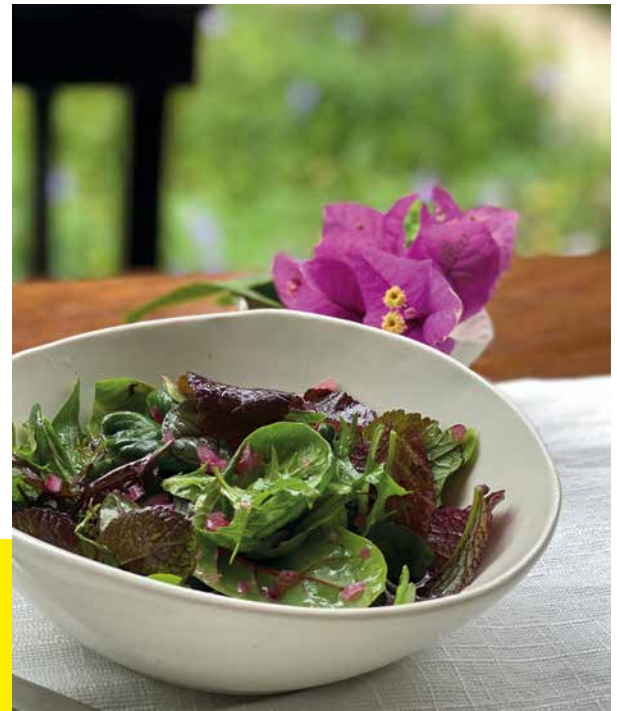
The menu is ever-changing to make the

best of available produce. Think dishes such as Laingsburg lamb shoulder with potato gnocchi, halloumi and spinach; bok choy with carrots, date and cauliflower rice, and cashew cream for the vegans; confit chicken with chicken feet broth, asparagus and matchstick potatoes; or chargrilled hot smoked salmon trout with turnip and naartjie marmalade.

Christiaan is also in charge of **Out Of Africa Café**, separate from Tebaldi's but part of Temenos – which, by the way, is in the process of shedding the perception that it's only for silent yoga types ringing tiny bells. It is that, but there's been some work going on there too, to help it find its place as an accommodation option for the less flexible among us who are after a lush and languid country getaway.

Out Of Africa faces McGregor's bustling main road (by bustling, we mean the occasional truck) where locals and visitors can sit outside among the foliage and water features to hang out with cake and coffee and gossip (of which there is always an abundance in the nature of any small town), or the best toasted cheese sarmie this side of the Klein Karoo.

## Sit among the water features to hang out with cake and coffee and gossip



*Tebaldi's is just one piece of the puzzle at Temenos. The rustic retreat-style hotel includes idyllic grounds with walled gardens traipsed by peacocks, and there are quiet nooks to meditate, whether in total silence or in communion with the trees and sculptures.*

**McGregor is still a small village** at the end of just one road, but it has charms galore. A few worth discovering are **Bemind Wyne**, where Ilse Schutte makes garagiste wines (083 380 1648, [bemindwyne.co.za](http://bemindwyne.co.za)). You might also want to pop into **Frida's** (082 872 3211, [greengablesmcgregor.co.za/restaurant](http://greengablesmcgregor.co.za/restaurant)), for tapas as seen on the TV show *In Die Sop*, or try **Fat Lady's Arms** for pizzas and all sorts of small plates (078 514 7454, [fatladysarms.com](http://fatladysarms.com)).

**The Blend** is a recommended deli and restaurant (082 802 4843, [theblend.co.za](http://theblend.co.za)) in case you want to mix things up.

And, no, the **Eseltjesrus Donkey Sanctuary** (023 625 1593, [donkeysanctuary.co.za](http://donkeysanctuary.co.za)), with its café and second-hand book store, never gets old, so do stop by and leave a donation.

But do not come to town without booking passage to one of Christiaan's tables at Temenos.

023 625 1871, [temenos.org.za/restaurant](http://temenos.org.za/restaurant)



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## WHEN DARKNESS FALLS

*The lights go down, and you're forced to focus on your food*

Darren Badenhorst is a chef well known in Franschhoek (among his restaurants are Ōku and Yama, La chène and Le coin). Now he and protégé Callan Austin have teamed up to create the rather mysteriously named and mysteriously lit dinner-time restaurant in Stellenbosch, **Dusk**. They're pushing the limits of fine-dining with their 13-course tasting menu (R1 395 without the beverage pairing), which targets their passion for foraged ingredients, seasonality and experiments in fermentation. As its name suggests, they're also playing with how lighting affects the dining experience. Attention is focused on the open show kitchen, presumably to minimise distractions and visual noise and hone the senses towards what's on the plate.

43 Plein Street, Stellenbosch  
021 023 4100, [duskrestaurant.co.za](http://duskrestaurant.co.za)

*Pictured above left are Darren Badenhorst (left) and Callan Austin, who are creating lavish and extensive multi-course meals designed to be eaten without extraneous distractions, at Dusk. Below, meals at Farro in the Overberg are enjoyed during daylight, when spectacular views can be savoured along with the wines.*

# Get in the car, chuck the children in the back, and take a drive for lunch

## JOURNEY'S END

*Lorraine Kearney hits a new daytime fuelling spot in the Overberg*

'This is honestly the best thing I have ever put in my mouth.' My friend was clearly enjoying her steak and sauce. That's Karoo Wagyu Denver and aioli to you, taken with a glass of Syrah on Shale from Gabriëlskloof's Landscape Series and a view over the Overberg. I settled for potato and Karoo crumble pithivier with mushroom and we duelled over which was more delicious. Dessert was uncontested: the chocolate brownie, served with salted caramel and milk sorbet.

A large and breezy space atop the hill, next to the tasting room, **Farro** is the newish offering on the Gabriëlskloof wine and olive farm about 20km outside Caledon. Chef Alex Windebank knows his chops, creating plate after plate of wholesome, classic and comforting dishes. He pushes freshness, seasonality and locally sourced. Lucky, then, that Farro is on a farm.

Get in the car, chuck the children in the back (they are welcome at Farro), and take a drive for lunch; it's only about an hour from Cape Town, which is quicker than getting to the beach on any given summer Saturday.

Swartrivier Road, Bot River, 028 008 5017, [farrofoodandwine.com](http://farrofoodandwine.com)





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## MEXICAN WAVE

FORGET FLEETING TRENDS AND COME-AND-GO CUISINE STYLES, THESE ARE MEXICO'S TASTES OF NOW

# MEXICAN FORGING NEW FRONTIERS WITH EDGE

FROM FIERCELY AUTHENTIC MEXICAN AT HACIENDA TO THE FINE FLAVOURS AT FYN, SA'S TOP RESTAURANT, **KEITH BAIN** SURVEYS A FEW FAVOURITES

### REAL-DEAL BAJA CUISINE

*Hacienda is transforming the way Capetonians think about Mexican food – and hopefully about tequila, too*

Mexican food is having quite a moment. Recent years have seen a wave of upmarket restaurants enlivening the dining scene in Mexico City where Michelin stars are being accrued by chefs with a knack for taking traditional dishes and cooking styles and giving them an injection of contemporary cool.

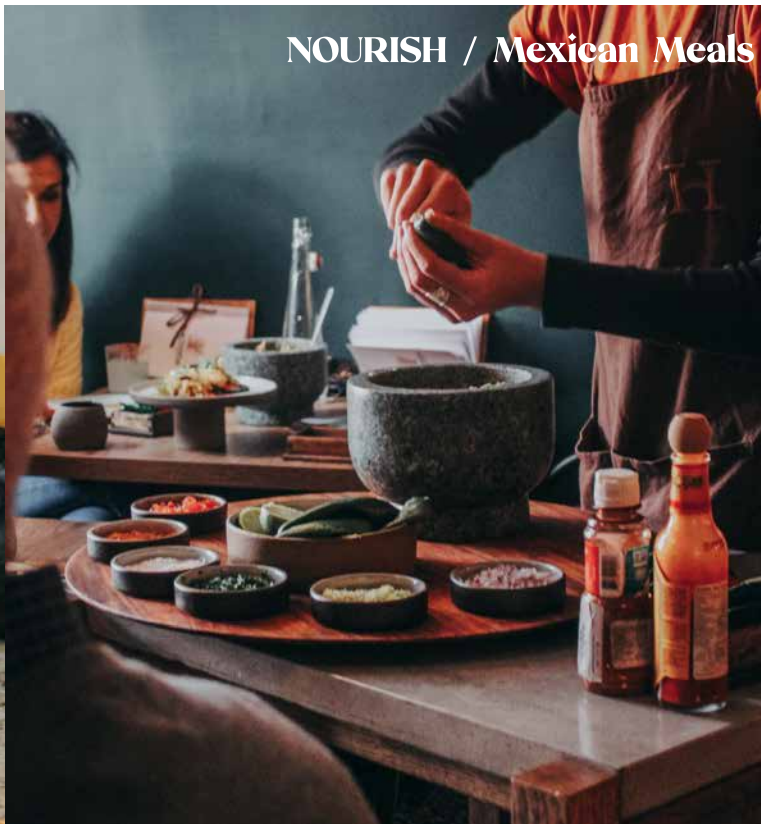
What's been spawned as a result is a yearning worldwide for honest-to-goodness Mexican food, and restaurants serving authentic dishes for more refined, even experimental palates, have been popping up in major cities around the world.

Cape Town's injection of Mexican flair has arrived in the shape of **Hacienda**, which opened on Bree Street in the space formerly occupied by Liam Tomlin's first Chefs

Warehouse. Its menu eschews cheese-covered nachos in favour of real-deal south of the border dishes that deliver the authentic flavours of Baja California.

If Tex-Mex is all you've ever known, then these not-so-small-and-definitely-shareable plates will be a revelation, starting with complimentary topos (basically little edible shelves for scooping up sauces), accompanied by various traditional "mother sauces". That's a good way to kick things off as you strategically decide who will order what – there's going to be a lot of sharing, cross-table stretching and stealing when you're not looking, so plan properly, and get ready to eat with your fingers, hands, whatever's available. Ja, Mexico has always been a visceral, fun-loving place. There's an unmissable fresh guacamole that is mixed and pounded together in front of you by your waiter using a mortar and pestle and juice squeezed from a lime and combined





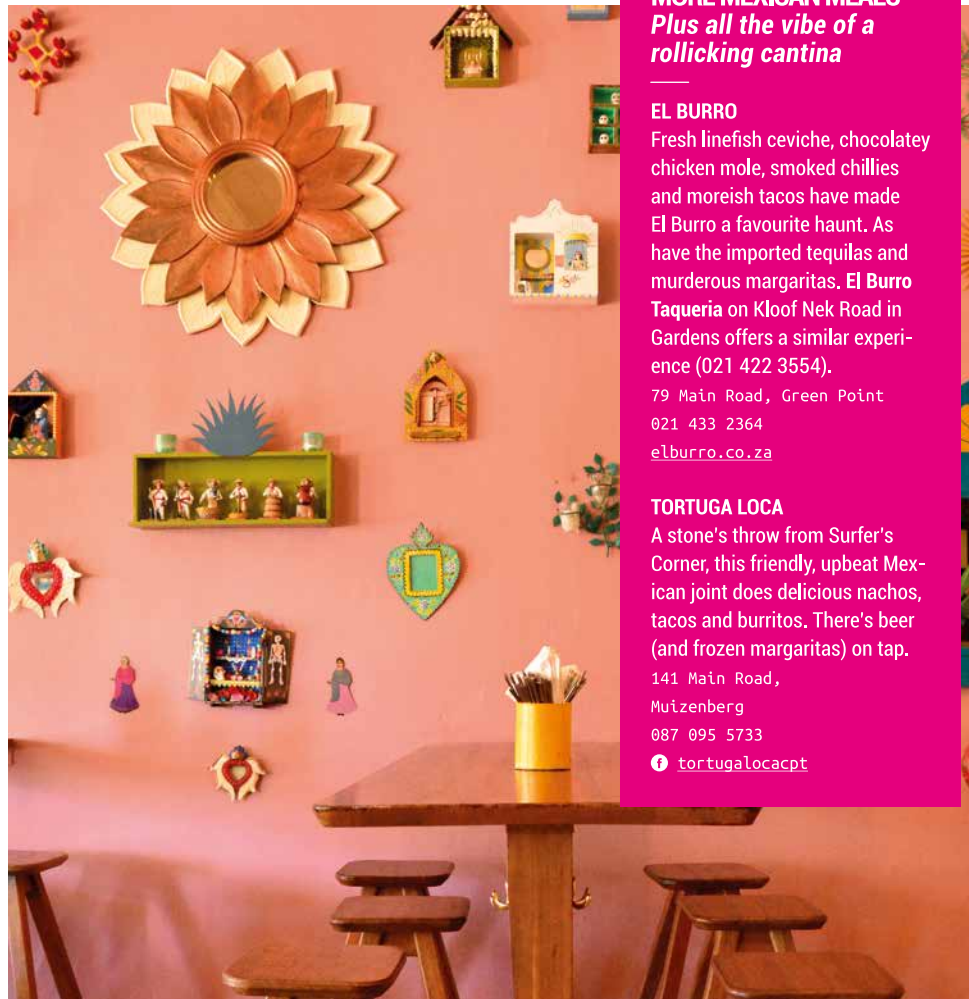
## NOURISH / Mexican Meals

**CLOCKWISE FROM LEFT**  
 Food's for sharing at Hacienda; the cocktails maybe not so much; quality guac doesn't make itself; El Burro's pretty décor.

with other ingredients and served with more housemade totopo. Their homemade chilli oils are produced using five different chillis – ancho, guajillo, pacillo, arbol and chipotle.

Since the kitchen's main inspiration is coastal Baja, there's a dedicated seafood section, but there are other dishes pointing to a contemporary Mexican dining experience – a marinated lamb chop with salsa *chicharos*, and chorizo chicken *embutido* with tiger's milk aioli. Apart from the fine food, there's a spirited showcasing of tequilas (which you can pair with the tasting menu – it has many courses and costs R500 per person, without tequila) and there are some thrilling cocktails (you might want to pay a visit to the bar, where there's a collection of aged and collectible tequilas and a few excellent mescals behind the counter). Finally, every day at 4pm, Hacienda's margaritas are half-price for 90 minutes. *Olé!*

92 Bree Street, 021 422 0128, [hacienda.co.za](http://hacienda.co.za)



### MORE MEXICAN MEALS Plus all the vibe of a rollicking cantina

#### EL BURRO

Fresh linefish ceviche, chocolatey chicken mole, smoked chillies and moreish tacos have made El Burro a favourite haunt. As have the imported tequilas and murderous margaritas. **El Burro Taqueria** on Kloof Nek Road in Gardens offers a similar experience (021 422 3554).

79 Main Road, Green Point  
 021 433 2364  
[elburro.co.za](http://elburro.co.za)

#### TORTUGA LOCA

A stone's throw from Surfer's Corner, this friendly, upbeat Mexican joint does delicious nachos, tacos and burritos. There's beer (and frozen margaritas) on tap.

141 Main Road,  
 Muizenberg  
 087 095 5733

[f tortugalocapt](https://www.facebook.com/tortugalocapt)



# Traditional South African Dining

Welcome to the gateway of Africa... Set between the picturesque view of Table Mountain and the tranquil blue waters of the Atlantic Ocean, Karibu offers you the opportunity to experience the vibrant flavours of South Africa and to be a part of our unique theatre of dining. We invite you to encounter the ruggedness of Africa within the luxurious setting of our restaurant where a mixed fusion of African ambiance blends itself with the flavours of our rich and diverse cultural heritage.

The Karibu chefs bring to all their dishes passion based on many years of experience. With the organic fragrances of the veld blended into our food, you can experience a true feeling of 'living in Africa'. Using only the finest ingredients, our chefs prepare the best South Africa has to offer – from succulent steaks and delicious seafood to Cape Malay and traditional local favourites such as bobotie, potjiekos, game, snoek braai, puthu and chakalaka, and koeksisters.

In our 12 years of operating in the prestigious Victoria & Alfred Waterfront in Cape Town, we have been awarded multiple accolades, including best South African Cuisine in the World (two years running) and Best Wine Selection in the World. Our team of chefs, managers, sommeliers and waiters will accommodate your every need to ensure that you have the best possible dining experience while visiting the Mother City.

Our extensive wine list and large menu has something to suit every palate, and you will be impressed by the simple yet amazing flavours of our food as well as the extensive knowledge of our sommeliers and waiters.

All in all, we offer exactly what one would expect from an award-winning restaurant – uncomplicated, unpretentious, amazing food and wine.

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Shop 156, The Wharf Centre,  
V&A Waterfront, 8001





LEFT Peter Tempelhoff and Ashley Moss create visionary dishes at FYN in the city centre. BELOW A diner's view of what a small part of a meal at FYN looks like.

# The full kaiseki menu will demand the entire evening

## FYN AND FAMOUS

*No stone has been left unturned in an effort to bring diners the very best at SA's top restaurant*

On the fifth floor of the Speakers' Corner building near Parliament, **FYN** occupies a room so stately it feels like a culinary temple. Fitting, then, that at the helm are Peter Tempelhoff and Ashley Moss, two great chefs who create visionary multi-course dining experiences. The full *kaiseki* menu will demand the entire evening, but there's a reduced menu if you have a Netflix show to see before bedtime.

According to the latest global Top 50 restaurant awards, FYN is SA's best. It's where diners strap in for a "journey of flavour discovery" from masterful chef Peter who, along with fellow chef Ashley and their team, take you on one hell of a journey. Bespoke design has been implemented in everything from the plates to the serving trays, and the space blurs the line between kitchen and restaurant. Two plant-based menus, a standard lunch menu and signature Fyn menu bring inspiration from the East. Now they're extending the Japanese-African fine-dining experience in a different direction with their ramen bar, opening in mid-October, which will be located downstairs from FYN and serve street food in a relaxed convivial atmosphere. Award-winning designer Tristan du Plessis, who brought such dazzle to FYN, is also kitting out the interior. Expect top-notch food, well served, and in a space that makes you feel like a VIP every time you step inside.

5th floor, Speakers Corner,  
37 Parliament Street, CBD  
021 286 2733, [fynrestaurant.com](http://fynrestaurant.com)



## SINO INSPIRED

FAR-OUT MEALS THAT TAKE INSPIRATION FROM THE FAR-EAST

## NOURISH / Far-Eastern Flavours

### KONNICHIWA

[Find your favourite Far-East flavours](#)

**Bao Down** is the brainchild of husband-and-wife team Philippa and Graham Oldfield. While bao are the speciality, beautifully prepared Korean, Japanese and Chinese dishes are also on the menu. [Exhibition Building, 79 Main Road, Green Point 066 022 1165](#)  
[baodowncapetown.com](#)

At **Bodega Ramen**, tasty ramen bowls are described on the wall menu in a mix-and-match space where an energetic serving team keeps things running smoothly even when it gets packed with hungry devotees. [64A Wale Street, 078 241 3285](#)  
[@ bodega\\_ct](#)

At **Downtown Ramen**, aside from the namesake noodle-and-broth dishes, there are bao stuffed with, among other options, charsu pork belly with citrus pickle, and there's Japanese beer and wine to wash it all down. Décor is super-basic, but its food rises above the environs. [103 Harrington Street, Zonnebloem, 068 150 3420](#)  
[@ downtownramen](#)

Pistachio ice cream bao-sandwich? Yes, please. That's the kind of inventiveness and out-the-box culinary creativity you'll find at **How Bao Now**, a gourmet street food bar that's in a converted shipping container and dishes up flavoursome buns with gorgeous fillings. Think brisket and kimchi, or Szechuan fried chicken. They have several East-Asian dishes besides bao, too.

[375 Old Biscuit Mill, Woodstock](#)  
[@ howbaonow\\_sa](#)

Papa San is a legend on Cape Town's Asian culinary landscape. Having honed his craft in Tokyo, he's reigned over a couple of cult-level restaurants here and now rules the kitchen at **Obi Restaurant** alongside fellow chef Ben Bettendorf. The pair

create traditional, contemporary and slightly experimental Japanese dishes – way beyond the usual rainbow rolls. Can't decide? Grab the bento box lunch special: miso soup, prawn California rolls, a salmon rose, nigiri (tuna and salmon), and veg tempura with tentsuyu dipping sauce.

[14 Long Street, CBD 021 418 4040](#)  
[obirestaurant.co.za](#)

**Ōku** means oak and it's the name of Franschoek's first true East Asian restaurant, where you can tuck into *tataki* (pounded meat), chew on *kakiage* (tempura), and get some *yakitori* (skewered pork) into your belly. Those are just for starters. You will find bao and fragrant broths, too, and mains from Korean-style chicken with kimchi to seared

tuna (with *togaroshi*, daikon, noodles and *mentsuyu*), and hunks of Wagyu sirloin for R950. Save room for Japanese cheesecake. [Heritage Square, Huguenot Road, Franschoek 021 876 2494](#)  
[eat-oku.co.za](#)

**Kyoto Garden** remains an eccentric Tamboerskloof outpost obsessed with creating the sort of studiously authentic Japanese food you once couldn't get at Cape Town's ubiquitous sushi joints. By sourcing the freshest top-quality ingredients it continues to astonish. Plus, Japanese craft beers, sakes, shochu, and true Japanese cocktails. [11 Lower Kloof Nek Road, Tamboerskloof 021 422 2001](#)  
[kyotogarden.co.za](#)

What began as a mere ramen outpost, **Three Wise Monkeys** has expanded its menu to include all sorts, including sushi and bao (steamed buns), plus a bunch of experiments (*yakitori* sticky wings; bao dogs; sushiritos – burritos with sushi inside!).

[77 Regent Road, Sea Point 021 433 1837](#)  
[threewisemonkeys.co.za](#)

At **Ukiyo** inspiration is said to be the Japanese concept of "living in the moment"; its menu is rather more all over the place. There's a sushi menu, but also a myriad other influences: dishes run from Ukiyo tacos (filled Asian flatbreads) to spiced yoghurt spatchcock chicken.

[First Floor, The Arun, 29 Victoria Road, Bantry Bay ukiyocpt.co.za](#)

### TJING TJING

You have your pick of menus, moods, décor and level of indulgence at this inner-city Sino-sanctuary where each floor differs from the last. Ground-level **Torii** is casual and serves lunch and dinner reminiscent of *yokocho* (street food alleys) – from traditional Japanese breakfast, *hirata* buns and *gyoza*, to filling ramen bowls. Upstairs, **Momiji** is more serious, refined, and currently serving a five-course *omakase* (chef's choice) menu for R395. Then up more steps to a totally Tokyo rooftop bar. [165 Longmarket Street, CBD 021 422 4920/4374](#)  
[tjingtjing.co.za](#)





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- Knorhoek Rd, Stellenbosch.



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# COOL ON KLOOF

IN GARDENS, ADJACENT TO THE CITY CENTRE, KLOOF STREET IS A RAUCOUS STRIP HEAVING WITH RESTAURANTS FOR EVERY WHIM AND TASTE

## PARK ROAD MUST TRY

*A spirited venue just off Kloof Street*

There are times when Kloof Street feels like it's gone to hell. Traffic congestion, motorcycle jams, music blasting every which way, drunken shenanigans spilling out of rowdy drinking venues. That might be half the fun, though – at least for some. Tucked into Park Road, one of Kloof's sidestreets, are some of the city's loveliest restaurants, and among them (next door to Thali) is **One Park**. Here, a house with its multiple rooms providing a variety of spaces where different things can happen, has given rise to a rather gorgeous restaurant, which is also a record store (old school), and it's actually impossible to escape how good the food is, from the sticky lamb ribs with mint chutney and spring onion, to the masala fish with pickled daikon, dill oil and oxalis. There's a magic seared venison (with black garlic and sour fig dressing, crispy onion, and Brussels petals), too, and many more inspired dishes sure to lead to a return visit. Drinks are seriously cool creations, with an emphasis on concoctions you don't find just anywhere. And that goes for the wine selection, too. Packed with originality and a uniquely adventurous spirit, this place is just the sort of space Capetonians are always crying out for. And there's a gallery upstairs.

1 Park Road, Gardens  
081 047 1248, [onepark.co.za](http://onepark.co.za)

Before or after your meal at One Park, you can browse for vintage vinyls.





# The Blondie menu is a kind of avant-garde artwork: lean into your gut feeling and order what jumps out at you

## EGGHEAD

With its retro diner-style design and focus on anything and everything related to eggs, this cute and sassy purveyor of tasty comfort food oozes charm, the way glistening, golden yolk oozes out of a soft-boiled egg. Focus is on those dishes that somehow take you back to easier times; there's nostalgia and yumminess built in, whether it's steak, egg and chips, or a soft brioche bun burger with an egg in there for that extra bit of tastebud-pleasing flavour. Plus all the yolk-coloured seating, light fittings that remind you of, well, an egg, and the cute-as-hell outfits worn by the wonderful waitstaff. Eggciting stuff.

34 Kloof Street  
021 286 9034  
[eggheaddiner.co.za](http://eggheaddiner.co.za)

## THE BLACK SHEEP RESTAURANT

Jonny Japha is the man with the plan in the kitchen, plating up the likes of crispy sweet-breads to start and grilled kudu with green bean salad for mains. The menu changes often, so check the website for the day's offering.

104 Kloof Street  
021 426 2661  
[blacksheeprestaurant.co.za](http://blacksheeprestaurant.co.za)

## BLONDIE

Hard to tell if they want you to come and drink and then accidentally dip into the food menu, or if food is meant to be the draw-card. You might just as easily be enticed by the offbeat buzz and quirky décor elements, including the Princess Di poster and repurposed washing machines used for storage. The menu is a kind of avant-garde artwork: you're meant to lean into your gut feeling and order whatever jumps out at you, be it the "Acid Salad" and "Tomato Nirvana", the "Prego" or the "Fire Aubergine" - yes, they're giving nothing away and aiming for originality and otherliness with just a dozen or so options,

each creatively, tastily done.

71 Kloof Street  
072 169 8671  
[blondie.bar](http://blondie.bar)

## THE BOMBAY BICYCLE CLUB

A den of bohemian merriment, with closely packed tables that buzz with an eclectic crowd; a wildly varied menu, too, from "drunken" Camembert to Bombay ribs, peppered sirloin, and a butternut, sage butter, walnut and rocket risotto.

158 Kloof Street  
021 423 6805  
[thebombay.co.za](http://thebombay.co.za)

## CAFÉ PARADISO

Combining the feel of a neighbourhood eatery with a gourmet menu, all bread and freshly churned butter comes straight from the kitchen to your table, and children adore the make-your-own menu, which keeps their little hands busy.

110 Kloof Street, Gardens  
021 422 0403  
[cafeparadiso.co.za](http://cafeparadiso.co.za)

## ëlgr

A Swedish chef named Jesper and a sommelier named Mario. Put them together in this chic indoor-outdoor space on Kloof Street (the name of which is Old Norse for moose), and the result is a place of serious culinary spoils. A frequently changing menu lists ingredients - it's up to Jesper's imagination to create the magic that appears on your plate, always with a nod to seasonality and freshness, and an inherent love of quality.

75 Kloof Street  
021 422 0384, [elgr.co.za](http://elgr.co.za)

## KLOOF STREET HOUSE

Step from the bustle into a lush garden, then into the interior of this grand old Victorian house, with a menu covering all kinds of cravings, from grilled ostrich to lentil artichoke bake to the perennial favourite, Moroccan-spiced lamb.

30 Kloof Street  
021 423 4413  
[kloofstreethouse.co.za](http://kloofstreethouse.co.za)

## LOCO

Bolognese chef Luca Toni is the new face on the Kloof Street culinary scene (since August 2022). From Joburg's Assaggi, his new Cape Town venture is in a slightly hard-to-spot location below stalwart Thai joint, Saigon. It's a no fuss, no frills trattoria - in atmosphere and décor at least. The menu is wholeheartedly fine-dining, pricey and full of promise for your palate. Like all great Italian food, the formula is based on simplicity and the use of quality ingredients - that goes for the house-made pastas, woodfired pizzas and meat dishes, too.

70A Kloof Street  
021 424 7504  
📍 [LOCO Restaurant](#)

## MANNA EPICURE

A tranquil spot at the top of Kloof Street where all-day breakfasts are perennially perfect and classic with a modern edge, while the lunch and dinner menus combine French flair with a rustic, South African approach to its range of experimental food.

151 Kloof Street  
021 426 2413  
[mannaepicure.com](http://mannaepicure.com)

## THALI

Serving beautiful Indian cuisine, with a nod to the traditional metal serving dish - or thali - used to present shareable dishes, Liam Tomlin's cosy spot just off Kloof Street is among the best nights out in the city. Colourful, intricate prints adorn tabletops and collections of thalis are affixed to the walls.

3 Park Road  
021 286 2110  
[chefswarehouse.co.za](http://chefswarehouse.co.za)

## VAN HUNKS

It's named for a local legend and the food pays tribute to Cape favourites: peri-peri chicken livers, traditional Cape Malay bobotie and homemade fish-cakes. There's a covered deck from which to enjoy the view.

Corner Upper Union and Kloof streets, 021 422 5422  
📍 [vanhunks](#)

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## WAIT FOR THE CHORUS

*Bianca Coleman meets Bertus Basson, hears a fair share of swears*

With half a dozen restaurants to his name in and around Stellenbosch, it's safe to assume Bertus Basson knows what he's doing. So much so that he not only makes his own businesses a success, but has filmed two seasons of the TV series *In Die Sop* for kykNET, in which he gives ailing eateries a new lease on life, from menu suggestions to décor overhauls with designer extraordinaire Misi Overturf.

Stellenbosch is the second-oldest settlement in the Western Cape after Cape Town, founded in the fertile Eerste River valley in 1679. Governor Simon van der Stel named the town after himself, and the river was so dubbed as it was the first river he encountered after venturing inland from the Cape. Truly a man of great imagination.

The town is known for its restored Cape Dutch architecture dating from the 18th and 19th centuries and for its streets lined with majestic oaks. And of course for Bertus' restaurants. In the town centre are **Eike** (021 007 4231), **Spek & Bone** (082 569 8958), and **De Vrije Burger** (no tel number), and in Basson's own words, respectively: 'a nostalgic South African experience'; 'wine bar with the best tapas in Stellenbosch'; and 'f\*\*\*king good burgers, f\*\*\*king fast'. Over at Vergenoegd Lōw, are two more recent additions to the group, **Clara's Barn** (021 202 4372), a 'refined farm kitchen' serving three- and five-course menus; and **Geuwels** (021 202 4373), which draws inspiration from South African produce and ingredients for breakfast, lunch and picnics.

'Celebrating our heritage as South Africans is very important to me. We build the future of South African food by acknowledging our food heritage,' says Bertus,

At Clara's Barn, the classic combination of Marmite and cheese is served as a canapé. 'The recipe is based on an old South African housewife recipe we got from *Huisgenoot* and adapted it,' says Bertus.

'At Eike we create flavours that evoke South African nostalgia. The plates we use are all antique crockery, to also play on that idea.'



*Bertus Basson is pictured top right, and below are some of the small plates served at Geuwels.*

PHOTOGRAPHY DANIELA ZONDAGH



## WINELANDS AND DINE

SOME OF THE CAPE'S FINEST FOOD IS SERVED AT TABLES IN THE HEART OF OUR 300-YEAR-OLD WINEMAKING TRADITION

It's probably not fair to ask Basson to pick a favourite, but we did anyway: 'I have some special memories at all of them and they all are special in their own right,' he said. 'I often eat De Vrije Burger and I know I'm biased, but Spek & Bone is my favourite tapas joint.'

Bertus' original venture, Overture at Hidden Valley Wines, was for a long time regarded among the best restaurants in the country. That's recently closed down, and now Bertus is taking his 'refined Winelands dining' to a new venue, this time in Somerset West, where he is setting up shop in the restaurant space at Waterkloof Wine Estate. The new restaurant, which opened in mid-October, is **Chorus** ([info@chorusrestaurant.com](mailto:info@chorusrestaurant.com)) and it features a four- and a six-course menu, with Bertus' signature soufflé as part of the offering. [bertusbasson.com](http://bertusbasson.com)

### DINE BETWEEN THE VINES *Winelands feasting for all tastes, moods & cravings*

#### BABEL

The eight-acre pesticide-free garden at Babylonstoren features over 300 edible and medicinal plant varieties. Serving many of those plants, Babel is housed in the old cow shed, immaculately converted into an oasis of contemporary cool. Seasonal menus emphasise the "pick, clean and serve" approach to getting the best out of the abundance of produce available. While fruit, veggies, herbs, shoots and flowers come from the garden, first-rate meat is sourced from neighbour-

ing farms, and then fashioned according to wholesome recipes, and the harvest table might feature preserves and olive oils, cured meats and cheeses, and fresh-baked breads, all made on the farm. There are other dining destinations on the estate, too, and you can read about the estate's wine museum on page 22. **R45, Simondium** 021 863 3852 [babylonstoren.com](http://babylonstoren.com)

#### BABUSHKA DELI

With a name that means grandmother in Russian, this bistro-style deli at Hazendal wine farm offers a well-rounded menu of dishes that exemplify the care

and love of its namesake. The deli also sells a range of home-made pastries, cakes and breads. **Bottelary Road, Stellenbosch** 021 903 5034 [hazendal.co.za](http://hazendal.co.za)

#### BLACKSMITH'S KITCHEN

Old blacksmiths' cottages from 1747 are now a bistro with unbeatable views of beautiful surroundings. To accompany your meal of, say, pork loin ribs or wild mushroom risotto, are two wine ranges – Retief and Stubborn Man – produced on the family farm. **Pearl Mountain Estate, Bo Lang Street, Paarl** 065 396 5015 [pearlmountain.co.za](http://pearlmountain.co.za)



*Cavalli, between Stellenbosch and Somerset West, is a wine farm and horse stud – and its restaurant has a stupendous view.*

## BOSJES KOMBUIS

*Kombuis* is Afrikaans for “kitchen” and beneath its high ceilings you’re treated to bistro fare with farm-style flair. From chilli spiced squid on to seared tuna with sauce puttanesca or fynbos honey citrus glazed pork neck – all accompanied by a glass or two of something from the fiercely local wine list. Take time to tour the magnificent, sprawling gardens after lunch. **Bosjes Wine Farm, R43, Breede Valley, 023 004 0496 [bosjes.co.za](http://bosjes.co.za)**

## BOVINE

“Local is lekker” is the philosophy at this popular spot in Franschhoek, where burgers, steak, pulled pork and nachos are among the dishes served in a relaxed setting. **42 Huguenot Road, Franschhoek 021 205 3053 [bovinerestaurant.co.za](http://bovinerestaurant.co.za)**

## CAFÉ FLEUR

Serving classic French dining paired with the floral inspirations of the estate, the menu features such beloved old-school dishes as escargot with creamed Pernod and garlic butter, herb and cheese soufflé and boeuf bourguignon. **Vergelegen Estate, Lourensford Road, Somerset West, 021 847 2111 [vergelegen.co.za](http://vergelegen.co.za)**

## CAVALLI

There’s a lot to distract you at this handsome restaurant on a wine estate-cum-horse stud between Stellenbosch and Somerset West. Aside from stable tours and lush gardens to explore, there’s a one-of-a-kind bar, a subterranean art gallery (and tasting room), and stupendous views from the restaurant terrace, or through the glass walls. Once you’ve checked out all there is to see,

bring your attention back to your plate. Chef Lucas Carstens is fanatical about fresh produce and sustainability. And since the menu is driven by what’s seasonally available, emphasis is paid to the plants on the plate rather than the proteins. Come hungry.

**Strand Road, Somerset West 021 855 3218 [cavalliestate.com](http://cavalliestate.com)**

## CLOS MALVERNE RESTAURANT

Unfussy décor means you can sit back, relax and enjoy the jaw-dropping view. Fortunately, what’s on your plate will invariably be sufficiently good to steal your attention from the beautiful surrounds: robust flavours, from *char siu* pork belly to rich osso buco tagliatelle. **Devon Valley Road, Stellenbosch 021 865 2022 [closmalverne.co.za](http://closmalverne.co.za)**

## COSECHA

The verandah looks on to a picnic area and dam, so you can sip on a Sauvignon Blanc sangria while watching ducks skim across the water. Take your time choosing from the Latin American-inspired menu: start with black bean and feta dip with tortilla chips, then move on to the pulled pork tacos with avo smash and green apple salsa.

**Noble Hill Wine Estate, R45 021 874 3844 [cosecharestaurant.com](http://cosecharestaurant.com)**

## CHEFS WAREHOUSE AT MAISON

Food that looks almost too good to eat. Chef David Schneider has really nailed it: the kitchen delivers nothing but the finest tapas from its concise menu, and when it comes to meat, you can expect rare and rarefied cuts. Pescatarian, vegetarian and vegan meal options are available.

**R45, Franschhoek 021 876 2116 [chefswarehouse.co.za](http://chefswarehouse.co.za)**

## DELAIRE GRAFF RESTAURANT

At this Helshoogte wine estate’s eponymous restaurant, a seasonal menu of bistro favourites is based on the philosophy that the best cuisine begins with the best ingredients, such as the wild mushroom tortellini or the pork belly with fennel and ginger. Sourcing is fiercely local – even the bespoke olive oil is grown and pressed just across the valley – and the setting, with its art collection and views, is a treat.

**Helshoogte Pass, Stellenbosch, 021 885 8160 [delaire.co.za](http://delaire.co.za)**

## THE FAT BUTCHER

The aim is to produce the perfect steak. Try The Huguenot, a scrumptious steak Bordelaise that marries a fillet to port wine, roasted garlic, blistered grapes and bone marrow jus, a sublime combination. **1 Van Riebeeck Street, Stellenbosch 021 882 8705 [fatbutcher.co.za](http://fatbutcher.co.za)**

## MAJEKA KITCHEN

The contemporary restaurant of the Majeka House hotel in the Stellenbosch suburbs. The décor is whimsical and moody, the food beautiful. Think flavourful chicken tikka with basmati rice or creamy mushroom risotto.

**26–32 Houtkapper Street, Paradyskloof, Stellenbosch 021 880 1549, [majekahouse.co.za](http://majekahouse.co.za)**



# Ernie Els

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### CUCINA DI GIOVANNI

A great choice if you're in the mood for Italian while in Paarl. The menu features old-school classics like avocado ritz and snails, as well as an array of pizzas and pasta. Laborie Estate is at the foot of Paarl Rock, Taillefer Street, Paarl 021 807 3390 [giovannicapetown.co.za](http://giovannicapetown.co.za)

### GÂTE AT QUOIN ROCK

It's full-blown theatrical dining in a pretty beautiful setting, far from the Stellenbosch mainstream, and the kitchen is known to push boundaries. On the tasting menus you can expect to see quail and warthog. There are vegan menus, too; but their "edible works of art" are heftily priced.

Quoin Rock Wine Estate, Knorhoek Road, Stellenbosch 021 888 4750 [quoinrock.co.za](http://quoinrock.co.za)

### GRANDE ROCHE RESTAURANT

The renovated Manor House at one of Paarl's most historic properties is the home of the hotel's restaurant. Chef Kevin Grobler has cooked at Delaire Graff in Stellenbosch and JAN in Nice, France. Not a bad CV. Whatever you eat, kick off with a bespoke "Pearl of Paarl" cocktail, crafted by the Cause Effect team to celebrate the Brandy Foundation's 30<sup>th</sup> (pearl) anniversary.

1 Plantasie Street, Paarl 021 863 5100 [granderoche.com](http://granderoche.com)

### INDOCHINE

The Cape was an early meeting point for East and West cuisine; Dutch boats brought spices from the Orient. Marking this, chef Virgil Kahn cooks up a storm from his inventive menu at Delaire Graff's snazzy Asian-inspired restaurant.

DeLaire Graff Estate, Helshoogte Road, Stellenbosch 021 885 8160 [deLaire.co.za](http://deLaire.co.za)



# Virgil Kahn cooks up a storm from his inventive menu at Indochine

## MILA AT DOOLHOF

There's a terrace for outside dining, and a large estate for a post-prandial stroll. You can pre-order a picnic to be eaten on the banks of the Kromme River. The breakfast menu is simple but filling, lunches either light or more filling, with a couple of vegetarian choices, too.

Doolhof Wine Estate, Bovlei Road, Wellington  
021 864 2805  
[milarestaurant.co.za](http://milarestaurant.co.za)

## THE MILLHOUSE KITCHEN

The rustic offerings at this family favourite on Lourensford Wine Estate include wood-fired pizza topped with pear, Gorgonzola and honey – the menu's inspired by French and Italian country cooking. Children are welcome.

Lourensford Road,  
Somerset West  
079 717 3799  
[lourensford.co.za](http://lourensford.co.za)

## PIERNEEF À LA MOTTE

Inspired by artist JH Pierneef's prowess at interpreting South Africa's natural beauty into paintings, this restaurant at La Motte wine estate offers a taste journey into what's fondly called Cape Winelands cuisine – traditional *boerekos* with creative twists inspired by global flavours. The space extends this concept, with reinvented Cape Dutch architecture and an art gallery to peruse after your meal.

Main Road, Franschhoek  
021 876 8000  
[la-motte.com](http://la-motte.com)

## THE RED LEAF BISTRO

Beyerskloof is best known for producing award-winning Pinotage, a proudly South African cultivar. The vibe here is highly conducive to kicking back and indulging in the Pinotage burger with chips and onion marmalade – it's as good as it sounds.

Koelenhof Road, R304,  
Stellenbosch  
021 865 2685  
[beyerskloof.co.za](http://beyerskloof.co.za)

## RESTAURANT AT GLEN CARLOU

A culinary feast within an architecturally imposing space. Take in the landscape while tucking into innovative dishes, served with Glen Carlou wine. There's a menu for children, too.

Glen Carlou Estate,  
Klapmuts  
021 875 5528  
[glencarlou.co.za](http://glencarlou.co.za)

## THE RESTAURANT AT GRANDE PROVENCE

Its industrial-chic interior meshes seamlessly with the 18th-century French Huguenot manor house in which it is situated. The kitchen puts together menus based on 'uncomplicated, accessible, varied and tasty' ingredients, presented beautifully. Focus is on the classics, such as chicken liver, fillet and Karoo lamb, deliciously done and served with graciousness and smiles.

R45 (Main Road), Franschhoek  
021 876 8600  
[grandeprovence.co.za](http://grandeprovence.co.za)

## RUST EN VREDE RESTAURANT

Residing in the original cellar of the wine estate, this award-winning restaurant is relaxed and vibey. First-class table appointments and chef Fabio Daniel's contemporary take on classic cuisine. **Rust En Vrede Wine Estate, Annandale Road, Stellenbosch**  
021 881 3757  
[rustenvrede.com](http://rustenvrede.com)

## SCHOON DINE

Baker Fritz Schoon focuses on what it means to eat ethically and sustainably. He has partnered with local farmers who grow older varieties of South African grains, without pesticides. All grains are milled

and turned into bread on-site in a woodfired oven using natural-fermentation baking methods. In short, it's a stellar bread-and-pastry experience, so tuck in. Excellent breakfasts and light lunches, too.

3 Bright Street,  
Somerset West  
087 159 5606  
[schoon.co.za](http://schoon.co.za)

## THE WERF RESTAURANT

All the dishes remain true to the soil-to-fork philosophy, and they are as sensational and comforting as the restaurant's pretty surroundings.

Boschendal Estate, Pniel  
021 870 4274  
[boschendal.com](http://boschendal.com)

## VADAS SMOKEHOUSE & BAKERY

On Spier estate near Stellenbosch, everything here's genuinely farm-to-fork with an emphasis on slow cooking and slow eating; you can tuck into a hearty Farmer Angus steak or a quarter-chicken, fried and served with garlic aioli. Or go for scrumptious smoked pork belly accompanied by platters of fresh veggies. It's old school feasting and there's space for youngsters to run around while you sip your wine as the hours pass. Spier Wine Farm, Baden Powell Drive  
021 809 1137  
[vadas.co.za](http://vadas.co.za)



# CITY CLASSICS

FROM ROMAN PASTA ROYALTY TO CAPE TOWN'S FAVOURITE FOOD STRIP

IT TOOK CHARLES MORE THAN 70 YEARS TO CLAIM THE BRITISH CROWN; ROME'S **LUCIANO MONOSILIO** HAS BEEN THE KING OF CARBONARA SINCE HIS 20S. NOW HIS PASTAS ARE BEING SERVED, HANDMADE, IN CAPE TOWN. **KEITH BAIN** TOOK A BITE

## ALL HAIL THE PASTA

*Bad news: if you're wanting mama's pasta, you came to the wrong place. Good news: mama could learn a thing or two from Scala*

Should they even be giving Michelin stars to 27-year-olds? Well, in the case of Luciano Monosilio, they did. And now the hotshot Roman chef (in his late-30s by now) has brought his unique pasta philosophy to Cape Town. The venue is **Scala** – the word means stairs and is a reference to both the stairs you descend to get into this black-walled beauty of a restaurant, and a reference to La Scala, the famous opera theatre in Milan. Because, you see, the whole restaurant is set up like a culinary theatre of sorts, the kitchen totally open, giving diners unimpeded views into every part of the process, from the pasta laboratory where a wide variety of pastas are made by hand with the best possible ingredients, through to the highly technical plating section where specialists are on standby with chef's tweezers ready to dish up the goods.

Luciano himself is back and forth between Italy and Cape Town, so helming the kitchen is another young, tattooed chef, Justin Barker. No stranger to high-energy, big demand restaurants, here Justin oversees a selection of delectable pastas (and a few dishes for pasta-resisters), with emphasis on flour from Italy, plus produce sourced from the best local suppliers to create what Luciano adamantly calls 'Not your Mama's Pasta' – a reference to the tendency of just about everyone to claim that their mother makes the best pasta in Italy. Luciano's response? This is his way of making pasta, so the distinctive qualities are an insight into this chef's particular frame of reference, his culinary provenance, and his singular passions.

A KING  
COMES  
TO TOWN



There's your mamma's pasta, and then there's the pasta of Roman chef Luciano Monosilio (far left), which is served at Scala, a rather buzzing new venue, just off Bree Street. Scala is just a short stroll from Parada, which serves Spanish tapas, of the sort pictured right.



And you will not be disappointed (unless you are preoccupied with your mother's pasta, that is). The idea is to summon a couple of starters (the burrata is a trip, just saying) and then get together around three or so pasta dishes to share between every two people at the table. While it's Luciano's carbonara with semolina pasta that has earned him his crown (as the so-called "King of Carbonara"), that's really just a teaser; there's barely a moment of tasting and chewing that goes by that isn't a preamble to vibrant conversation. Question is: is it the simplicity of the ingredients, or the texture perhaps, that's stoked the debate? Whatever it is, the food's *delizioso*.

Considering how ubiquitous pasta is in South Africa, this little shake up is a welcome treat, sure to enliven the scene. Just remember, this is not your mama's pasta – it's Luciano's pasta, so leave your personal preferences at home and come to taste how he's done it.

And don't forget to get your palate in the mood with a negroni right at the beginning, and order the tiramisu to finish, too. And, if you're peckish between meals, pop in between 4 and 5:30pm when snack-style cicchetti are served, evoking the spirit of Venice.

81 Church Street, CBD, 021 424 7204, [scalapasta.co.za](http://scalapasta.co.za)

**BREE: BRUNCH & BEYOND**  
*Bree Street wears Cape Town's culinary crown – these are the notches to add to your bedpost*

**BURGER & LOBSTER**

Its name sounds like the start of a bad idea, but regulars disagree – they've even coined their own nickname for it: "Kreef" (Afrikaans for crayfish). The B&L Burger features streaky bacon and cheese, while the Lobster Roll is winningly dressed in Japanese mayo.

105 Bree Street, 021 422 4297  
[burgerandlobster.co.za](http://burgerandlobster.co.za)

**CLARKE'S BAR & DINING ROOM**

Apart from some of the city's best burgers, favourites include all-day breakfasts (like French toast croissant stuffed with honey, Nutella and bourbon bananas), gourmet sarmies (pulled pork with kimchi and mozzarella is a vibe) and also some spirited cocktails.

133 Bree Street  
 087 470 0165  
[clarkesdining.co.za](http://clarkesdining.co.za)

**GRUB & VINE**

Matt Manning serves bistro-style food with an added element of refinement, served in a relaxed, contemporary space.

103 Bree Street  
 087 153 5244  
[grubandvine.co.za](http://grubandvine.co.za)

**IRON STEAK AND BAR**

"Good food, good drinks and good vibes" – that's the motto; and they are fiercely serious about meat: every order of prime-cut steak is served on a chopping board, steak knife substituted for cleaver so that chef Roche Rossouw's vision is experienced sharply.

114 Bree Street  
 021 422 1175  
[ironsteak.co.za](http://ironsteak.co.za)

**LA PARADA**

Pull up one of the mismatched chairs at the long communal tables of La Parada to feast on Spanish tapas. Order plates of tuna tacos, ham croquetas and pork belly to share. There are branches at Constantia Nek (021 795 0620) and at the V&A (060 788 0916).

107 Bree Street  
 021 426 0330  
[laparada.co.za](http://laparada.co.za)

**SEABREEZE FISH & SHELL**

This easy-breezy restaurant sticks to doing one thing and doing it well: seafood from a tapas menu that includes wild langoustines and hake ceviche, to mains such as squid-ink pasta, and possibly the best fish and chips in the city.

213 Bree Street  
 074 793 9349  
[seabreezecapetown.co.za](http://seabreezecapetown.co.za)

## INDULGE

WHETHER YOU'RE CRAVING PIZZA AND DOUGHNUTS, OR PREFER A FROLIC IN CLASSY SURROUNDS, PERHAPS SIPPING CHAMPERS AT THE NELLIE



### GUILT-FREE TREATS

Hand-crafted doughnuts are the speciality at Cape Town deli Grumpy & Runt, on Dunkley Square. The sweet treats are rolled, cut and fried fresh every morning, and everything made and served here is vegan, too. Most ingredients are made on site, including vegan cheeses and deli "meats". There are sourdough sandwiches and subs, brilliant breakfasts, filled bagels, cookies, sweet and savoury pies, muffins, plenty of pastries, and of course, those doughnuts, which take 18 hours to make and come in new flavours each week.

22 Dunkley Mews, Dunkley Square, Gardens  
060 365 4917  
[grumpyandrunt.com](http://grumpyandrunt.com)



### PIZZA AND PROUD

*There's pizza and then there are these three addictive options*

#### FERDINANDO'S PIZZA

Made with Italian flour and a lot of soul, this is an acclaimed, laid-back, hugely popular joint in Observatory in a house with a variety of rooms, so it can feel like a different experience each time you come. Lively, lovely, and they cater to vegans with a can't-tell-the-difference cheesy topping, too.

205 Lower Main Road, Observatory  
084 771 0485, [ferdinandospizza.com](http://ferdinandospizza.com)

#### I LOVE THE DOUGH

Step into this lush pink millennial dreamscape caught between the walls of this pizza joint du jour. Dealing in Italian fare, expect a menu of Neapolitan-style pizzas with a 21st-century twist. Here, old flavours give way to newer creations, such as the Nutella Chocolate Pizza served with ice cream. Some scintillating tipples and a soundtrack of old-school hip-hop round it all up. There are three branches: 101 Bree Street (072 145 9988) and on Kloof Street (on the corner of Rheede Street, 076 863 2192), as well as at the Vineyard Centre on Dreyer Street, Claremont (078 280 5279).

[ilovethedough.co.za](http://ilovethedough.co.za)

#### PIZZA SHED

Stretched by hand and slow-proofed for 48 hours, these woodfired Neapolitan-style pizzas are beyond compare – by a long stretch the best you will find in Cape Town. Even the simplest margherita will blow your mind, but if you get a whiff of the Truffle, you will no doubt want (need?) to order that. There are vegan options, and although the menu is limited to a selection of classics, you will soon understand why – there is no need to tinker with perfection. There's a branch in the CBD at 231 Bree Street (071 342 5681) and another in Observatory (060 953 4467).

[pizzashed.co.za](http://pizzashed.co.za)





## THE MOUNT NELSON'S AFRICAN RENAISSANCE

*Cape Town's Pink Lady is rolling out the red carpet to a roster of creative changemakers*

Dining and socialising at the city's most celebrated historic hotel, the Belmond Mount Nelson, is undergoing a major – and most promising – upheaval. We've heard it through the grapevine that über-chef Liam Tomlin (he who owns The Bailey, Thali and the various Chefs Warehouse venues around the city) will be setting up a dining establishment here, reviving the hotel's Grill Room, which was in its 70s and 80s heyday "the address" in town for glam, dress-for-it dining. Insiders say Tomlin plans a "sophisticated underground speakeasy vibe", so perhaps Cape Town by way of New York.

The hotel's main restaurant meanwhile will, from early-2023, be in the capable hands of Vusi Ndlovu, a formidable chef whose experience most recently includes a stint at Farmhouse in the Cradle of Humankind.

Also on the immediate agenda? In November, a series of high teas at the hotel will be accompanied by fashion shows showcasing the work of several of South Africa's most important clothing designers. Among them is Thebe Magugu, whose global renown sets him among the world's top tier of rising design superstars.

76 Orange Street, Gardens

021 483 1000, [MountNelsonHotel](#)

## WHEN FINE-DINING BECOMES THEATRE

*If you can say you ate there, and the food's going to knock it into orbit, then why not? You only live once*

It's all about the way things look at **Pier** ([pier.restaurant](#)), an exceedingly expensive, ultra-swanky venue in the Pierhead building down at the V&A Waterfront. This is flavour-focused dining, though, with lots of very elaborate handiwork done to create an artistic – if slightly avant-garde – dazzle to the plates. It had better be great, though, since you're required to hand over a grand on a single lunch menu (that's the price for the "Spring Special" menu on offer until the end of November – the full "Chef's Experience" dinner is R1 600), but maybe all the sea air and the bobbing yachts helps loosen diners' wallets. Oh, and the culinary theatre does wonders, too.

Meanwhile, not quite as new, but always reinventing itself and always top-tier and extraordinarily satisfying as far as dining out is concerned, there's one of Pier's sister restaurants, **La Colombe**, at Silvermist Estate, straddling the border of Constantia and Hout Bay. There, chef James Gaag is a force of imagination and inventiveness. Apart from perusing the current menu, there's little telling what newfangled and whimsical dish is likely to pop up next. You'll be served course after course of mysteries, each one a story on its own and full of creativity: there might be "the doves nest" and, later, a tin that you pop open to find inside the signature tuna "La Colombe", the restaurant's very own canned tuna with a twist, delicious and slightly incredible (and, yes, there's an alternative for plant-based appetites, too). Plus there's the big dessert surprise, "Silvermist honey", which uses honey harvested from the wine farm in a variety of ways – it's served in a ceramic beehive that's just beautiful.

Emphasis is emphatically on showcasing some of the greatest and latest trends in food, so it's not only a piece of dining theatre but also like doing a quick tour of the world's most cutting-edge food destinations. Just go – your taste buds will thank you.

Silvermist Wine Estate, Main Road, Constantia Nek  
021 794 2390, [lacolombe.restaurant](#)



# SUNSET STRIPS

CAMPS BAY IS WHERE EVERYONE GOES FOR THE TRIPPY PALM-TREE LINED SUNSETS, FUELLED BY COCKTAILS. HOUT BAY AND NOORDHOEK ARE QUIETER AND BETTER PRICED



## SALSIFY AT THE ROUNDHOUSE

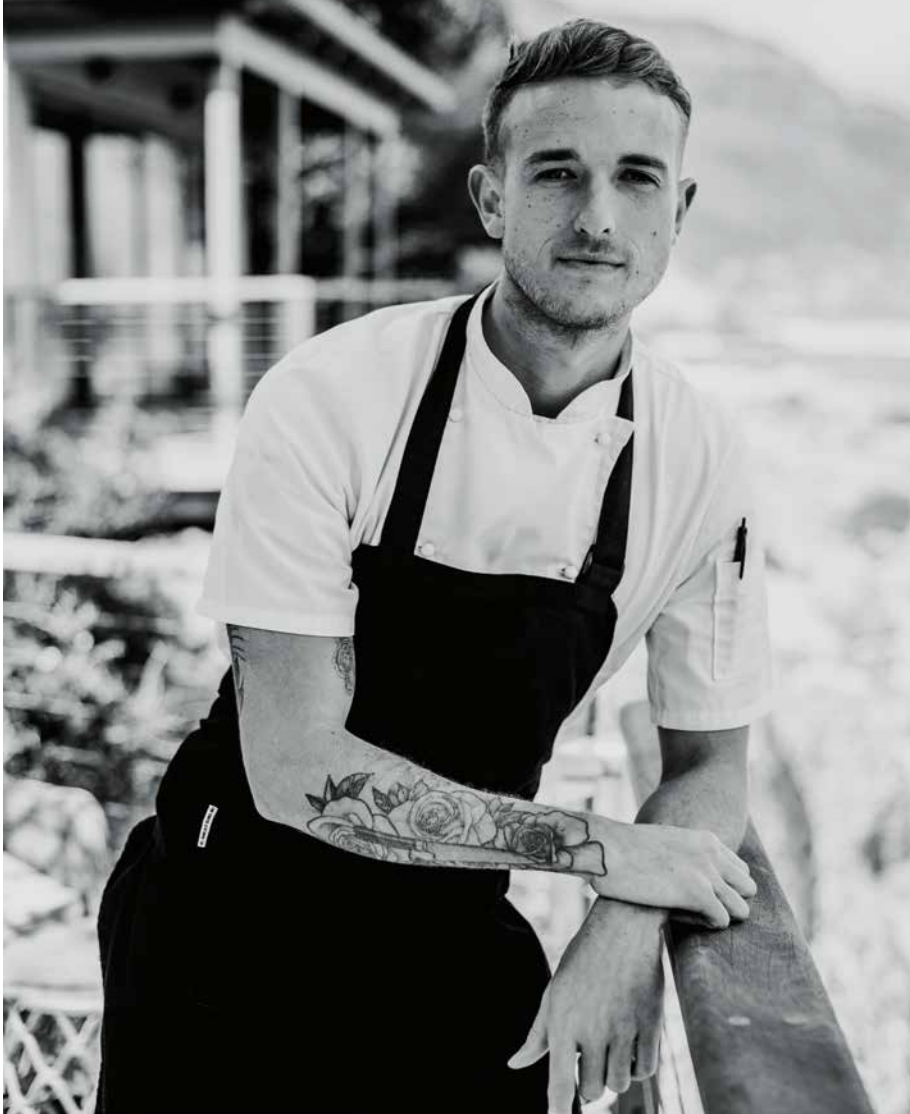
Ryan Cole, chef at this impeccable restaurant that occupies the upper storey of the historic Roundhouse (once upon a time a hunting lodge – some of the history is cryptically told in bold contemporary graffiti-style murals in one of the rooms), is an artist. Not only has he imagined dishes out of the creative ether, but there's a refinement and mastery of execution that sets every seasonal menu and each dish on it apart. A 2022 mid-winter overhaul saw a design rejig, bringing a more contemporary, playful edge to the unusually proportioned spaces (the main dining room is curved, with wonderful views if you're here for lunch or an early dinner). Creativity has also meant coming up with ingenious methods of making use of lots of plant produce, avoiding wastage, and taking time to consider unusual and unexpected ingredients – it's a journey of discovery, and the attention to detail (on the plate and from the serving staff) really makes it world-class in every way.

Round House Road,  
Camps Bay

021 010 6444

[salsify.co.za](http://salsify.co.za)

## NOURISH / Camps Bay & Beyond



**CHEFS WAREHOUSE TINTSWALO ATLANTIC**  
Not just a pretty face, chef Braam Beyers has spent time in New York's Michelin three-star restaurant, Eleven Madison Park. He worked at Chefs Warehouse Beau Constantia before landing the top spot at this one-of-a-kind edge-of-the-Atlantic hotel restaurant – it launched mid-pandemic and quickly became the go-to dining experience for Capetonians in search of culinary adventure. The restaurant combines its extraordinary foot-of-Chapman's Peak seaside setting with a sumptuous fixed price tapas-for-two menu, and an option of desserts (such as a dreamy lemon "pie" with oat-and-honey ice cream).

Chapman's Peak Drive  
021 541 0165  
[chefswarehouse.co.za](http://chefswarehouse.co.za)

rice vinegar and star anise. Combining Asian cooking techniques, Pacific island food, local freshness and a host of cultural and culinary influences, any meal here is sure to be a truly unique dining experience.

35 Main Road, Scott Estate, Hout Bay  
066 412 3289  
[cheynesrestaurant.co.za](http://cheynesrestaurant.co.za)

### THE FOODBARN

Dinner in this characterful old barn is an experience you're unlikely to forget – Cannes-born chef Franck Dangereux is known for providing excellent fine dining in a casual locale. The nearby Foodbarn Deli is a great coffee stop during the day, but pop in one evening for tapas made to share, paired with wine and beer.

Noordhoek Farm Village, Noordhoek  
021 789 1390  
[thefoodbarn.co.za](http://thefoodbarn.co.za)

### JAKES ON THE COMMON

A vibrant stylish hang-out in pops of lush green with blue velvet chairs and exposed brick walls (not to mention the bold blue subway-style tiles covering the bar). Drinks, canapés, breakfast, lunch or dinner – it's graciously prepared bistro fare that includes some excellent flavour combinations.

1 Chapman's Peak Drive, Noordhoek  
021 789 0445  
[jakes.co.za](http://jakes.co.za)

### QUENTIN AT OAKHURST

Chef Quentin Spickernell has made this restaurant a bucket list foodie destination. His farm-fresh produce is cooked to perfection and served alongside quality seafood, crispy duck and prime rib of beef. Or you can go all-out for a farm-grown vegetarian option.

Oakhurst Farm, Main Road, Hout Bay  
021 790 4888  
[oakhurstbarn.com](http://oakhurstbarn.com)

### CAMPS BAY

*It's all about the views – and the air-kissing – on this palm trees and sonbril-at-night strip*

#### BILBOA

All you could want in a seaside restaurant: a light, bright setting, a view of the beach, and delicious food. The menu spans most tastes, from meatier dishes to speciality seafood dishes such as sea bass with clams, and kingklip with pine nuts.

The Promenade,  
Victoria Road  
021 286 5155  
[bilboa.co.za](http://bilboa.co.za)

#### BO-VINE

It's all things meat at this edgily designed (tiles, graffiti, books, parquet) steakhouse catering to divergent carnivorous instincts.

From tartare to marrow bone, burgers to Wagyu steaks, they've got you covered.

The Promenade, Victoria Road  
063 712 6310  
[bovinegrillhouse.com](http://bovinegrillhouse.com)

#### THE HUSSAR GRILL

Hearty meals and a menu dedicated to meat lovers: there's premium beef, game and venison. They've been doing what they do for almost six decades and they don't charge corkage if you opt to BYO.

108 Camps Bay Drive  
021 438 0151  
[hussargrill.co.za](http://hussargrill.co.za)

#### THE LAWNS AT THE ROUNDHOUSE

Wonderful "lord-it-over-them-all" views across Camps Bay and out to sea (with the Twelve Apostles looming on the other

side) but you will essentially be paying a premium for average pizzas and other standards and staples (from burgers to okay-ish sarmies), coupled with middling service. If you're up for a fun and frivolous drinks-fuelled afternoon, though, you'll leave happy (and there's the advantage of space for children to run).

Round House Road  
021 438 4347  
[thelawnsct.com](http://thelawnsct.com)

#### PARANGA

Blessed with stunning sea views from its enviable location on Camps Bay's sunset strip, it's an air-kisser's hub, for folks unafraid to fork over pots of cash for seafood platters and a meal given over to swilling bubbly.

The Promenade, Victoria Road  
021 438 0404 [paranga.co.za](http://paranga.co.za)

### AROUND THE BEND: HOUT BAY & NOORDHOEK

*Leave the urban hubbub for these two seaside suburbs*

#### CAFÉ ROUX

Uncomplicated food makes this laid-back, family-friendly venue a favourite; a walled-off play zone within sight of the outdoor tables means children can burn some energy while you relax over pizza or a burger and a refreshing cocktail.

Noordhoek Farm Village, Noordhoek  
021 789 2538  
[caferoux.co.za](http://caferoux.co.za)

#### CHEYNE'S

Cheyne's serves up the flavours of the Pacific – think miso, coconut cream, sake,

# Explore our Underwater World



Ragged-tooth sharks, African penguins, Knysna seahorses, jellies, stingrays, fishes and the ever-elusive octopus are just some of the animals you'll meet while exploring the myriad of exhibits at the Two Oceans Aquarium. The iconic living Kelp Forest Exhibit, one of the Aquarium's three large-scale exhibits, is the only one of its kind in Africa!

**Scuba dive in our exhibits, meet a rockhopper penguin up close, take a guided tour, and watch our animals being fed in the presence of our expert presenters. Come and discover our world!**



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Buy tickets online - [www.aquarium.co.za](http://www.aquarium.co.za)  
Tel: +27 (0)21 418 3823 • Follow us   

 **Two Oceans AQUARIUM**  
Explore • Experience • Engage

**EASTERN PROMISES**

*There's more to the eastern side of the city than the haunts on Harrington Street*

**BELLY OF THE BEAST**

Chefs Anouchka Horn and Neil Swart use sustainable culinary practices at this inviting spot in the up-and-coming East City precinct – you won't be disappointed with the delicious dishes, which have a low impact on the environment. 110 Harrington Street, Zonnebloem 076 220 5458 [bellyofthebeast.co.za](http://bellyofthebeast.co.za)

**DIAS TAVERN**

There's a festive, cosy, jovial atmosphere at this old-school Portuguese dining institution. Satisfying seafood, prego steaks, peri-peri chicken straight off the charcoal grill and, of course, succulent espetada. 15 Caledon Street, Zonnebloem 021 465 7547 [diastavern.co.za](http://diastavern.co.za)

**THE DOG'S BOLLOCKS**

Still a strong contender for best burger in town. The bare-bones venue with its wire patio furniture certainly doesn't scream "fine dining", but so what? The burgers speak for themselves. The venue – known simply as Yard, and not to be confused with The Yard down at the V&A's Silo District – also has other offerings. They serve up various food types, from pizzas to hangover-blitzing breakfast plates. 6 Roodehek Street, Gardens 083 440 7843 (WhatsApp) [yardcapetown](https://www.yardcapetown.com)

**SWAN CAFÉ**

At Cape Town's first authentic Parisian crêperie, French-born-and-raised Jessica Rushmere has channelled her creativity into this chic spot, where you can tuck into beautiful sweet and savoury buckwheat crêpes. Corner Buitenkant and Barrack streets, Zonnebloem 079 454 4758 [swancafe.co.za](http://swancafe.co.za)

**TRUTH HQ**

A vast café with a steampunk theme and a penchant for superlative coffee. The latest addition (and innovation) is an in-house boulangerie where baker Kelly Mukendi produces a traditional fermentation-based sourdough using 100% natural ingredients – no additives, no preservatives. Buitenkant Street, Zonnebloem, 021 201 7000 [za.truth.coffee](http://za.truth.coffee)

**REVERIE SOCIAL TABLE**

A hugely sociable eating occasion in bohemian Observatory. You sit at a shared long table and tuck into a menu of five courses by chef Julia Hattingh – they're paired with great wines and usually great company. 226A Lower Main Road, Observatory 021 447 3219 [reverie.capetown](http://reverie.capetown)

**SCARPETTA**

Food and family go hand in hand at this little taste of Italy in Woodstock, where restaurateur Ricky Turilli ensures every dish that comes out of the kitchen has a sprinkling of his family's style of dining. His ultimate goal: to bring people together around a table to enjoy humble, feel-good food that tastes *magnifico*. 85 Rodebloem Road, Woodstock, 083 251 0730 [scarpettarestaurant](http://scarpettarestaurant.com)

**THE ELECTRIC**

A real shining light; the façade is an irresistible shade of lemony yellow and the inside feels just like the quarried reinvention of the old auto-electrics workshop that this was before it was gutted by fire. Food is delicious and health-focused. Plus there's the neighbourliness, with lots of events, an emphasis on sustainability, and support for the nearby community food garden and The Service Dining Rooms, which provides meals to Cape Town's homeless. 48 Canterbury Street, District Six, 021 461 0916 [the-electric.com](http://the-electric.com)



**GO EAST**  
SEMI-INDUSTRIAL BUT ON THE RISE, OUR EASTERN PRECINCTS ARE THE HQ FOR SOME OF THE MOST CREATIVE DINING IN TOWN

You'll want to try everything that Jason Kosmas and his team send to your table

**THE POT LUCK CLUB**

Tapas made to share are the focus – which is great news because you'll really want to try, well, everything that head chef Jason Kosmas and his team send to your table. The Silo, Old Biscuit Mill, 375 Albert Road, Woodstock 021 447 0804, [thepotluckclub.co.za](http://thepotluckclub.co.za)

## THE CITY SEABOARD

*Seaside buzz with loads of character(s)*

### ANATOLI

Step through the imposing carved doors into a Turkish lair where traditional music, lantern-lit interiors and staff carrying laden platters set the scene for a memorable shared meze feast. 24 Napier Street, De Waterkant, 021 419 2501 [anatoli.co.za](http://anatoli.co.za)

### BOBO'S

The colourful palette at this seafront spot is bound to put you in good spirits while you tuck into food that pretty much plays second-fiddle to the high prices and breezy atmosphere – it's more about being seen than understanding how all the French-inspired dishes should be prepared.

1 Two Oceans Beach, Beach Road, Mouille Point 021 439 9027, [bobos.co.za](http://bobos.co.za)

### THE BUTCHER MAN

Master butchers Peter Lees and Mick Donnelly ensure everything from the fresh-meat section is on point. There's also a deli, biltong bar, speciality meat fridge and sit-down or takeaway grill area offering meaty feasts, from Chalmar Beef steak to Wagyu burgers. 105 Main Road, Green Point, 021 434 1111 [thebutcherman.co.za](http://thebutcherman.co.za)

### GOLD RESTAURANT

A "taste safari" incorporating flavours from Cape Town to Timbuktu. Evenings here usually begin with a djembe-drumming session, followed by a hand-washing ceremony. Then a delectable 14-course meal. 15 Bennett Street, De Waterkant, 021 421 4653 [goldrestaurant.co.za](http://goldrestaurant.co.za)

### HUDSONS

A burger joint that gets super-lively (and noisy) and has a whopping big selection of beef,



## THREE POINTS

NEAR THE OCEAN, GREEN POINT, SEA POINT AND MOUILLE POINT FORM A BUZZING TRIUMVIRATE OF DIVERSE FLAVOURS



### SONNY AND IRENE

A swish new café and bakery with a neighbour-hood vibe and décor that's an attractive vintage-style package of pale pinks and retro greens; an elegant interior spills on to an open-air patio. Great for daytime eats and treats, there's also a bar, for when the sun goes down. It seems likely that this will transform into the go-to spot for the 2022/23 summer season, great as it is for laid-back breakfasts, boozy brunches, and all-day-into-the-night socialising.

Station House, 19 Kloof Road, Sea Point 021 745 6600 [sonnyandirene.co.za](http://sonnyandirene.co.za)



chicken, ostrich and vegetarian burgers with a choice of buns, the option of sweet potato fries and plenty of cocktails, killer milkshakes and beers to wash it down with. Other branches are in Gardens, Claremont and Stellenbosch.

Corner Main and Upper Portswood roads, Green Point  
021 433 1496  
[theburgerjoint.co.za](http://theburgerjoint.co.za)

#### STROLLA RESTAURANT & BAR

The ideal spot to park off at after a stroll on the Sea Point Promenade. From breakfasts and café-style all-day dining to sundowner cocktails and substantial dinners, there's something for most occasions. Strolla Kiosk caters to the visitor on the go, offering Bootlegger coffee for your post-Promenade morning fix.

309 Beach Road, Sea Point  
021 430 7778, [strolla.co.za](http://strolla.co.za)

#### IL LEONE MASTRANTONIO

Italian favourites are the order of the day: start with mouth-watering bruschetta and carpaccio, then move on to perfectly al dente pasta with robust sauces – and, of course, tiramisu or panna cotta to end one of the city's truly classic dining experiences.

Corner Prestwich and Cobern streets, De Waterkant  
021 421 0071  
[mastrantonio.com](http://mastrantonio.com)

#### JASON BAKERY

From its hole-in-the-wall origins on Bree Street, this has grown into one of the city's most popular brunch and lunch spots and some Capetonians set their alarms just to snag one of Captain Bread's (aka Jason Lilley's) bacon croissants.

83 Main Road, Green Point  
021 433 0538  
[jasonbakery.com](http://jasonbakery.com)

#### LA BOHEME WINE BAR & BISTRO

Among the city's favourite bistros, serving up fresh gourmet food at reasonable prices, the menu varies slightly day to day, as the chefs get creative with whichever ingredients are freshest.

341 Main Road, Sea Point  
021 434 8797  
[labohemebistro.co.za](http://labohemebistro.co.za)

#### LA PERLA

A local favourite from the 1960s, this Italian spot is perfect for people-watching – food and service are so-so, sometimes downright awful. Still, the terrace is protected from the blustery southeaster and watching the sun setting over the Atlantic while a scene from *The Sopranos* unfolds at the next table can be quite entertaining.

281 Beach Road, Sea Point  
021 439 9538  
[laperla.co.za](http://laperla.co.za)

#### SUNDOO

Mouthwatering curries from South India, served as hot or mild as you prefer, with a few surprise twists on the menu, too, such as the cutta kingklip. Whatever you do, start with a few samoosas and don't neglect dessert.

77 Regent Road, Sea Point  
021 433 0542  
[sundoo.co.za](http://sundoo.co.za)

#### UTOPIA

Take in the 360-degree views from this high-altitude dining spot, order a creative cocktail from the bar, and snack on beautifully presented tapas inspired by international flavours. Even after the sun's gone down, there's a sense of splendour as you savour the twinkling lights and witness the city buzzing below.

15th Floor, Chiappini Street, De Waterkant  
021 418 3065  
[utopiacapetown.co.za](http://utopiacapetown.co.za)



IMMERSIVE AFRICAN EXPERIENCE  
DE WATERKANT | CAPE TOWN



GOLD Restaurant offers an authentic African experience. So much more than just an African restaurant, a night at GOLD is an immersive experience that will take you on a 14-dish taste-safari paired with traditional Mali puppets and entertainment.

- ❖ Interactive djembe drumming experience
- ❖ 14 Dish African feast paired with unique live performances
- ❖ Unique curated Spice experience



## MARKET GRAZE

CAPETONIANS HAVE A LOVE OF BROWSING FOOD STALLS AND GRAZING ON THE HOOF. NOWADAYS THERE ARE MARKETS ACROSS THE PENINSULA CATERING TO EVERY POSSIBLE CULINARY WHIM

*Chef Mmabatho Molefe conjures unique flavours at wharfside Makers Landing.*

SINCE IT OPENED AT THE WHARFSIDE MAKERS LANDING FOOD HUB IN DECEMBER 2020, CHEF MMABATHO MOLEFE'S EMAZULWINI RESTAURANT HAS BEEN MAKING WAVES, WRITES **BIANCA COLEMAN**

# MAKING MAGIC AT MAKER'S LANDING

**In her restaurant, reopening on 10 November after**

a hearty redesign, Mmabatho Molefe recreates food memories from her childhood in KZN. What sets her food apart is that it has transformed home cooking to a fine dining tasting menu, combining technique with nostalgia.

Mmabatho has poured heart and soul into her establishment. She says there's no strategy in the way she runs **Emazulwini**. 'It's purely trial and error with a bit more error.'

Begin with *umbila* – mielie bread sticks with sweetcorn dip and parsley mayo – a tribute to the lady on the side of the road selling braaied mielies – and end with a warm and cold dessert of fermented maize porridge, lemon and lime jellies and lemon ice cream. The advance planning needed to make this dish represents the love and effort Mmabatho's mother put into it.

Each dish is introduced with a personal recollection; to us, *ulimi noshatini* is corned beef tongue with tomato puree, amasi, chillies, tomato jellies and crispy onion; to Molefe, it's *ushatini*, Bisto or tomato *smoor*. 'It is an everyday South African condiment. I'm sorry if it is not part of any of your memories, because I can officially confirm that you are missing out,' she says.

At the top of the menu, Mmabatho has written a personal message to diners: 'This menu is a dedication to my parents, just two systemically traumatised kids raising beautiful black queens. I don't tell them enough (at all) but they are the loves of my life. This meal is going to take you about two and a half hours to eat. In as much as I would love to explain all the courses in person, I also don't want to end up crying at your table. So please keep this menu as a reminder of the meal you just had. At the end of the meal, if you can, call your parents and tell them you love them. If you can't, just tell us because we love you, too.'

Makers Landing, The Cruise Terminal, V&A Waterfront  
073 292 7441, [emazulwinirestaurant](#)



**FAVOURITE CITY FOOD MARKETS**

**BAY HARBOUR MARKET**

Housed in an old factory at the working harbour in Hout Bay, more than 100 stalls offer arts and crafts, and fashion, plus pastries, ice cream, fruit and a host of other gourmet goods. It has a serious green ethos, too, aiming to be entirely waste-free.

31 Harbour Road, Hout Bay  
084 370 5715  
[bayharbour.co.za](http://bayharbour.co.za)

**BLUE BIRD GARAGE FOOD & GOODS MARKET**

Unpretentiously housed in an old postal-plane hangar, it brings 'the butcher, the baker and the T-shirt maker' together. Fill up on tasty bites, fresh produce, vegan curries and home-made treats, then browse the beautiful jewellery and fashion.

39 Albertyn Road, Muizenberg  
084 405 3544  
[bluebirdgarage.co.za](http://bluebirdgarage.co.za)

**CHILLED MARKET AT THE RANGE**

Tired of your usual Friday night family takeaways? Abandon the drive-through for this evening market. Under the fairy lights in the marquee, there are some of the Cape market scene's top traders, with a selection ranging from hearty mains to lighter fare, wine and craft beer, sweet treats and plenty to take home, too.

Orpen Road, Tokai  
021 713 2340  
[therange.co.za](http://therange.co.za)

**EARTH FAIR FOOD MARKET**

Homemade meals and tasty treats, plus goodies for your pantry... On Saturday mornings it's packed with families enjoying a break from cooking. A top-quality market experience where you can get your belly full of some pasture-reared meat and fresh produce before kicking back with a cold beverage while the children enjoy the dedicated play area.

Timour Hall Villa Estate, Plumstead  
067 108 1530 (WhatsApp)  
[earthfairmarket.co.za](http://earthfairmarket.co.za)

**MOJO MARKET**

A seven-days-a-week indoor food and lifestyle market in the heart of the Atlantic Seaboard's feistiest neighbourhood. Head down to enjoy an eclectic mix of more than 30 retail stalls, food vendors and bars, plus a daily fresh-goods section.

30 Regent Road, Sea Point  
021 422 4888  
[mojomarket.co.za](http://mojomarket.co.za)

**NEIGHBOURGOODS MARKET**

What started out as a platform for small produce suppliers has become one of the most popular weekend markets in the city. Traders offer a diversity of homemade meals and treats, and there are sections dedicated to locally produced designer clothing and jewellery, as well as plenty of goodies for children. Not to mention quite a craft beer- and cocktail-fuelled buzz on a Saturday morning.

Old Biscuit Mill,  
375 Albert Road, Woodstock  
[neighbourgoodsmarket.co.za](http://neighbourgoodsmarket.co.za)

**ORANJEZICHT CITY FARM MARKET**

Run by a small group of city residents, OZCF is a non-profit project celebrating local food and sustainable farming. Shop for all kinds of veg, fruit, bread and organic dairy at the weekly market, or sample the exhaustive ranges of delicious prepared and made-to-order food. It gets frantically busy and very crowded so if you're averse to pushing and shoving, arrive (and depart) early. Or chill at one of the tables.

Granger Bay Boulevard  
(at V&A Waterfront)  
083 628 3426  
[ozcf.co.za](http://ozcf.co.za)

**SLOW MARKET WILLOWBRIDGE**

For tasty eats with a story, head to this indoor urban market where you'll find artisan foods, street foods and design pieces from local producers.

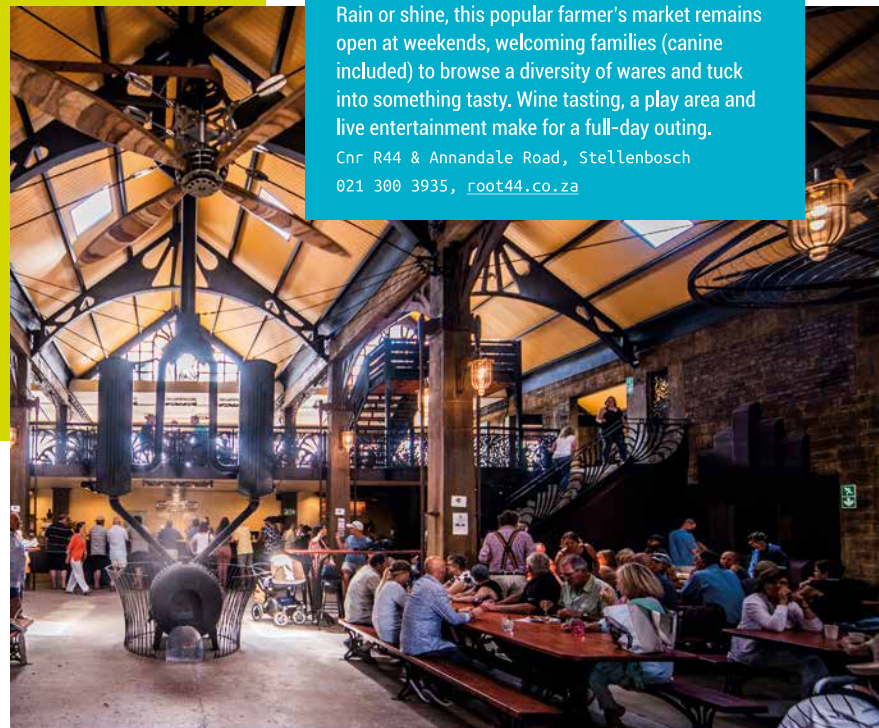
Willowbridge Lifestyle Centre, 39 Carl Cronje Drive, Tyger Valley  
081 831 3011  
[slowmarket.co.za](http://slowmarket.co.za)

**V&A FOOD MARKET**

In an old power station dating from 1882, frazzled shoppers can refuel on artisanal food, or pick up interesting treats for the pantry. It's mostly gourmet street food (from homemade ice cream and pastries to curry and pizza) – but served in the heart of Cape Town's busiest tourist destination; live music completes the festive atmosphere, and while it's open from 10am until 7pm daily, there are extended hours (until 8pm) all through the peak summer season (16 December until 23 January).

Dock Road, Nobel Square,  
V&A Waterfront  
021 418 1605  
[waterfrontfoodmarket.com](http://waterfrontfoodmarket.com)

*Some 90km from Cape Town in a beautiful apple-growing valley, the Elgin Railway Market has lots happening outside, but if the weather turns, the inside tables are a treat.*



**WINELANDS FOOD MARKETS**

**ELGIN RAILWAY MARKET**

Art Deco meets Victorian in the venue's interiors and, true to its name, a steam train makes a stop at the market a few times a month, promising a moment of excitement for children. There's plenty to satisfy a hunger, as well as stalls selling crafts, leather goods and jewellery.

Oak Avenue, Elgin Valley (Grabouw)  
021 204 1158, [elginrailwaymarket.co.za](http://elginrailwaymarket.co.za)

**FAMILY MARKET AT BLAAUWKLIIPPEN**

It's a child's paradise, with rides and activities to occupy them for hours. Parents can park off under the wild fig trees and snack on anything from German *flammkuchen* to Chinese dumplings, paired with Blaauwklippen wines. Savour live music and browse the arts, clothes and gadgets on sale, too. Blaauwklippen, R44, Stellenbosch  
021 880 0133, [blaauwklippen.com](http://blaauwklippen.com)

**LOURENSFORD MARKET**

Ease into the weekend at the Twilight Market on Friday evenings (September to May) – the market is also open on Saturday and Sunday. Invite some friends and dig into a selection of artisanal food offering everything from burgers to brownies. Wash it down with local craft cider or one of the estate's popular wines. Dogs (on leads) are welcome.

Lourensford Wine Estate,  
Lourensford Road, Somerset West  
072 284 1654, [lfhm.co.za](http://lfhm.co.za)

**ROOT44 MARKET**

Rain or shine, this popular farmer's market remains open at weekends, welcoming families (canine included) to browse a diversity of wares and tuck into something tasty. Wine tasting, a play area and live entertainment make for a full-day outing.



Cnr R44 & Annandale Road, Stellenbosch  
021 300 3935, [root44.co.za](http://root44.co.za)

# AFTER DARK

ENERGISED AFTER A DAY ON THE BEACH OR A POWER-HIKE UP THE MOUNTAIN? THE NIGHT IS YOUR OYSTER, AND CAPE TONIANS SURE LIKE TO MIX THEIR DRINKS AND PARTY UNABASHEDLY



FOR THE COCKTAIL CURIOUS,  
CAPE TOWN'S MIXOLOGISTS TAKE  
THEIR CRAFT VERY SERIOUSLY

 Fancy our *shaken* font? It's called Space Oddity, created in Cape Town by Rave Growl /  [ravegrowl](#)

## ASOKA

With its string of street-side cafés, bars and restaurants, Kloof Street is a favourite for a festive night out. And, known for superb cocktails, top-drawer jazz, tasty sharing plates and its 150-year-old olive tree, this is one of the best. Every Tuesday, jazz musicians and a DJ bring the beat.

68 Kloof Street, Gardens  
021 422 0909, [asoka.za.com](http://asoka.za.com)

## CAUSE | EFFECT

A plethora of weird and wonderful concoctions are to be had at this theatre of adventurous flavour combinations and unusual cocktail presentations. They tell stories about Cape Town – channelling the mountain, ocean, fynbos and vineyards into a memorable pre-dinner drink at the Waterfront.

The Rocket Shed, 280 Dock Road,  
V&A Waterfront, 021 422 0266  
[causeandeffect.co.za](http://causeandeffect.co.za)

## HARRINGTONS COCKTAIL LOUNGE

This swanky cocktail lounge in the East City has velvet-covered booths with bottle service, a dedicated smoking room and a boutique DJ booth. The striking L-shaped bar wraps around half the venue and exposes a wall of brick behind rows of spirits. Order a cocktail and a plate of tapas to share, then sit back and soak up the glam feel.

61 Harrington Street, Zonnebloem  
078 916 7903  
[thefirmct.co.za/harringtons](http://thefirmct.co.za/harringtons)

## THE ART OF DUPLICITY

An ode to 1920s Prohibition culture, this celebrated speakeasy offers the best cocktail experience in the Mother City, where the selection has as much substance as it has style. You'll need to follow the hints and read between the lines to find this bar that's hidden in a former warehouse at the back of an 1894 storefront. On Wednesdays, Fridays and Saturdays, a live jazz band plays at 9.30pm sharp.

[170120.co.za](http://170120.co.za)

## THE GIN BAR

'Elixirs, tinctures and potions' are what you can look forward to sipping on at this perennially popular bar positioned behind Honest Chocolate. The Mediterranean-style courtyard is perfect for beating the heat with a potent cocktail in hand – select from the gin staples – Head, Heart, Hope, Ambition and Soul – among other creative concoctions.

64A Wale Street, CBD  
071 241 2277, [theginbar.co.za](http://theginbar.co.za)

## TJING TJING ROOFTOP BAR

Classy, but without any airs or pretences. The rooftop bar with a loft-style interior and ice-cool beats is a lovely place to pair a tittle with a generous charcuterie board or Japanese snacks.

165 Longmarket Street, CBD  
021 422 4920, [tjingtjing.co.za](http://tjingtjing.co.za)

**EVENING LIBATION?***The fun starts at brunch***THE ATHLETIC CLUB & SOCIAL**

Home to three bars and a restaurant, local DJs spin their best tracks at weekends while Thursdays feature jazz performances in the basement.

35 Buitengracht Street, CBD  
084 087 5566  
[theathletic.co.za](http://theathletic.co.za)

**DUST AND DYNAMITE SALOON**

Stepping into this rocking rodeo-style saloon feels like you've walked on to the set of a Spaghetti Western.

27 Caledon Street,  
Zonnebloem, 021 461 2931  
f [dustanddynamite](https://www.facebook.com/dustanddynamite)

**LOVE THY NEIGHBOUR**

Great for a pint and a bite: think Mediterranean-style food such as pregos and sausages, plus the signature pulled pork, paired with a glass of artisanal Brewers & Union beer, or something from the wine list.

110 Bree Street, CBD  
021 422 2770  
f [lovethyneighbourct](https://www.facebook.com/lovethyneighbourct)

**THE POWER & THE GLORY**

This old favourite on Kloof Nek Road is popular for an after-work drink – tunes are cool and pints are cold. The bar section, which opens at 5pm and pumps till late, is a low-lit chill zone, but the vibe throughout is boisterously festive – especially in summer, when the pavement seating area heaves.

13D Kloof Nek Road,  
Tamboerskloof, 021 213 1213

**FOR FOLLOWERS OF BACCHUS***Vino is their first choice***CULTURE WINE BAR**

This cosy space – leather booths, wooden floors, exposed brick and marble countertops – offers some of the best views of bustling Bree Street. It's the wine list that really impresses, though, featuring the finest local bottles, including rare gems and cult classics.

103 Bree Street, CBD  
087 153 5246  
[culturewinebar.com](http://culturewinebar.com)

**LEO'S WINE BAR**

Focusing on cultivars that are made naturally and receive minimal intervention in the cellar, Leo's serves roughly 20 wines, half of them by the glass.

120 Bree Street, CBD  
076 042 0224  
[leoswinebar.com](http://leoswinebar.com)

**OPENWINE**

This sophisticated Italian concept bar invites you to taste fine local wines (there are more than 300 options) while snacking on a selection of antipasti.

72 Wale Street, CBD  
079 944 2754  
[openwineza.co.za](http://openwineza.co.za)

**PUBLIK WINE BAR**

On the menu is a slew of labels from local, organic vineyards. The vibe is lively, the crowd varied and the small plates tasty. Resident connoisseurs are on hand to dispel any wine myths.

11D Kloof Nek Road,  
Gardens, [publik.co.za](http://publik.co.za)

**THE PAISLEY BEAR WINE CLUB**

Weekly tastings accompanied by anecdotes, vinyl music, unusual tasting notes and a generous "apero avec du vin" (wine, cheese, cold meats, breads).

53 Wale Street, CBD  
063 779 1733  
p [paisleybearwc](https://www.instagram.com/paisleybearwc)

**THE HOUSE OF MACHINES**

Housed in a historic warehouse, this stalwart in the city centre was designed as a place 'to honour both man and machine' (the machines in question being motor-bikes) and offers craft beer and tasty pub food. It's a bike workshop, café (where coffee is taken very seriously) and men's apparel shop by day; and a cultishly cool bar by night, with regular free live music sessions.

84 Shortmarket Street  
021 426 1400  
[thehouseofmachines.com](http://thehouseofmachines.com)

**FIND YOUR BEAT***For foot-tappers and body-slammers***COCO**

A collab between four of the city's top club innovators, this is Cape Town's sexiest watering hole, with a line-up of commercial hits, house and hip-hop.

70 Loop Street, CBD  
078 591 1813  
[cocopt.co.za](http://cocopt.co.za)

**MØDULAR**

Cape Town's true techno bunker, and choice destination for ravers when the night clocks past 12.

34 Riebeeck Street, CBD  
060 603 5799  
@ [modular\\_cape\\_town](https://www.instagram.com/modular_cape_town)

**SELECTIVE LIVE**

It oozes cool and hits the sweet spot between views, food and the freshest neo-soul, hip-hop jams from a few undiscovered gems.

189 Buitengracht Street,  
Gardens, 061 588 8388  
[selectivehearing.co.za](http://selectivehearing.co.za)

**'For dancing, Lido Bar is a great late-night alternative, with wide-ranging music and space to breathe'**  
**–DJ Zsa Zsa**



'Don't Be A Dick' – words to live by on the window at The House of Machines

# FIT. FAB. FAR OUT

THE CAPE'S OUTDOOR  
PLEASURES ARE  
CEASELESS. WHY NOT  
KICK OFF WITH A PEDAL  
IN THE WINELANDS?



# WINDING UP IN THE WINELANDS

**ALAN VALKENBURG** PEDALS AND PANTS IN AN ADVENTURESOME DISCOVERY OF THE  
CITY OF OAKS AND ITS VAST OUTDOORSY SURROUNDS

**Graduates of Stellenbosch University may recall all the most obvious spots.** There's Die Akker (for beer and banter) and the Botanical Garden (for genteel wooing of members of the fairer sex), for example.

Perhaps they even made their way through the approximately 150 Stellenbosch wine farms.

Adventure-seekers and nature enthusiasts will have sought out the trail behind the Danie Craven Rugby Stadium leading to Ertjieskloof Dam. The many trails through Jonkershoek and up the various mountains that loom above the town are gold for hikers, runners and mountain bikers.

If you're one for leaving the crowds behind, there are plentiful lesser-known spots worth calling in the experts to discover.

With the help of a guide and some bicycles from **Stellenbosch Adventure Shop**, we set off on a 20km cycle to Boschendal. While you can pedal all the way, E-bikes are also available so you needn't break a sweat.

From the town centre, it was barely 10 minutes and guide Severiano Tamboer was leading us along tranquil country roads, and then up into Idas Valley. We were soon on quiet trails, truly beautiful, well-shaded paths, many of which are maintained by the Stellenbosch Trail Fund. Our route included dam views, bridge crossings, jeep track and single track. Before too long we were zipping into the **Banhoek Conservancy** in Kylemore.

The Conservancy is a point of pride for many locals; it's a little-known gem with standard paths, switchbacks, a few challenging rocky sections, a river crossing... and a family of blue wildebeest and the odd eland for that wild touch. If you're not dead set on cycling, the Conservancy has guided hikes (there's an especially beautiful one to the waterfall, a welcome reward for your exertions in summer).

**Boschendal**, one of the oldest wine estates in the country, sprawls across the foothills at one end of the Franschoek valley. It was a welcome destination,

## E-bikes are also available so you needn't break a sweat

particularly since we needed to refuel. Over smoothies and cheesecake we learnt that the farm has MTB routes and trails for hikers (and trail runners, too).

The estate's marked trail circuits start just inside the Avenue 1685 security gate. There are colour-coded routes, from 4km to 23km, and even an XL route combining several stretches for that extra bit of sweat and slog.

It's R60 per trail for day visitors (**Trail Centre 021 870 9401, trailcentre@bmtsa.co.za**), but overnight guests can use the trails for free (read about the new Camp Canoe on page 39).

As a bonus, horse rides (including guided horse tours of the farm) are available. There are also excellent outdoor activities for children (see page 92). Much of what's on offer at Boschendal, in fact, is family-friendly – if you still imagine this is just a wine farm for dainty weekend picnics, you're in for a surprise.

*There are plentiful ways to roll through Stellenbosch: you can stand there and tilt your way forward on a Segway at Spier, or put some calf muscle into it and head across the land or up and over a few mountains by bike. Either way, there's always a vineyard nearby.*





# BIG 5 SAFARI & SPA

Real Africa. Real Close To Cape Town.  
Over 10 000-hectares of Big 5 conservancy.



## 4-STAR ACCOMMODATION | SPA | GAME DRIVE | HORSEBACK & QUAD BIKE SAFARI

At the award-winning Aquila Private Game Reserve and Spa, guests will get the opportunity to experience a Big 5 safari, together with outstanding service; it just does not get any better than this. With game drives, quad bike and horseback safaris situated just 2 hours' drive from Cape Town, it's the closest you will get to real Africa, in the lap of luxury.

The world-class spa at Aquila adds to the already exceptional facilities and services on offer. It is a masterpiece of luxury, defined by its serenity and creative use of natural elements.



### FACILITIES & ACTIVITIES

4-STAR ESTABLISHMENT | PREMIER, FAMILY & KAROO COTTAGES | LODGE ROOMS | DAY TRIP SAFARI | HORSEBACK SAFARI | QUAD BIKE SAFARI  
STAR SAFARI | OVERNIGHT SAFARI | FLY-IN SAFARI | INDOOR & OUTDOOR RESTAURANTS | OUTDOOR POOL | WET BAR | CONFERENCE CENTRE  
SPA | AFRICAN CURIO SHOP | ECO-SYNERGY TOURS | BAR & LOUNGE | CHILDREN'S FACILITIES & JUNIOR RANGER PROGRAMME

[www.aquilasafari.com](http://www.aquilasafari.com) AquilaSafari AquilaSafaris

**RESERVATIONS: +27 (0)21 430 7260 or [RES@AQUILASAFARI.COM](mailto:RES@AQUILASAFARI.COM)**

## WHEELIES IN THE WINELANDS

*Whichever way you like to roll*

Aside from cycle tours to Boschendal, [Adventure Shop Stellenbosch](#) offers a 4x4 wine experience that takes you into the mountains to enjoy views few have experienced. Along the way you'll stop for tastings at three or four wine estates. There are also mountain bike and E-bike tours through Stellenbosch, and to Franschoek and beyond. Bespoke tour options are a focus, too.

021 882 8112, [adventureshop.co.za](#)

**Scoutours** is another "on wheels" activity suitable for grown-ups and children. Based in Middelvllei, Stellenbosch, riders enjoy a 45-minute session on an electric two-wheel scooter (picture a scooter, but with no seat), following a downhill track twice.

063 315 5993, [scoutours.co.za](#)

Similar, but different, are the **Segway tours at Spier**. You get a tour of the vineyards while learning to balance and control this two-wheeled wonder of technology. Once you've come to terms with leaning to control your speed and braking, you'll have a ball. A one-hour tour costs R375.

021 809 1157, [spier.co.za](#)



## PHYSICAL ATTRACTIONS

*Have wings, can't fly? Join the chickens at Spier for their Segway tour of the vineyards. Or join the hang-on-and-fly youngsters at Acrobranch, below left.*



# Give the obstacle courses and ziplines a bash for the sheer hell of it

## FLY HIGH OR STAY GROUNDED?

### *Pick your altitude*

Take to the air on a tandem sky-dive with [Skydive Two Oceans](#) ([s2o.co.za](#)) in Wellington. For R3 000, you'll jump from 9 000ft, freefalling for 30–45 seconds.

Staying in the air, [Civair](#) helicopter and aeroplanes (021 934 4488, [civair.co.za](#)) is based in Cape Town but can take you for a scenic flight across the Wine-lands with a stop at a number of wine farms that have a helipad.

Closer to the ground, [Acrobranch](#) in Muldersvllei, Stellenbosch (086 999 0369, [acrobranch.co.za](#)) is a useful place to put your family through their paces before attempting some of the wilder kloofing and abseiling spots across the region. Or you can give the obstacle courses and ziplines a bash for the sheer hell of it.

Strings and ropes are all very well, but if you want to leave the ropes behind, contact [Absolute Adventures](#) (074 620 1525, [absoluteadventures.co.za](#)), which offers a trip into the Hot-tentots Holland Nature Reserve for a full day of kloofing down Suicide Gorge. It's not for the faint-hearted: there are a few 16m-plus jumps into mountain pools along the way. And a few of them are compulsory with no turning back.

If you like the "no strings attached" idea but aren't ready to fully commit to leaps of faith from a dizzying height, [Cape Town Adrenaline](#) (064 525 4207, [capetownadrenaline.com](#)) has a "lite" canyoning option: the Steenbras River Gorge, also known as Kamikaze Canyon, in the Kogelberg Biosphere. This combines a few smaller rock jumps with a 65m waterfall abseil.

## PHYSICAL ATTRACTIONS

### TREAT YOURSELF

*Our pick of the Cape's most fabulous spas*

#### ARABELLA HOTEL & SPA

Make a weekend of it at this destination golf-and-spa hotel between Kleinmond and Hermanus. The spa offers a heated indoor hydro-pool and outdoor lap pool, sauna, steam room and swimming pool, rasul chamber, Babor facial treatments, body treatments and massages, and the two-hour African Rainforest Experience. 028 284 0000

[arabellacountryestate.co.za](http://arabellacountryestate.co.za)

#### BANKSIA SPA

Tucked into the landscaped gardens of the Banksia Boutique hotel in Rosebank, this suburban spa welcomes you with a foot ritual. Get in the pink with a salt-mousse exfoliation or dive into a mud ritual in the rasul chamber. There is everything a good spa offers, including special occasion makeup. 021 685 9878

[banksia.co.za](http://banksia.co.za)

#### CAMELOT SPA

There are branches across the country but The Table Bay Hotel has a particularly fine one that Guinevere herself would stop at (076 709 3047). On offer are massage therapy, skincare treatments, body therapy, beauty treatments and spa packages, using Thalgo La Beaute Marine, CSpa Aroma Wellness, Bellabaci and Milk Solutions. It's top-to-toe pampering at one of Cape Town's most gracious hotels. There are other branches at Val de Vie (near Paarl), Lagoon Beach Hotel (in Milnerton) and at Le Franschhoek Hotel & Spa.

[camelotspa.co.za](http://camelotspa.co.za)

#### GINKGO SPA

With one branch at the Arniston Spa Hotel (028 445 9000), in a fishing village a few hours down the coast, and another at The Andros Deluxe Boutique Hotel in Claremont (076 779 7629) in the 'burbs, this is a long-standing pampering favourite among soccer moms and holiday-makers.

[glinkgospa.com](http://glinkgospa.com)

*Quite a ritual awaits your tender toes at Steenberg Spa, a restful spot on a wine estate at the foot of the mountains.*

#### GLASSHOUSE REJUVENATION

This former men-only salon at the V&A's Silo District has gone unisex and offers treatments from facials, massages, waxing and mani-pedis, to lash extensions, microblading, Botox and fillers, as well as permanent hair removal. The pedi-spa station has a big-screen TV where you can catch the game while you're being buffed and polished, which is probably more appreciated by the fellas. And, yes, for men they still do the full-works back, sack and crack waxing regime.

021 419 9599

[glasshouser rejuvenation.com](http://glasshouser rejuvenation.com)

#### HEAVENLY SPA

At the top of The Westin hotel, the infinity lap pool has a splendid view of the harbour, ocean and city. The signature Heavenly Massage is, well, heavenly, and is followed by time out in the calming sleep room.

Lower Long Street, Foreshore

021 412 8200

[heavenlyspa.co.za](http://heavenlyspa.co.za)

#### LIBRISA SPA

Timeless yet modern, this chic spa is set in the beautiful gardens of the Belmond Mount Nelson Hotel. Each room is individually decorated to create a sensory haven. Pairs fabulously with the Mount Nelson's famous high tea. 76 Orange Street, Gardens, 021 483 1000



# Steenberg offers outdoor treatments in its scented garden, plus poolside manis and pedis

#### MAJEKA HOUSE SPA

Good taste and indulgence are revered at this Stellenbosch spa where you should try the Absolute Aroma Stone Ritual to ease any tense, aching muscles.

26-32 Houtkapper Street,

Paradyskloof,

Stellenbosch

021 880 1549

[majekahouse.co.za](http://majekahouse.co.za)

#### ONE&ONLY SPA

Set on its own private island at the Waterfront's One&Only hotel, this ultimate destination spa

offers a menu of holistic experiences tailored to your needs and preferences, ranging from total relaxation and wellness journeys to grooming. Arrive early to use the vitality pools and sauna.

021 431 5810

[oneandonlyresorts.com](http://oneandonlyresorts.com)

#### STEENBERG SPA

Adjacent to Norval Foundation art gallery, this wine farm spa comes with an inherent understanding of the role played by nature and the elements in making us feel at peace. The setting

is sublime and so, in addition to serene indoor therapy rooms, Steenberg offers (weather permitting) outdoor treatments in its scented garden, plus poolside manis and pedis. It even has mini spa treatments for your mini me. Don't forget to visit the Norval when you're done; or perhaps you'll simply want to settle in for lunch on the estate or grab a suite for the night.

Steenberg Estate,  
Steenberg Road, Tokai  
021 712 7481

[steenbergfarm.com](http://steenbergfarm.com)





# Rejuvenate Detox Relax

Camelot Spas offer Massage Therapy, Skin Treatments, Body Therapy, Beauty Treatments, Spa Packages, Gift Cards and Spa Memberships.

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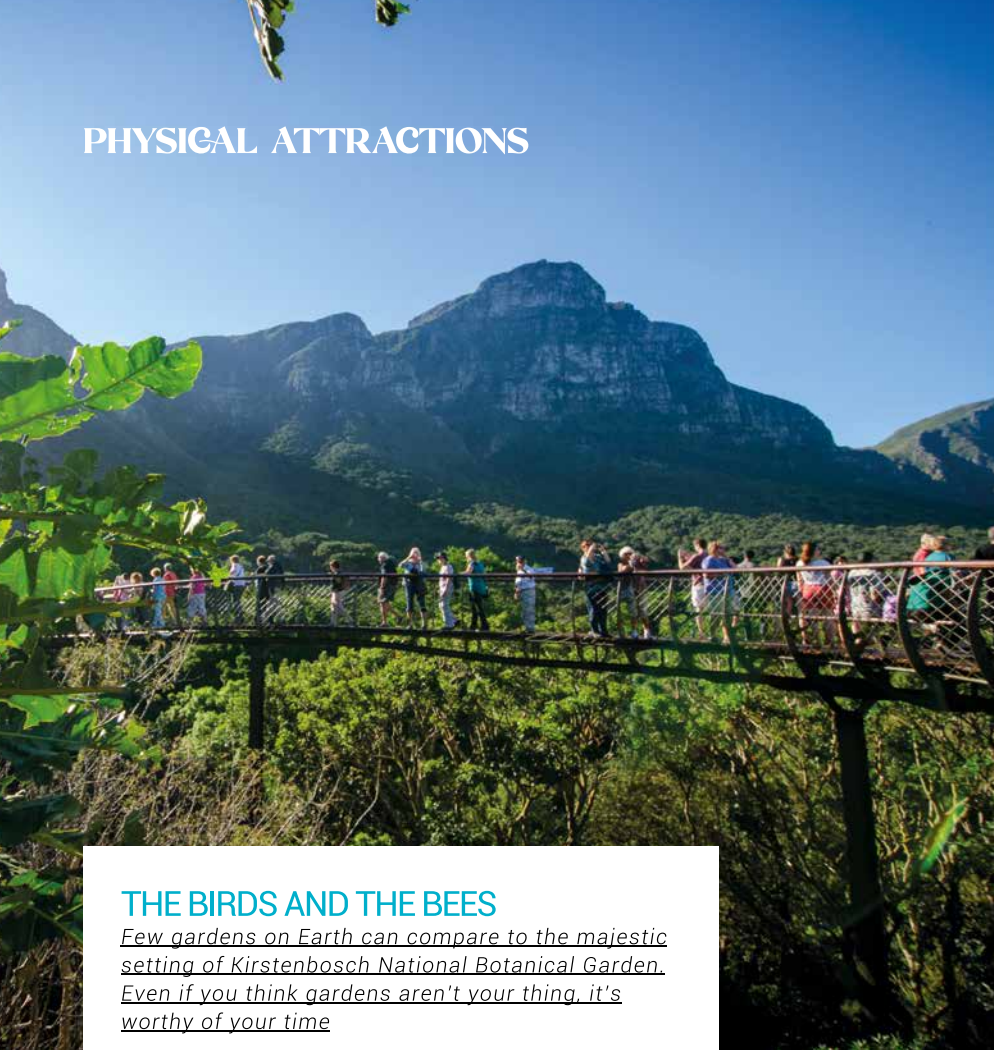
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## PHYSICAL ATTRACTIONS



### THE BIRDS AND THE BEES

*Few gardens on Earth can compare to the majestic setting of Kirstenbosch National Botanical Garden. Even if you think gardens aren't your thing, it's worthy of your time*

Established in 1913, the 36ha garden is part of a larger 528ha estate bordering the Table Mountain National Park. It forms part of the Cape Floral Kingdom, a Unesco Natural World Heritage Site.

More than 7 000 species of Cape flora, alongside other plant life from the diverse regions of southern Africa, are cultivated here. The garden is also home to a wide variety of birds and small animals.

Marvel at South Africa's national flower in the Protea Garden, wander along the self-guided Braille Trail, or take a stroll across the impressive 130m Boomslang (pictured above), a wheelchair-friendly canopy walkway with jaw-dropping views that winds its way through the arboretum, right above visitors' heads.

Maps can be downloaded from the website. Otherwise, free guided garden walks take place during the week from Monday to Friday at 10am, starting at the Visitors' Centre (Gate 1). Tours are free but the Garden entry fee applies. Each tour is a unique experience as it presents highlights of the season, exploring different areas of the garden and its special features. Once you've explored the garden, there's a gentle trail that starts on the periphery and leads to Cecilia Forest and Constantia Nek via a contour path.

You can also climb Table Mountain from here, although this is much more strenuous. The routes via Skeleton Gorge and Nursery Ravine range from three-and-a-half to seven hours.

Book a hike with a registered guide. The garden is open 365 days a year, 8am to 7pm (September to March) and 8am to 6pm (April to August).

021 799 8783, [sanbi.org](http://sanbi.org)

### ISN'T IT ICONIC?

*Draped in its cloth of cloud, Table Mountain sets the tone for just about everything in Cape Town*

The quickest way to the top is in the cable car, for R390 return (R210 one way), children under 18 pay R190 return (R110 one way), children under four free; buy tickets from Lower Cable Station (or [webtickets.co.za](http://webtickets.co.za)) and note that times vary and operation is weather-dependent.

021 424 0015  
[tablemountain.net](http://tablemountain.net)

It takes four to eight hours to hike up and down, depending on fitness levels and route. At the top, there are free 30-minute guided walks to various viewpoints, leaving hourly (9am to 3pm) from the Twelve Apostles Terrace below the Shop at the Top and Table Mountain Café.

Wear proper hiking shoes and always pack warm gear, regardless of weather conditions when you set out; the top is inevitably colder than you'd expect. It's best to walk in groups of at least four, preferably with someone who has climbed before.

Pack water and snacks; leave wallets and jewellery at home. Take a cellphone in case of an emergency; save the number for **Search and Rescue** (021 937 0300).

Otherwise, book a walk with an accredited guide who'll advise on all essentials:

#### RIAAAN VORSTER

From R900 pp (excluding transport, cableway fare and Kirstenbosch entrance fee)

083 683 1876  
[hiketablemountain.co.za](http://hiketablemountain.co.za)

#### MARGARET CURRAN

From R750 pp (excluding transport, cableway fare and Kirstenbosch entrance fee)

082 920 4679  
[tablemountainwalks.co.za](http://tablemountainwalks.co.za)

#### CLINT SEPTEMBER

From R750 pp depending on route and area

082 336 6927  
[clintseptember@gmail.com](mailto:clintseptember@gmail.com)

#### SANTONIO JONKERS & JOHAN OCTOBER

R750 pp  
062 348 8446

**DOMINIC CHADBON** is a top-notch mountain guide (from R1 900 for a half-day hike)

072 9925 636  
[thefynbosguy.com](http://thefynbosguy.com)



# A space to be, and breathe

Less than 15 minutes from the university town of Stellenbosch, heading out towards Franschhoek, lies Glen Carlou Vineyards. For the past 13 years, the vineyard has been a destination for unhurried lunches, resplendent with incredible views from the terrace or inside the restaurant. It is here that Chef Johan presents beautiful plates of food, with a nod to the legacy and nostalgia of family recipes yet always with a modern twist.

Making the most of the seasonal offerings and from locally grown organic and sustainably farmed produce, the assortment of fine food will please young and mature alike from vegans to flexitarians. Aside from the seasonal menu, weekly blackboard specials are also available. Being a preferred destination over weekends especially, table bookings are encouraged as once you have the table, it's yours. No turning, no rushing, no time limits. Leisurely indulgence. Space to breathe and to just... *be*.

Open seven days a week from midday.

Time passes blissfully and easily in the Visitor Centre, which is open daily from 9am. There are three set tastings to be enjoyed with Lakrids being the most unique, unusual and compelling. Lakrids by Bülow is an imported Danish delight – chocolate-coated liquorice. Along with an international footprint across 47 countries and a solid distribution within South Africa, Glen Carlou is a highly regarded, credible and authentic wine brand. Pick a colour, any colour and you will surely be rewarded as the range of wines is highly awarded, locally and internationally. The hospitality team is always thrilled to share information and the gentle and frequent buzz of voices and laughs demonstrates the ease at which engagement is enjoyed. Should a more solo experience be desired, QR codes on back labels or the brand wheel will take you to a link tree to explore further.

The 480 square metre purpose-built, powerful and impressive space which is the Gallery is indeed an area to be explored. Built to be a gallery and not simply a spare room or open area converted with a few

paintings or pieces, this is an incredible place. Differentiated and varied exhibitions invariably force you to stop. And observe. Art is intended to evoke an array of emotions and reactions and whether you pause to intently examine a piece or gloss past to another – the experience is what counts. The Gallery is to be enjoyed by all, whatever the levels of interest in or exposure to art and the theory or techniques. As here too, conversations abound when more detailed technical discussions ensue between guests and the in-house gallery manager. Should an item be one to purchase and treasure, delivery within South Africa (and internationally) is arranged with reputable couriers.

Whether you are partying with the Petites, relishing a glass of Core or Collection wines accompanied by a meal, or sipping solo focussing on a point on the horizon across the valley from the terrace, your enjoyment of the space, being present and invigorated by the fresh air, signals that the goal has been achieved. *Take some time for yourself, and unwind.*



To book a lunch table –  
[Restaurant@glencarlou.co.za](mailto:Restaurant@glencarlou.co.za)



To book a wine tasting –  
[Tastingroom@glencarlou.co.za](mailto:Tastingroom@glencarlou.co.za)



Gallery enquires –  
[Gallery@glencarlou.co.za](mailto:Gallery@glencarlou.co.za)



General enquiries –  
[Hello@glencarlou.co.za](mailto:Hello@glencarlou.co.za)

## YOUNG & FREE

FROM OUTDOORSY FARMYARD FUN-IN-THE-SUN JAUNTS TO INDOOR PURSUITS FOR WHEN THE WEATHER REFUSES TO PLAY ALONG...

# CHILD'S PLAY

IF YOU LOVE SOMEONE SET THEM FREE, THEY SAY. IF YOU WANT YOUR CHILDREN TO BE HAPPY, LET THEM PLAY, WE SAY

### ACROBRANCH

Take to the trees with these three adventure courses combining zip lines, moving planks, Tarzan swings, rope bridges and more.

From R150. 1 Hout Bay Main Road, Constantia Nek  
086 999 0369  
[acrobranch.co.za](http://acrobranch.co.za)

### ALPACA LOOM

An interactive up-close-and-personal experience awaits at the alpaca petting zoo. If they've any energy left after, they can let loose on the jungle gym while parents park off at the coffee shop and browse the goods woven from alpaca wool. Entry free; tours from R70 for children

Suid-agter Paarl Road, Southern Paarl, 084 793 3666  
[alpacas.co.za](http://alpacas.co.za)

### BE.UP PARK

Younger ones can explore the children's maze and have fun in the trampoline zone, while older children and grown-ups can climb the walls or tackle an obstacle course inside a netted cage, suspended five metres above the ground. From R105

Gardener Place, Rose Innes Street, Pinelands  
087 057 1400  
[beupark.co.za](http://beupark.co.za)

### CAVE GOLF

This indoor 18-hole mini-golf course is deceptively difficult, and challenges players with steep ramps, sharp corners and other obstacles. R35 pp

Dock Road, V&A Waterfront  
021 419 9429  
[scratchpatch.co.za](http://scratchpatch.co.za)

### CLAY CAFE

Arty youths (and grown-ups) will love this. Choose a blank piece of pottery as your canvas, grab some paint and unleash your creativity, after which it will be fired and glazed, and ready for collection in a few weeks. Two locations: 199 Bree Street in the CBD (061 917 4191); and in Hout Bay (Main Road, opposite Bokke-manskloof Estate, 076 810 5120).

[claycafe.co.za](http://claycafe.co.za)



**ABOVE** At Spier's Eagle Encounters, outside Stellenbosch, children can get an intimate look at rescued raptors. **RIGHT** At Hazendal, children aged 5-13 are catered for at Wonderdal, an experiential edutainment centre. **LEFT** The gardens at Babylonstoren are a godsend for youngsters.

#### CONSTANTIA UITSIG BIKE PARK

Want to hit paths, downhill, wooden cycleways and berms but don't want to risk actually heading into the mountains? This is a great option, especially for children starting out in the MTB realm. Best of all? It's a short walk to Kristin's Kick-ass Ice Cream. R50 per hour, annual tickets available.

Spaanschemat River Road, Tokai, 081 833 4488  
[bikeparkatuitsig.co.za](http://bikeparkatuitsig.co.za)

#### COOL RUNNINGS TOBOGGAN FAMILY PARK

Whoosh down the slope at up to 40km/h in a custom-made toboggan. The 1.25km ride on a special steel track is hair-raising fun for the whole family (no children under 3). Rides from R70 each, closed when raining.

Carl Cronje Drive, Tyger Valley, 021 949 4439  
[coolrunnings.capetown](http://coolrunnings.capetown)

#### EXOTIC ANIMAL WORLD

A garden filled with fluttering butterflies. The 1 000m<sup>2</sup> greenhouse is also home to blue duikers, parrots, guinea pigs, iguanas and exotic spiders. And there are tortoises and meerkats outside. R49 children, R88 adults

R44, Klapmuts  
 060 646 1048  
[exoticanimalworld.co.za](http://exoticanimalworld.co.za)

#### GIRAFFE HOUSE WILDLIFE AWARENESS CENTRE

Located in the Winelands, there are daily interactive encounters

(at 11am, 1pm and 3pm) with the residents, which include giraffes, warthogs, antelope, jackals, foxes, snakes and blue cranes  
 R50 children, R80 adults  
 Corner R304 and R101, near Paarl, 073 609 2670  
[giraffehouse.co.za](http://giraffehouse.co.za)

#### HINTHUNT

Teams are locked in a themed room and challenged to solve all the clues and puzzles to get out before their 60 minutes runs out. Many fail.

From R275 pp  
 The Watershed, V&A Waterfront, 076 817 2764  
[hinthunt.co.za](http://hinthunt.co.za)

#### THE ICE STATION

Spend a fun afternoon whizzing around the rink at GrandWest Casino.  
 From R30 for the mini rink  
 021 535 2260, [icerink.co.za](http://icerink.co.za)

#### IZIKO PLANETARIUM

They'll explore outer space and learn about the southern hemisphere constellations beneath the domed ceiling. Then lure them into the adjoining museum to see the dinosaur reconstructions. Combined entry: R30 children, R60 adults. 25 Queen Victoria Street, CBD  
 021 481 3800  
[iziko.org.za](http://iziko.org.za)



## Wall-to-wall trampolines, dodgeball courts, foam pits and a ninja warrior obstacle course

#### LE BONHEUR CROC FARM

Over 200 crocs, *plus* you can get close up during a cage dive. R65 children, R100 adults; cage dives from R420  
 R45, Simondium  
 021 863 1142  
[lebonheuradventures.co.za](http://lebonheuradventures.co.za)

#### RUSH TRAMPOLINE PARK

Wall-to-wall trampolines, dodgeball courts, foam pits and a ninja warrior obstacle course. Mom and dad can jump, too.  
 From R150 per hour  
 Stadium on Main, Claremont, 021 683 3841  
[rushsa.co.za](http://rushsa.co.za)

#### SCRATCH PATCH

For tots who like to explore and discover with their hands. Buy containers of various sizes and let your children fill them with tumble-polished gemstones that are theirs to take home. There's one in Simon's Town (021 786 2020), and one at the V&A Waterfront (021 419 9429).  
 From R30

[scratchpatch.co.za](http://scratchpatch.co.za)

#### TWO OCEANS AQUARIUM

This underwater nature reserve is home to an enchanting kelp forest and a world-class shark tank, plus interactive touch pools and even opportunities to get close to penguins.

From R105 for children aged 4-13, R165 14-17, adults R220  
 Dock Road, V&A Waterfront  
 021 418 3823  
[aquarium.co.za](http://aquarium.co.za)

#### WIESENHOF ADVENTURE PARK

A water park with several pools, a bounce park, a pump track for cycling or scooters, an obstacle course and large open areas for sports – lots to keep youngsters engaged and active.

From R145 children, R205 adults  
 R44, Stellenbosch  
 065 820 2737 (WhatsApp)  
[wapark.co.za](http://wapark.co.za)



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# MORE THAN A PRETTY FACE

**BIANCA COLEMAN** VISITS  
THE HEMEL-EN-AARDE  
VALLEY AND FALLS IN  
LOVE ALL OVER AGAIN

## COUNTRY ESCAPE

THOUGH CAPETONIANS ARE NOTORIOUSLY AVERSE TO TRIPS TOO FAR FROM HOME, SOME RURAL GETAWAYS ARE WORTH THE EFFORT – ESPECIALLY WHEN THERE'S WINE AND SUNSHINE AND AN EPIC VIEW TO BEHOLD

## COUNTRY ESCAPE / Hemel-en-Aarde



**ABOVE** A hot favourite for the Valley's best looking estate, Ataraxia also produces wonderful wines.  
**RIGHT** Take a load off after trotting around at Bosman Hermanus.



### **Describing the R320 as 'the road from Hermanus to Caledon'**

is a bit boring. Instead, say: 'It's the road that runs through the Hemel-en-Aarde Valley'. The name means Heaven and Earth in old Dutch and Afrikaans, its romance and reference implicit. Travellers today will agree with a Moravian missionary who visited in 1899 and noted...

*'so high are the hills which closely embrace the valley all round, that they seem to touch the sky and you cannot see anything but heaven and Earth'.*

The beauty is self-evident but Hemel-en-Aarde is more than just a pretty face. It's a significant wine-growing region, divided into three appellations – Hemel-en-Aarde Valley, Upper Hemel-en-Aarde Valley, and Hemel-en-Aarde Ridge. Twenty wineries line the route, making it a highly sought-after wine destination.

However, if you're coming from the Hermanus side, before you even begin there is **Wine Village** (028 316 3988, [winevillage.co.za](http://winevillage.co.za)), one of the finest vino retailers you could hope to find. It stocks almost all the wines of the surrounding region (plus an excellent representation of the rest of the country) and while we're not saying you can skip the 18km of tastings and food that lie ahead of you, it's useful to know it's there. In case you forget to buy a certain wine from the farm. Hey, it happens.

Should time not be on your side, and depending on your stamina, decisions are going to have to be made as to which wineries or farms to visit. If it's to be only one, make it **Creation Wines** (028 212 1107, [creationwines.com](http://creationwines.com)).

A member of the WWF Conservation Champion programme, it was voted number 10 in 2021 by World's Best Vineyards, and Best Vineyard In Africa. That's a sizeable accolade when you consider owners Jean-Claude (JC) and Carolyn Martin established the farm, converting orchards to vineyards, a mere 20 years ago.





# The steady breezes coming off the cold Atlantic keep the vineyards healthy and happy

*A setting to inspire genius: the tasting room at Creation. The science is in the soil – the 450-million-year-old Bokkeveld clay-derived soils make the fragile 'heartbreak grape' happy. And what you want is a happy Pinot Noir.*

## SEE RED, TASTE TERROIR

Today, Creation produces a range of reds, whites, bubbles and rosés, and its tasting room is renowned for ingenious and original sensory seasonal food pairings with health and wellness at their heart.

'In 2019, our region was awarded Unesco Creative City status for Gastronomy,' says Carolyn. She is justifiably proud, since the farm was one of only 10 regions worldwide to be honoured, and the first on the African continent to receive this distinction. The award recognises the region as 'a laboratory of ideas and innovative practices and for bringing a tangible contribution to achieving sustainable development goals that directly benefit our community'.

That's quite a mouthful, but you have only to look and taste to get a sense of the point the Unesco folks were trying to make.

Hemel-en-Aarde is famous for its Pinot Noir. Carolyn explains that the Hemel-en-Aarde Ridge Ward, where Creation is situated, is in the foothills of Babylonstoren Mountain, which is some 63m higher than Table Mountain.

'Our ward is home to the highest vineyards in the Hemel-en-Aarde, with the elevation varying from about 240 to 398m above sea level,' she says. 'Thanks to a unique and diverse blend of geology, soils, altitude, aspect and climate – and proximity to the Atlantic Ocean – the ridge is suited to producing an exciting variety of Pinot Noir styles.'

Ideally, Pinot Noir should be grown under cooler conditions to prolong the ripening process, thereby developing intense flavour compounds and texture while retaining natural acidity, she adds, in case you're intrigued by the science behind the wines. 'The close



It comes  
with  
binoculars  
for bird  
watching  
and a cellar  
stocked  
with  
Creation  
wines

proximity of our Pinot vineyards to the Atlantic Ocean and the elevation provide these cool conditions. The steady breezes coming off the cold Atlantic and moving up the valley keep the vineyards healthy and happy.'

Terroir is important to Pinot Noir – infamously known as the “heartbreak grape” because of the challenges brought on by its thin skin and fragility. It prefers a clay-type soil as it contributes to the structure of the wine. 'At Creation we are blessed with 450-million-year-old clay-derived Bokkeveld shale soils,' says Carolyn. 'The soils contain minerals beneficial to the pH levels of the wine.'

She believes wine lovers want to enjoy authentic wines, with traceability and exclusivity.

The future of fine wine within this context, she adds, is about consumers venturing to the place where the wine is grown in order to discover the terroir.

**ABOVE** At Voormanshuis at Creation, when the farm closes for the night, and everyone goes home, you are the only ones left on the mountain, in splendid isolation.

**RIGHT** At Spookfontein, a comfortable night is on offer for a good rest after a long day of indulgence.





## STAY AWHILE

**Spookfontein** (028 125 0128, [spookfontein.co.za](http://spookfontein.co.za)), which produces a jolly good Cab Franc and a ballsy Bordeaux-style blend, has two magnificent self-catering houses on the farm. Views are a given everywhere so we're not going to bang on about those. R650 pp pn

**High Season** (021 200 2514, [highseason-farm.co.za](http://highseason-farm.co.za)) is not a wine farm but has eight self-catering cottages ranging from sleeping two, to six. Dogs and children are welcome and there are fields in which both species can frolic. Just look out for the cows. From R1 600 for two, sharing pn

Suitable for unfettered couples or singles, is **Voormanshuis at Creation** (028 212 1107, [creationwines.com](http://creationwines.com)), a modern open-plan room with fireplace, separate bathroom, basic self-catering (induction plate and a kettle) inside and built-in braai on the deck outside, it comes with binoculars for bird watching and a cellar stocked with Creation wines. At night you'll be the only ones on the farm. From R3 600 pn

## SAINTS AND SINNERS

For a touch of history, put **Hamilton Russell Vineyards** (028 312 3595, [hamiltonrussellvineyards.com](http://hamiltonrussellvineyards.com)) on your "must-see, must-do, must-taste" list. It was the first modern wine-growing enterprise to be introduced to the valley in 1975. Being centuries younger than some of the Western Cape's wine regions, it's testimony to such pioneering spirit as this that these farms exist at all.

It's this strength of character that endures.

Up on the Ridge is **Tesselaarsdal** (073 322 9499, [tesselaarsdalwines.co.za](http://tesselaarsdalwines.co.za)), which was founded in 2015 by long-time Hamilton Russell Vineyards employee Berene Sauls. She began her career aged 19, as an au pair to the family's four children. Seeing her potential, Anthony Hamilton Russell helped and mentored Berene to where she is now.

Her farm is named after the historic Overberg farming hamlet of Tesselaarsdal where she was born, a descendant of the freed slaves

who were bequeathed the land of the Tesselaarsdal valley by the widow of former Dutch East India Company soldier Johannes Tesselaar in 1832.

If quirky is what you are after, La Vierge (translation: the virgin) is where you should head, or to give it its full name **La Vierge – Wines Of Desire** (028 313 0130, [lavierge.co.za](http://lavierge.co.za)). In its range are the saucily named The Affair Pinot Noir, Jezebel Chardonnay, Nymphomane red blend and Original Sin Sauvignon Blanc. Whenever you feel the time is right, open a bottle of Redemption Pinot Noir.

*Give in to your desires at the bright and beautiful La Vierge, where the crest is Adam and Eve pondering the serpent and the apple.*



## COUNTRY ESCAPE / Hemel-en-Aarde



Hamilton Russell is one of the most southerly vineyards in the country, and one of the closest to the sea. It pioneered viticulture in the region.

### WINETASTING IN HEMEL-EN-AARDE *Sip and savour where heaven touches Earth*

#### ATARAXIA

The name is a Greek word meaning 'freedom from stress', and Ataraxia is just the place to experience this. Gorgeous views from the wine lounge will accompany your tasting of the small, yet immensely satisfying selection of wines. 028 212 2007  
[ataraxiawines.co.za](http://ataraxiawines.co.za)

#### BOUCHARD FINLAYSON

A boutique winery with only 25ha under vine, it produces several Pinot Noirs, Chardonnays and Sauvignon Blancs of outstanding quality. The rest of the 125ha estate comprises an indigenous fynbos conservancy, part of Bouchard Finlayson's involvement in the WWF's Conservation Champions programme. 028 312 3515  
[bouchardfinlayson.co.za](http://bouchardfinlayson.co.za)

#### CREATION WINES

Activities include chocolate-and-wine or food-and-wine pairings, blind- and barrel tastings, and walking tours of the farm to explore its vineyards and fynbos, and to see its birdlife. 028 212 1107  
[creationwines.com](http://creationwines.com)

#### DOMAINE DES DIEUX

Domaine des Dieux was bought in 2002 by 'two wine lovers with a dream', who released their first MCC in 2010. Today, the estate produces a range of premium wines, including Pinot Noir, the varietal for which this lovely wine ward is famous. 028 313 2126  
[domainedesdieux.co.za](http://domainedesdieux.co.za)

#### HAMILTON RUSSELL

Its 52ha of stony, clay-rich, shale-derived soils produce some of the country's best Chardonnay and Pinot Noir. Wines here are produced in very small quantities so are in high demand – stock up! 028 312 3595  
[hamiltonrussellvineyards.com](http://hamiltonrussellvineyards.com)

#### NEWTON JOHNSON

The Newton Johnsons moved to the Upper Hemel-en-Aarde in 1995, and today the estate focuses on creating wines with a sense of place. Winemaker Gordon Newton Johnson refrains from interfering too much and allows the individual qualities of each vineyard to shine through. The result? Some of the best Pinot Noir outside Burgundy. 028 312 3862  
[hemelenaardewines.com](http://hemelenaardewines.com)

#### SPOOKFONTEIN

This boutique estate gets its name from purported sightings of a spirit lingering at its spring (spook means ghost in Dutch and Afrikaans). At its mountaintop cellar, you can taste wines that are a perfect expression of the seaside terroir, from an elegant Pinot Noir and a complex Bordeaux-style blend, to a cheeky Merlot rosé. 028 125 0128  
[spookfontein.co.za](http://spookfontein.co.za)



#### HERMANUS PIETERSFONTEIN

Not technically part of the Hemel-en-Aarde Valley, but you can join for a tasting on Saturdays, when there's a lively outdoor market. 028 316 1875  
[hpf1855.co.za](http://hpf1855.co.za)



## A QUIET MIRACLE IN THE LITTLE KAROO

Reconnect with the magic of simply being in nature. Conserving an ancient heritage while preserving threatened ecosystems and sensitive landscapes, Sanbona offers a sustainable eco-tourism safari to explore 58 000 hectares of unbroken Little Karoo country just 3 hours outside of Cape Town, along Route 62.

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T +27 (0) 21 010 0028 E [reservations@sanbona.com](mailto:reservations@sanbona.com) [www.sanbona.com](http://www.sanbona.com)

UNTAMED ♦ UNTOUCHED ♦ UNFORGETTABLE

## COUNTRY ESCAPE / Hemel-en-Aarde

### PAIR YOUR WINE WITH SOME DECENT GRUB

*Grab a bite in and around the Valley*

#### FISHERMANS COTTAGE

Housed in a late-1800s fisherman's cottage, you can expect honest food served with energy and dedication. The menu reflects the coastline's rich range of seafood, with some vegetarian and meat options, too.

Tuesday–Sunday 12pm–3pm, 5pm–late

3A Harbour Road,  
Hermanus, 028 312 3642  
[fishermanscottage.co.za](http://fishermanscottage.co.za)

#### MILK ON THE BEACH

Relaunched under new ownership and a new name in January 2022 (it was formerly The Milkwood), this family- and dog-friendly comfort food all-day restaurant set on the Onrus River estuary is here to satisfy languid seaside cravings, from breakfast staples to traditional fish and chips. Ideal for post-beach walks and for savouring that inexhaustibly satisfying sea view – plus all the holiday snack food you can handle.

Daily 8am–8pm

1 Atlantic Road,  
Onrus River, Hermanus  
028 316 1516

[f](#) [#MilkOnTheBeach](#)

#### MOGG'S COUNTRY COOKHOUSE

Colour, flavour and creativity characterise the wonderful dishes that come out of the kitchen at this Hemel-en-Aarde favourite. No detail is spared in putting together beautiful meals – only the freshest ingredients are used, often coming from the home garden, which means that the menu changes as the seasons do.

Wednesday–Sunday  
12pm–2:30pm

Nuwe-Pos Farm,  
Hemel-en-Aarde Valley  
076 314 0671  
[moggscookhouse.co.za](http://moggscookhouse.co.za)



# It's so close to the sea you might just feel a gentle tickle of spray

#### PERLEMOEN

Occupying a handsomely renovated fisherman's shack, it's so close to the sea you might just feel a gentle tickle of spray as the waves crash against the Old Harbour wall, metres away. Abalone (legitimately farmed) is on the menu, along with other seafood treats and plenty more besides.

Tuesday–Sunday 9:30am–4pm  
Old Harbour, 64 Marine Drive,  
Hermanus

082 841 3547  
[f](#) [perlemoen](#)

#### THE RESTAURANT AT NEWTON JOHNSON

A satisfying combination of new and classic ingredients that

provide a fresh outlook on fine dining. Think crispy pork bao buns with hoisin and pickled veg, steamed black West Coast mussels in white wine and cream, and chocolate torte with crème fraîche and salted caramel.

Wednesday–Sunday 9am–4pm  
Newton Johnson,  
Hemel-en-Aarde Valley  
083 667 5283  
[newtonjohnson.com](http://newtonjohnson.com)

#### THE RESTAURANT AT PAUL CLUVER

Not in the Hemel-en-Aarde per se, but a worthwhile 30 minutes away on the road back to Cape Town. Chef Stacey Lee Chan focuses on a simple menu of the

finest ingredients – much is sourced from the farm's own De Rust Futura school garden and from neighbours in the fruit- and wine-growing Elgin valley.

Daily breakfast 8–11am and lunch 12–4pm, dinner on Friday only 5–9pm

De Rust Estate, N2, Grabouw,  
021 844 0607 [cluver.com](#)

#### WILD

Slow food enthusiast Marc de Maudave Bestel is fusing local ingredients of the foraged variety (from African wormwood to kelp and spekboom) with an Asian sensibility. Opened since late-August, there's a strong nod towards foreign diners' interest

in trying "exotic" meats such as kudu, crocodile and warthog, but the chef, Stephan Neethling, has developed dishes to satisfy a wide variety of moods and tastes – it's definitely a worthwhile stop if you're tracking novel and ambitious culinary developments. Yep, things might get wild – and the views of the ocean certainly are a boost to the spirits.

Tuesday–Thursday 11am–9pm,  
Friday–Saturday 11am–11pm,  
Sunday 11am–4pm

1st Floor, Hermanus Water-  
front Building, 104 Main  
Road, Hermanus  
079 510 5814  
[wildhermanus.com](http://wildhermanus.com)

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[www.montrochelle.virgin.com](http://www.montrochelle.virgin.com)

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EDITION**



# A GOLDEN THREAD

## WINE COUNTRY

WITH MANY REGIONS TO  
CHOOSE FROM, WE HEAD  
TO THE BREEDE-WATERED  
ROBERTSON VALLEY

MZANSI'S WINE INDUSTRY IS PACKED WITH PIONEERS, AND THE ROBERTSON WINE VALLEY IS NO EXCEPTION. THIS IS CHARDONNAY COUNTRY, WHERE THE CULTIVAR HAS TAKEN ROOT IN THE LIMESTONE SOIL, THANKS TO THE LIGHTNING ROD SPIRIT AT DE WETSHOF ESTATE. [LORRAINE KEARNEY](#) DIGS IN THE DIRT





*Winemaking is in his DNA, says Johann de Wet, who heads up the third-generation family estate, De Wetshof. Here, they mix grape-growing with conservation.*



**Wine flows in the veins of Johann de Wet. And not just**

any wine either. When it comes to the De Wets of De Wetshof Estate in Robertson, we're talking premium Chardonnay. It was, after all, his father Danie, a pioneer of white cultivars in South Africa, who joined forces with Jan Boland Coetzee and Fritz Joubert to smuggle Chardonnay cuttings from Burgundy to the Cape in the early 1980s.

Yes, "smuggle". As in: They slipped contraband cuttings into the country, probably pressed into their hand luggage. Devil be damned.

The family has been making wine at the estate since the 1970s, but the lineage goes back away. 'I can trace my family in winemaking back to 1694.' Johann says they first made wine at the Castle of Good Hope, using the Liesbeek River. 'It's a generational thing; it's in my DNA.'

But really, the golden thread, the X-factor of Robertson wines is the limestone soil.

'It is absolutely limestone. You get that flinty minerality in its wines. Chardonnay shows it more because it is a more neutral variety than, say, Sauvignon Blanc, which is more floral.'

De Wetshof Estate is on its way to being *the* Chardonnay producer in a Chardonnay region. Instead of looking





for something new, innovation is sought in the cultivar they do so well.

'Robertson has by far the biggest Chardonnay plantings in South Africa. The variety is suited well to the area. It's now more a question of fine-tuning or honing-in on the variety more so than looking for something new.'

That fine-tuning has got to do with the unique terroir and climate of the valley-not-valley of Robertson – 'It is between two mountain ranges. They actually lie south-east, north-west.'

And they bring with them plenty of wind, which is good for keeping diseases of the vine at bay.

There's the cold nights – some of the coldest in the Western Cape in the summer – and the high pH soils, too. And we're back to the soil. He is a son of the soil, is Johann, seeing in its starkness the beauty that comes out in his wine.

'High pH soil gives you low pH fruit. And you want low pH fruit.' It's got to do with ageing; in wine, ageing is a good thing.

There's more: the lower rainfall means lower humidity means fewer diseases, while the water run-off from the Ceres plateau and Du Toitskloof into the Brandvlei Dam means the Robertson farmers are much more water stable than areas with high rainfall.

The gods, it seems, have conspired to bless this pocket of land. It's good for fruit growing, too.

'Obviously, the big question is what happens when the dam runs dry. Then we're in a much worse position. But it hasn't happened ever.'

Farmers live with an eye on the weather, a pragmatic mindset and the heart of an artist.

**The gods, it seems, have conspired to bless this pocket of land, good for fruit-growing, too**

*De Wetshof, sitting peacefully between two mountain ranges, was the first registered wine estate in the Robertson Valley. Johann de Wet (left) strikes a pose in the cellar, with its vast tanks.*



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[www.harvesttable.co.za](http://www.harvesttable.co.za)

## THE CHARDONNAY SHENANIGANS

Fresh from studying and working in Europe, Danie de Wet and many of his contemporaries believed that South Africa could compete on a global stage; they just needed the right cultivars. KWV, then in control of the wine industry, was not in agreement. 'Back in the day there was a lot of red tape around what varieties could come into the country and not come into the country,' Johann de Wet says a lot of neutral varieties did not get the KWV nod, a lot of floral varieties did.

But the winemakers were not to be deterred. Turns out, in 1981, Jan Bolland Coetzee was in Burgundy working for Joseph Drouhin at Clos des Mouches. With Drouhin's blessing, that winter he made some cuttings, which were smuggled into South Africa by journalist Fritz Joubert.

'My dad actually picked up the cuttings at KWV, because Fritz's wife was working there at the time,' says Johann.

The cuttings were propagated at De Wetshof and finalised in the winter of 1987 with the Bateleur vineyard. The first vintage was released in 1991, and Danie won Diners Club Winemaker of the Year in 1993 for his troubles. Today he is recognised as one of the pioneers of white cultivars in the Western Cape.

*The gates to the kingdom: Johann de Wet cuts a gracious figure in the De Wetshof cellar. The estate is honing in on, fine-tuning what it already does so well.*



**Some cuttings were smuggled into South Africa by journalist Fritz Joubert**

## WINE COUNTRY / Robertson Valley

Johann strikes one as an Impressionist, elegant and gracious. I am definitely not a modern artist. I think we are much more classical. I am a big fan of the Renaissance. I think if you look at our wine styles, it's very old world, classical, I think that is also the way that we build our brand. It's not going to be sexy, it's not going to be new, hip and happening; that's not what we are.

'We are here for the long run. It's a generational thing. It's got a long history. And that's what we do.'

'Monet, Renoir, those are definitely the artists I would go and look at,' he says.

His other love is the land; the estate is 750 hectares, of which 250 hectares is under vine. 'Two-thirds of my property is mountain and is not under cultivation, and I really try to protect that biosphere as well.'

It's an integral part of De Wetshof, and of Johann himself. He oversees clearing of invasive species and the planting of indigenous flora ('Last year I planted over a hundred trees – indigenous trees like Breede River yellowwoods ... We do a lot of rehabilitation of our land.')

The estate is one of the 50 Cape wineries that are WWF Conservation Champions, and in October 2021, it was the first in Robertson to receive the WWF Conservation Pioneer Award.

Conservation is just part of what they do. They also try to be as green as possible, importing good *goggos* to deal with bad *goggos* – parasitic wasps (*Perminutus Anagyris*) lay their eggs in mealybug, which transmits the leafroll virus, destroying them; putting up T-bars and owl boxes for barn owls to deal with the Cape gerbils;



# I think if you look at our wine styles, it's very old world, classical



### SIP & SAVOUR

There are six Chardonnays in the De Wetshof quiver, from the easy-drinking Limestone Hill to the rather special Bateleur, as well as Sauvignon Blanc, Riesling, rosé, the Nature in Concert Pinot Noir, Cabernet Sauvignon, Edeloes Noble Late Harvest and the Thibault Merlot. It's well worth a visit to sip and savour a few of these.

Early Cape architect Louis Michel Thibault designed the cellar, with its façade based on the First Customs House, and what is today the tasting room, a replica of the Koopmans/De Wet House in Cape Town.

Tasting: Weekdays  
8am–5pm, Saturday  
9.30am–1pm  
023 615 1853  
[dewetshof.com](http://dewetshof.com)

ORIGINAL AND IMMUTABLE



DE WETSHOF

*Estate*

CHARDONNAY OF SINGULAR  
EXPRESSION

5 OF 5 IN THE BEST OF CHARDONNAY SERIES

## WINE COUNTRY

planting fynbos as cover crops between the vines; and spraying as sparingly as possible.

There's duiker, grysbok and grey rhebok, porcupines, fish eagles and falcons making De Wetshof their own – and leopard spoor is often seen.

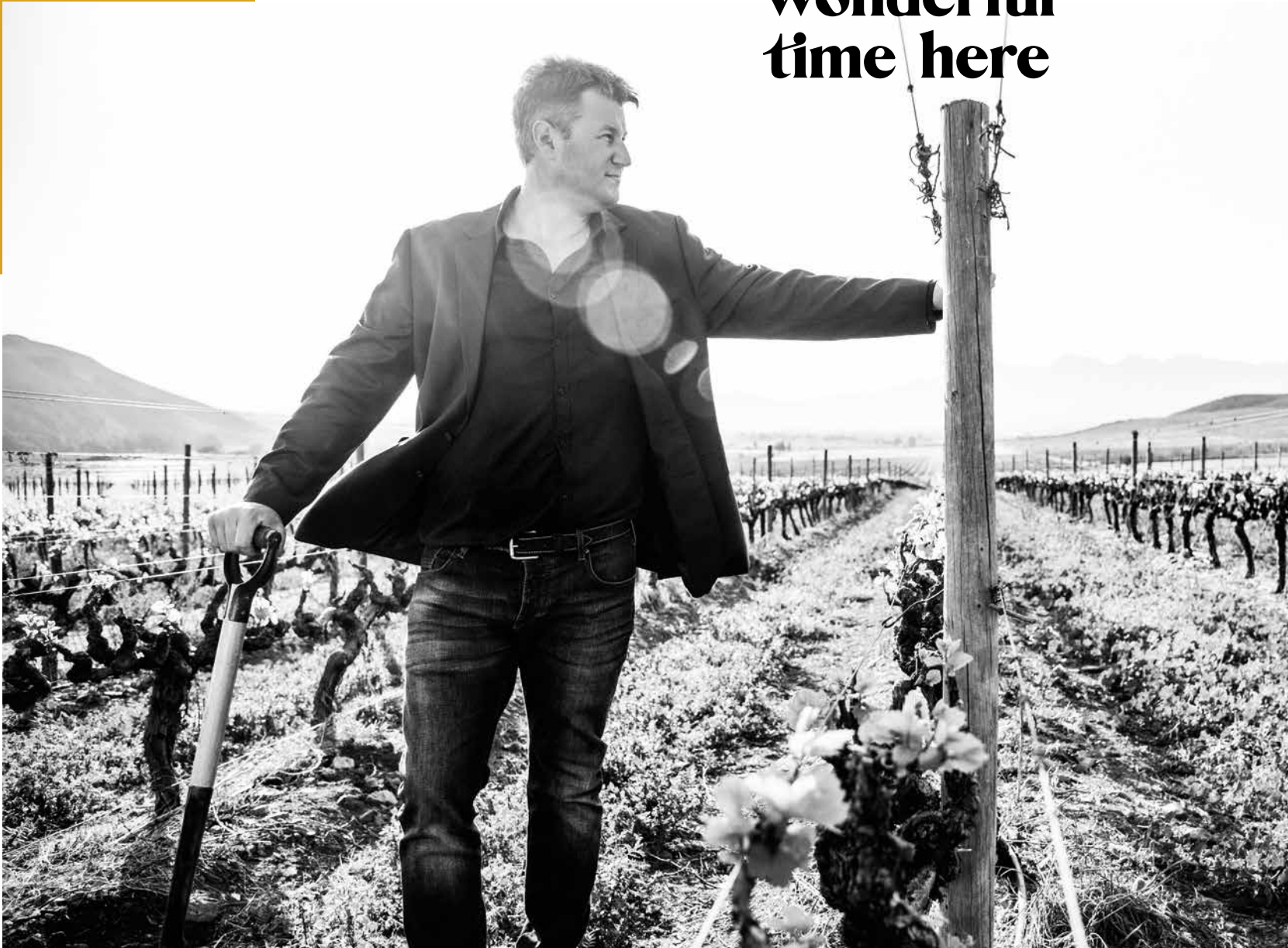
People are welcome visitors too. 'We encourage people to sit under the trees, to have a glass of wine and to just enjoy the day. The prettiest time of the year is mid-October to mid-November, and April. April is always a wonderful time here.'

But the concern, says Johann, is that in Robertson 'there aren't many places to stay, and there is not a lot to eat'. Things are improving, though, he says. He recommends Kapokbos (a restaurant in Bonnievale) and The Small Hotel Robertson – 'I send a lot of guests there'.

These days he doesn't even need to smuggle anyone – or anything – in.

*The vineyards are fed by water from the Brandvlei Dam, itself filled by runoff from the Ceres plateau and Du Toitskloof.*

# Prettiest time of year is mid-October to mid-November, and April is always a wonderful time here





At The Robertson Small Hotel, you can take your meal in the courtyard, wring out the stresses of the day at the spa, or simply laze around the pool, soaking up the sun and the genteel vibes. It's a great spot from which to explore the valley.



## SENSATIONALLY SMALL

*It's the longest wine route in the world. Route 62 through the Robertson Valley, so you'll need somewhere to stay to do it justice.*

This is where **The Robertson Small Hotel** steps in. It's a refined space, the old Victorian house turned over to a ten-roomed boutique establishment trading in genteel luxury. And art.

The hotel has a partnership with Art Gazette, which curates works for the rotational gallery. It exists right across the grounds – incorporating The Small Restaurant, EM Bar, reception area and rooms. The collections are curated by Morné Visage, co-founder and chief curator of Art Gazette. And best of all, if you like something, you can buy it and take it home.

If you like something on the restaurant menu, eat it; you will not be disappointed. The staff was (well) trained by Chef Chris Erasmus, he of Foliage Franschhoek fame. The focus is on fresh and as locally available as possible.

Make sure you order a bowl of the smoked tomato and rosemary risotto. It's rice, but so much better.

But before dinner, the Wellness Rooms – here you can sign up for full body massages, luxury gel manicures, Theravine facials and full packages of 120 minutes or more. There is even botox on Wednesday mornings.

And for the not-so-lazy, The Robertson Small Hotel counts personal training as one of its options, for 60 minutes a session, beginner to advanced.

The cool and inviting rooms are divided into The Manor House, The Stable and The Pool suites, with a pared down palette of verdigris and blues. Each has the little touches that make this such an elegant place. From bottles of Cap Classique in the fridge to cotton bathrobes in the en suite, fine linen and extremely comfortable beds.

Book a Pool suite, each with a private patio and day beds, and opening on to the pool. It'll take a serious bit of morning willpower not to simply roll out of bed, on to the sunny verandah and into the water. And then on to the sun lounger to gaze at the gardens and listen to the bird-song. Your day, sorted.

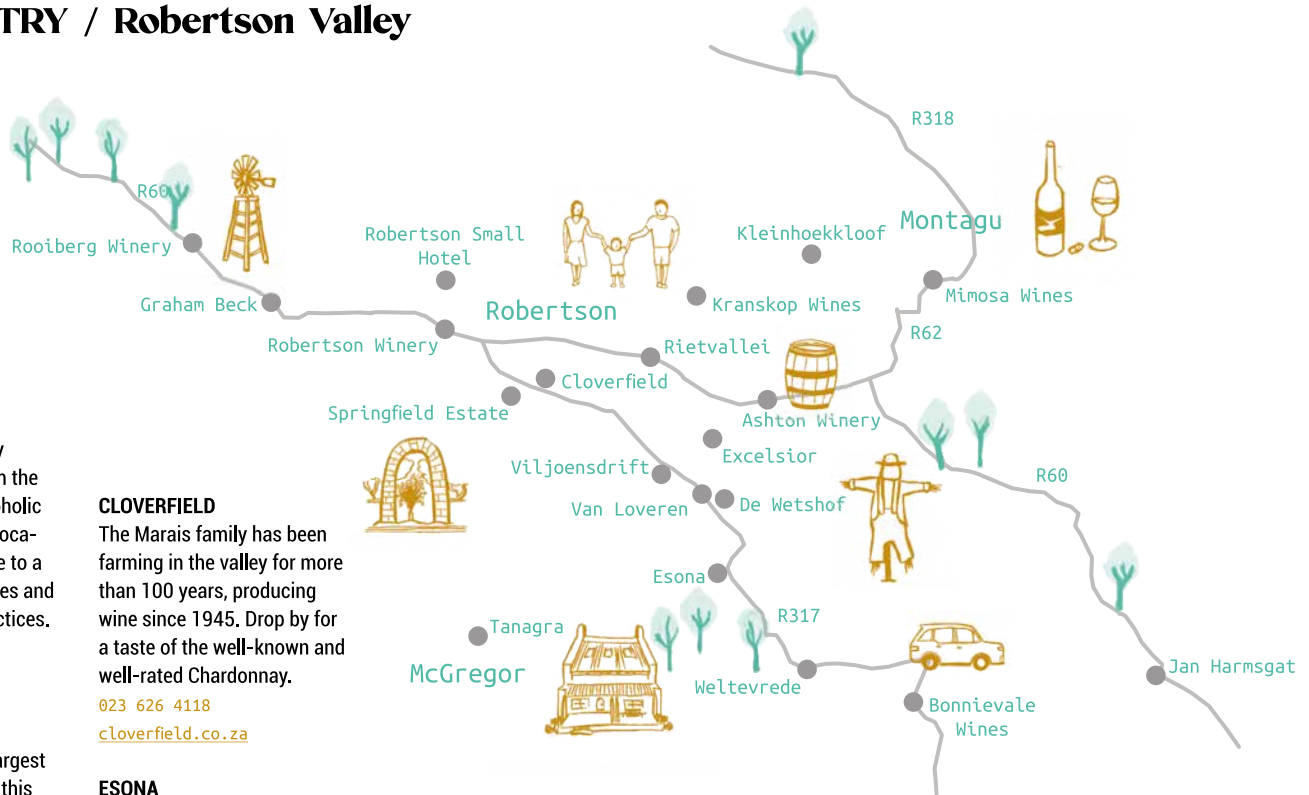
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**087 057 4519**

**[therobertsonsmallhotel.com](http://therobertsonsmallhotel.com)**



# WINE COUNTRY / Robertson Valley



## MORE ROBERTSON VALLEY WINERIES

### ASHTON WINERY

Besides the Ashton Winery Range, you can select from the Joy, Reserve and non-alcoholic ranges. The farm's prime location means it has exposure to a unique climate, soil varieties and specialised viticulture practices.

023 615 1135

[ashtonwinery.com](http://ashtonwinery.com)

### BONNIEVALE WINES

Despite being one of the largest wine farms in the country, this estate prides itself on its warmth and hospitality. Taste its award-winning wines while floating aboard the Breede River Goose (by appointment).

023 616 2795

[bonnievalewines.co.za](http://bonnievalewines.co.za)

### CLOVERFIELD

The Marais family has been farming in the valley for more than 100 years, producing wine since 1945. Drop by for a taste of the well-known and well-rated Chardonnay.

023 626 4118

[cloverfield.co.za](http://cloverfield.co.za)

### ESONA

The diverse soils fed by the Breede River make for an interesting range of wines at Esona, including the showstopper Sauvignon Blanc. Other notable varieties are the estate's premium Shiraz, Chardonnay and

Chenin Blanc. The focus is on quality, with just 2 000 bottles of each cultivar per vintage.

076 343 5833

[esona.co.za](http://esona.co.za)

### EXCELSIOR WINE ESTATE & MANOR GUESTHOUSE

The fifth generation of the De Wet family now cultivates this picturesque farm, with the philosophy that good wine is made in the vineyard. Have a tasting on the deck overlooking the estate's dam, then become part of more than a century of winemaking by blending, bottling and labelling your own.

023 615 1980

[excelsior.co.za](http://excelsior.co.za)

### JHG WINES

At the southern tip of the Robertson Valley, and best known for its country house accommodation, Jan Harmsgat produces single-block wines, limiting ground to six hectares per handpicked cultivar. Pop by for a tasting, enjoy a picnic under the pecan nut trees, and go home with a bottle of Cabernet Sauvignon or Shiraz.

087 012 5356

[janharmsgat.com](http://janharmsgat.com)

### KLEINHOEKKLOOF

An award-winning family-run boutique wine and olive farm in the Langeberg, it produces classics such as Sauvignon Blanc,

Merlot, Shiraz and Cabernet Franc, as well as unique blends such as Imara (Cabernet Sauvignon, Cabernet Franc and Petit Verdot).

064 678 8804

[kleinhoekkloof.co.za](http://kleinhoekkloof.co.za)

### KRANSKOP

Newald Marais' many years of training and experience go into the fine wines produced at this, one of the newer estates in the Robertson wine valley. The reds here are particularly noteworthy, undergoing a pulping process with a traditional basket press.

023 626 3200

[kranskopwines.co.za](http://kranskopwines.co.za)



### MIMOSA

With a boutique winery, guest lodge and restaurant, this is a lovely spot to overnight along Route 62. There are gorgeous mountain views from the little oasis of a garden while you sip on a glass of Mimosa Chardonnay, described as 'seduction for the tongue, sunshine for the soul'.

023 614 2351, [mimosa.co.za](http://mimosa.co.za)



### GRAHAM BECK ESTATE

Among the unmissable stops along Route 60, it's renowned for producing excellent still wines as well as Cap Classiques of distinction.

023 626 1214

[grahambeck.com](http://grahambeck.com)

### ROBERTSON WINERY

Bordered by the Breede River to the south and the Langeberg to the north, its rich Constitution Road Shiraz was created to celebrate 10 years of democracy in 2004, and is still pulling in awards. There is also an award-winning Chardonnay in the range.

023 626 3059

[robertsonwinery.co.za](http://robertsonwinery.co.za)

### RIETVALLEI WINE ESTATE

One of the Robertson Valley's oldest farms, it's run by the sixth generation of the Burger family. Its 119ha vineyards have been planted primarily with noble white cultivars. It also produces a smooth grappa and a semi-sweet bubbly.

023 626 3596

[rietvallei.co.za](http://rietvallei.co.za)



*For an effortless tasting tour, Robertson's Wine Valley Safari is a "hop on, hop off" type service that follows a different route each day of the week, so you can see as much of the valley as possible. 081 740 0145, [winevalleysafari.com](http://winevalleysafari.com)*

### ROOIBERG

Its vineyards are nourished by the Vink, Noree and Breede rivers, and there is an exceptional quality to the natural, sparkling and dessert wines produced here. Stop at the estate's prettily designed Red Chair Bistro & Deli for a delicious breakfast or lunch. 023 626 1663, [rooiberg.co.za](http://rooiberg.co.za)



PHOTOGRAPHY CLAIRE GUNN, COURTESY IMAGES

## WINE COUNTRY / Robertson Valley

### SPRINGFIELD ESTATE

Owned by the Bruwer family, fourth-generation farmers in the area, there's a distinct personal touch to the wines. Winemaker Abrie has also taken a hands-on, traditional approach to creating a unique range. There are also a few springbok on the estate.

023 626 3661, [springfieldestate.com](http://springfieldestate.com)

### TANAGRA

Down the road from Robertson, the little village of McGregor is a popular haunt with Capetonians on the lamb from the daily grind. A few kilometres before you hit the pretty little village itself, it's possible to stop in at Tanagra. This 78ha estate where the Rosenbachs have been farming for over 10 years, has gorgeous cottages and a human-size distillery where Robert Rosenbach produces a range of marc (aka grappa) and eau de vie. You can taste wines, sample the strong stuff and even take a peek at the distillery – Robert will show you how it works, too.

023 625 1780, [tanagra.co.za](http://tanagra.co.za)

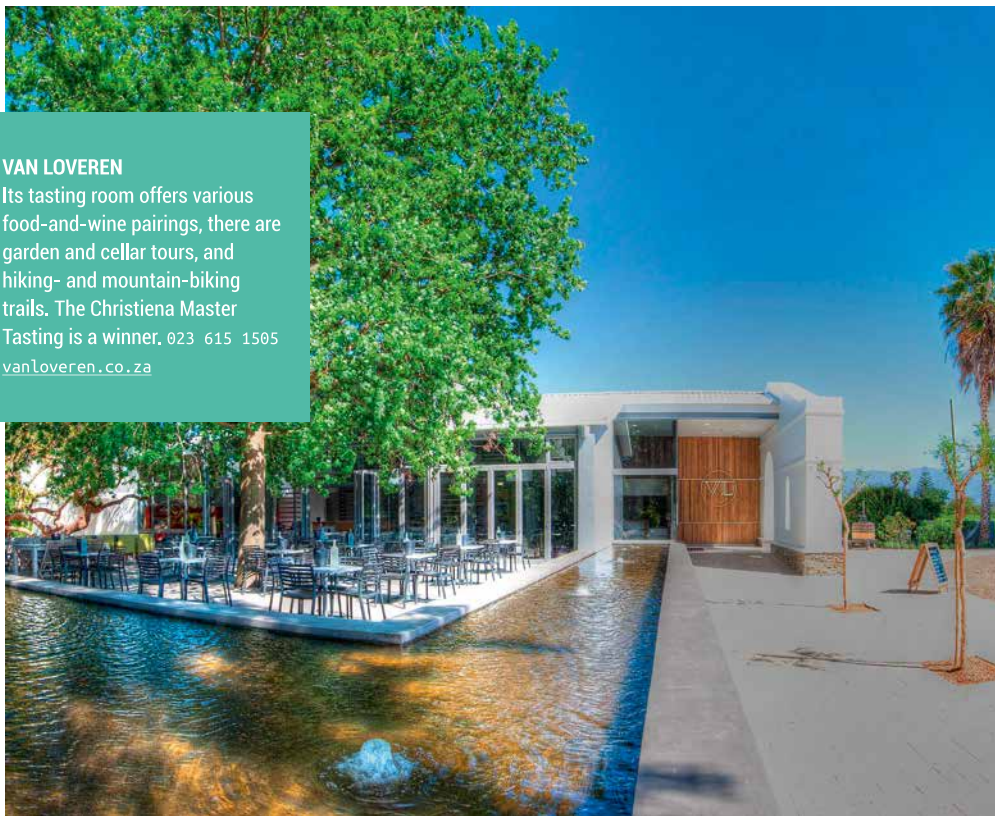
### VILJOENSDRIFT

Situated on the banks of the Breede River, you can enjoy a relaxing cruise with your tasting, floating past the wild olive trees and yellow-woods. 023 615 1901, [viljoensdrift.co.za](http://viljoensdrift.co.za)

### VAN LOVEREN

Its tasting room offers various food-and-wine pairings, there are garden and cellar tours, and hiking- and mountain-biking trails. The Christena Master Tasting is a winner. 023 615 1505

[vanloveren.co.za](http://vanloveren.co.za)



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CAPE TOWN

**DURBANVILLE HILLS**

Durbanville Hills is arguably one of the most view-drenched spots in Cape Town. Whether you visit for a wine tasting and lunch or as the sun dips across the vista of Table Mountain and Table Bay, with a cocktail and promise of dinner, the breathtaking kaleidoscope of colour and nature offers you a front-row seat to the most enjoyable time.



**DURBANVILLE HILLS EXPERIENCES**

**Wine tastings**

Explore the cool-climate range of wines either on their own or perfectly paired with a selection of cheese, chocolate, biltong or dried fruit. Explore our Collector's Reserve range with an interactive food pairing tasting and learn how this creative range is crafted with an inclusive cellar tour. You can even have one of the sparkling wine-infused popsicles!

**Cellar tours**

Combine your tasting experience with an intimate, guided cellar tour. Learn more about the harvest, grape

selection, fermentation, ageing and bottling, and come to understand how the area's unique cool climate results in wines of character. Tours are on selected days only and booking is advised.

**The Tangram Restaurant**

The internationally award-winning Tangram Restaurant with panoramic views offers a spectacular setting for dining out. Chef Tamzyn Ehlers sources the finest ingredients from local producers to create authentic, seasonal dishes with incredible texture and depth of flavour.

**The Olive Grove**

The Olive Grove set among the lush lawns and trees offers relaxed, lighter meals that range from fresh West Coast oysters to succulent hake and fries, charcuterie and cheese boards, and daily Chef black board specials.

**Private functions, conferences and meetings**

Curate together with our team a memorable event for your next celebration or private function. Select from a range of indoor and outdoor options, suited to small and large gatherings.

# ROAD TRIPPING

WE'RE HEADING EAST OUT OF CAPE TOWN, TOWARDS THE BRIGHT LIGHTS AND ORIGIN STORIES OF MOSSEL BAY. TRUST US, YOU WON'T REGRET THE STOPS ALONG THE WAY



# BACK TO THE BEGINNING



*Strap in for a zipline rush at the Cape Canopy Tour in the Hottentots Holland Nature Reserve near Grabouw.*

**LORRAINE KEARNEY** HEADS OVER THE HILL AND FAR AWAY, WITH FREQUENT STOPS TO REFUEL, PLAY AND SNOOZE ON THE WAY TO MOSSEL BAY

### The big question, really, is where to stop to eat.

Or rather, how many times to stop to eat. The N2 out of Cape Town is not short of a decent restaurant. Throw in several first-class padstals and you will not go hungry on your way to Mossel Bay.

But first, scenery. The first mountain pass as you leave Somerset West, Sir Lowry's, used to be a recklessly dangerous and steep road, and most wagons chose to go the long way around, via Franschhoek. Today, it's a breeze to motor up, and the view across False Bay is spectacular.

It's the start of the old Cole's Pass, a 21.6km road that connects Sir Lowry's with Houw Hoek Pass – a pretty drive, past Steenbras Dam, fields of strange rocks strewn across the landscape, opening into rows and rows of apple orchards. You are now in the Overberg; in late winter as you drop down Houw Hoek, the landscape turns to a glowing yellow as rolling hectares of canola flower.

But your first stop is before the steep Houw Hoek Pass, with its deceptive curling switchbacks. It's been an exhausting hour's drive, so consider grabbing a snack at one of the two Grabouw farmstalls.

Before you eat, though, you might want to shoot for the **Cape Canopy Tour**, which bills itself as a high-altitude valley zipline crossing. It's the perfect rush right in the Hottentots Holland Nature Reserve, but the very-scared-of-heights crew might want to sit this one out.

There are 13 platforms and slides of up to 320m long, and a 1km walk at the end. It costs R895 per person, takes about four and a half hours, and booking is essential (021 300 0501, [canopytour.co.za](http://canopytour.co.za)).



### MEALS (AND BEDS) ON WHEELS

Now you've worked up a decent appetite, it's time to head back along the R321 towards the N2, stopping at the **Elgin Railway Market** (021 204 1158, [elginrailwaymarket.co.za](http://elginrailwaymarket.co.za)). It's an old apple warehouse that has been turned into a steam punk /Art Deco local food and craft market.

The full food market is only open at the weekend; during the week hours and selection is limited. It's pretty much the United Nations of markets, serving everything from Chinese to vegan. On the craft side, there's the usual fare of jewellery, leather goods, toys, and a salvage shop.

Back on the N2, it is a short drive to the The Valley turnoff to the right, and about 8km down The Valley Road, is **Old Mac Daddy** (021 844 0241, [oldmacdaddy.co.za](http://oldmacdaddy.co.za)), a quirky place to spend the night.

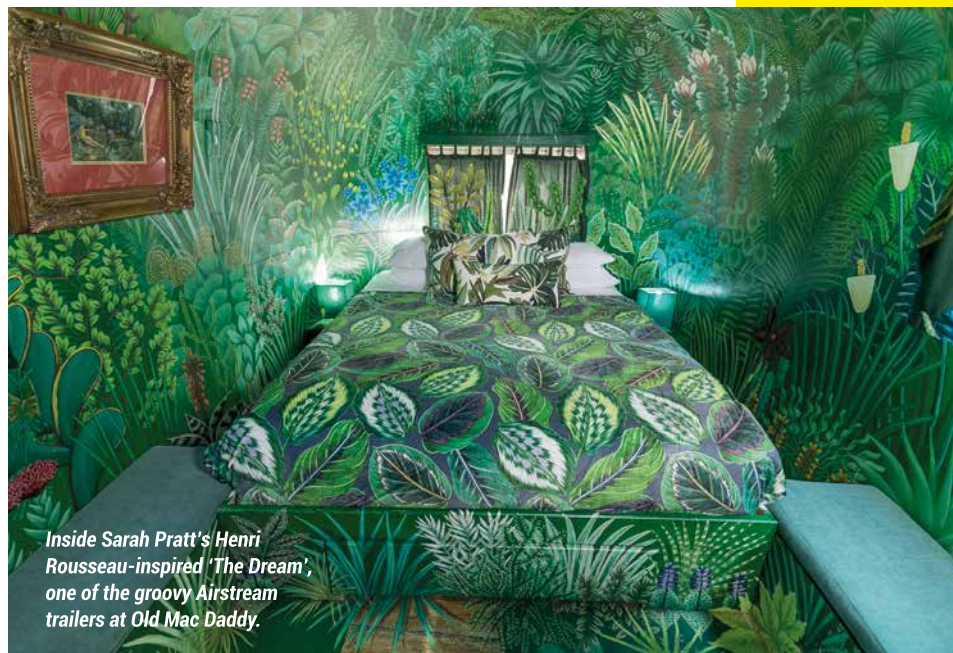
Book one of 12 themed vintage Airstream Trailer Suites, each individually decorated, or a self-catering villa, or even a tented camp. Relax, kick back in nature or just sit and stare at the dam. Or pick an activity – archery, mountain biking, paddling, walking. It's all about outdoor adventure. From R1 995 for two per night.

If caravanning is not your thing, opt for glamping at **Cherry Glamping** ([cherryglamping.co.za](http://cherryglamping.co.za)). From R2 450 for two per night.

Or you can just carry on... on the other side of Houw Hoek Pass, turn right on Swartrivier Road for a wine (if you're not driving) or olive tasting at **Gabrielskloof** (028 284 9865, [gabrielskloof.co.za](http://gabrielskloof.co.za)). But start with the cellar tour; it is enlightening. The Syrah on Shale in the Landscape Series is a win – complex, full-bodied yet fresh, expect truffles, black cherries and liquorice.

And stay for lunch; Alex and Eloise Windebank do a fine turn in food at **Farro** (028 008 5017, [farrofoodandwine.com](http://farrofoodandwine.com)). It's classic, wholesome, comforting and very, very tasty.

**ABOVE** In summer, the pool at **Cherry Glamping** (or anywhere along the route, in fact), will be massively appreciated. **TOP LEFT** The Overberg is a joy to drive through, especially when the vast canola fields bloom yellow.



Inside Sarah Pratt's Henri Rousseau-inspired 'The Dream', one of the groovy Airstream trailers at Old Mac Daddy.

## PACKING HEAT

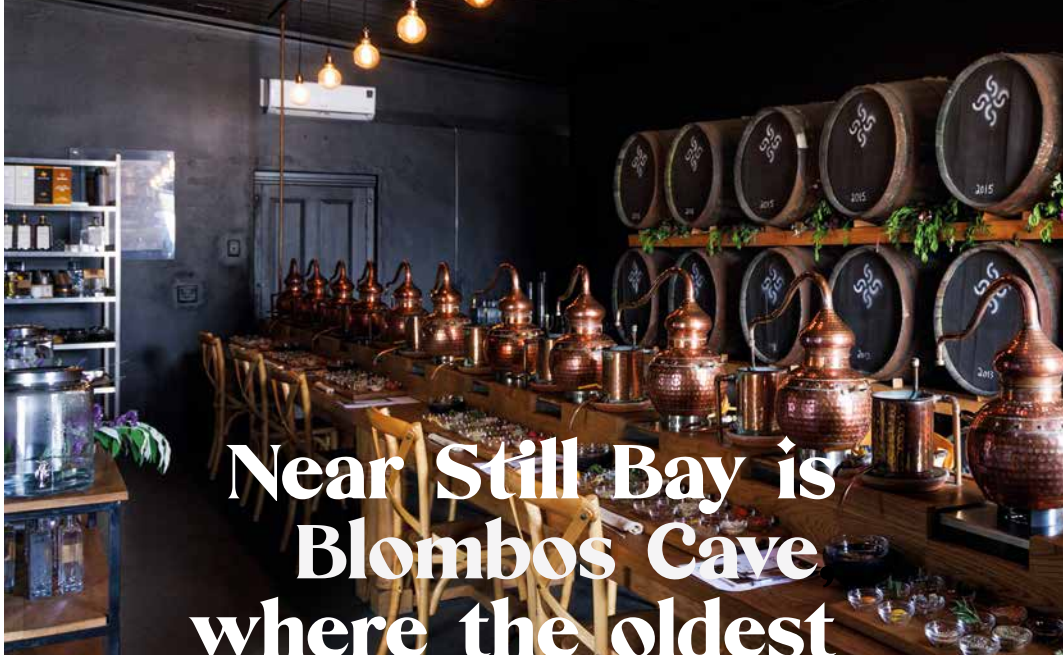
Wash it all off at the **Caledon hot springs** (028 214 5100, [thecaledoncasino.co.za](http://thecaledoncasino.co.za)), just less than 20km away on the N2. The water's average temperature is 65°C. It's a bit brown, but that's because of the high iron content. Entrance from R130 through Computicket.

Time for coffee? Stop off at **Ou Meul** ([oumeul.co.za](http://oumeul.co.za)) in Riviersonderend. And if you're hungry, the pies are first-rate. It does a good line in wares, too – deli produce, straw hats, hand-woven cloth, skin products and so on.

But save space for lunch. The next stop is **Tredici** (028 514 2216, [tredici.co.za](http://tredici.co.za)) in Swellendam. It's the Italian way of saying baker's dozen and it is extra. Imported sweets and chocolates and cool kitchen-ware, salads, pizza, pasta, and, well, everything. The menu may even be accused of being too full. So much choice makes it hard to choose. It's closed on Tuesdays.

While you're here, go berry picking at **Wildebraam Berry Estate** (028 514 3132, [wildebraam.co.za](http://wildebraam.co.za)) – the short berry season starts in mid-November and runs till the end of December. Just R15 gets you in. Take a bucket and pick those blackberries (R28/kg) and youngberries (R38/kg). There's also comfortable accommodations if you want to spend the night. Just don't forget to buy a bottle of raspberry jam on your way out.

Just past Riversdale, stop for a wine tasting at **Baleia Wines and Olive Oil** (028 713 1214, [baleiawines.com](http://baleiawines.com)), inspired by the Mediterranean, before a big shop at **Bali Trading** (028 713 2080, [balitrading.co.za](http://balitrading.co.za)). It's a strange place for a massive décor shop, but it does offer almost everything you could need to furnish a home.



# Near Still Bay is Blombos Cave where the oldest evidence of drawing by *Homo sapiens* was found

Close to Swellendam, Bontebok National Park is the country's tiniest national park and was established specifically to protect these cuties.



## STILLER AND DEEPER

A quick 26km detour on the R305 is all you need to make your own gin at the **Inverroche Gin Academy** at the Inverroche distillery in Still Bay. Learn the flavours, distill and finally bottle your own creation (R750 per person). If that is all too much PT, settle for a tasting (from R80 pp) instead – but booking is essential (028 754 2442, [inverroche.com](http://inverroche.com)).

Near Still Bay is the famous Blombos Cave – it is on private property and is not open to the public, but it is where the oldest evidence of drawing by *Homo sapiens* was found when excavations recovered a 73 000-year-old fragment of silcrete bearing crosshatched lines drawn with an ochre crayon. You can visit the small **Blombos Museum of Archaeology** at Palinggat Homestead and the **Archaeology Museum** in Still Bay. Speak to the folks at the tourism office if you need more information (028 754 2602, [stilbaaitourism.co.za](http://stilbaaitourism.co.za)).

You are nearly there, but first, **Alcare Aloe Shop** (086 010 2563, [aloe.co.za](http://aloe.co.za)) in Albertinia for all-natural, wild-harvested aloe beauty and wellness products.

The children are probably getting antsy in the back, so stop for amazing milkshakes and other fun at **Tuinplaas** (082 784 0043). There's the *Guinness Book of Records*' largest knitted jersey and a museum of dinky toys, tractors and a mini city. And loads of plant pots for sale, though it may be tricky to get them in the boot.





**LEFT** Inverroche has been distilling the artisanal way for over a decade. **BELOW** Evidence of early human habitation has been found in caves at Pinnacle Point.



**Betty's Boutique Hotel in Mossel Bay is an old stone house with a commanding position that provides guests with fine ocean views.**

## MOSSSEL BAY AT LAST

It's the last stop before you keep straight and cruise down the hill into Mossel Bay, an unexpected delight hidden from the usual mad rush to get further up the coast. This means uncrowded beaches and more space to unwind.

It is also here that we find our origins at **Pinnacle Point**, the earliest evidence of symbolism and the complex behaviours that make humans what they are today. Excavations have found evidence that Middle Stone Age people occupied the caves between approximately 164 000 and 40 000 years ago – right when the great migration out of Africa took place. Here has been found evidence of complex thinking, tool making and ground ochre pigment, either for symbolic or functional purposes.

Go on one of the **Cradle of Human Origins** tours with Dr Peter Nilssen or Christopher Jantjies (079 640 0004, [humanorigin.co.za](http://humanorigin.co.za)); there are 200 stairs down to the cave (and back up again). From R275.

You've also got your ziplining legs by now, and **Mossel Bay Zipline** (068 022 9183, [mosselbayzipline.co.za](http://mosselbayzipline.co.za)) will not disappoint. At 1 150m, it's the longest zipline over the ocean. It's 90m above sea level and you reach an average speed of 80km/h, which is about twice as fast as Usain Bolt runs, but not quite as fast as a cheetah. It's R600 per person.

The **St Blaize Trail** is a 13.5km hike that follows the 30m contour along the cliffs westwards from the Cape St Blaize Lighthouse. Fitness requirements are moderate, but don't underestimate the trail. And beware of snakes and flying golf balls.

## SOMETHING FISHY

And time to eat again. It's all about fish in Mossel Bay, with **Delfinos Seaside Restaurant** (044 690 5247), **Big Blu** at the end of the zipline (044 691 2010), **Jackal on the Beach** at The Pavilion (044 690 4567) all specialising in seafood.

For something different, the menu at **Carola Ann's** (064 154 6393) on the main Marsh Street drag is Middle Eastern with a delicious twist.

You can also visit the **Dias Museum Complex** (044 691 1067, [diasmuseum.co.za](http://diasmuseum.co.za)), where there is a life-size replica of his caravel. Portuguese seafarer Bartolomeu Dias, the first European who managed to sail around the southern tip of Africa, landed here in 1488, and it is believed to be the spot of the first recorded contact between the Khoekhoen and Europeans. Entry from R20.

For an unconventional and welcoming stay, head to **Betty's Boutique Hotel** (073 663 1841, [bettysboutiquehotel.com](http://bettysboutiquehotel.com)), run by Yorkshireman Lewis Clayphan-Smith. The old stone house sits atop Mossel Bay, commanding a special view across the ocean.

The décor at Betty's is quaint, and the bed and breakfast is chockful of antiques. There is an honesty bar, as well as a welcoming speak-easy. From R1 150 per room per night out of season. In November, prices rise to R1 850 per room per night.



**LEFT** The eco-tents at Gondwana have recently reopened. **BELOW** Wildlife and fynbos co-exist at the visually scenic southern Cape reserve.

# Gondwana was the southern half of the supercontinent Pangaea, which began breaking up in the Early Jurassic Period, about 180 million years ago



## TIME-TRIPPING

For something completely different and seriously beautiful, head out of town to **Gondwana Private Game Reserve**.

Named for the original super-continent, there is a sense of renewal in the air at the Big 5 reserve about half an hour's drive inland from Mossel Bay. Gondwana has reintroduced elephants to the region, and brought the rest of the Big 5 in, too. It is a strange but exhilarating sight to see lions roaming the rolling green hills, the smell of fynbos crushed by huge elephant feet.

There are twice-daily game drives, with sunrise coffee stops and sunset cocktail stops, and plenty to see. Even on a quiet day, the fresh air and mountains are a salve for the soul.

Gondwana has interesting beehive-like huts at Kwena Lodge, which are a contemporary take on the Khoer huts of old. There are also several self-catering villas, sleeping from four to eight people – though you can take your meals at the lodge if you prefer.

The 10 800ha reserve is an open natural system, but there is a 1 000ha protected species area where guests can hike or mountain bike without fear of coming face to face with a tetchy buffalo.

There are also fantastic glamping-style multi-day walks across the reserve – participants spend each night at a different tented camp (very snazzy, with proper beds, en suite facilities and a fully catered meals and drinks service) and during the day there are ranger-guided hikes across the land, with every chance of seeing animals at reasonably close quarters, plus great attention given to the smaller details, including fynbos, insect life and birds.

**Gondwana offers full board or half board packages.**

From R4 825 pps pn half board and R5 985 pps pn full board; three-night Pioneer Trail from R18 345 pps; tented eco-camp experience from R13 795 pps for three nights  
021 555 0807, [gondwanagr.co.za](http://gondwanagr.co.za)

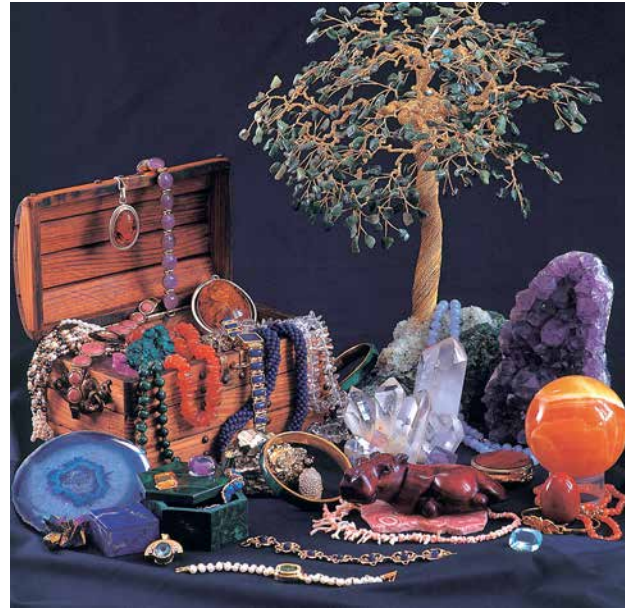
*Rangers at Gondwana use telemetry tracking to enable guests to get quite close to collared cheetahs – on foot. You can discover the cats and other wildlife on regular game drives, or on immersive walks led by a pair of armed rangers on the three-night Pioneer Trail.*





# *Magical Minerals*

“There is an ideal place to experience the fabulous wealth of Southern Africa’s gemstone treasures ...”



Southern Africa is blessed with an incredible variety of gemstone and mineral wealth and almost half the planet’s gemstones are found right here! While most people tend to immediately associate gemstones with sparkling gems like Diamonds and Tanzanite, there are so many more magical minerals that are also timelessly beautiful and endlessly fascinating.

An excellent place to experience the more “expanded” range of Southern African mineral wealth is the Topstones centre just outside historic Simon’s Town. Here you will find a fabulous range of the “usual” faceted gems and jewellery at excellent prices - but you will also see an unbelievable display of other gemstone products from large and unusual gemstone specimens to excellent gem carvings and rough and polished crafted items.

You can watch the world’s largest gemstone tumbling factory in operation; select your own bag of tumble-polished gemstones at the world-famous Scratch Patch; explore the Mineral World shop where there is literally something to please every desire, taste and budget; play a round of mini-golf at Cave Golf; or unearth a unique rock specimen at the Rock Shop. So, don’t miss this fabulous centre while you’re touring Cape Town!



**Simon’s Town:** Dido Valley Rd (including Topstones, Mineral World, Scratch Patch, Cave Golf & Rock Shop): Tel: 021 786-2020.

**V&A Waterfront:** Dock Road (Mineral World, Scratch Patch and Cave Golf): Tel: 021 419-9429.

**Both centres are open daily.**



IN THE VASTNESS OF THE  
NORTHERN CAPE, MZANSI'S  
MOST IMAGINATIVE RESTAURANT  
IS YET ANOTHER REASON TO  
PUT **TSWALU KALAHARI** ON YOUR  
BUCKET LIST. BY **KEITH BAIN**

# NORTHERN LIGHT

**ETC**

DREAM BIG OR STAY HOME. WE BRING YOU INSPIRATION FOR YOUR NEXT TRIP, THIS TIME GOING UNDER THE SKIN OF SA'S LARGEST PRIVATE GAME RESERVE, HOME OF OUR COUNTRY'S DREAMIEST DINING EXPERIENCE



The six *legae* (suites) at Tswalu's Motse lodge are imbued with a kind of restorative calm that sets the tone for your stay. And, above the bed, a map of the reserve lets you imagine your days in the bush.

### Something powerful that you notice

once you settle down and pay attention is the sound the Kalahari makes.

It sings.

There are creatures – cicada-like some-things – constantly doing a high pitch routine; it is as though the air itself is vibrating, alive.

Then, as if on cue, a herd of roan antelope, with their pretty, clown-like faces, might amble into view, entering stage right in single file, pausing as they go, cautious, ever watchful.

You'll notice, too, the birds, bees, butterflies. A riot of airborne activity. And on the ground, too, and on the walls and up the wooden poles. Ground squirrels about their business, agama lizards gawking intently.

The trees are a chorus of chirps and chirrups, squawks and tweets and buzz saw noises, clackety-clacks, and whirs.

The scene witnessed from my suite's stoep was replicated at lunch, on a kind of terraced

amphitheatre that opens on to the surrounding wilderness. This time the roan were drinking from the pool, the birds eyeing the bread crumbs on my table. A tiny window on to an idyllic scene, some sort of paradise where the air is dry, the sky a crisp blue, the sun white-hot.

This was not the desolate, arid desert one imagines when contemplating the Northern Cape, and certainly it was not the image that springs to mind when contemplating the Kalahari.

But Tswalu is full of surprises. For one, it is in the so-called "Green Kalahari", a belt whose abundance is evident everywhere within its 111 000 protected hectares, a place where animals thrive, where nature has taken back the land.

It's not only a wild, bustling place, though, but also among the most gracious safari experiences on the planet. Apart from the distinctive lodgings with their bespoke, nature-inspired design elements, there's the

## NO ORDINARY QUARTERS

The design takes its cue from the nature that surrounds it, so you feel less like an intruder and more an extension of the world around you. There's a harmony with which every well-considered element in the room fits together.

There's a wood-burning fireplace, walls of glass doors that slide away and make you feel you could step into the wilderness because it starts right there on the second tier of your shaded terrace with its curved wall of rocks. Clever, thoughtful design ensures everything works. Mirrors here, there, wherever you need them.

Wooden floors with hand knotted rugs and side windows with views into the bush. All neutral shades and colours from the enfolding Green Kalahari. Light fittings that are made to resemble elements from nature, and there's abundant use of coir and cane, hessian, raw wood and wool.

The usual rules don't apply; you are the centre of the show, and anything can happen for you. DIY schedules, a spa ready to ply you with pampering, meals when and where you wish. Hands down, it's the most glamorous place to stay in the Northern Cape, impeccably put together and absolutely focused on conservation. All these factors – unparalleled hospitality, extraordinary game viewing in a powerful landscape, and a one-of-a-kind meal at Klein JAN – combine to make Tswalu a superlative safari.

From R30 500 pps pn in a Motse *legae*, including all meals, drinks and game-viewing, two-night minimum (R33 500 as of January 2023)

Daily scheduled charter flights from Cape Town R16 800 return

053 781 9211, [tswalu.com](http://tswalu.com)

# Anything resembling a schedule is bent to your will, your mood, your desire

focus on the individual. Guests always get their own game viewer, with a dedicated ranger and tracker, and that expert team is available 24/7, no matter what your safari ambitions might be.

At Tswalu's Motse lodge, you are 100% a VIP; throughout your stay your needs and cravings become the focus. You can ask to spend the night out on a game drive searching for armadillo or pangolin, or you can spend the day lazing on your patio, watching those pretty-faced roan saunter by.

There are so many ways to do a safari here and anything resembling a schedule is bent to your will, your mood, your desire. You never get a sense of cookie cutter mentality, nor will you find yourself waiting – since days and nights are tailored around what you want to do.

The same goes for meals. There are no set times for daytime dining. You can breakfast in the late-afternoon, or arrive for a lunch of delectably prepared Northern Cape produce any time of day – that's right down to the gooey milk tart served with a scoop of camel milk ice cream.

Set off on a game drive and the first thing that takes you by surprise is the fact that – as far as the eye can see – everything is within the reserve. The vastness of it is startling. On game drives, it was enough simply to be out there, in that starkly beautiful environment, the vast sweep of the Korannaberg mountains filling out the horizon. But the animal life –

**RIGHT** There is also a "sleep-out" option at Tswalu, sleeping out under luxe canvas.

**BELOW** Traditional safari khaki is optional, but helps if you intend to disappear into the bush.



its abundance – is breathtaking. As is the variety.

From the lone wildebeest bull looking like a gangster standing on a street corner to the pale chanting goshawk that flew alongside our vehicle, and from the red-crested korhaan that put on a mating display for us – dive bombing towards the earth before veering off just before impact – to the bat-eared foxes that stared at us from out of the red sand, their oversized ears sticking up.

Those foxes forage using their ears as satellite dishes, said Richard the ranger, whose eagle eyes were adept at picking out tiny birds on treetops and cheetah tracks in the sand path that cuts through the mottled green and pale cream landscape.

He spotted a Cape fox, too, at a great distance, a faraway herd of springbok and baboons hidden in the bushes.

And when our search for the cheetah responsible for those tracks came to naught, we eventually stopped and Siphwe, our tracker, grabbed the telemetry antenna and set off on foot, disappearing in the bush while Richard drove standing up, his eyes scanning as we went, the radio crackling every so often with reports from Siphwe.

This edge-of-the-seat adventure continued for a good half-an-hour, all the while our mission enlivened by a vivid soundtrack of wildebeest snorting, birds twittering. The Kalahari singing, as it does.

Then, suddenly, there stood Siphwe, smile plastered across his face, a pair of cheetahs lounging 10 metres away from





# INVERDOORN

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## PRIVATE GAME RESERVE

WESTERN CAPE CHEETAH CONSERVATION



## BIG 5 SAFARI

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*10 000-Hectare Private Game Reserve*

Inverdoorn Private Game Reserve is situated under 2.5 hours from Cape Town, in the vastness of the majestic Tankwa Karoo. With thick wooded Acacia river beds and magnificent golden mountains on the horizon, Inverdoorn provides the ultimate tranquil Big 5 safari experience.

RESERVATIONS: 021 422 0013 | [INFO@INVERDOORN.COM](mailto:INFO@INVERDOORN.COM)  
[WWW.INVERDOORN.COM](http://WWW.INVERDOORN.COM) | **BIG 5 SAFARI UNDER 2.5 HOURS FROM CAPE TOWN**





**RIGHT** Restaurant Klein JAN is a to-die-for food experience, one that has sent many diners back to the lodge with tears in their eyes.

**BELOW** Across the reserve, there are creatures, like these cheetah cubs, that will bring a tear to your eye, too.



him, in the shade of a tree, their stomachs bulging as if they'd each swallowed a huge rugby ball.

Siphiwe climbed back on to the vehicle and soon enough the stuffed cheetahs stood up and were on the move again. We followed them as they traipsed, exhausted and full-bellied, through the grass until they turned and disappeared.

Spying on cheetah up close is all very well, but it was the meerkats that stole my heart. Weird, scatty, scratchy, itchy, busy little creatures, meerkats are absolutely delightful to watch as they go about their business.

Once we found the habituated meerkat family that early evening, we climbed out the vehicle and walked with them as they scampered across the Kalahari veld. They'd pause to dig and scratch and feast on grubs, and all the while the older meerkats would teach the youngsters a thing or two. Or one would stand sentry, keeping a watchful eye while the others ferreted in the sand.

And, after our precious time with these endearing creatures was over, there came another trip through the looking glass – the *Alice in Wonderland* dining experience that is Jan Hendrik van der Westhuizen's Restaurant Klein JAN, easily the country's most astonishing dining destination.

Guests at Tswalu get one dinner at Klein JAN included in their stay, but some folks fly in with their private planes for lunch on Sundays – the latter option is also popular among neighbouring farmers.

Set in the 100-year-old original Boscia farmhouse, it's like being on a movie set or walking into a piece of interactive theatre, with alternating scenes for various food courses: it begins with an introductory palate cleanser on the front porch and then a visit to a seemingly ancient farm kitchen where

**Weird,  
scatty,  
scratchy,  
itchy, busy  
little  
creatures,  
meerkats  
are  
delightful to  
watch**

Jan Hendrik's grandmother's stove sits like a nostalgic museum exhibit.

But, having glimpsed this first part of Klein JAN, the story expands and suddenly it is as if you are tumbling down the rabbit hole, traipsing down a set of stairs that reason tells you shouldn't even exist.

But this really is happening, and as you head down the spiral stairwell, there's a scent in the air deliberately evoking rain falling on Kalahari sand. And then you arrive in a totally different world, a new reality where you are shown, one after the other, a kind of behind-the-scenes of the restaurant, first a showcase of meats and fermented produce in a tunnel that also serves as a pantry, and at the other end you taste your way through the most imaginative (and delicious) bread-and-butter course, meeting the baker, trying various dips and jams, all set up like a sculptural installation.

And then it's out on to another stoep, one that's seemingly on a different reality plane to the one where you started your meal, but here you spend much of the night, starlight and a fever tree silhouetted on the one side, the inner workings of the kitchen happening in-

## ETC / Tswalu Kalahari

Each dish – and there are many – is a window into the culinary imagination of Jan Hendrik and his team.

They haven't only gone all out to produce flavours and concoctions that are beyond the ordinary, but as you are plied with various morsels, the team of charming servers and food and wine experts – all of them young and passionate – keep you informed with tales and tidbits of background information about the what, where and how of what you're eating.

And so you get a deep insight into the produce and abundance of the Northern Cape; this is food that means something, that has provenance, historic value, cultural cache.

Everything is a bit of a twist on whatever you might consider a “normal” meal to be, and while the entire lavish experience is very special, very smart, and full of flavour, there's nothing fancy or uptight about any of it. You are there to experience a kind of dream, to journey within someone's culinary imagination – it is a work of art that happens to be your dinner.

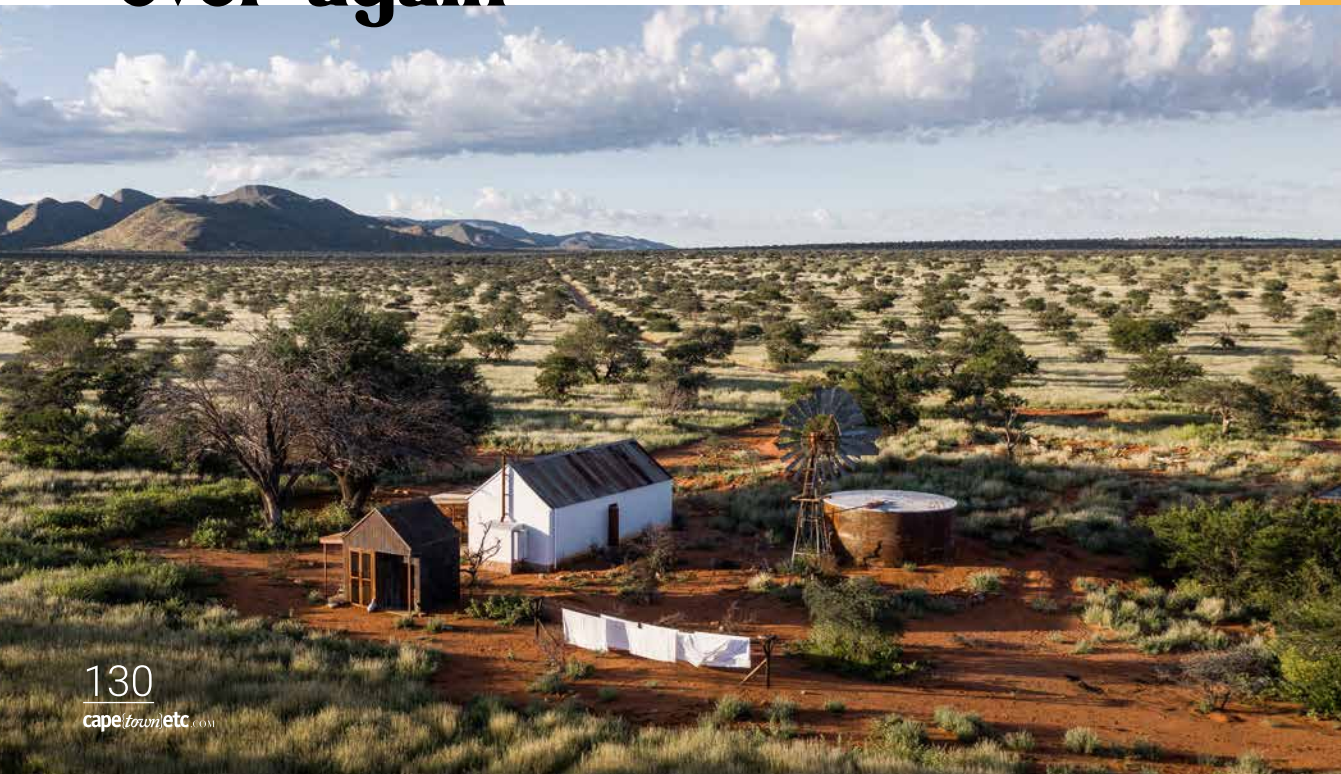
And when you finally make your way back through the various passageways and stairwells and courtyards you travelled through to reach your table in the first place, you feel like you've been the star in a quirky, wonderful movie. You will probably never think about dining out in quite the same manner ever again.

Which is precisely what Tswalu does: it knocks it out of the ballpark, resets your expectations, and provides a version of safari that exists nowhere else on Earth.



**You will probably never think about dining out in quite the same manner ever again**

**ABOVE** Food at Klein JAN represents considerable research into the provenance of Northern Cape produce. **LEFT** The restaurant occupies an old farmhouse, now refashioned as a kind of interactive theatre.





# KUGANHA TENTED CAMP SAFARI



## LUXURIOUS CAPE TOWN BIG 5 SAFARI EXPERIENCE

The luxurious Kuganha Tented Camp and Spa is a tranquil safari dreamscape situated just 2.5 hours' drive from Cape Town, where guests will feel a sense of exclusivity and serenity. The beautifully appointed tents are arranged amongst the thick wooded Acacia Karoo trees, with an inviting pool overlooking the Karoo veld with golden mountains on the horizon.

Each tent offers a personal dining experience on the patio or the private dining veranda - creating the most perfect setting for leisurely breakfasts as the sun rises over the Ceres Karoo. Evenings are spent listening to the sounds of nature, surrounded by the warmth of lanterns that light up the camp at night - while the Karoo skies open to a magical display of the Milky Way.

Itineraries offer guests the freedom to unwind as they make use of the private pool, the exclusive spa bungalow and go on traditional safaris that whisk guests onto the 10 000 hectare wildlife conservancy to view the main attraction: Africa's exquisite wildlife.



2.5 HOURS FROM CAPE TOWN • [WWW.KUGANHA.COM](http://WWW.KUGANHA.COM)





# GONDWANA

PRIVATE GAME RESERVE



## *Eco Camp*

*Re-launching Nov 1!*



## *An Exclusive Tented Safari Experience*

Enjoy an intimate, off the grid, luxury African safari while contributing to conservation. Unwind in a pristine natural setting with exhilarating game drives, delicious homemade meals, and enriching conservation activities that will give you great satisfaction knowing you have helped to make a difference. The seven ensuite bedroom tents are set on elevated decks overlooking a beautiful Fynbos valley. The entire camp runs on solar power, sources its water from a nearby perennial spring and is a plastic-free zone. Gondwana's Eco Camp offers a tangible and authentic wildlife conservation experience, making it a luxury safari holiday with a difference!

Tel: +27 (0)21 555 0807 . Email: [reservations@gondwanagr.co.za](mailto:reservations@gondwanagr.co.za) . Website: [www.gondwanagr.co.za](http://www.gondwanagr.co.za)