

ELLERMAN HOUSE RESTAURANT LIST

ASIAN

HAIKU

CBD

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Haiku Restaurant welcomes you to experience a culinary tour through East Asia in a stylish and glamorous venue. Steam, grill, wok and blade dexterity set the scene for modern Asian dining, tapas style. The regiment of chefs from key provinces in China, Japan and Thailand dictate the incredible diversity of Haiku's menu.

KYOTO GARDEN SUSHI

Gardens

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Authentic Japanese tapas and sushi. The combinations are innovative, the flavours fresh and delicate. It is loved by many and often said to have the best sushi and Japanese tapas in Cape Town. The restaurant is cosy and decorated with a sophisticated Japanese.

NOBU

V&A Waterfront

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No stranger to worldly culinary influences, Nobu gives classical Japanese cuisine a contemporary twist. Diners can indulge in fresh South African seafood and indigenous spices in mesmerizing dishes. Nobu is situated in the One&Only Hotel.

OBI

CBD

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An authentic Japanese eatery and bar owned and operated by Cape Town's much-loved sushi legend, Hatsushiro Muraoka (aka Papa San). A small, simple restaurant in the city center serving Japanese tapas, specializing in sushi, tempura and ramen.

SHIO

CBD

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Shio offers Japanese Izakaya in a very stylish setting, with both indoor and outdoor dining. The tapas offerings are divided into Umi (ocean), Tochi (land), Chikyuu (earth) and Amai (sweet). Situated at the entrance of the Grey Hotel in the Waterkant.

BISTRO

BISTRO SIXTEEN82

Steenberg

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An innovative and interactive wine and food destination, the Bistro sits adjacent to Steenberg's winery, and spills into its surrounding indigenous gardens with a terraced dining area leading to reflective water features, unfurling into views of the magnificent stone mountains and expansive winelands. The Bistro Sixteen82 menu is a constant evolution, keeping up with seasonal produce and featuring inventive dishes that complement the finest locally sourced ingredients. With Breakfast, Lunch and late-afternoon Tapas menus to choose from, the Bistro provides dining with an inimitable contemporary spirit.

BISTRO BOUCHON

CBD

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Home to the Dorrance wine cellar, the first urban winery in Cape Town. This wine bar is a very

popular and relaxed restaurant in the city centre. With a small menu and tapas options, Bistro Bouchon is a must for wine lovers who like simple yet elegant dishes.

MINK & TROUT

CBD

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A boutique wine bar and bistro with an open plan kitchen offers a modern dining experience. Seasonal ingredients make up the menu which can be tweaked for dietary requirements. The historical building has been restored with respect and tastefully decorated by local designers.

FINE DINING

AUBERGINE

CBD

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Owner and Chef Harald Bresselschmidt creates a fine dining experience in a historical setting with a relaxed, welcoming and warm atmosphere. The restaurant offers continental cuisine with Asian influences, you may choose from the tasting or a la carte menu. A super wine list to pair with your meal.

LA COLOMBE

Constantia

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La Colombe, under Chef Scot Kirton, delivers classic French cuisine with a modern, fresh approach. A quality all-round dining experience in a beautiful setting on a Constantia wine farm with breathtaking views across Hout Bay. Rated in South Africa's Top Ten. Dinner and Lunch reservations open in advance, make sure to reserve a table early.

THE GREENHOUSE

Constantia

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Relais & Chateaux Grand Chef Peter Tempelhoff creates a modern, South African dining experience at his restaurant at the Cellars Hohenort Hotel. The Greenhouse is a place where local ingredients and great African fables come together in a tasting menu that takes guests on a unique culinary experience. They consistently place in South Africa's Top Ten.

THE ROUNDHOUSE

Camps Bay

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The Roundhouse chef offers contemporary dishes that combine European cuisine with a distinctly South African character. They are constantly looking to revive forgotten South African ingredients and incorporate them into the menu in a modern way. The outside dining area at Roundhouse, The Rumbullion, offers a more relaxed tapas-style menu in the summer months.

THE SHORTMARKET CLUB

CBD

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Another venture by Chef Luke Dale-Roberts is The Shortmarket Club which serves contemporary modern cuisine. The menu is Bistro inspired with African and Asian touches. The decor is dramatic yet understated and not intrusive with a small lounge/bar area for a pre-dinner drink.

THE STACK

Gardens

-

A Brasserie serving French hearty style cuisine and excellent drinks, ranging from bespoke cocktails to a list of fine wine. The 160 year old building has been beautifully restored and is a fine showpiece of art, décor and design.

THE TEST KITCHEN

Woodstock

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Located in the Old Biscuit Mill, Chef Luke Dale-Roberts' restaurant is a workshop of culinary arts and listed on the San Pellegrino Top 100 (#63) restaurants in the world. The Test Kitchen serves Nouvelle Latin cuisine with a South African touch and patrons have a choice of 4 set menus. Dinner reservations open 3 months prior, make sure to reserve a table early.

VILLA 47 - LOCANDA

CBD

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Villa 47 is a culinary concept celebrating Italian/Mediterranean cuisine within three unique restaurant environments on three separate floors. Serving locally made imported Italian fare. Villa 47 Locanda is an all-rounder and perfect for breakfast, lunch or dinner.

INDIAN

BOMBAY BRASSERIE

CBD

-

Bombay Brasserie, located in the Taj Hotel is a combination of contemporary design and elegant opulence. Modelled on its namesake in London-treating diners to the finest Indian specialty dining. Their mouthwatering meals are skilfully prepared using traditional ingredients, creating some of the finest cuisine outside of India.

SUNDOO INDIAN

Sea Point

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Chef Seelan Sundoo's roots are deeply founded in Kerala, India – better known as "The Land of Spices". Showcasing an intimate space, which only holds forty at its maximum capacity, diners are treated to authentic South Indian dishes.

THALI

Gardens

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"Thali" is an Indian-style meal, made up of a selection of various dishes, served on a platter. Chef Liam Tomlin has created a set menu of 4 courses which can be amended to cater to vegetarians and vegans. Please note that they do not take bookings

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ITALIAN

95 KEEROM

CBD

-
Chef-patron Giorgio Nava's reputation for fine food is thoroughly deserved with his insistence on perfection reflected in every dish. Authentic but unfussy Italian food in a stylish, romantic setting.

95 ON PARKS

Constantia

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This new sister restaurant of 95 Keerom in downtown Cape Town and 95 at Morgenster Wine Estate opened in Constantia in mid-2017, adding fine Italian cuisine to the meatier mix of what was formerly Carné Constantia. Milanese chef-patron Giorgio Nava takes northern Italian cuisine to new heights. Fine artisanal Italian and South African ingredients are the secret of his winning formula. A passion for attention to detail and authenticity shows in the preparation of home-baked breads, homemade pasta, stocks and sauces, and in the rich and layered flavours on the plate.

IL LEONE

Green Point

-
With a convivial buzz of conversation, the art of good eating is the mantra of the Italian owners, where patrons come to experience classic versions of the old Italian favourites with authentic sauces and robust flavours.

OSTERIA TARANTINO

CBD

-
This quaint Italian family run restaurant on Waterkant Street is perfect for lunch or dinner and serves up some of the best Italian food. The small chalkboard menu offers seasonal dishes.

TRUE ITALIC

CBD

-
The a la carte menu changes daily according to what is fresh and seasonal. This is a contemporary informal, Italian family-style restaurant where the emphasis is on freshness, quality and authenticity.

LOCAL FAVOURITES

BLACK SHEEP

Gardens

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From a small set menu of comfort fare to the more adventurous blackboard specials, Jonny will bring his legendary flare to wow palates of any persuasion. But take note, once items are scratched off the blackboard they're done for the day – so come early to avoid disappointment

DUCHESS OF WISBEACH

Sea Point

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A hip cross between a New York speakeasy and a Parisian cafe, with music and a Mediterranean menu.

EL BURRO

Green Point

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Imaginative Mexican cuisine with big list of craft beer and tequila in designer home-style setting.

LA MOUETTE

Sea Point

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Henry Vigar, the chef patron, previously of UK restaurant and Michelin starred establishments opened this restaurant in 2010 with his wife. La Mouette is situated in a beautiful old building in Sea Point and serves fresh ingredients on a seasonally changing menu. We suggest having either the 6 or 7 course menu paired with their fine wines.

LA PERLA

Sea Point

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Airy, contemporary space with carved wooden chairs and ocean-view terrace, for classic Italian food.

MEAT

ASH

CBD

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A must for meat lovers in Cape Town, a true nose to tail meatery. ASH restaurant is a collaboration between Frankie Fenner Meat Merchants, Publik Wine and Chef Ash Heeger who has worked at The Test Kitchen and La Colombe. The collaboration brings out the best in each venture.

BUTCHER SHOP & GRILL

Mouille Point

-
This has become a go-to spot in Mouille Point for all meat lovers. The food is fuss-free but always delicious, with the meat always the focus. An upmarket steak house with modern design and clean lines.

DON ARMANDO

CBD

-
Daniel Toledo and Mastrantonio now bring you the very best in authentic Argentinian cuisine at Don Armando. Classic Argentinian meat cuts cooked on an open fire accompanied by delicious side dishes and famous Argentinian wine.

THE HUSSAR GRILL

Mouille Point

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The Hussar Grill has been open for over 50 years in Cape Town and is widely regarded as one of the best grill rooms in the city. We recommend this restaurant if you are looking for a quality grill in a beautiful setting.

TAPAS

CHALK & CORK

CBD

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This beautiful two-storey wine bar and restaurant on Cape Town's trendy Kloof Street is owned by Marc and Amy Botes (who met while working for Gordon Ramsay in London). The emphasis is on Spanish and Basque- flavoured small plates.

Casual restaurant popular with Cape Town's "in crowd".

CHARANGO

CBD

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The chic and trendy, Peruvian-inspired Bree Street bar and restaurant offers top-class tapas, tacos and other snacks. The innovative menu includes delicious, Peruvian- Japanese (or Nikkei) cuisine, created by head chef Kieran Whyte. The menu is primarily designed for sharing.

CHEF'S WAREHOUSE

CBD

-
This is a modern, exciting and innovative restaurant. An eatery and wine bar with bold and exciting flavours. Chef's Warehouse is perfect for a quick and easy meal, whilst being affordable. Please note that they do not take bookings.

LA TÊTE

CBD

-
A nose-to-tail restaurant, the menu bears a strong meaty emphasis, featuring beef and lamb, as well as seafood. Chef Giles Edwards expanded his culinary career at J Sheekey and St John Restaurants in London. The daily experimental menu is partly inspired by the French style of preparing farm-to-fork food.

CHEYNES

Hout Bay

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The menu at Cheyne Morrisby's popular Hout Bay restaurant is Asian fusion with a selection of innovative and original dishes packed with umami flavours. The menu is divided into 4 sections, namely: sea, land earth and happy endings.

TRENDING

JANSE & CO

CBD

-
Casual Fine Dining on Kloof Street . Chef Arno Janse , of previous top ten fame, has recently opened his own restaurant in the city. The chef's passion for seasonal and foraged ingredients is showcased in small dishes 20 options on the flexible tasting menu can be enjoyed in 3 to 7 courses in a range of vegetarian, seafood and meat dishes and desserts.

KLOOF STREET HOUSE

CBD

-
Nestled in the Table Mountain Valley on the famous Kloof Street, this restaurant offers a great cocktail list, eclectic décor and a la carte menu. There is a beautiful garden to enjoy the sunshine with a glass of good wine and, on Sundays live jazz.

MULBERRY & PRINCE

CBD

-
Stunning diners with their small yet delicious seasonal menu of tapas and shared plates, the minimalist New York style eatery features beautiful artwork and is perfect for couples or a group of friends.

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PIERINO PENATI

CBD

-
Pierino Penati, introduces the first Italian Michelin-star chef to the South African Helmed by Chef Theo Penati, a Michelin-star chef of his family restaurant of the same name in Italy. A tasting menu that introduces both South African and Italian ingredients with a Lombardian flair. It is on the third floor of Villa47

QUENTIN @ OAKHURST

Hout Bay

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Located on one of the original Hout Bay farms, the restaurant and cellar is housed in a converted barn. The food offering consists of seasonal themes under the umbrella contemporary Cape country cooking. Their Sunday carvery is a Cape Town institution.

SKOTNES

Steenberg

-
The Skotnes Restaurant is the culinary arm of the Norval Foundation. Named after legendary South African artist and teacher Cecil Skotnes, the restaurant is naturally at home in the world of art. Overlooking the foundation's serene wetland and innovative Sculpture Garden, the Skotnes seamlessly integrates nature and architecture. The menu pays homage to classical South African cuisine, while updating its flavours and distilling its ingredients to their simplest possible presentation.

THE POT LUCK CLUB

Woodstock

-
Celebrated Chef Luke Dale Robert's restaurant The Pot Luck Club is situated on the top floor of the Silo of the Old Biscuit Mill, Woodstock. The menu centres around tapas bursting with flavour, and is divided into taste categories: sour, bitter, sweet, salty and umami. Rated in South Africa's Top Ten Restaurants. Reservations open a month in advance, make sure to reserve a table early.

THE TEST KITCHEN

Woodstock

-
Located in the Old Biscuit Mill, Chef Luke Dale-Roberts' restaurant is a workshop of culinary arts and listed on the San Pellegrino Top 100 restaurants in the world. The Test Kitchen serves Nouvelle Latin cuisine with a South African touch and patrons have a choice of 4 set menus. Dinner reservations open 3 months prior, make sure to reserve a table early.

SEAFOOD

CODFATHER

Camps Bay

-
Serving up an excellent array of fresh seafood and sushi in a vibey, yet relaxed atmosphere. Without any menu's, the unique way in which the waiters help you put together your meal works beautifully in that it allows you to select everything according to your appetite.

HARBOUR HOUSE

V&A Waterfront

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Harbour House is the place for long lunches

accompanied by friends and cold bubbly. Bookings are essential if you want a good table with a view. Line fish and mussels are always fantastic and there are plenty of chalkboard options to choose from.

SEABREEZE FISH & SHELL

CBD

-
Celebrating the Mother City's rich seafood heritage, their focus is on sourcing local, sustainable seafood presented creatively and with a lighter touch. Join them in the restaurant, out on the terrace or take a seat at their oyster & MCC bar.

VEGAN

LEKKER VEGAN

CBD

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Gourmet Vegan Junk Food.. Burgers, Chips, Gatsby's, Snacks and Soft Serve. Just better and cruelty-free!

THE HUNGRY HERBIVORE

CBD

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The Hungry Herbivore aims to provide delicious, clean and honest comfort food and snacks that are rich in nutrients. Our products are completely vegan and plant-based. We aim to find the balance between health and comfort.

RAW AND ROXY

CBD

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Raw And Roxy is a raw vegan shop. We offer raw vegan food, salads, freshly squeezed juices, vegan patisserie, vegetable chips, hot tonics and much more.

ELLERMAN HOUSE RESTAURANT LIST

BARS

ACES 'N' SPADES

CBD

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Aces 'n' Spades, just off Long Street in Cape Town, is firstly a bar and secondly a place that offers food. The intimate bar is a perfect spot for live music and a DJ spinning rock 'n roll classics, alternative music and has a bar stocking locally handcrafted beer and a range of spirits.

ASOKA

Gardens

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This plush and colourful bar at the top of Kloof Street is inspired by elements of the East and perfectly combines local flavours and drinks with the locals and tourists of Cape Town.

BUNGALOW

Camps Bay

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Bungalow is a cutting edge contemporary restaurant and bar in Camps Bay overlooking the ocean. At 11pm it turns into a chic beach bar with an array of cocktails and wines to choose from.

CAUSE & EFFECT COCKTAIL KITCHEN

Gardens

-
Cause & Effect is an experiential cocktail kitchen and brandy bar inspired by Cape Town's fynbos, oceans, vineyards and mountain. The menu of bold and expertly crafted cocktails (updated every four weeks) is divided into three parts, and offers the cocktail equivalent of a three-course meal (although you can pick and choose as you please).

CHINCHILLA ROOF TOP BAR

Camps Bay

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Known for its string of contemporary sophisticated eateries, the Kove Collection introduces the newest hot spot to hit the Camps Bay strip. Chinchilla is an exclusive rooftop venue and the first of its kind in Camps Bay. Touted as the location for both the discerning diner and the sundowner set, Chinchilla rooftop café & bar is set to simmer this summer –with the view being the only distraction from the food, music and vibe.

HOUSE OF MACHINES

CBD

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The House of Machines can be found in Shortmarket Street in Cape Town. Coffee shop/ motorcycle workshop during the day and trendy, local bar at night with local craft beer, gin, bourbons, vodkas and lagers on the menu.

ORPHANAGE

CBD

-
The Orphanage Cocktail Emporium is situated in Cape Town on the corner of Bree and Orphan Street and offers a specialist emporium of artisan cocktails and plain, tasty food. We would recommend making a reservation as this bar can get quite busy, especially in summer.

OUTRAGE OF MODESTY

CBD

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All cocktails served here are made by master mixologists and the menu contains a small

selection of snacks. The cocktails listed do not include descriptions but rather describe the flavours and aromas. Reservations recommended.

THE GIN BAR

CBD

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The Gin Bar is a small hidden gem in the city centre and is in an old courtyard dating back to the 1800's. The Gin Bar serves only drinks and is the perfect place to enjoy a cocktail before dinner or a night out in town.

TJING TJING BAR

CBD

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The rooftop bar just off Long Street is on the third level of an almost 200-year-old house on Longmarket Street and boasts spectacular views of the city and Table Mountain. Bartenders at Tjing Tjing know their stuff when it comes to making excellent cocktails and the tapas menu is delicious.

SOUK

CBD

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Jewelled lanterns, lush deep-buttoned boudoirs and scenic sunsets on the terrace. A well procured selection of the world's finest spirits and Champagne, together with delicious dishes and seasoned service, SOUK's African inspired labyrinth of luxury sweeps you into an eclectic and vibrant refuge where intrigue and indulgence are served in style.

LIVE MUSIC

AMAZINK (Fridays only)

Stellenbosch

CAFÉ ROUX

CBD

THE PAINO BAR

CBD

BEER

BEERHOUSE

CBD

DEVILS PEAK BREWERY

Salt River

GIN

BOTANICAL BAR

CBD

CAPE TOWN GIN & SPIRITS COMPANY

CBD

HOPE ON HOPKINS

Woodstock

PIENAAR & SON

CBD

WOODSTOCK GIN

Woodstock

SUGAR

COCO SAFAR

Sea Point

CRUMBS & CREAM

Sea Point

MY SUGAR

Sea Point

THE CREAMERY

Moullie Point

UNFRAMED

Gardens

MARKETS

BAY HARBOUR MARKET

Hout Bay

MOJO MARKET

Sea Point

NEIGHBOURGOODS MARKET

Woodstock

ORANJEZICHT CITY FARM MARKET

V&A Waterfront

WATERSHED MARKET

V&A Waterfront