

Please note: Some restaurants may have permanently or temporarily closed as a result of COVID-19. Kindly let us know if you find that a restaurant on this list has permanently closed without our knowledge. Please check online for the most current hours of operation.

(V) = Vegetarian friendly restaurants

ASIAN

INDOCHINE (V)

Del Aire Estate, Helshoogte Pass

<http://www.delaire.co.za/dining/indochine/>

Indochine, situated at the Delaire Graff Lodge & Spa, serves Asian-inspired cuisine presented with a contemporary yet delicate twist. Only the finest ingredients are used, with menus featuring fresh organic produce grown in the greenhouse on the estate. Flavors are lively, aromatic and robust while maintaining a style of cuisine that's synonymous with vitality, wellness and healthy living.

BISTRO

THE FRENCH CONNECTION

Huguenot Road, Franschoek

www.frenchconnection.co.za

The French Connection is a charming bistro-style restaurant with a welcoming and unpretentious atmosphere. Chef Patron Matthew Gordon has created an enticing menu, concentrating only on the freshest ingredients and guaranteed to suite all palates. A firm favorite with the "locals" as well as our foreign guests. Ideal for group lunches with verandah seating also available.

CONTEMPORARY

CHEFS WAREHOUSE

Maison Estate, R45, Franschoek

<https://www.chefswarehouse.co.za/maison>

Tapas for two is a tried-and-true recipe served at all of Chefs Warehouse's restaurants, including Maison Estate in the Franschoek Valley. The menu follows the same rhythm as the original tapas for two, but it is now divided into four family-style fine dining boards. The first board features a selection of bread, charcuterie, and preserves, all of which are made on the farm. Board two is entirely vegetarian, featuring the freshest harvests from the kitchen garden. The Seafood Raw Bar is the third board, and it features fresh, locally sourced seafood dressed in global flavors. The fourth and final Board focuses on meat, which is butchered and prepared in the Maison kitchen.

CAPE PROVENÇAL

LA PETITE FERME

Franschhoek Pass Road, Franschhoek

www.lapetiteferme.co.za

A tradition built tirelessly by three generations; lunches at La Petite Ferme restaurant are legendary. A feast of culinary delights that beguile and entertain, the food reflects the creative energy and raw talent of a dedicated staff combined with an abundance of fresh local ingredients. Perennial favorites include their whole smoked, deboned rainbow trout and slow roasted lamb. The restaurant offers breathtaking views over the Franschhoek valley. La Petite Ferme has remained one of the most popular restaurants in the winelands for over 20 years.

FAMILY/CASUAL

BABEL, BABYLONSTOREN (V)

R45 between Klapmuts and Simondium

www.babylonstoren.com/babel_restaurant

This spot in the winelands is raising many eyebrows. Set on a historic wine farm, Babylonstoren, the restaurant is supplied by an eight acre vegetable garden. Babel's menu is driven by the seasons and what nature dictates. With over 300 fruits, vegetables and herbs to choose from, there is always something fresh and surprising. Babel restaurant's kitchen, inspired by renowned South African food fundi, Maranda Engelbrecht, prepares simple yet delicious meals that come straight from the garden or from the surrounding valley.

BREAD & WINE

Moreson Wine Estate, Franschhoek

www.moreson.co.za/pages/bread-wine-vineyard-restaurant

It's almost impossible to resist filling up on Tina Jewell's complimentary focaccia and sourdough breads. Tina's husband Neil adds flair with dipping sauces, unusual pickles and chutneys that suit this colorful country venue. Quirky menus change regularly but usually include an antipasti platter with home-cured meats and popular yogurt cheese balls. It is a great option for kids.

CAFÉ BON BON (V)

La Petite Dauphine, Excelsior Rd, Franschhoek

www.lapetite.co.za/cafe-bonbon

Set amongst century old Oak trees you will find Café Bon Bon, where lunch is served in a 200 year old restored wine cellar. It's all about location, style, comfort, convenience and luxury here. The menu embraces the seasonal ingredients and showcases great regional produce. The live rooster adds character to the dining experience as he makes his way between the tables, a perfect spot for families with children!

GOATSHED (V)

Fairview Wine Farm, Suid-Agter Paarl Road, Paarl

www.goatshed.co.za

Outstanding bread and cheese (25 in total, many of which are award winners); hot dishes like springbok shank or chicken curry with rice; quiches and salads served by friendly efficient staff in a rustic setting and complemented by the fabulous Fairview and Spice Route wines. Delicious coffees! The goat tower offers children a unique attraction. Great family venue.

ROCA'S

Dieu Donne Vineyards, Uitkyk Street, Franschoek

www.rocarestaurant.co.za

Offering one of the best views across the Franschoek Valley, Roca is a Mediterranean style restaurant nestled on the slopes of Dieu Donne wine estate. There is a diverse menu offering options for all tastes and preferences. A great location for families and groups.

RYAN'S KITCHEN (V)

1, Place Vendome, Huguenot Road, Franschoek

<http://www.ryanskitchen.co.za>

Driven by local ingredients, cultural reference, and imagination, the modern South African cuisine is served in a cozy lounge setting, with an interactive concept between kitchen and table.

THE BIG EASY

95 Dorp Street Stellenbosch

www.thebigeasyrestaurant.co.za

The Big Easy is named after the man himself, Ernie Els of course! Nestled among the quirky architecture on South Africa's second oldest road, the oak tree-lined Dorp Street, La Gratitude is a beautiful, 16th century Cape Dutch building. The utmost importance is placed on serving great food and fantastic wine. There is a distinctly French influence and the emphasis is on using the finest, freshest ingredients to produce world-class food in this historic setting. The personally selected wines complement the menu.

THE POSTCARD CAFÉ

Stark-Condé Wines, Stellenbosch, South Africa

www.postcardcafe.co.za

Aptly named, the views offered from the seating area of this 'lesser known' winelands eatery are postcard perfect. Diners peer over a glass-like lake surrounded by the towering Jonkershoek mountain range. A large grass expanse ensures ample space for children to play and wine tasting is conducted on an island in the middle of the lake. The café offers good and simple food in a spectacular setting.

THE STABLES AT VERGELEGEN

Vergelegen Estate, Somerset West

<http://www.vergelegen.co.za/stables.html>

Enjoy the simplicity of dining at the recently launched Stables at Vergelegen. Classic, with a modern twist, the 'bistro' style restaurant offers a varied, contemporary menu of simple and visually delectable dishes for a relaxed, family-friendly dining experience. While sipping on award-winning wines, enjoy breath-taking views of the Hottentots Holland mountain range and soak up the creative juices of the varied and eclectic local artists whose art works adorn the walls.

96 WINERY ROAD

Zandberg Farm, Winery Road

www.96wineryroad.co.za

Regarded as the unofficial headquarters for wine luminaries, this warm, relaxing venue boasts two decades of generous, uncomplicated food and friendly service. Seasonal menus offered by Natasha Wray take superb advantage of fresh produce available daily, while the restaurant is also noted for its dry aged organic beef and has won worldwide acclaim for its wine list. Children will enjoy outdoor jungle gym!

FINE DINING

BOSMANS (V)

Grande Roche Hotel, Plantasie Road, Paarl

www.granderoche.com/index.php/en/dining

Bosman's is among the country's finest from all points of view: the service is legendary and the cuisine is top notch. Frank Zlomke's food is quite exceptional, too; his attention to flavor, texture, balance and presentation is always evident. There is a delicious vegetarian menu and eight or twelve course tasting menus, as well as a magnificent wine cellar. Knowledgeable sommeliers and great service make for the true "haute cuisine" experience.

DELAIRE GRAAF

Helshoogte Pass, Stellenbosch

www.delaire.co.za/index.php/dining/delaire-graff-restaurant.html

Executive Chef Christiaan Campbell offers his signature style 'bistro-chic' cuisine at the Delaire Graff Restaurant. Known for his creative pairings with dishes that are infused with vibrant flavors, Campbell has elevated dining at Delaire to an art form. Beautifully presented dishes use the highest quality seasonal ingredients from ethical farmers and organic suppliers, while desserts are a triumph of indulgence and originality. Guests are able to relax on the terrace under a dappled canopy of pin-oak trees while enjoying breath-taking views or within the spectacular restaurant interior, decorated with a diverse collection of South African art. Delaire's experienced sommeliers guide diners through the excellent wine list to ensure every dish has the perfect wine pairing. Delaire Graff Restaurant has become a gourmet destination since its opening in 2009.

HAUTE CABRIERE

Franschhoek Pass Road, Franschhoek

www.cabriere.co.za/restaurant/about

Chef-patron Matthew Gordon and his wife, Nicky, oversee this award-winning restaurant. Much of the food served is from the valley, fresh salmon trout bred and grown in the cold stream water that flows down the mountains, vegetables and herbs, fruit from the surrounding plum, peach and pear orchards, seasonal berries, goat's milk cheese from Paarl, line fish delivered daily from the Indian and Atlantic Oceans, mussels from Saldanha Bay, oysters from Namibia and lamb and game from the Karoo.

JORDAN WITH GEORGE JARDINE (2013 Top 10)

Jordan Wine Estate, Stellenbosch Kloof Rd, Stellenbosch

<http://www.jordanwines.com/dine-with-us/jordan-restaurant/>

Two time winner of the Eat Out Chef of the Year award (2006 and 2007), chef George Jardine continues to delight with food that is delicious to eat and gorgeous to look at. Local ingredients featured from the vegetable garden, wine barrel fish smoker and wood-fired oven. Specialties include Smoked Yellowtail, steamed Saldanha Mussels, seared rib-eye and Springbok pot-roast. The spectacular view of the valley and the surrounding Stellenbosch Mountains will surely take your breath away and in the summer the wraparound glass windows are peeled back to take full advantage of the location. The kitchen has an open-plan with the industrious George and his acolytes in plain sight.

LA PETITE COLOMBE (V)

Leeu Estates, Franschhoek

<https://www.lapetitecolombe.com/>

Located in the beautiful Leeu Estates, La Petite Colombe offers the same award-winning cuisine and exceptional level of service as its sister restaurant, La Colombe. Head chef, John Norris-Rogers, interned at a the 3 star Michelin rated restaurant, Maaemo, which inspired his culinary career. Giving a nod to traditional French cuisine, La Petite Colombe also offers global flavors and vegetarian menus, all served in an elegant and refined style. Optional beverage flights are also available with every meal. Whether lunch or dinner, you are in for a superb culinary experience at La Petite Colombe.

LE CHENE (THE OAK)

Leeu Estates' Manor House, Franschhoek

<https://lechene.co.za/restaurant/>

Award-winning chef Darren Badenhorst, also the Chef Patron of Le coin Francais, manages the French-inspired food served at Leeu Estates newest dining establishment as of October 2019. The restaurant, in both name and concept, pays homage to Franschhoek's history and uses only local produce in its elaborate gastronomical creations.

MIKO'S AT MONT ROCHELLE (V)

Dassenberg Road, Franschhoek

<https://www.virginlimitededition.com/en/mont-rochelle/dining>

Enjoy a blend of gourmet international dishes and a variety of South African cuisine at Mont Rochelle's main restaurant. For a more laid-back dining experience, head to the hotel's Country Kitchen.

OVERTURE (2013 Top 10)

Hidden Valley Wine Estate, Stellenbosch

<http://www.hiddenvalleynwines.co.za/pages/overture-restaurant-at-hidden-valley>

Overture is a venture by award winning chefs Bertus Basson and Craig Cormack. The restaurant, set on a glorious wine farm named Hidden Valley, offers extraordinary views of Table Mountain, the Stellenbosch Valley and even Robben Island on a clear day! Their focus is primarily on local, seasonal produce and present a small, daily menu in order to keep up with the season's offerings. Taste sensations abound and all the dishes are paired with the superb Hidden Valley and Land's End wines.

PIERNEEF AT LA MOTTE

La Motte Estate, Main Road, Franschoek

www.la-motte.com/experience/pierneef

The name of the restaurant was inspired by La Motte's admiration of South African artist Jacob Hendrik Pierneef (1886–1957). Pierneef's creativity in portraying the beauty of the South African landscape is echoed in the restaurant's offering of traditional cuisine with a modern interpretation. The unique food styles and diverse flavors have been inspired by centuries of cooking, spiced by influences from across the globe, forming the precious ingredients of Cape Winelands Cuisine. The restaurant interior blends beautifully with the external surroundings. A fresh, natural look inside is embraced by tranquil gardens and majestic oak trees – where a Winelands Tea with a selection of home-baked delights from the La Motte Farm Shop can be enjoyed. The exclusively arranged Pierneef à La Motte Chef's Table offers a fine-dine menu in line with guests' preferences, as pre-arranged with Chef Chris Erasmus, as well as a harmoniously complementing wine selection.

RUST EN VREDE

Annandale Road, Stellenbosch

www.rustenvrede.com/restaurant/about-restaurant

This historic venue offers 4 or 6 course menus with the option of wine pairing. Sustainable, local food are the star performers here. Appearances by pigeons and quails are not uncommon and momentum is carried right through to the cheese platter. Dishes invite you to engage with the flavors: you never simply take a forkful, chew and swallow. Every mouthful presents questions, textures and sensations. The combinations of elements – freshwater marron with fragrant coconut curry and succotash of corn and peppers, and springbok loin with slightly bitter berries and chocolate and earthy beetroot – are unusual and thoroughly engaging.

RESTAURANT AT GRANDE PROVENCE

Grande Provence Estate, Main Road, Franschoek

<http://www.grandeprovence.co.za/cuisine/the-restaurant/>

While the 18th Century Manor House and The Owner's Cottage reflect their Huguenot heritage, The Restaurant at Grande Provence projects a chic "industrial" design presence. The menus exude culinary excellence, with the signature dishes of The Restaurant hitting all the right notes: honest, fresh and delicious. Prepared from local fare and flavored with global influences both modern and classical, the cuisine is characterized by a philosophy of innovation through passion and simplicity.

TERROIR (V)

Kleine Zalze Wine Farm, Stellenbosch

<http://www.kleinezalze.co.za/terroir/background>

Sit outdoors under the oaks, or in the simple, comfortable dining room, and order from the ever changing blackboard menu. Chef partners, Nic van Wyk (ex La Colombe) and Michael Broughton produce simple food with great depth of flavor, and the sauces that are concentrated and pure. The ambience is simple, friendly and relaxed, much like the service. There are nine Kleine Zalze wines by the glass, so food and wine pairing is fun. The kudu carpaccio is great, the prawn risotto is a winner, and be sure to have the roasted pear and Frangelico crème brulee. A pioneering culinary reality series called 'Seasons at Terroir' that showcases the restaurant has been screened in South Africa.

TOKARA

Helshoogte Pass, Stellenbosch

www.tokararestaurant.co.za

The restaurant, situated 1,300 feet above sea level on top of the Helshoogte Pass outside Stellenbosch, offers its guests contemporary cuisine, award-winning wines and dramatic views over Stellenbosch and False Bay. The building housing the restaurant is a Cape architectural icon utilizing glass, steel and stone. Richard Carstens, a former Eat Out SA Chef of the Year, is inspired by pure flavors and tantalizing textures. Each plate of food offers the diner a sense of the natural environment where the restaurant is situated and also the current season through the ingredients used. The menu changes every season, while daily specials offer something new and exciting to returning guests. A new feature of the renovated restaurant includes a bar with a clear view of the hustle and bustle in the kitchen or the sun setting through a picture window.

WATERKLOOF

Waterkloof Wine Estate, Somerset West

www.waterkloofwines.co.za/restaurant-activities/the-restaurant

A modern space featuring spectacular vistas, Waterkloof Wine Estate's signature restaurant is literally taking quality Winelands dining to new heights. Gorgeously appointed in a glass promontory, the restaurant extends from the chic wine tasting lounge and gravitational cellar. Within its walls, French chef Gregory Czarnecki whets the appetite with contemporary classics, complemented by the estate's elegant wines. The restaurant's open-plan kitchen emphasizes the Waterkloof winemaking philosophy of openness and transparency. Although contemporary and stylistically diverse, each of the Waterkloof wines carries a strong core of elegance and integrity, and that is exactly what the food is all about – classical cuisine with a modern French twist.