

# WATERLINE



## RESTAURANTS – LOCAL

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Restaurants reviewed by Waterline's resident restaurant critic Dominic Ferszt. Dom, as we call him, was a judge for "The San Pellegrino World's 50 Best Restaurants" in 2011 and 2015.



### THE FOODBARN

#### NOORDHOEK

Franck Dangereux nurtured La Colombe in Constantia from conception to the most highly ranked restaurant in Africa (28th in The World's 50 Best Restaurants, 2006). When it all felt like too much hard work, he moved to Noordhoek and opened The Foodbarn. The pomp has been stripped, the kids are very happy, and the food is sublime, if deceptively rich. It's better in 'lunch mode', more couple-y in the evenings and a good choice for vegetarians.

### CAFÉ ROUX

#### NOORDHOEK

Adjacent to The Foodbarn, with whom they share a kid's playground. A solid choice with less complicated food. Relaxed set-up with a large outdoor, undercover section. Occasional live acts or music. Busy Sunday afternoons.



### MONKEY VALLEY – THORFYNNS RESTAURANT

#### NOORDHOEK

Whether for breakfast, lunch, drinks or dinner, this Noordhoek jewel set within a milkwood forest and elevated above the beach offers the most magnificent location. Relax and enjoy the sunset views overlooking the crashing Atlantic waves from the shaded outside deck nestled below Chapmans Peak mountain.



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### BLUE WATER CAFÉ

#### KOMMETJIE

Blue Water Café on Imhoff Farm is one of those rare finds. Delectable, freshly prepared food, a relaxed atmosphere and a picture perfect backdrop are all on the menu. Add to this a safe enclosed garden, jungle gym and neighbouring animal farm – all guaranteed to keep the little ones happily occupied – and you have the consummate recipe for enjoying the good life!

### BHANDARIS

#### FISH HOEK

Your local choice for Indian, with ample vegetarian choices. Amazingly, Fish Hoek is a 'dry' suburb, so be sure to arrange your favourite tipple before dinner, because liquor sales off-premises are not allowed at night, even in 'wet' areas.



### HARBOUR HOUSE RESTAURANT

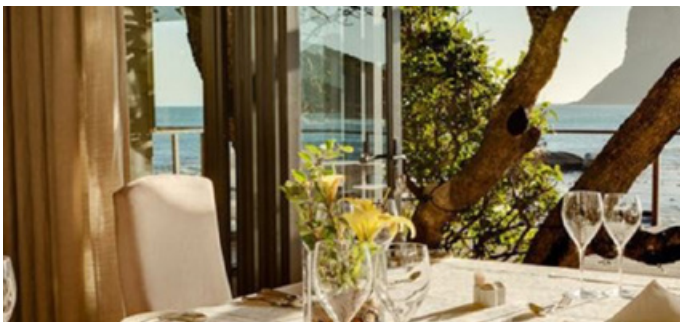
#### KALK BAY

This restaurant has a fantastic setting and ambiance, overlooking the harbor, crashing waves and playful seals. Book a table beside the window and enjoy a selection daily seafood specials. The standard menu opens with a concise sushi menu, before moving on to starters that include the likes of oysters, bouillabaisse, ceviche, West Coast black mussels and masala dusted calamari.

### OLYMPIA CAFÉ

#### KALK BAY

This restaurant is acquiring a legendary / cult status (it's on CNN!) and it seems the only thing that's changed since it was a well kept local secret, is its popularity. Good for: breakfasts, laid back, comfort cooking, seafood, off-peak and value. Bad for: reservations ... they don't take any.



### CHAPMANS PEAK HOTEL RESTAURANT

#### CHAPMANS PEAK

A wonderful restaurant setting, perched on the mountain approach to Chapman's Peak and overlooking the sea, is arguably Cape Town's number best restaurant for calamari. Set within this historic hotel with views across Hout Bay beach is the perfect lunch venue to enjoy a seafood meal and glass of chilled white wine. The drive along Chapmans Peak from WATERLINE to Hout Bay will take your breath away and is a mere 20 minutes door to door.





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### MARINER'S WHARF

#### HOUT BAY

The original Hout Bay restaurant. This wood-panelled, nautically themed restaurant has been successfully serving fresh seafood for decades. Owner Stanley Dorman has a lifelong interest in scrimshaw and nautical memorabilia, and much of his collection is tastefully displayed around the restaurant. He also owns a few of the fishing boats moored in the harbour, so you can be sure he has access to fresh seafood.

### KITIMA

#### HOUT BAY

A large selection of Pan-Asian / Thai dishes in a sumptuously decorated historic building of Cape Dutch architecture. A popular venue. Book well ahead, or eat from the smaller lounge menu.



### TWO OCEANS RESTAURANT

#### CAPE POINT

Most assuredly not for the food; collect your tray, put food on, pay, and then appreciate South Africa's premier restaurant location. This is a pit stop for those visiting Cape Point. Go midweek, or on a calm, sunny winter's day (we have plenty). Don't go in high season or when it's windy. You will see wild baboons, and it's only open until late afternoon.

### BISTRO 1682

#### STEENBERG

Named Bistro 1682 after the year in which Steenberg was first established, this modern eatery offers a great setting and the food certainly won't disappoint. Besides traditional bistro fare, if you are looking for fresh ingredients, presented beautifully and tasting as good as they look then you need to make your booking.



### KNEAD BAKERY

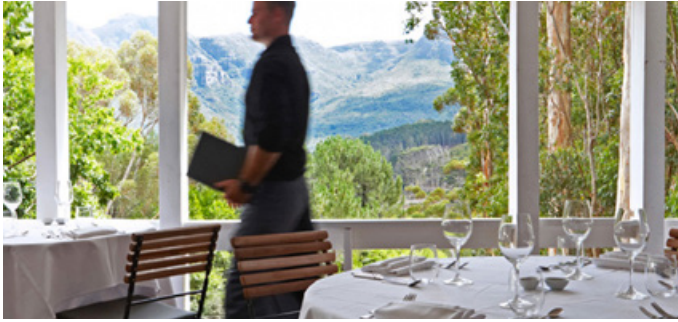
#### MUIZENBERG

Knead Muizenberg is very much a family affair – bustling with surfers, runners, swimmers or families having a day out. If the weather's fine, watch the waves roll in as you sip an icy beer or lemonade outside at our café tables. If the South Easter is blowing – stay warm and protected inside with a coffee.



# WATERLINE

## RESTAURANTS – WORTH A JOURNEY



### LA COLOMBE

#### CONSTANTIA

Holding the dubious distinction of world's 12th best restaurant, while failing to make South Africa's Eat Out Top Ten the same year. This is due to the timing of these two awards either side of Chef Luke Dale Roberts' departure. The experienced team here are sure get their act together, because they lay on Africa's most dignified Sunday lunch. French cuisine, local ingredients extensive wine list. Better for lunch.

### THE TEST KITCHEN

#### WOODSTOCK

Those who know better will tell you there's a cluster of South African chefs who might lay claim to 2nd place, but with an unassailable lead is unquestionably Luke Dale Roberts. "He's simply in a different league altogether", is the verdict of Cape Town's Silwood School of Cookery. Book a few weeks ahead, or enjoy his simpler lunch menu.



### AUBERGINE

#### CITY BOWL

Cape Town's longest standing, consistently fine dining establishment. It's been around forever, and is always getting better. Comprehensive wine list and the best sommeliers outside the Winelands.

### 95 KEEROM

#### CITY BOWL

Modern Italian at a slick venue with the masterful and charismatic Giorgio Nava presiding. Or try its even less veggie sibling Carne. It's just across the road.



### NOBU

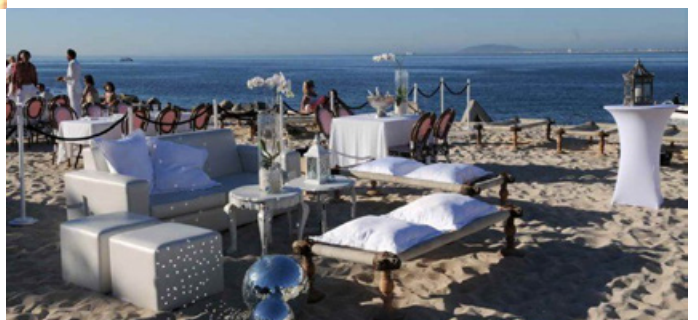
#### WATERFRONT

Occupying some of the most decadent interior space on the African continent, but the real treat is to experience Nobu Matsuhitsa's genius at his Cape Town outpost. If you've eaten at a modern Asian restaurant in the last decade, you've seen a Nobu inspired dish, but nothing compares to an artist's original work. One's first Nobu experience is a culinary awakening for many people.

### THE GRAND CAFÉ AND BEACH

#### WATERFRONT

If Miami or the Côte d'Azur intrigue you, then The Grand Café and Beach is Cape Town's proxy for Nikki Beach, except you can't swim. It is situated on the outskirts of the V&A Waterfront in Granger Bay, and is not to be confused with its sibling The Grand Café in Camps Bay, which would be our recommendation if you find yourself in Camps Bay for dinner. Both restaurants offer simple well-executed menus and we recommend the fillet steak.





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### BAÍA

#### WATERFRONT

If your dining fantasy involves lobsters or prawns, then make this your Mecca. This place must have a monopoly on the freshest and highest quality sea creatures from Mozambique. Put together a platter as follows, and in order of preference: Langoustines, Linefish (if it's Kabeljou or Cape Salmon), Calamari, Cape Crayfish, Prawns of various sizes.

### BUZBEY GRILL

#### SEA POINT

Outside a few Wagyu cattle farms around Kobe in Japan, this little hole-in-the-wall, local joint is curer to some of the world's finest beef tenderloin. That's fillet steak to you and me, and may only be eaten between raw and medium rare. Order it plain grilled, or the Hollandse Biefstuk (butter alert) with fillet rather than sirloin. Order it rare and you can slice your own carpaccio. It's that good!



### RUMBULLION AT THE ROUNDHOUSE

#### CAMPS BAY

This restaurant comes in two flavours, and the first is a fancy dinner restaurant, but we're not recommending that. At lunch, the restaurant moves outdoors in summer, serves a simple variety of spreads, meats and cheeses, and goes by the name Rumbullion. Set among the trees on the slope of Lion's Head, and a world away from the Camp's Bay strip down the road, with unparalleled views of the Twelve Apostles and the Atlantic Ocean.

### PARANGA

#### CAMPS BAY

Probably not 'worth a journey', but many visitors find themselves in Camps Bay, and this would be our daytime choice. No matter how busy it gets, no-one ever sits at the back of the restaurant, confirming our suspicion that one comes here for the scene, not the food.



### COL'CACCHIO

#### CAMPS BAY

Some of the best pizzas south of Sicily with creative combinations, many put together by South Africa's celebrity chefs. Try the 'Da Terra' with biltong, or the 'Raesta' with prawn. Heart-friendly and gluten-free options, a long list of creative salads, kid-friendly and take-aways.

### RUST EN VREDE

#### STELLENBOSCH

Winner of the 'holy trinity' at South Africa's 2011 Eat Out Awards: Restaurant of the Year; Chef of the Year; and Service Excellence.

Unfortunately chef David Higgs left very recently, so we're all hoping there was a well executed succession strategy. A flawless recreation of the Provençal dining experience, except the staff are friendlier.

