

# eatout

PEOPLE'S CHOICE  
2008

New from  
Eat Out

The restaurants  
you love



in association with **PRUDENTIAL**  
PORTFOLIO MANAGERS

Bernadette le Roux

Bernard Marion

Berni le Clus

Beth Rivett-Carnac

Bettina Harnisch

## fab fifteen

These 15  
restaurants  
came out tops!

### 95 Keerom

95 Keerom Street,  
Gardens, Cape Town  
021 422 0765

A seriously stylish dining destination. The risotto and sliver-thin carpaccio with parmesan are special stars on the menu. Only quality produce is used, and superb Italian and local wines complement the experience.

### 96 Winery Road

Zandberg Farm,  
Winery Road, off the R44,  
Somerset West  
021 842 2020

A restaurant with a multi-award-winning wine list and a steady stream of regulars. One can point at anything on the menu and be assured of a winner. The duck and cherry pie is the stuff legends are made of. Child friendly.



95 Keerom

### Aubergine

39 Barnet Street, Gardens,  
Cape Town  
021 465 4909

With superb saucing and top-quality ingredients, this restaurant's won the hearts of many. Add a fantastic wine list and stylish décor and you've got a winner.

### Browns of Rivonia

21 Wessels Road, Rivonia,  
Johannesburg  
011 803 7533

One of the city's best business lunch venues, it boasts an award-winning cellar with fine wines from around the world. Try the venison pie or glazed duck from the great à la carte list. **'Browns of Rivonia has to be the best restaurant!**

**Their service and food is just great.'** Lyn Hood

### Café 1999

Cnr Silverton and Vause  
Roads, Berea, Durban  
031 202 3406

This trendy, vibey venue is definitely the place to be seen. Very busy and always full, it offers yummy dishes that are funky and stylish.

**'The best restaurant I have been to. The staff are so knowledgeable and polite, and the food is wonderful.'** Paddy Roberts

### Cognito

137 Dorp Street,  
Stellenbosch  
021 882 8696

Traditional African dishes are served with a contemporary twist. The bright, subtly African interior hints at the sophisticated spin on the continent's flavours.

**'Really great, creative food inspired by Africa, its people and its food.'**

Diani Smit

### Ginja

21 Castle Street, City Bowl  
Cape Town  
021 426 2368

Impeccable fusion food, knowledgeable service, great wine and an elegant setting make Ginja an unforgettable dining experience.

**'Ginja is the best restaurant in this country. Never disappoints.'**

Nothando Ndebele

Inge Rosier

Irina Mulder

Irish Hattingh

Isabel Botta

Isobel Gasparre

In  
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**PRUDENTIAL**  
PORTFOLIO MANAGERS

# top 10 local favourites

Reveal  
your secret  
restaurant  
to the world  
– it's good  
to share!



Carlyle's

## 96 Winery Road

Zandberg Farm,  
Winery Road, off the R44,  
Somerset West  
021 842 2020

A restaurant with a multi-award-winning wine list and a steady stream of regulars. One can literally point at anything on the menu and be assured of a winner. The duck and cherry pie is the stuff legends are made of. Child friendly.

**'A world-class restaurant**

**that offers friendly service, exciting food and an all-round eating experience.'** Paula Finnie  
**'My all-time favourite.'**

Carol Erikson

**'96 Winery Road far exceeds any other restaurant I have been to, not only in SA but around the globe!'**

Corinne Erasmus

**'Keep local lekker!'**

Leanne Loots

**'A guaranteed good meal out. Great value for money, which is what it's all about.'** Shonagh Fick

## Bistro 277 on Main

Cramerview Shopping  
Centre, 277 Main Road,  
Bryanston, Johannesburg  
011 706 2837

A contemporary bistro with comfort food such as cassoulet and duck confit. The outside terrace is the ideal place to sip on some fabulous French wines. Child friendly.

**'Absolutely divine and the service is fantastic.'**

Celeste Wylie

**'Bistro 277 on Main in Bryanston is an unbelievable dining experience. The waiters are professional and the food is superb. Their speciality is soufflés, whether savoury or for dessert. It is slightly off the main road, and is a small, intimate place.'** Fiona Roberts

## Browns of Rivonia

21 Wessels Road, Rivonia, Johannesburg  
011 803 7533

One of the city's best business lunch venues, Browns boasts an award-winning cellar with fine wines from around the world. Try the venison pie or glazed duck from the excellent à la carte menu.

## Carlyle's

17 Derry Street, Vredehoek, Cape Town  
021 461 8787

Capetonians travel far and wide to frequent this friendly neighbourhood eatery. Mingle with the rowdy 30-somethings in the comfortable lounge or enjoy a bottle of Cape red and some of the best wood-fired pizza in the city.

## Cognito

Purdon Gilmour Building, 137 Dorp Street, Stellenbosch  
021 882 8696

At this popular Stellenbosch eatery, traditional South

African and African dishes are served with a contemporary twist. The bright, subtly African interior hints at the sophisticated spin on flavours from Morocco and Nigeria.

**'The food is of a very high quality and you know it has been prepared with love!'**

Elana van Niekerk

**'Excellent!'** Marietjie

Delpont

**'This is just a top restaurant: top food, top service, top friendliness, top atmosphere!'**

Wilna Liebenberg

**'The best crème brûlée in the world.'** Philip Botha

## Fat Cactus Café

47 Durban Road, Mowbray, Cape Town  
021 685 1920/  
021 686 5468

Cast diets aside and dig into spicy Mexican fare, from tortillas and nachos to chilli poppers and fajitas galore. The cosy bar offers a variety of tequilas and the interior sets the mood for a vibey night out. It's relaxed, local and very, very lekker.

## Kitima

Kroonendal, Victoria Road, Hout Bay, Cape Town  
021 790 8004

Soak up the atmosphere where the food is remarkable in its freshness,

## everybody knows your name

Whether it's the grungy hole-in-the-wall with the best lamb koftas or the decades-old Italian spot where you're as good as part of the furniture, everybody has their hide-out that makes them feel all warm and fuzzy inside.

Corné Grobbelaar, chef and owner of Nuvo Cuisine, believes customers love the personalised attention that he and his maitre d' lavish on them. 'We chat to our clients and make a lot of friends in the process,' he says. When taking a break from creating comfort dishes such as chicken-and-rum pot pies, Corné unwinds behind the piano, to an appreciative audience.