



SCENE STEALER

# Over the hills and far away

Prolific travel writer Richard Holmes' globetrotting may be on hold, but when lockdown rules were relaxed, he headed straight for the N2 to rediscover these Overberg institutions and a few hidden gems, all open for business







1

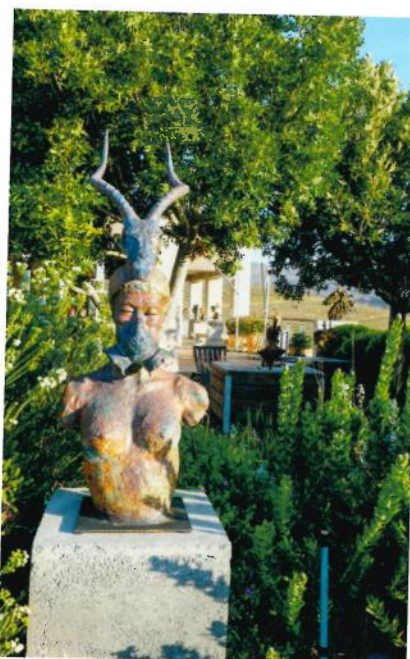
**DASSIESFONTEIN**► **For traditional boerekos**

Dassiesfontein has grown from two humble roadside wagons into a much-loved landmark. The tiny farmstall section is most famous for its lamb pies and fresh *plaasbrood*, while on the shelves you'll find local preserves and honey, or a bag of pap for your weekend braai. Through a doorway and you're in the restaurant, where a hodge-podge of mismatched wooden tables and chairs gather around a crackling fire. If you're hungry you're in luck; Dassies is famous for its hearty, traditional *boerekos*. Go for the *waterblommietjiebredie* in season. Locals also love the curried tripe, offered on Saturdays. N2, 13 km west of Caledon; tel: 028 214 1475; [dassies.co.za](http://dassies.co.za)

2

**CREATION WINES** ► **For creative pairings**

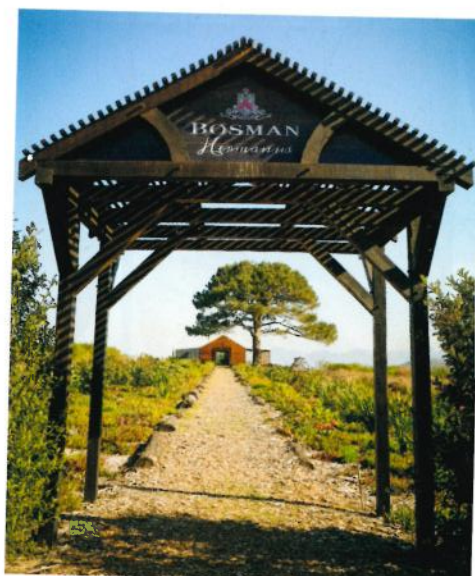
Creation has long set the bar high for food and wine in the Hemel-en-Aarde Valley. While lockdown regulations forced a rethink of its innovative experiences, the reinvented menu by chef Eleanor Niehaus shows no shortage of creativity. I loved the steamed *bao* to start. Stuffed with carrot, cabbage and cucumber doused in an Asian dressing, they're the perfect match for the estate's fragrant Viognier. Mains are upscale bistro, including a welcome update on the classic beef fillet, with potato gnocchi, piquant horseradish cream and "glass" potato chip. Consider booking a night at the Voormanshuis apartment for two, where you can choose between firing up the braai or pre-ordering dinner from the kitchen. R320, Hemel-en-Aarde Valley; tel: 028 212 1107; [creationwines.com](http://creationwines.com)



3

**BOSMAN HERMANUS**► **For walks and wine-tasting with a view**

Work up an appetite on the well-marked walking trails (R50pp), then head to the Frame House tasting room, which sits amid protea plantations and indigenous fynbos and offers views of vineyards and mountains. There's a concise wine-tasting menu focused on wines from the valley alongside a selection of platters and oven-baked flatbreads topped with smoked rainbow trout, prosciutto and fig preserves, or a trio of cheeses. Karwyderskraal Road, Hemel-en-Aarde Valley; tel: 076 300 0819; [bosmanhermanus.com](http://bosmanhermanus.com)







4

**GABRIËLSKLOOF RESTAURANT**► **For superb bistro-style fare**

Frans and Mariaan Groenewald – him in the kitchen and her out front – dish up the definition of country hospitality at this charming wine estate bistro. Though regulars swear by the towering bacon-and-cheese burger, you must try the superb pork belly – oh, that crackling! – atop a bean-and-chorizo cassoulet. Daily linefish comes with a side order of sustainability; Frans was the first chef in the region to use Abalobi. On your way out, stop at the deli where you'll find jams and preserves – made by Frans's parents – alongside home-made rusks and breads, regional cheeses and frozen meals to take home.

N2, 5 km east of Bot River; tel: 028 284 9865; gabrielskloof.co.za



5

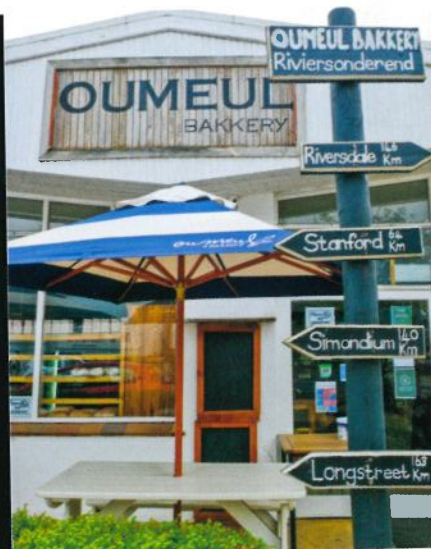
**NAPIER FARM STALL**► **For legendary breakfasts**

Since Ilse Vos took over in 1998, this rustic farmstall has become a must-visit of any Overberg road trip. Her generous black-pan breakfasts are legendary, and the shelves are filled with home-made rusks, picture-book pies, preserves, breads and free-range eggs from village chickens. Look out for the yoghurt, feta and labneh from local cheesery Out of the Whey. 106 Sarel Gilliers Street, Napier; tel: 028 423 3440

6

**OUMEUL BAKKERY**► **For pies worth a pilgrimage**

For N2 road-trippers, the battle of the chicken pie is real. Are you partial to Peregrine or hell-bent on Houwhoek? For many, the Oumeul Bakkerij trumps them all, and the original outpost in Riviersonderend has become a must-stop on any pie pilgrimage. Made using flaky puff pastry, they neatly balance generous with fall-in-your-lap. While chicken is the classic, you'll also be tempted by the lamb and venison options. The kitchen also makes generous sandwiches on sourdough, and the shelves are piled high with fresh ciabatta, rusks and local preserves. 27 Main Road, Riviersonderend; tel: 028 261 1568; umeul.co.za







## 7 MOGG'S COUNTRY COOKHOUSE

### ► For family-friendly dining

Since 1996, this family-owned eatery, featuring Julia in the kitchen and sister Josie in the front, has offered unpretentious yet inspired country cooking. The chalkboard menu changes with the seasons. On a winter's visit, the slow-roasted lamb rib on buttery mash was sublime. Pork belly is a signature, given a lift with sautéed red cabbage and bacon. The space is great for families, with tables on the terrace and wide lawns for children to run wild. **Nuwe Pos Farm, R320, Hemel-en-Aarde Valley; tel: 076 314 0671; moggcookhouse.co.za**



## 8 THE OLD POTTER'S INN & BREWHOUSE

### ► For craft beer on tap

There's no shortage of foodie outposts in Greyton – Abbey Rose and Oak&Vigne are top of the list – but this cosy brewhouse is also putting the village on the map for its craft beer. The cosy brewpub is best on rainy days, but hope for sunshine and a table in the courtyard in the back. There are usually five brews on tap, and tasting trays offer a sip of them all. Go for a pint of the excellent City Slicker Pale Ale, brewed using local Overberg barley, or the unusual rice beer dubbed My China. To eat? A concise menu of uncomplicated beer-friendly bites: generous burgers, cheesy nachos and fiery chicken wings. **16 Main Rd, Greyton; tel: 028 254 9690; oldpottersinn.co.za**



## 9 TABLE CAFÉ ► For a leisurely brunch

Owner-chef Nicole Concer (above left) brings a sense of hands-on hospitality to this Bredasdorp secret that's well worth seeking out. It's a popular brunch spot – try the spinach waffle with poached eggs and smashed avo – but come lunchtime, you'll find an inventive range of wraps, sandwiches and generous salads on offer. There's also a small deli offering ready-meals, soups, dips and delicious scones and breads to take away. **Lifestyle Centre, corner Patterson and Fabrieks Roads, Bredasdorp; tel: 072 460 2602; tablecafe.co.za**





## SCENE STEALER

# 10

### MANOR HOUSE RESTAURANT

► For locavore dishes to warm your heart

Chef Janine van

der Nest has put her own stamp on this contemporary country eatery, where the views are as good as the food. Supporting local producers is key: cheese from Stone House, just over the Akkedisberg Pass, and home-cured sausages from a nearby butcher. Herbs come from the kitchen garden, and the estate has its own herds of springbok and sheep. Janine's "Ouma onder die Kombers" is a playful take on a *boerekos* classic. Local lamb is braised in Port and rosemary, then wrapped and roasted in cabbage. With perfectly done root veg, it's a brilliant spring dish. To finish? Janine rates the hibiscus-poached pear with cinnamon pavlova as her favourite. **Stanford Valley Guest Farm, R326, 10 km from R43 turn-off; tel: 072 198 0862; manorhouserestaurant.co.za; stanfordvalley.co.za**



# 11

### OVERBERG HONEY CO.

► For honey like you've never tasted it before

If you think wine offers a true taste of terroir, wait until you try the kaleidoscope of honey at this family-owned factory-shop on the outskirts of Stanford. Taste honey from onion and carrot fields, Strandveld fynbos and stands of myrtle, sunflowers and buffalo thorn. Tours and tastings are offered daily. **Stanford Business Park, Stanford; tel: 072 325 6360; overberghoney.co.za**

# 12

### L'AGULHAS SEAFOOD

► For the best fish and chips in the deep south

The chalkboard menu is short and sweet, with a choice of hake, snoek (sometimes) or fresh linefish from local boats. If available, go for the sustainable yellowtail or silverfish. The chips are unfailingly good: always *slap* and doused generously with vinegar. There are tables outside, but your box is best enjoyed at the seashore. Turn left down Skool Street for a bench with a view of the iconic lighthouse. **111 Main Rd, L'Agulhas; tel: 028 435 7207**

