

HERMANUS & THE OVERBERG RESTAURANTS

A guide to eating out in Hermanus & The Overberg



Hermanus

Burgundy Seafront Restaurant // 7 Harbour Road, Hermanus

In a historic building overlooking the old Hermanus Harbour lies Burgundy. A Hermanus landmark, the oldest building in town, as well as a National Monument, the restaurant was opened in its current iteration by local wine family, the Hamilton Russel's. The food is a delicious cross section of seafood and other culinary delights and the wine list a virtual walk through the Cape winelands, both local and further afield.

Fabio's Ristorante // 60 St Peters Lane, Hermanus

One of just 25 South African Italian restaurants accredited by the Italian Chamber of Commerce, Fabio's is dedicated to real Italian cuisine. Enjoy an authentic meal in the cosy restaurant and pick up imported Italian delicacies from their deli to recreate your own masterpieces at home. Situated under a crop of green trees with an ocean view from the sidewalk deck, this buzzy locale in the village centre serves everything from antipasti to pizza, pastas, salads, meat, seafood and traditional dishes, too. The extensive winelist is a mix of Italian imports and Overberg gems.

Ficks Restaurant // 8 Marine Drive, Westcliff, Hermanus

Historic Hermanus landmark Ficks Pool has been upgraded with an exciting new restaurant. This unique dining experience in the new venture of Dutchies owners at Grotto Beach. The restaurant offers a range of Pinchos which are small sized meals inspired by a Northern Spain cuisine. These flavour-filled dishes encourage the ordering of a variety of plates to share them between friends and family, while relaxing on the wooden decks on the edge of Ficks pool, overlooking the ocean. The restaurant is completely open air and is not operational during days with rainy weather or extreme winds and therefore does not take reservations.

Fisherman's Cottage // 3A Harbour Road, Hermanus

As its name implies, this authentic 19th-century cottage specialises in the ocean's bounty. The gigantic seafood platters are what draw the crowds. The emphasis is on fresh, good quality seafood - from oysters to line fish, calamari, prawns, crayfish and the rest of the crustacean family. Everything is fresh, lovingly prepared and tastes as good as it looks. The charming old fisherman's cottage is decorated with the seafaring relics and antiques, and you have the choice to dine outside on the wooden benches when the sun's out, or inside the cosy interior on chilly evenings. The space is compact and it's advisable to make a booking due to the size and popularity of the restaurant.

Harbour Rock // Suite 24A, New Harbour, Hermanus

A little way out of Hermanus town centre, perched on a cliff and overlooking the working harbour, with views of the coastline towards Gansbaai, The Rock is a great place to spend a few leisurely hours whale-watching while enjoying some Asian-inspired fare, friendly service and great views. A Hermanus institution, it was established in 1997 and has been serving up consistently great food since then. The fresh fish dishes and sushi are still the most sought-after dishes, yet it's the breath-taking seaside scenery that is the main attraction.

La Pentola // Shop 4, Ocean View, 87 Marine Drive, Hermanus

La Pentola overlooks the grand expanse of Walker Bay through their panoramic windows. This South African culinary leader - originally started in Johannesburg in 1995 and now in Hermanus - is known for their fresh seafood, prime cuts and exotic game. In addition to a selection of light lunches, diners can enjoy daily-caught fresh seafood, prime cuts of beef, exotic game dishes - and for the non-meat eaters, there's a flavour-packed range of vegetarian options, too. Sip on a wonderful selection of wines from the neighbouring Hemel-en-Aarde valley as you keep an eye out for whales.

Lizette's Kitchen // 20 on 8th Street, Voelklip, Hermanus

Set in a renovated, turn-of-the-century farmhouse, this buzzy bar-restaurant on the Voelklip circle combines all the elements that make country hospitality so comforting. Offering the rare combination of excellent food, a generous and wide-ranging drinks list, as well as entertainment for kids outside below the terrace, Lizette's Kitchen is popular with families, visitors, parties and more. In summer, you can enjoy a drink outside on the wraparound stoep or on the wide deck, and in winter enjoy a cosy meal by the fireplace.

Milk on the Beach // Atlantic Drive, Onrus Beach, Hermanus

Hidden in the milkwoods that line Onrus Beach and Lagoon, lies the newly reimagined neighbourhood gem that is Milk on the Beach. You can enjoy fresh seafood, sushi, cocktails and more overlooking the lagoon, or indulge your sweet tooth and inner child at the Waffle Shack downstairs. They serve breakfast, lunch and dinner, and the wine list is a succinct walk through the local wine region - this is casual seaside dining at it's best, with a view to boot!

Origins at The Marine // The Marine Hotel, Marine Drive, Hermanus

A metre or so from the famous cliff path - which offers some of the best whale-watching vistas in the world - this elegant eatery offers a variety of small plates and mains from a crafted, seasonal menu. Inspired the earliest inhabitants of the area, the Khoisan, the menu includes items such as "Shoots, Stems & Leaves" and "Hunted and Gathered" and, being so close to the ocean, seafood dishes are abundant. The Chef's Blackboard offers three exciting new dishes each day.

Pear Tree Bistro // 2 Godfrey Cottages, Village Square, 81 Marine Drive, Hermanus

Overlooking the old Hermanus Harbour is a piazza where the Pear Tree Bistro finds its home. Producing creative and tasteful dishes in this beautiful location, Pear Tree offers a relaxed and tranquil atmosphere to enjoy a variety of fresh, modern dishes, including many seafood, vegetarian and vegan options. Together with scenic seaside views and a selection of lovely, light locally-sourced bistro fare, not to mention the fact that it's open for both lunch and dinner, this spot is a wonderful choice for a meal any time of day.

Rossi's Italian Restaurant // 10 High Street, Hermanus

Located in a restored Fisherman's Cottage built in 1924, and operational since 1985, Rossi's is somewhat of a Hermanus institution - having been dubbed the oldest operating restaurant in the village. Rustic décor and a friendly atmosphere are key to the vibe, but Rossi's pizzas (gluten-free options are available) are its major drawcard. For non-pizza lovers, there's steak, chicken, pasta and seafood dishes to choose from. Sit on the street-facing pavement in summer or cosy up against the pizza ovens during winter. It is an easy, laid-back and casual spot for a family meal.

Hemel-en-Aarde Valley

Creation // Hemel-en-Aarde Road, R320, Hermanus

No trip to Hermanus would be complete without a visit to the beautiful vineyards of the nearby Hemel-en-Aarde Valley. Creation Wines is one of these. Enjoy one of the estate's unusual wine-and-food pairings or choose something from the superb menu that changes weekly to keep things fresh and exciting. Either way, you're guaranteed of exceptional wine and excellent food.

Sit on the terrace on a sunny day (or inside the chic restaurant if it's chilly) while taking in the fabulous views of the vineyards over the farm dam and the towering Babylon Toren mountain.

La Vierge Wines & Restaurant // La Vierge Wines, R329, Hemel-en-Aarde Valley Road

Situated in the dreamy Hemel-en-Aarde Valley, on the delightful La Vierge estate, this restaurant prides itself on its eclectic culinary offering, serving a wide range of dishes from delicious pastas and line fish to curries and lamb shanks. If the weather's good, enjoy your meal on the outdoor patio, overlooking the vineyards from its elevated location; or else sit inside in the purple-accented restaurant, enjoying some of the estate's award-winning wines.

Moggs Country Cookhouse // Nuwe Pos Farm, R320 Road, Hemel-en-Aarde Valley

For wholesome country cooking in a delightful rural setting, this Hemel-en-Aarde stalwart is a must. Diners can expect delectable, healthy portions expertly cooked by mother-and-daughter team, Jenny and Julia Mogg, who change their menu seasonally. Open for lunch only, this scenic spot is perfect for a wholesome bite after a day of wine-tasting in the surrounding valley.

The Restaurant at Newton Johnson // R320, Hemel-en-Aarde Rd, Upper Hemel-en-Aarde Valley

When chef Eric Bulpitt left Newton Johnson, he handed over the reins to his young sous chef, Rickey Broekhoven, who honed his skills working with Bertus Basson at Overture. Rickey is a forager and, as such, guests can expect fresh and exciting, seasonally driven meals at this chic eatery. Before sitting down to enjoy your meal, sample some of the vineyard's first-class pinot noirs in the adjoining tasting room, with spectacular views across the valley towards the sea.

Stanford & Beyond

Madre // 12 Du Toit St, Stanford

Madre knows Overberg produce as well as she knows the food fancies of the locals. She was the inspirational force of Madre's at Sir Robert Stanford, then at Stanford Manor and Eatery in Hermanus. It was only logical that she would gravitate back to Stanford and could not have found a better spot than that of the old Mariana's at Owl Barn in du Toit Street. Locals like hanging out at this new eatery and the food and setting is simply sublime. The service is prompt, the food a feast (mostly sourced from the on-site garden) and Madre oversees every aspect of her kitchen and resident with a gracious and keen eye for detail.

Manor House Restaurant // Stanford Valley Guest Farm, R326, Stanford

Housed in a beautifully restored converted farmstead, this super-stylish eatery serves contemporary country cooking courtesy of internationally acclaimed chef Marc Robert and his talented team. The Manor House Restaurant at Stanford Valley Guest Farm is homely and boasts beautiful views of the Akkedisberg mountains. The curated menu changes regularly, according to season and produce availability, but consistency with regards to deliciousness is a given.

The Garden Grill at White Water Farm // White Water Farm, R326, Stanford

For a veritable country feast in scenic Stanford, you would do well to pick this lesser-known spot where farm-fresh mains served on bountiful feast platters are the order of the day. While you're there, take a saunter around the lovely veggie garden (from which the restaurant sources fresh produce) and breathe in the crisp country air. The delicious menu changes depending on what is fresh in the garden and is served on platters "country feast" style for sharing and enjoyment.

The Tasting Room at Stanford Hills Wine Estate // Weltevreden Farm, Stanford

Overlooking sloping farmlands and a water lily-covered dam, this charming cottage opened in 2013 as a wine-tasting venue. Given its idyllic setting, it wasn't long before a decision was taken to transform it into restaurant that's since become popular for its daily chalkboard menu. It is wonderfully child-friendly, thanks to vast lawns and a jungle gym, sandpit and trampoline, and the large outdoor seating area is covered, making it a good destination year-round. Inside, two cosy fireplaces - and some great Stanford Hills wines beckon.

The Zesty Lemon // Sir Robert Stanford Estate, R43, Stanford

This bright and breezy eatery is situated in the beautiful garden alongside the waterlily dam at the tranquil Sir Robert Stanford Wine Estate and makes for a wonderful family outing. In addition to serving a range of deliciously fresh breakfasts and light lunches, diners can also enjoy a selection of tasting plates paired with the estates wine. Enjoy your meal outside under the shade of the trees next to the water when it's a beautiful day or cosy up under the terrace roof next to the outdoor fireplace if it's chilly.