

Welcome to @ThePlace2B.
Our South African inspired family restaurant in Lanseria,
@ThePlace2B is something completely different, yet at the same time comforting and familiar, offering real country dining.

With tranquil vistas, we encourage you to enjoy the place for you to truly just be. Good company sets the scene for you to relax and unwind whilst our dedicated, passionate hosts assure you of a memorable dining experience.

Our award-winning restaurant's view stretches as far as the eye can see, with wide open spaces for children to run free in a secure environment. Our newly installed Solar PV Backup system also ensures that your experience is not disrupted by the dreaded LOAD SHEDDING!

Our tranquil, cozy restaurant is ideal for city dwellers looking to get out with your families in a safe environment for breakfast or lunch! Whether you are looking to enjoy a picnic, a hot soup, a light salad or a delicious lamb shank – just one of our many specialties – we have the right setting and experience for the whole family. On-site fly fishing and pamper Spa, 4x4 track, 5-hectres to walk and explore and so much more. You are guaranteed to enjoy a delicious meal either outside or inside where there is a cosy fireplace.

@ThePlace2B is well-known for its paired tasting trays, which are standard menu items, including beers, boutique wines, and craft gin tasting trays

Bon Appétit

OPERATING HOURS
Tuesday – Friday 8am – 10pm
Saturday 8am – 10pm
Sunday 8am – 5pm

Please contact us on 0834467663 or ThePlace2B@lanseriacountryestate.co.za for any hospitality requirements including:

Conferences
Romantic Escapes
Family Gatherings
Special Birthdays
Corporate Events
Kids Parties
Local Catering Requirements
Accommodation



Wine Tasting Trays

Experience our unique tasting experience. Our wooden tasting trays are hand crafted onsite and which make them truly distinctive and different from anything else you may have experienced. The wines are carefully paired to create a taste experience whilst bringing out the undertones of the wines. Enjoy on your own or with friends.

Indulge in our exceptional tasting experience, where every detail has been meticulously curated for your pleasure. Immerse yourself in the exquisite ambiance as you encounter our one-of-a-kind wooden tasting trays, expertly handcrafted on-site, ensuring an unmistakable sense of uniqueness that sets us apart.

Our selection of wines has been thoughtfully paired to create a symphony of flavours, enhancing the subtle nuances and delicate undertones that each wine holds. Whether you choose to embark on this journey alone or in the company of cherished friends, the experience promises to be nothing short of extraordinary.

Full House (8 wines)

Paired with snacks	255
Unpaired	190

4 Wines (2 White & 2 Red)

Paired with snacks	100
Unpaired	70



Cap Classique

Journey's End Brut Reserve

480

Beautiful citrus and pear notes complemented by crushed almonds.

Simonsig Kaapse Vonkel Brut

380

White fruit flavours of peach and pear are beautifully complemented by hints of citrus and raspberries on the palate.

L'Ormarins Brut Classique Rosé

375

The palate is vivid with lively, delicate salmon pink bubbles. Brimming with bright raspberry and strawberry flavours, with a hint of peppery spice. Crisp acidity with rich, creamy lees and toasted biscuit flavours round out the structured palate. Cap Classique with good structure, length and a clean, focused finish.

Pierre Jourdan Belle Nectar

360

Pretty in pink and delicately sweet on entry. Perfumed rose petals, Turkish Delight, ripe strawberries and a touch of herbs fill the billowing semi-sweet palate. Nicely balanced by fresh acidity, ending with a pleasing red berry finish.

Sparkling Wine

J.C. Le Roux Le Domaine

185

Low in alcohol, with mouth-filling sweetness and a clean finish.

Sauvignon Blanc

Journey's End Weather Station

185

Pronounced green apple complemented by salty minerality and hints of kiwi fruit.

Diemersdal

 65

195

A crisp, vibrant entry leads onto a complex palate with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours, along with a mineral character, endure throughout the well balanced palate, followed by a long harmonious fruity finish.



Chardonnay

Leopard's Leap Unwooded

160

Fresh, zesty with upfront citrus flavours on entry. Well-rounded, the palate reveals flavours of ripe melon, pear and lemon zest, accompanied by lovely buttery biscuit nuances that leave a lingering aftertaste.

Warwick The First Lady

 75

230

Green apple and pear flavours jump out of the glass, followed by notes of pineapple and grapefruit. Apple and lime notes follow on the mid-palate with a creamy texture and a fresh citrus finish.

Chenin Blanc

Petit by Ken Forrester

 50

155

A youthful wine with quince and pear drop flavours on entry. The palate has fresh crunchy flavours of green apple, grapefruit and pear. Good mouthfeel, with balanced acidity and an appetisingly tangy, fresh finish.

White Blend

Pierre Jourdan Tranquille

 55

165

The fragrant bouquet with red apples, cherries, red berries and lime flavours, with a note of earthiness on the nose, follow through perfectly on the palate. A refreshing wine, with a fruit-forward character, crisp acidity and a lingering dry finish.



Cabernet Sauvignon

Tokara

290

There are delicious dark fruit flavours on entry. The palate is packed with brambles, berry coulis, dark cherry and subtle cassis, interwoven with light toasty nuances, complemented by underlying notes of raw tobacco and baking spices. A tannin profile reminiscent of silky dark chocolate with poised freshness rounds off the lengthy finish.

Warwick The First Lady

85

250

Deep dark fruit dominates the nose, with blackberry compote, black plums and dark chocolate coming to the fore on the entry. The palate is plush and velvety in texture, with ample acidity to counter the rich black fruit flavours. Dried herbs and dark chocolate add complexity. The m tannins and defined acidity. It ends with a lengthy, earthy dry finish. outhfeel is robust, with smooth, medium

Guardian Peak

75

220

Classic flavours of blackcurrant, blueberry, chocolate and toast are prominent on the entry. Well structured tannins and good acidity balance the raspberry and bold black fruits on the palate. Nuances of cigar box, tobacco and savoury notes add complexity to this medium bodied wine, ending with a sweet, fruity finish.

Shiraz

Saronsberg Provenance

85

255

The characterful entry shows rich dark fruits, vanilla and spice that follow through onto the juicy palate. Ripe red berries, black fruit and plum flavours combine with florals and fynbos, with delicate peppery, spicy touches. Good, full bodied mouthfeel with integrated tannins adding texture and weight, ending with a silken and fruit forward finish.

Merlot

Guardian Peak

75

220

The entry is filled with bold black and red fruits. Velvety tannins mingle with juicy, ripe fruit flavours: cassis, plum, purple figs and bramble. Attractive vanilla, liquorice and spice follow throughout the palate.



Pinotage

L'Avenir

300

The palate is smooth and offers seductive notes of crushed pomegranate, juicy plums, and black cherries. Refined and sophisticated, with delicate balance, showcasing the finesse and restrained power of modern

Petit by Ken Forrester

155

The entry is brimming with plush dark fruits. Juicy and accessible, the palate has inviting tannins and delicious fruit concentration with spicy mulberries, plum pudding and cherry flavours, supported by oaky nuances. Medium bodied with a raspberry and smoky bacon finish.

Pinot Noir

Paul Clüver Village

 95

280

Delicious, elegant and silky on entry. Poached ripe plums, cherry and redcurrants mingle with roasted spices and cured meat flavours on the medium bodied palate. Tannins are approachable and soft edged, with subtle oak nuances on the lengthy finish.

Haute Cabrière Unwooded

230

Enjoy an abundance of cherry and berry fruits on the succulent entry. Juicy red berries, raspberries, strawberries and spice meld together. Good acids and soft tannins, ends with a deliciously dry finish. This wine is best served slightly chilled.



Red Blends

Meerlust Red

475

The wine is intensely flavoured with crushed black fruit, cassis, vanilla and dark chocolate. Medium bodied with integrated tannins, fresh acidity and a focused, linear flavour profile with notes of exotic spice. The wine has a persistent and long lasting aftertaste.

Rupert & Rothschild Classique

440

The layered palate has alluring plush black fruit flavours, earthy notes and pencil shavings. Smooth, silky textured tannins sustain the spice, tea leaf and dark chocolate nuances. This integrated red has a lengthy fruit-filled finish.

Great Heart Swartland Red Blend

260

The perfumed nose has notes of plums, cherries, cloves and black pepper. The palate is full, but firm and fresh with lovely fruit, spice and length.

La Motte Millennium

 80

240

Juicy concentrated blueberries and raspberries fill the palate, harmoniously blended with beetroot earthiness and leafy undergrowth. Balanced by fresh acidity, firm tannins and rich toffee sweetness, concluding with a lengthy, cinnamon spice finish.

Journey's End Pastor's Blend Cabernet Sauvignon Merlot

240

A well-judged partnership of the classic Bordeaux varieties, resulting in an elegant, harmonious wine for earlier drinking rather than long cellaring. Juicy plums and brambleberries, a savoury spice dusting from the oak and some dried herbs.

De-Alcoholic & Non-Alcoholic Wine

Leopard's Leap Natura De-Alcoholised White

165

A light and cheerful entry, leads onto a refreshing, integrated palate with tropical fruits and delicate floral flavours. A De-Alcoholised wine, ending with a crisp apple and zesty lemon finish.

Leopard's Leap Natura De-Alcoholised Red

165

Raspberries, strawberries and sweet spice intrigue on entry and follow through onto the accessible palate. A light bodied De-Alcoholised red, with a smooth mouthfeel. Finishes with lingering tart berry aftertaste.

J.C. Le Roux la Fleurette Non-Alcoholic Sparkling Red Wine

190

Strawberries and plum flavours come alive with a well-balanced freshness and sweetness on the palate.

J.C. Le Roux la Domaine Non-Alcoholic Sparkling White Wine

190

A crisp freshness comes alive on the palate with a gentle sweetness and an upfront fruitiness.

Cocktails

Mojito	70
Light rum, lime, soda water, sweet and sour mix, mint and lemon	
Margarita	70
Tequila, triple sec, lime, coated salt and lemon (shaken or frozen)	
Pina Colada	70
Light rum, coconut liqueur, vanilla ice cream and pineapple juice	
Blue Lagoon	70
Vodka, gin, blue curaçao, sprite, orange and cherry	
Strawberry Daiquiri	70
Strawberry liqueur, light rum, triple sec, lime juice and strawberry juice	
Apple Sour Daiquiri	70
Apple sours, light rum, triple sec, lime juice and cherry	
Sex On the Bar	70
Peach schnapps, vodka, light rum, orange juice, grenadine, orange slice and cherry	
Long Island Iced Tea	85
Cane, vodka, light rum, gin, triple sec, lime and Coca Cola	

Bottled Beer

Amstel, Carling Black Label, Castle Lite, Castle, Hansa, Millers	35
Heineken	38
Windhoek Draught 440ml	45
Corona	45
Castle Free (Non-Alcoholic)	28



Agave's Craft Beers On Tap

Full Pint	Half Pint
Wild Berry Ale	49 36
Jozi Blonde	49 36
American Pale Ale	54 39
Tomahawk IPA	56 40
Black Mamba Stout	49 36

Commercial Beers On Tap

Castle Lite	45 33
Carling Black Label	45 33
Windhoek Draught	48 35

8 Beer Tasting Trays

Paired with snacks	130
Unpaired	90



Craft Gins

All Craft Gins

42

Gin Tasting Trays

108

Select 4 craft gins to taste, served on our unique tasting trays with either Indian or sugar free tonic

Capital Gins

Alchemist

Cinnamon, cloves and roasted citrus.

Pink Lady

Floral hibiscus, vanilla, thyme and grapefruit.

Indigo

Infused with lavender, rosemary and orange.

Flowstone Gins

Bushwillow

Unusual and seductive woody and earthy notes.

Marula

Marula.

Wild Cucumber

Cucumber combined with an edge of kiwi

Snuffbox

Cacao, burnt caramel and dessert wine

“Hand crafted premium gins rooted in Africa.”

Add Indian Tonic or mixer of your choice

22



Whisky

Glenfiddich 12 YO Special Reserve	55
Jack Daniel's	42
Jameson	42
Johnnie Walker Black Label	42
Bell's	32
J&B	32
Southern Comfort	29

Cognac

Hennessy VS	60
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Brandy

Klipdrift Premium	28
Klipdrift	25
Richelieu	25

Rum

Bacardi	28
Captain Morgan	28
Red Heart	28
Captain Morgan Spiced Gold	28



Vodka

Smirnoff 26

Gin

Bombay Sapphire 39

Gordon's London Dry 26

Spirits

Cane 22

Liqueurs

Amarula Cream 25

Kahlua 25

Peppermint Liqueur 25

Shooters

Jägermeister 30

Jose Cuervo Gold Tequila 30

Jose Cuervo Silver Tequila 30

Apple Sours 25

Flying Springbok 25



Ciders & Coolers

Savanna Dry	40
Savanna Light	40
Savanna Lemon Non-Alcoholic	40
Brutal Fruit Ruby Gold	40
Hunter's Dry	38
Hunter's Gold	38
Flying Fish Lemon	38

Specialty Drinks

Amarula Coffee	45
Irish Coffee	45
Kahlua Coffee	45
Dom Pedro	45

Milkshakes

Vanilla, Chocolate, Lime, Strawberry, Banana, Bubblegum, Coffee	
Adult	39
Kids	32



Coffee & Hot Chocolate

Cappuccino with Cream	35
Latte	33
Filter Coffee with Cream	30
Decaf Cappuccino	30
Dark Hot Chocolate	30
Double Espresso	28
Decaf Filter Coffee	27
Cappuccino	27
Flat White	27
Americano	24
Filter Coffee with milk	22
Espresso Single	17

Tea

Earl Grey Tea	20
Rooibos Tea	18
Five Roses Tea	18



Cold Drinks

Red Bull	38
Appletiser	32
Red Grapetiser	32
Lemon Iced Tea	30
Peach Iced Tea	30
Fruitree (Orange or Tropical)	30
Coke	25
Coke Light	25
Coke Zero	25
Fanta	25
Sprite	25
Sprite Zero	25
Creme Soda	25
Sparletta	25
Energade (Naartjie or Blueberry)	25
Still Water	16
Sparkling Water	16

Mixers

Tomato Cocktail	30
Soda Water	22
Tonic Water	22
Sugar Free Tonic	22
Ginger Ale	22
Pink Tonic	22
Bitter Lemon	22
Lemonade	22
Roses Passionfruit, Lime or Cola Tonic	9



Breakfasts

The Farmhouse 79

2 Farm eggs cooked to order, 2 rashers of bacon, 1 pork or 1 beef sausage, mushrooms, baked beans, grilled tomato & fried onions served with 2 slices of toasted homemade toast & butter with preserves.

The Benedict

Traditional Eggs Benedict with sliced ham 83

Smoked Trout Eggs Benedict 99

The Plain Omelette 45

3 Farm eggs, plain omelette served with 2 slices of toasted homemade toast & butter with preserves.

Add fillings to your omelette

Beef Bolognese 30

Bacon 22

Cheddar Cheese 20

Mushrooms 17

Tomato 7

Onion 6

On the Go 55

2 Eggs, baked beans, 2 rashers of bacon and grilled tomato served with 2 slices of toasted homemade toast & butter with preserves.

French Toast with Bacon and Syrup 45

2 pieces of bread dipped in egg wash, golden fried topped with bacon and syrup.

Top Up Your Plate with Extras

2 Rashers of Bacon 22

1 Pork Sausage 18

1 Beef Sausage 18

Mushrooms 17

Beef Bolognese 30

Cheddar Cheese 20

2 Slices of toasted homemade bread with butter and jam on the side 18

Grilled Tomato



Vegetarian Breakfasts

- Spicy Shakshuka** 65
2 Poached eggs cooked in a spicy shakshuka sauce with flat bread
- Vegetarian Breakfast** 70
2 Hash browns, 1 vegetable sausage, baked beans, tomato, mushrooms and toast with butter and preserves.
Eggs optional free extra
- Eggs Florentine (Spinach)** 79
- Vegetarian Omelette** 70
3 Eggs, spinach, feta cheese & toast with butter & preserves.
- Health Breakfast** 69
Layers of fresh, plain farm yoghurt, mixed berries, muesli and honey.

Starters

- Baked Brie Pot** 87
Delicious baked brie served with homemade cranberry sauce, homemade melba toast, and a fresh herb salad.
Wine pairing suggestion: Rupert & Rothschild Classique
- Pot Bread Bunny Chow** 65
Mini pot bread filled with creamy peri-peri chicken livers. Hot, or Not!
Wine pairing suggestion: Pierre Jourdan Tranquille
- Smoked Trout** 110
Thinly sliced smoked trout with horseradish cream, nestled on a bed of greens with cracked black pepper and capers. Served with fresh homemade bread.
Wine pairing suggestion: Haute Cabrière Chardonnay Pinot Noir
- Squid Heads** 72
Lightly crumbed and flash fried served with a Peri-Peri Mayonnaise
Wine pairing suggestion: Petit Chenin Blanc by Ken Forrester
- Prawns** 105
Infused in white wine, with a tomato and leek sauce, served with focaccia and a green salad
Wine pairing suggestion: Warwick The First Lady Chardonnay



Salads

Lemon & Honey Chicken

Full portion	84
Half portion	69
Greek Salad	
Full portion	70
Half portion	53

Light Meals

Ostrich Ploughman's Platter 205

Ostrich carpaccio, pickles, cheeses, fruits, side salad & fresh bread.

Gourmet Burgers

Our homemade 200g patties on a freshly baked brioche bun, layered with seasonal greens, pickles, and cheddar cheese. Served with your choice of sides.

Beef or Chicken	125
Add a sauce	20
Cheese, mushroom or pepper sauce.	
Extras	
Bacon	22
Cheese	20
Egg	10

See our vegetarian section for our vegetarian burger options.



Grills

The Karoo Plate 245
Melt in your mouth 350g middle cut lamb ribs, marinated in rosemary and lemon & garlic, with 100g seasonal venison/farm miniwors, served with potato wedges or chips.

Wine pairing suggestion: La Motte Millennium

Lamb Shank 285
Succulent oven-roasted 450 - 500g lamb shank in a rich red wine sauce, served with creamed potato mash and seasonal farm-to-table vegetables

Wine pairing suggestion: Saronsberg Provenance Shiraz

Rump Steak
300g 185
200g 145
Grilled prime farm-reared rump steak served with hand-cut potato wedges and seasonal farm-to-table vegetables.

Wine pairing suggestion: Great Heart Swartland Red Blend

Add a sauce to your steak 20
Blue cheese, creamy pepper, creamy mushroom, brandy and green peppercorn, classic cheese

Grilled Brisket 185
400g with creamed spinach and creamed potato mash or pap with rich gravy or Chakalaka sauce

Wine pairing suggestion: L'Avenir Pinotage

Sweet and Spicy Pork Ribs 175
Served with chips or homemade potato wedges

Wine pairing suggestion: Paul Clüver Village Pinot Noir

Sides
Potato wedges, chips, salad, seasonal vegetables, cream spinach, pap, butternut & mash.

Chicken

Classic Chicken Tikka Masala Curry 143
Tender chicken breasts gently sautéed in aromatics, in a rich spicy yoghurt-based sauce. Served with fragrant Basmati rice and sambals. (Mild, Medium or Hot).

Wine pairing suggestion: Haute Cabrière Chardonnay Pinot Noir

Quarter Chicken 130
2 x 250g quarter legs, served with butternut and cream spinach. Choice of Lemon & Herb, barbecue or peri-peri.

Wine pairing suggestion: Petit Chenin Blanc by Ken Forrester

Chicken Saltimbocca 139
225g breast wrapped with parma ham and sage in white wine sauce. Served with chickpeas infused with garlic, coriander and seasonal vegetables

Buffalo Chicken Wings 135
5 Wings served hot fire extinguisher needed or Barbecue with Chips.

Wine pairing suggestion: Simonsig Kaapse Vonkel Brut

Sides
Potato wedges, chips, salad, seasonal vegetables, cream spinach, pap, butternut & mash.

Seafood

Seafood Platter 270

Prawns, calamari, hake bites, squid heads served with chips or rice or salad with lemon butter sauce.

Wine pairing suggestion: Warwick The First Lady Chardonnay

Pan Fried Kingclip 228

Delicately cooked to perfection and served with a fresh lemon and herb butter sauce or orzo salad with citrus and pepper sauce.

Wine pairing suggestion: Diemersdal Sauvignon Blanc

Pan Fried Farm Trout 225

Our specialty served with an almond butter sauce and your choice of sides

Wine pairing suggestion: Journey's End Weather Station

Hake Fillet 165

Deep fried or pan-fried hake served with chips & coleslaw with lemon butter sauce or tartare sauce.

Wine pairing suggestion: L'Ormarins Brut Classique

Classic Prawn Tikka Masala Curry 235

Tender prawns gently sautéed in aromatics, in a rich, spicy, yoghurt-based sauce. Served with fragrant Basmati rice and a selection of sambals. (Mild, Medium or Hot).

Wine pairing suggestion: Pierre Jourdan Belle Nectar

Sides

Potato wedges, chips, salad, seasonal vegetables, cream spinach, pap, butternut & mash.

Vegetarian

Vegetable Curry 115

Richly spiced seasonal vegetables served with rice and condiments.

Wine pairing suggestion: Haute Cabrière Pinot Noir Unwooded

Thai Curry Veggie Wrap 95

Thai spiced seasonal vegetables in a tortilla wrap, served with salad.

Vegetarian Burger 99

Our homemade chickpea pattie on a freshly baked bun, layered with seasonal greens and pickles, and cheddar cheese. Served with a portion of hand-cut potato wedges or chips.

Sides

Potato wedges, chips, salad, seasonal vegetables, cream spinach, pap, butternut & mash.



Pastas

Served with Penne, Spaghetti or Fettucine.

Seafood

150

Prawns, calamari, squid heads with a creamy tomato sauce.

Wine pairing suggestion: Warwick The First Lady Chardonnay

Chicken, Mushroom & Bacon

140

Tender chunks of chicken, mushrooms, crispy bacon tossed with pasta in an incredible creamy napolitana sauce.

Wine pairing suggestion: Petit Chenin Blanc by Ken Forrester

Arabiatta

110

Neapolitan sauce with a hint of chilli.

Wine pairing suggestion: Paul Clüver Village Pinot Noir

Basil Pesto

110

Flavourful bright and punget sauce consisting of basil, virgin oil, parmesan and enriched pine nuts traditionally grounded.

Wine pairing suggestion: Guardian Peak Merlot

Desserts

Ultimate Crème Brulée

75

Rich & creamy vanilla custard with a crunchy caramelised topping.

Classic Cheesecake

65

Creamy, silky and smooth custard with biscuit crust.

Decadent Chocolate Mousse

50

Berry Tiramisu

50

Banoffee Meringue Mess

49

Apple and Custard Crumble with Ice Cream

65

Ice Cream & Chocolate Sauce

48



For the Kids

Homemade Cheeseburger	55
100g chicken or beef, served with hand-cut potato wedges.	
Spaghetti Bolognese	58
Chicken Strips	49
Served with hand cut potato wedges in a basket.	
Fish Nuggets	40
Served with cut potato wedges served in a basket.	
Corn Dogs	55
Crispy, slightly sweet hot dogs skewered on sticks dipped in corn batter.	
Cheesy Quesadillas	55
Mexican style (not too spicy) toasted tortilla with melted cheese and corn served with salsa.	

Kids Desserts

Milkshake	32
Vanilla, Chocolate, Lime, Strawberry, Banana, Bubblegum	
Cookie Monster	37
Ice Cream	39
Vanilla or chocolate	
Chocolate Mud Pudding	40
Boxed fruit juices available	15

