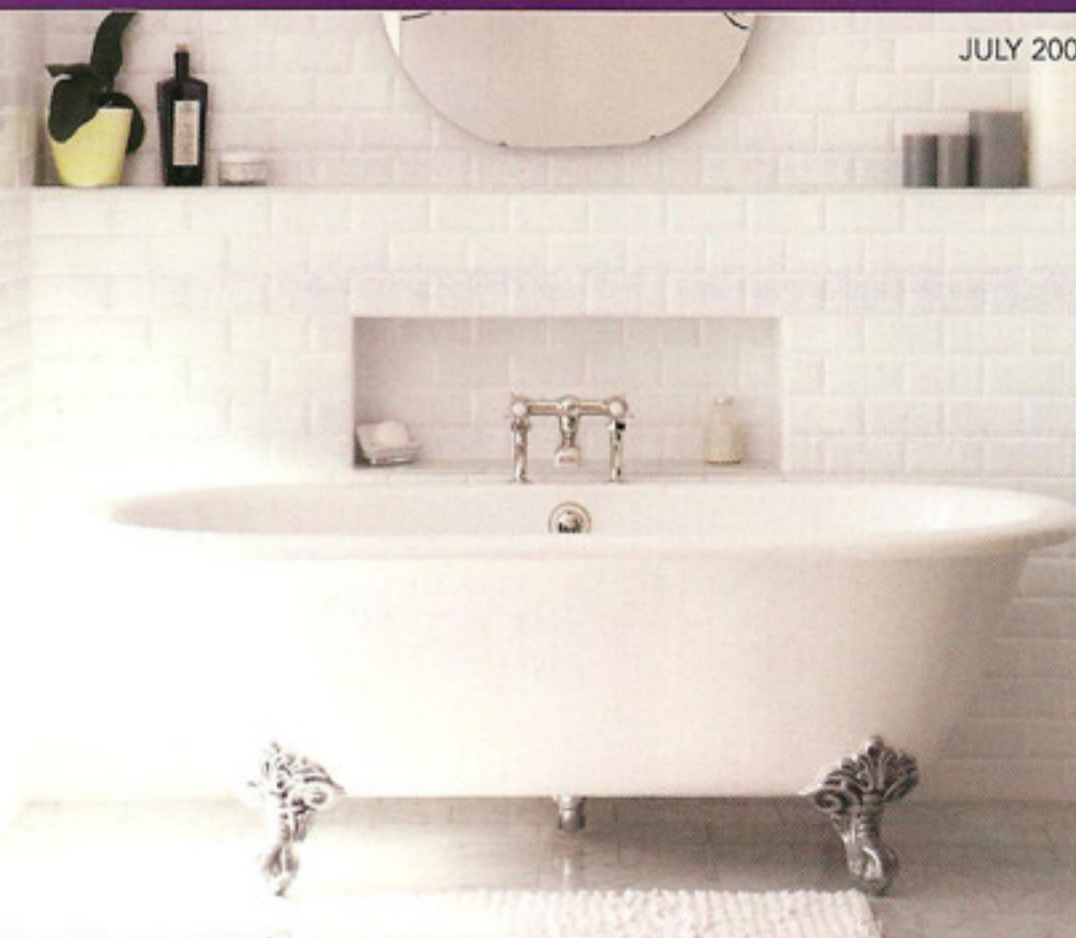


HOUSE AND LEISURE

THE
PLEASURE
OF LIVING
HERE NOW

SOUTH AFRICA'S AWARD-WINNING HOMES AND LIFESTYLE MAGAZINE

JULY 2008 R27,95 (INCL VAT) Namibia NS27,95 Kenya Ksh400 Other countries R24,52



THE RENOVATIONS ISSUE

63 PAGES of dream transformations with kitchen and bathroom updates





▣ LITTLE MISS SUNSHINE

MISS K, Winston Place, 65 Main Road, Green Point, 021-439-9559

WHAT? Miss K is the realisation of a dream for chef Kirsten Zschokke (left) – and the result of 10 years of hard work.

WHY WE LOVE IT The bright, unfussy interiors are a perfect backdrop for Kirsten's fresh and simply put together food.

ORDER A sumptuous breakfast of toasted cornbread with slow-cooked tomatoes, rocket and bacon; or ricotta hotcakes with honey and banana. For lunch there is a buffet of delicacies such as salads with cleverly presented dressings, fillet and chicken pie. It would be sinful not to take home some of the baked goodies on display – such as the marshmallow cupcakes.

good taste

New on the scene, these hip eateries have a way with food

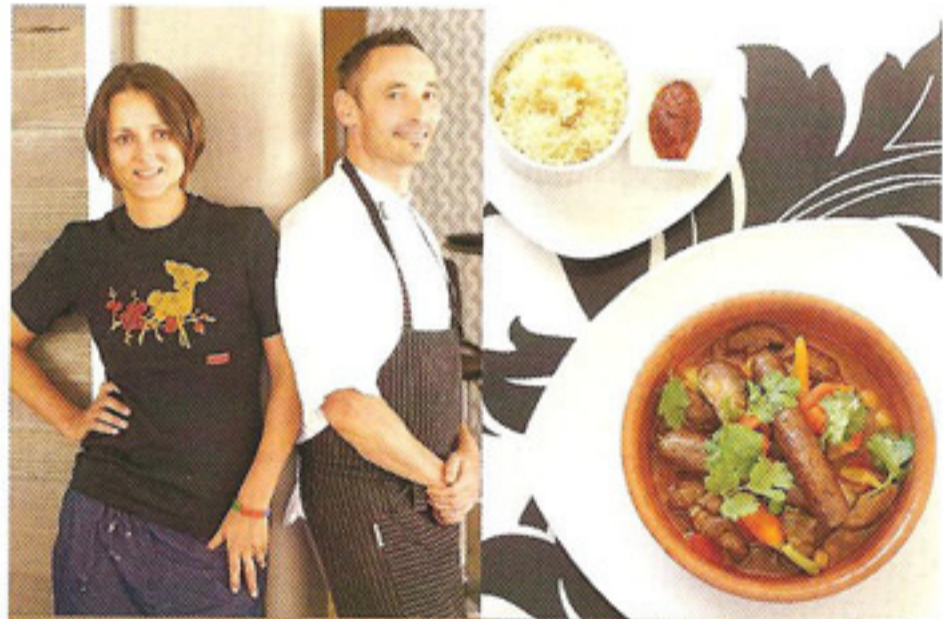
▣ BACK TO THE FUTURE

VINTAGE FRESH, Blubird Shopping Centre, Athol Oaklands Drive, Birnam, 011-786-4586

WHAT? This vibey spot's fresh take on classic food and decor makes it a new restaurant with soul.

WHY WE LOVE IT Modern tables and chairs in the bar area (below right) and slick light fittings hanging from a pressed ceiling create an eclectic combination of old and new that sets the scene for contemporary twists to traditional meals.

ORDER The coconut and Cajun-spice-crust salmon dressed in harissa yoghurt, accompanied by a lemon-and-coriander flavoured couscous (below left). Finish off with a slice of decadent Bar One chocolate cake.



▣ CRAZY CUISINE

BIZERCA BISTRO, Jetty Street, Cape Town, 021-418-0001

WHAT? A funky, inner-city restaurant, the handiwork of Cyrillia van der Merwe and her brilliant chef husband, Laurent Deslandes (above left).

WHY WE LOVE IT The industrial-style screed floors and exposed pipes teamed with graphic black-and-white decor, create a quirky-meets-cool setting. The diverse menu and extensive drinks list ensure something for everyone.

ORDER The butternut gnocchi with tomato coulis is unusually light and delicate – perfect for lunch. For something more substantial try the North African lamb tagine with couscous (pictured above right), accompanied by one of the carefully selected wines. ☞

ENJOY HEART-WARMING SOUPS, PÂTÉ AND FRESHLY BAKED BREADS, ALONG WITH THE NEDERBURG WINE MASTER'S RANGE

OF WINES AT SOUP SATURDAYS (12 JULY–13 SEPTEMBER), NEDERBURG WINE ESTATE. CALL 021-862-3104 FOR MORE INFO.