

8 (or was it 9?) course meal Wolfgats Paternoster



WOW! There is a 3 month waiting period, the Michelin star restaurant is a “destination” and a “determination” to get to and required me driving like a local to get there! We drove west in our hire car out toward Namibia (but not as far!) to get to this sweet gorgeous eclectic town on the west coast of Cape Town. This was a small self sustaining fishing village that has metamorphed into a vacation and leisure town.

Our first stop was for a light breakfast in a cute road side cafe. With load shedding many of these independently owned places cannot survive. They need generators, inverters and joe joes (water containers) to survive and all this cost

money.

Some survive and some do not. This little road stop cafe has a sweet petting zoo And a car wash? Different! The car wash wasn't working, thank god!



Onward and forward going West to the acclaimed Michelin star Wolfgat Restaurant in Paternoster. There is a three month waiting list and the chef is known for his use of local flora, fauna and fish. He lives in this old fishing village, Paternoster, which has now developed into a local vacation and retirement town. However, there is still this feeling of old and sustainable with an incredible landscape and the Atlantic Ocean.



Its wind swept beaches and a bright white collection of small houses both old and new.



Lunch at Wolfgats started at 12:30pm for no more than 18 people. The only communication one has with the restaurant is a reservation, an option of vegetarian and pay-your-money!

Being vegan, I was holding my breath. Thank god not for too long. I was pleasantly surprised to be able to taste and eat almost every morsel of those teeny tiny portions of burnt brush sage, beach succulents, locally grown butternut, sweet potato, sour apple, sweet corn and seaweed. Lunch went on for three hours. Portions were exactly right for not leaving you feeling stuffed and ready for a siesta.



The experience was a 100 % worth the effort. The location, presentation and companionship was perfect. And while in the moment I thought buying the great Chefs cook book, I realized I would NEVER in my life attempt to even begin to recreate even the simplest of his recipes!

Well done Wolfgat!

