



GASTRONOMY

 Garden Route, South Africa

GEORGE
WILDERNESS
UNIONDALE

GEORGE
naturally





Gastronomy

George offers a vibrant and diverse culinary scene that reflects the rich cultural tapestry of the area. From cozy coffee shops to high-end dining establishments, there's something for every palate.

Local chefs take pride in showcasing the region's finest ingredients - fresh seafood from the Indian Ocean, locally-sourced meats, and farm-to-table produce - creating dishes that celebrate South African farm fresh flavours with a modern twist.

Enjoy a tasting journey through George:

- Savour Outeniqua flavours at **Herold Wines**.
- Buy peach boerewors and biltong at **Van Rensburg Butchers**.
- Taste Honeybush tea at **Herold Meander**, made from a local, endemic bush.
- Shuck oysters and enjoy them six ways at **Oysters R Us**.
- Coffee and chocolate lovers, try a pairing at **Caloroso Café**.
- Join a public cooking class at the renowned **Francois Ferreira Academy**.
- Indulge in a pairing at **Boplaas Vineyards** at Redberry Farm.
- Try the famous cheesecake at **Hoekwil Country Café**.
- Discover treats at local artisan bakery, **Prince of Tarts**.
- Experience unique South African flavours from different cultures with **Dine with a Local**.
- Appreciate a five-course meal at fine-dining award-winning **Serendipity**, featuring regional produce.
- Sample casual, local food at the **Outeniqua Family Market stalls**.
- Taste local beer at **Outeniqua Brew Co**.
- Craft your own gin at **10 Oxes**.

