

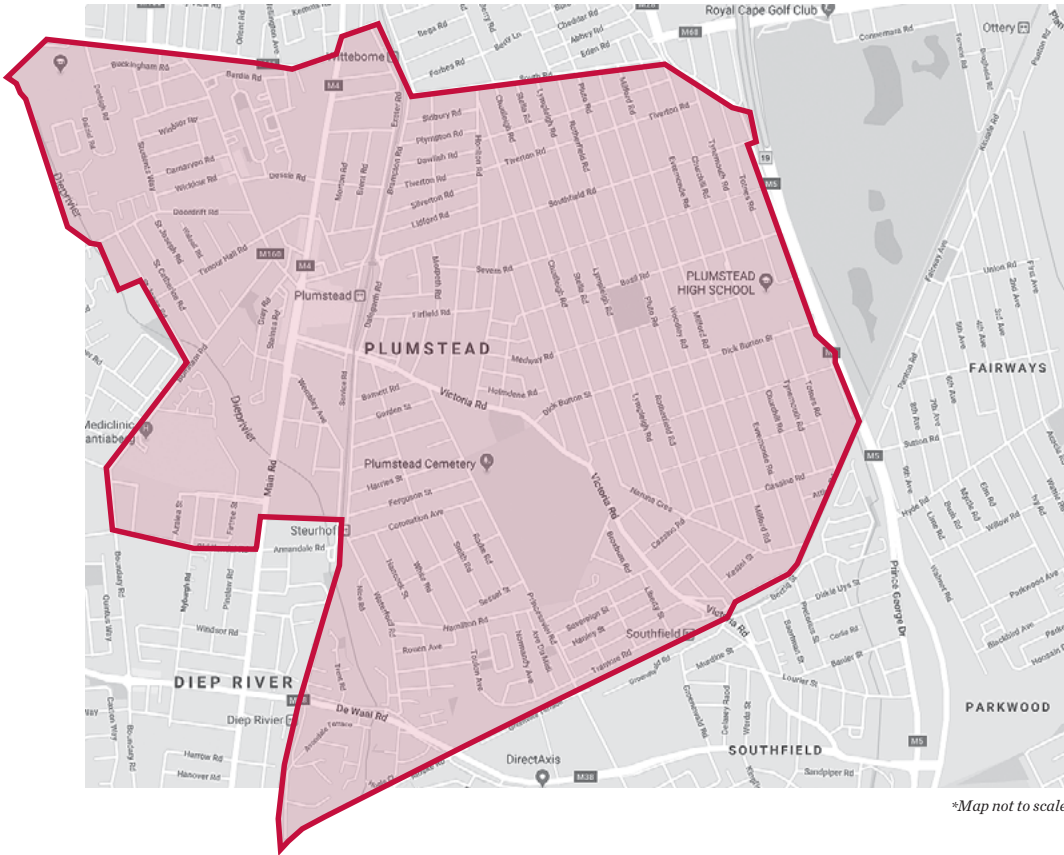
Suburb focus



# Plumstead

Chef Peter Tempelhoff tells us about his neighbourhood

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IMAGES: SUPPLIED, NAZREEN ESSACK & GOOGLE MAPS



\*Map not to scale

Executive chef Peter Tempelhoff moved to Plumstead in 2008 – the same year he joined The Liz McGrath Collection, where he heads up four restaurants in three Relais and Châteaux member hotels. Closest to his home is the Greenhouse at Cellars-Hohenort in Constantia, which was the Eat Out Restaurant of the Year in 2011 and has remained in the top 10 under his guidance.

“Plumstead is an up-and-coming gem in the Southern Suburbs. ‘Gem’ might

be romanticising it a bit, there’s room for improvement, but for us it’s ideal,” says Peter. “There’s a strong sense of community – we know our neighbours and we’re grateful to have them. That means an awful lot to us as a family with the awkward hours I work.”

Peter also appreciates the central location. “You can zip into town in 20 minutes on the M5, nip to Muizenberg Beach for a quick surf or fishing.” The Constantia Valley, with its variety of vineyards, beckons on

a lazy Sunday afternoon for lunch at one of the many award-winning wine estates, he says. “Living here really makes it seem as if everything is just up the road.”

## Home sweet home

Affordability was what brought Peter to Plumstead. “You can still find really good deals in Plumstead. We bought our first house 10 years ago and managed a tidy profit four years later by just refitting the bathroom, making cosmetic changes to the kitchen and living room, as well as some minor garden improvements. Our current house has two storeys, with loads of character, wooden floors and high ceilings, and it’s situated in a lovely, older part of the suburb.”

These older pockets are sought after for their charm and character, with an eclectic mix of Victorian houses, Cape Dutch beauties, Art Deco homes and modern designs, he says. “On a Sunday, we sometimes go for a long stroll through the streets just looking at gardens, houses and, if we’re lucky, a show house – some people have great ideas. We normally end up at the Cricket Oval where the dog can run around while we play a bit of French cricket.” There are plenty of community events throughout the

## For sale

Median asking price:

**R2,5m**

For a typical property (three-bedroom house)

**R1,6m**

In a complex

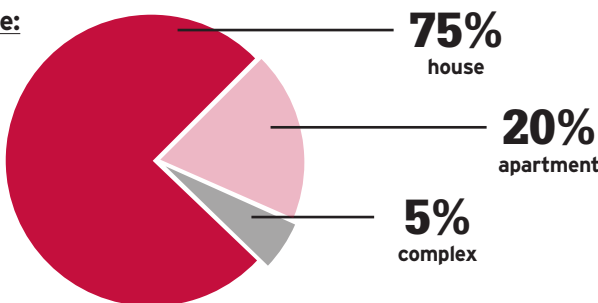
**R1,3m**

For an apartment

**R2,6m**

For a house

Property Type:



STATISTICS PROVIDED BY private property  
www.privateproperty.co.za

## Monthly bond repayments

For a typical property in this area

You'll pay

**R24,541**

per month



Based on

**R2,5m**

median asking price



over a period of 20 years  
at 10,25% prime

year. “Our children are thrilled to take part in annual events like the community Halloween night, where some residents decorate their houses, hand out treats and have a Halloween dress-up party in the park.”

the kids play inside the track on the jungle gyms among the trees.”

There may be award-winning restaurants in the neighbouring suburbs, but Peter says he enjoys visiting some local favourites for casual family dining. “My favourite takeaway pizza is from Eat Out of the Box and has an awesome thin crust. Plumstead Fisheries does great fish and chips. High Tea is great for breakfast and Pirates Steakhouse has been listed as one of the best in the country.”

## Neighbourhood gems

Getting out on foot or cycling is easy in Plumstead, says Peter. “We’re close to the greenbelt, which goes all the way through Constantia up to the base of Table Mountain at Cecilia Forest. It’s beautiful for off-road biking – that’s my best for relaxation.” The wide leafy streets of Plumstead are great for kids learning to cycle, as are the neighbourhood municipal parks, such as Lympheigh Road Park. “It’s got a cycling/walking track around it and you can do five or six laps while

## Perfect Sunday

“My idea of a great Sunday is taking a walk through the greenbelt up to Klein Constantia, with the kids and dog in tow. I’d maybe squeeze in some wine tasting, a bite to eat further on at Peddlars or finish with a simple family braai at home.”

### ABOUT PETER TEMPELHOFF:

Executive chef at The Liz McGrath Collection since 2008, Peter Tempelhoff earned the Greenhouse at Cellars-Hohenort a regular place in the Eat Out Top 10 list and has won numerous awards throughout his career. At the heart of his food philosophy lies the continuous exploration and reimagination of South African food.

### EAT:

- Plumstead Fisheries: for great fish and chips
- Eat Out of the Box: for takeaway pizza
- High Tea: for great breakfasts
- Pirates Steakhouse: for mouth-watering steaks
- The Black Forest German Butchery and Deli: for braai meat
- Chops Biltong: for delicious biltong

### DO:

- Explore the greenbelt’s off-road cycle track and make your way through to Constantia.
- Visit the local park’s running track and kids’ playground.
- Enjoy surfing and fishing at Muizenberg Beach.
- Taste wine in the Constantia Valley.
- Enjoy a braai at home.



“What we like about Plumstead is the value we get for the price of big older houses with large gardens. And it’s centrally located close to the M5 and the M3, all the good schools and the beach, not to mention the Constantia Valley, its restaurants and wine estates.”

PETER TEMPELHOFF