



## Wine

Pink Valley Rosé 2022	glass 	R 65	Le Chant Blanc 2022	glass 	R 75
	bottle	R 195		bottle	R 265
	case	R 900		case	R 1230
	magnum	R 340		Vallon des Glauges	bottle 
Le Chant Rouge 2019	glass 	R 75	Oddo Rosé	case	R 1770
	bottle	R 265			
	case	R 1230	trio tasting	  	R 160
	magnum	R 695	+ fourth flight		R 40
Taaibosch Crescendo 2019	bottle 	R 650	vintage tasting	 	R 65
	case	R 2280			

## Drinks

Craft beer	R 50
lager • ipa • weiss	
Mrs. Müller Aperitif	R 35
One Ketel Vodka	R 45
KWV 10 yo Brandy	R 60
Wildebeest Brandy	R 35
Jameson Select Reserve Whiskey	R 60
Boplaas 6 yo Single Grain Whisky	R 40

## Pink Drinks

Crimson Clover Club	R 80
vodka • elderflower • lemon	
Brandy Blush	R 75
brandy • red berry • soda	
Whisky Sour	R 75
whisky • grapefruit • honey	
Rosy French 75	R 105
Mrs. Müller • rose • MCC	
Sun-kissed Sangria	R 385 / R 195
drunken pink fruit • MCC	



## Homemade Mixes

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elderflower • lime • cucumber cordial • indian tonic	R 70
blueberry • rosemary cordial • marula tonic	R 70
mixed berry cordial • hibiscus tonic	R 70
Mrs. Müller botanicals • orange cordial • honeybush tonic	R 70

## Fundi's Pink Drinks

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Pink Valley iced tea	R 40
Pink Valley lemonade	R 40

## L'Ordinaire

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milkshake of the day	R 45		
pura soda	R 35		
juice	R 40		
water • still/sparkling 750 ml	R 35		
0.0% alc beer/cider	R 45		
mixers	R 25		
coke • coke zero • lemonade • soda • ginger ale • tonics • honeybush / Indian / hibiscus / marula			
espresso	single R 20	decaf	+R 15
	double R 30	oat milk	+R 10
americano	R 25		
macchiato	R 30		
flat white	R 35		
cappuccino	R 35		
café latté	R 40		
red cappuccino	R 35		
loose leaf tea selection	R 35		
death by hot chocolate	R 45		
peanut butter hot chocolate	R 45		





## Knead to Dip

sweet potato potbrood • curried butter ●	R 45
mieliebrood • biltong butter	R 65
paprika hummus • tomato • roasted olive • pita ●	R 90
smoked snoek • apricot pâte • melba ●	R 90
panelle • chickpea fritter • baba ganoush ●●	R 55
spinach mozzarella balls • sweet mustard	R 95
duck liver • dried pear • roast chicken terrine ●	R 140
gluten free melba ● +R 10	

## Share It

rose harissa cauliflower • seeded dukkah ●●●	R 160
grilled gem lettuce • apple • walnut • celery ●●●	R 145
sicilian whitebait • garlic • tahini • tomato	R 150
prawn • pickle curry • pea salsa • pani puri	R 165
aubergine • parma ham • fior di latte • involtini	R 175
cured duck • miso crowdy • mushroom • sesame	R 155
truffled chicken • provençal creme • caper ●	R 185
skaapstertjies • monkey gland glaze ●	R 175
sticky pork belly • cucumber • kimchee mayo ●	R 190
beef tartare • smoked bone marrow • pickled mustard seeds	R 210

## Somethin' Sweet

churros • melktert dip	R 65
dark chocolate • cheesecake • red berries	R 85
coffee dom pedro • tiramisu bonbon ●	R 90
orange blossom • baklava • frozen parfait ●●●	R 75

- Vegan
- Gluten free
- Contains nuts
- Vegan version available

Set menus available for groups of 15 or more

Email us at [info@pinkvalleywines.com](mailto:info@pinkvalleywines.com)

or call 021 855 3744

Gratuity of 12.5% will be added to groups larger than 10 pax

