



Wines

		<u>carafe</u>	<u>bottle</u>
Ken Forrester Sparklehorse MCC chenin blanc		R 115	R 465
Pink Valley Rosé 2024 sangiovese grenache		R 80	R 235
Vallon des Glauges Rosé 2023 granache shiraz counoise		R 145	R 500
Le Chant Blanc 2023 100% chenin blanc		R 120	R 330
Vallon des Glauges Blanc 2023 rolle sauvignon blanc clairette		R 150	R 515
Serra Ferdinandea Bianco 2021 grillo sauvignon blanc		R 185	R 615
Le Chant Rouge 2020 merlot cab sauvignon shiraz sangiovese cab franc		R 120	R 330
Vallon des Glauges Rouge 2022 syrah grenache		R 215	R 650
Taaibosch Crescendo 2020 cab franc merlot cab sauvignon		R 215	R 650
Taaibosch Crescendo 2019 cab franc merlot cab sauvignon			R 795
Serra Ferdinandea Rosso 2019 nero d'avola syrah		R 205	R 695

Drinks

Craft beer	R 55
Mrs. Müller Aperitif	R 45
One Ketel Vodka	R 55
KWV 10 yo Brandy	R 60
Wildebeest Brandy	R 40
Jameson Select Reserve Whiskey	R 65
Boplaas 6 yo Single Grain Whisky	R 55
Giallo Aged Grappa	R 55

Pink Drinks

Crimson Clover Club	R 120
vodka • elderflower • lemon	
Brandy Blush	R 95
brandy • red berry • soda	
Whisky Sour	R 100
whisky • grapefruit • honey	
Rosy French 75	R 125
Mrs. Müller • rose • MCC	



Homemade Mixes

elderflower • lime • cordial • indian tonic	R 70
mixed berry cordial • rose tonic	R 70

Fundi's Pink Drinks

Pink Valley iced tea	R 40
Pink Valley lemonade	R 40

L'Ordinaire

milkshake of the day	R 45
juice	R 40
water • still/sparkling 750 ml	R 45
0.0% alc beer/cider	R 45
mixers	R 25
coke • coke zero • lemonade • soda • ginger ale • tonic	

espresso	R 20		
	single	R 30	decaf +R 15
americano	double	R 40	oat milk +R 10
macchiato		R 35	
flat white		R 45	
cappuccino		R 45	
café latté		R 50	
red cappuccino		R 40	
loose leaf tea selection		R 35	
death by hot chocolate		R 50	
peanut butter hot chocolate		R 50	

Potluck Feast

all dishes served family style for
the table to share (minimum 2 people)



4 course @ R 495 pp

includes a glass of Pink Valley Rosé, Le Chant Chenin Blanc
or Le Chant Rouge

Menu

mieliebrood • biltong butter
spinach mozzarella balls • sweet mustard

beef carpaccio • hazelnut • kalamata • pickles
heirloom tomato tart • salsa alla trapense • feta

sticky pork belly • cucumber • kimchee mayo
rose harissa butternut • sumac coconut • mint
gochujang chicken wonton • sweet corn • miso sauce
truffled green beans • garlic crisp • grana padano

churros • milktart dip
rose & lemongrass coconut ice • litchi
couverture cone • chocolate soil

Menu subject to change

Most dietary requirements can be accommodated with prior notice
12.5% service fee added for tables of 8 or more



To Share...

mieliebrood • biltong butter	R70
sticky pork belly • cucumber • kimchee mayo	R190
spinach mozzarella balls • sweet mustard	R105
crisped white bait • roasted mayo	R125
gochujang chicken wonton • sweet corn • miso sauce	R135
heirloom tomato tart • salsa alla trapense • feta	R95
beef carpaccio • hazelnut • kalamata • pickles	R155
rose harissa butternut • sumac coconut • mint	R125

or Not To Share...

served with fondant potatoes & chilli fried green beans

dry aged sirloin • stout & marrow sauce	R275
truffled chicken • provençal mushroom creme	R235

Somethin' Sweet

churros • milktart dip	R65
coffee dom pedro • amarula	R75
lemongrass sorbet • rose coconut ice	R75

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