










DRINKS

Pink Valley Rosé	glass	 R 65	Trio Wine Tasting	   R 150
	bottle	 R 150		
Pink Valley Rosé Bubbles		 R 150	Mrs. Müller Aperitif & Tonic	R 80
Local MCC		 R 325	Craft Beer	R 45
Le Piton Sancerre		 R 450		
Vallon des Glauges Oddo Blanc		 R 350		
Serra Ferdinandea Bianco		 R 440		
Serra Ferdinandea Rosato		 R 375		
Serra Ferdinandea Rosso		 R 550		

HOME-MADE MIXES

elderflower • lime • cucumber cordial • indian tonic	R 55
blueberry • rosemary cordial • marula tonic	R 55
raspberry • rose • mint cordial • hibiscus tonic	R 55
Mrs. Müller botanicals • orange cordial • honeybush tonic	R 55

L'ORDINAIRE

milkshake of the day	R 30	espresso	single	R 20
pura soda	R 30		double	R 25
juice	R 30	americano		R 20
water • still/sparkling 750 ml	R 30	macchiato		R 30
0.0% alc beer/cider	R 30	flat white		R 32

cappuccino	R 28
café latté	R 35
red cappuccino	R 35
loose leaf tea selection	R 28
death by hot chocolate	R 35
peanut butter hot chocolate	R 35

FUNDI'S PINK DRINKS

Pink Valley iced tea	R 35		
Pink Valley lemonade	R 35		
		decaf	+R 7
		almond milk	+R 8
		soy milk	+R 6



KNEAD TO DIP

gruyere fougasse • smoked butter	R 45	wild mushroom soup • onion crème	● R 125
sweet potato potbrood ● • curried butter	R 40	smoked snoek • apricot pâte	●● R 70
green olive lavash • baba ganoush ●● R	35	hummus • tomato • roasted olive ●● R	70
'mieliebrood' • biltong butter	R 45	nigella crusted labneh • gremolata	● R 65

SHARE IT

leaf masala • mussel • prawn	R205	cabbage rolls • bay leaf cream • polenta	● R 120
butter bean cassoulet • tapenade • aioli ●● R	105	skaapstertjies • monkey gland glaze	● R 130
tempura hake • pickled pea • black garlic	R105	chicken zucchini meatballs • tomato ragu	● R 115
miso beef rib • togarashi butternut	● R150	spinach mozzarella balls • sweet mustard	R 85
charred tofu • miso • shiitake ●●● R	95	bitterballen • pear • hanepoot	R 125
sticky pork belly • cucumber • kimchee mayo	● R 110	duck pancake • cashew • green onion	● R 120
seared tuna • artichoke • pine nuts ●● R	125		
rose harissa grilled cauliflower • dukkah ●●● R	95		

SOMETHIN' SWEET

sago • burnt honey • meringue	● R 65
eton mess • blueberry • lemon	● R 55
naartjie • pecan • mebos kataifi rolls ●● R	85
churros • melktert dip	R 60
chocolate • shortbread • strawberry	R 80
walnut 'gascon' • calvados crème fraiche	● R 75

● Vegan

● Gluten Free

● Contains nuts

Set Menus available for groups of 20 or more

Email us at info@pinkvalleywines.com

or call 021 855 3744

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

