



## WINE

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Pink Valley Rosé 2022	glass  R 70	Vallon des Glauges Oddo Rosé  R 295
	bottle R 195	Serra Ferdinandeia Bianco  R 375
	case R 900	Serra Ferdinandeia Rosato  R 285
Pink Valley MCC 2018	glass  R 95	Serra Ferdinandeia Rosso  R 500
	bottle R 340	
Le Chant Rouge 2019	glass  R 80	Trio Tasting    R 160
	bottle R 295	+ fourth flight  R 40
	case R 1350	
Taibosch Crescendo 2019	bottle  R 650	
	case R 2280	

## DRINKS

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Craft beer	R 50
pilsner • lager • ipa • weiss • etc	
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 35

## PINK DRINKS

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Crimson Clover Club	R 80
vodka • elderflower • lemon	
Brandy Blush	R 70
brandy • red berry • soda	
Whisky Sour	R 75
whisky • grapefruit • honey	
Rosy French 75	R 95
Mrs. Müller • rose • Pink Valley MCC	



## HOME-MADE 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 35
Pink Valley lemonade	R 40

## L'ORDINAIRE

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milkshake of the day	R 40
pura soda	R 35
juice	R 35
water • still/sparkling 750 ml	R 35
0.0% alc beer/cider	R 40
mixers	R 20
coke • coke zero • lemonade • soda • ginger ale	
tonics • honeybush / Indian / hibiscus / marula	

espresso	single	R 20	decaf	+R 8
	double	R 30	almond milk	+R 10
americano		R 25	oat milk	+R 10
macchiato		R 30		
flat white		R 35		
cappuccino		R 35		
café latté		R 37		
red cappuccino		R 35		
loose leaf tea selection		R 30		
death by hot chocolate		R 40		
peanut butter hot chocolate		R 40		





## KNEAD TO DIP

chicken liver parfait • pickled grapes • R 75 sourdough crostini	sweet potato potbrood • curried butter • R 40
smoked snoek • apricot pâte • melba ● R 90	mieliebrood • biltong butter ● R 60
paprika hummus • tomato • roasted olive • pita ● R 90	cumin focaccia • roast garlic butter ● R 40
roasted bone marrow • pickled onion • mustard • ciabatta R 90	panelle • chickpea fritter • baba ganoush ●● R 50
gluten free melba ●+R 10	

## SHARE IT

spinach mozzarella balls • sweet mustard R 95	butterbean cassoulet • chicken meatballs • aioli ● R 135
lentil dahl • butternut • coriander raita • poppadom ● R 110	pekin duck pancake • grapefruit • green onion ● R 135
rose harissa cauliflower • seeded dukkah ●● R 120	skaapstertjies • monkey gland glaze ● R 175
charred tofu • miso • shiitake ●● R 110	potato tartiflette • smoked pork • camembert ● R 115
carrots • tahini yoghurt • garlic chimichurri ●● R 115	sticky pork belly • cucumber • kimchee mayo ● R 150
white bait • pickled curry sauce • pea salsa ● R 125	venison • 'shish barak' dumplings • caraway yoghurt ● R 140
baked mussels • chorizo • pink peppercorn ● R 185	braised beef • Yorkshire pudding • smoked gravy R 185

## SOMETHIN' SWEET

churros • melktert dip R 65	Vegan ●
sticky toffee • pear • kahlúa cream ● R 75	Gluten free ●
cherry • rum clafoutis • thyme mascarpone R 70	Contains nuts ●
eton mess • banana • brandy caramel ● R 65	Vegan version available ●
white chocolate • cassata • semi freddo ● R 75	

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

