

Wine Not?

		 <u>tasting</u>	 <u>carafe</u>	 <u>bottle</u>	Take me home <u>case</u> <u>magnum</u>
Pink Valley Sparkling grenache syrah sangiovese		R 40	R 110	R 355	R 1110
Pink Valley Rosé 2025 sangiovese shiraz		R 30	R 80	R 235	R 1170 R 525
Pink Valley Reserve 2025 100% sangiovese				R 300	R 1800
Vallon des Glauges Rosé 2023 granache shiraz counoise		R 55	R 155	R 515	R 2700 R 715
Le Chant Blanc 2024 100% chenin blanc		R 40	R 120	R 350	R 1530
Vallon des Glauges Blanc 2023 rolle sauvignonblanc clairette		R 60	R 160	R 520	R 2760
Le Chant Rouge 2020 merlot cab sauvignon shiraz sangiovese cab franc		R 45	R 120	R 350	R 1530 R 750
Le Chant Rouge 2019 merlot cab sauvignon shiraz sangiovese cab franc				R 495	
Vallon des Glauges Rouge 2022 syrah grenache		R 75	R 215	R 650	R 2850
Serra Ferdinandeia Rosso 2019 nerod'avola syrah		R 120	R 250	R 915	R 3990
Taaibosch Crescendo 2021 cabfranc merlot cabsauvignon		R 110	R 235	R 860	R 3090
Taaibosch Crescendo 2020 cab franc merlot cab sauvignon				R 1050	
Taaibosch Crescendo 2019 cabfranc merlot cabsauvignon				R 1350	
Taaibosch Crescendo 2018 cabfranc merlot cabsauvignon				R 1750	

“Sip and Dip” Tasting @ R150 p/person

Cheese Fondue & 3 crouton dipper pairing, followed by
a complimentary bottle of wine **to share between two.**

Pink Valley Rosé 2025		Sumac & thyme
Le Chant Blanc 2024		Lemon & dill
Le Chant Rouge 2020		Porcini & black pepper

*Non Alcoholic Tasting available

12.5% service fee added for tables of 8 or more



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Pink Valley Guests | PVRose2019
www.pinkvalleywines.com

Tchin–Tchin!

Saggy Stone Lager (on tap)	R 50 R60
Saggy Stone Lite Lager (on tap)	R 50 R60
Mrs. Müller Aperitif	R 45 R265
Limoncello	R 45
Ketel One Vodka	R 55
Joseph Barry VSOP 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 60
Joseph Barry Muscat	R 65

Pink Drinks

Espresso Martini	R 130
vodka•coffee•roasted toffee	
Brandy Blush	R 95
brandy•redberry • soda	
Whisky Sour	R 100
whisky•grapefruit • honey	
Rosy French 75	R 125
Mrs. Müller • rose • MCC	
Lemon Drop	R 135
limoncello•vodka • lemon juice	

The Soft Cellar

Homemade Mixes

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

Fundi's Pink Drinks

Pink Valley iced tea	R
Pink Valley lemonade	50

Daily Brews

espresso	single R 25	double R 35
americano		R 40
macchiato		R 40
flat white		R 45
cappuccino		R 45
café latté		R 50
red cappuccino		R 40
premium tea selection		R 40
	decaf	+R 15
	oat milk	+R 10

L'Ordinaire

milkshake of the day	R 45
juice	R 40
water • still/sparkling 750 ml	R
0.0% alc beer/cider	50
mixers	R 55
coke • coke zero • lemonade • soda •	R 30
ginger ale • tonic	

MOLTEN – Chocolate Parlour

Artisinal Hot Chocolate	R 65
dark milk white	
Cafe et Noisette	R 85
darkchocolate hazelnut cafe aroma	
	add whiskey R 30
Mint Crisp	R 85
milkchocolate peppermint dulce	
	add amarula R 30
Blondie	R 85
whitechocolate toffee beurrenoisette	
	add brandy R 30
Molten Trio Tasting	R115
cafe et noisette peppermintcrisp blondie	



Potluck Feast

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

4 flights @ R 545 pp
includes a glass of Pink Valley Rosé

Menu

skillet baked mieliebrood • biltong butter
spinach mozzarella balls • sweet mustard

corn flake chicken wings • miso yaki espuma
evoo marinated squid • green olive • sundried tomato

sticky pork belly • ponzu mayo • pickled carrot • crisps
adobo pulled beef • tostadas • corn salsa • green mojo
red lentil dahl • coal roasted cabbage • poppadom

cinnamon churros • milktart dip

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...

skilletbaked mieliebrood • biltong butter		R90
chicken liver parfait • beetroot jam • black forest ham		R130
sticky pork belly • ponzu mayo • pickled carrot • crisps		R240
truffle waffle • mushroom • torched marrow • sage		R175
spinach mozzarella balls • sweet mustard		R130
corn flake chicken wings • miso yaki espuma	 	R175
harissa butternut • mebos blatjan • crisped quinoa	 	R165
evoo marinated squid • green olive • sundried tomato		R160
adobo pulled beef • tostadas • corn salsa • green mojo		R200
red lentil dahl • coal roasted cabbage • poppadom	 	R155
venison vindaloo croquette • atchar labneh • sambal		R180

or Not To Share...

dry aged sirloin • chimichurri • crushed potatoes •		R300
roast tomato salad		
moroccan chicken fillet burger • brioche • hummus •		R175
tzatziki • red pepper pickle • chips		
beef & nduja burger • brioche • smoked aioli • pickles •		R190
emmenthal • chips		

Somethin' Sweet

cinnamon churros • milk tart dip		R70
salted caramel • pecan bar • nutmeg mascarpone		R100
'poffertjies' • roasted lemon cheesecake • blueberry		R80
chocolate mousse • black forest compote •	 	R105
fudge cookie crumb		

