



Wines

		<u>carafe</u>	<u>bottle</u>
Pink Valley MCC pinot noir		R 80	R 325
Ken Forrester Sparklehorse MCC chenin blanc		R 105	R 425
Pink Valley Rosé 2023 sangiovese grenache		R 75	R 230
Vallon des Glauges Rosé 2021 granache shiraz counoise		R 110	R 325
Le Chant Blanc 2023 100% chenin blanc		R 110	R 320
Vallon des Glauges Blanc 2022 rolle sauvignon blanc clairette		R 115	R 350
Serra Ferdinanda Bianco 2020 grillo sauvignon blanc		R 165	R 495
Le Chant Rouge 2019 merlot cab sauvignon shiraz sangiovese cab franc		R 110	R 320
Vallon des Glauges Rouge 2022 syrah grenache		R 130	R 400
Taibosch Crescendo 2019 cab franc merlot cab sauvignon		R 200	R 595
Serra Ferdinanda Rosso 2019 nero d'avola syrah		R 200	R 595

Drinks

Craft beer	R 55
lager • ipa • weiss	
Mrs. Müller Aperitif	R 35
One Ketel Vodka	R 50
KWV 10 yo Brandy	R 60
Wildebeest Brandy	R 35
Jameson Select Reserve Whiskey	R 60
Boplaas 6 yo Single Grain Whisky	R 40
Giallo Aged Grappa	R 55

Pink Drinks

Crimson Clover Club	R 85
vodka • elderflower • lemon	
Brandy Blush	R 80
brandy • red berry • soda	
Whisky Sour	R 80
whisky • grapefruit • honey	
Rosy French 75	R 115
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
pura soda	R 35
juice	R 40
water • still/sparkling 750 ml	R 40
0.0% alc beer/cider	R 45
mixers	R 30
coke • coke zero • lemonade • soda • ginger ale • tonic	

espresso	single	R 20	decaf	+R 15
	double	R 30	oat milk	+R 10
americano		R 40		
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

served family style



2 course @ R 395 pp
3 course @ R 525 pp
Add Wine Pairing @ R235 pp

Menu

Starters

mieliebrood • biltong butter
sticky pork belly • cucumber • kimchee mayo
spinach mozzarella balls • sweet mustard

Mains

blackened beef short rib • pickled turnip
bay leaf baked butter beans • creamy leeks
sumac carrot pakora • minted tahini
tomato & aubergine • herb salad

Dessert

churros • milktart dip
kirsch cream • chocolate mousse • brownie

Menu subject to change
Most dietary requirements can be accommodated with prior notice

12.5% service fee added for tables of 8 or more



Tasting

Vintage Tasting R 50

Pink Valley Rosé 2022 | Pink Valley Rosé 2023

Duo Tasting R 55

Pink Valley Rosé 2023 | Le Chant Rouge 2019

Trio Tasting R 190

Pink Valley Rosé 2023 | Vallon des Glauges Blanc 2022 | Le Chant Rouge 2019

Wines

		<u>tasting</u>	<u>bottle</u>	<u>case</u>
Pink Valley Rosé 2023 sangiovese grenache		R 25	R 200	R 990
Vallon des Glauges Rosé 2021 granache shiraz counoise		R 35	R 295	R 1770
Le Chant Blanc 2023 100% chenin blanc		R 30	R 265	R 1320
Vallon des Glauges Blanc 2022 rolle sauvignon blanc clairette		R 35	R 300	R 1800
Serra Ferdinandea Bianco 2020 grillo sauvignon blanc		R 50	R 450	R 2700
Le Chant Rouge 2019 merlot cab sauvignon shiraz sangiovese cab franc		R 30	R 265	R 1320
Vallon des Glauges Rouge 2022 syrah grenache		R 40	R 350	R 2100
Taai Bosch Crescendo 2019 cab franc merlot cab sauvignon		R 60	R 460	R 2280
Serra Ferdinandea Rosso 2019 nero d'avola syrah		R 70	R 550	R 3300
Pink Valley MCC pinot noir		R 35	R 295	R 1450

Snack

Platter (for 2) R 125

pink valley olives | tomatoes confites | beetroot hummus | pita