



WELCOME TO
PETER FALKE WINES

"I was born in Provence, south of France, in an estate dedicated to roses and jasmine, on the road leading to Grasse, the world capital of perfumes.

As a little girl, I ran through fields of wild lavender, daisies, mimosa and olive trees and I remember the villas crawling with wisterias and bougainvillea.

I can close my eyes and I visualize the long table under the shade of the umbrella pine where most of our meals were taken. I can still taste the radishes with butter dipped in salt, the basket filled with colourful vegetables, the fruity tomatoes, the "cavaillon" melons hiding under parma ham, the crisp cucumber salad, the beans and the lentils bathed in herbs and olive oil and odorant delicious cheese.

I would like to share with you the taste of my childhood memories, so that in turn you will experience part of my culture which I hope you will enjoy and share with your friends at Peter Falke Wines.

Let your five senses overwhelm you!"

- Danicle Falke



FOR A REFRESHING APPETIZER WE RECOMMEND...

CROSTINI **R 95.00**
Chopped garden fresh tomato, onion, parsley and a hint of garlic.

OYSTERS **R 25.00**
On 48 hour pre-order. **EACH**

CHICKEN LIVER PÂTÉ **R 55.00**
Served with ciabatta toastie.

PETER FALKE CHEESE PLATTER **R 200.00**
*All our cheese are imported with the exception of the Huguenot and the White Rock.
Served with preserves, seasonal fresh fruits, ciabatta and butter.*

CHOOSE ANY 3

GRUYERE
Gruyere is named after a Swiss village. It is a traditional, creamy, unpasteurised, semi-soft cheese. The natural, rusty brown rind is hard and pitted with tiny holes. The cheese has a wonderful complexity of flavours - at first fruity, later becomes more earthy and nutty.

CAMEMBERT
A "must" and most popular French cheese. Produced in Normandy. Soft and creamy with a ripened surface from cow's milk.

GORGONZOLA
The most known blue cheese made from unskimmed cow's milk. Soft and mild.

HUGUENOT
Handcrafted, with a medium to hard body, this cheese is made in the Cape Winelands. A South African cheese dedicated to our colourful heritage.

PHANTOM FOREST
A matured goats cheese with medium soft body.

WHITE ROCK WITH CRANBERRIES
A mild, semi-soft white cheese with added cranberries and natural fruit essences. A lovely combination of sweet fruits and a cheesy flavour.

EXTRA CHEESE **R 65.00**
EXTRA CIABATTA FOR TWO **R 25.00**
EXTRA CIABATTA FOR FOUR **R 45.00**

**Subject to availability and seasonality*

“I LIKE ON THE TABLE, WHEN WE’RE
SPEAKING, THE LIGHT OF A BOTTLE OF
INTELLIGENT WINE”

- PABLO NERUDA

Coming from the French words “chair” meaning flesh and “cuit” meaning cooked, charcuterie is the art of curing, smoking and cooking meat as a flavour and preservation method.

Charcuterie is part of le garde manger chef’s repertoire.

CHARCUTERIE PLATTER

R 230.00

Italian prosciutto, mortadella, beef pastrami, salami sticks and smoked hickory ham served with ciabatta bread and butter.

SPRINGBOK CARPACCIO

R 145.00

Springbok carpaccio, lean and tender, served with caper berries, rocket salad, draped in olive oil and lemon juice.

PARMA HAM & MELON

R 150.00

Parma ham served with sweet cantaloupe melon.

**Subject to availability and seasonality*

“WE BELIEVE THAT GOOD FOOD,
LIKE GOOD WINE, SHOULD BE SHARED
TO ENJOY THE TASTE OF DIFFERENT
FLAVOURS CREATING AN UNFORGETTABLE
EXPERIENCE. EACH DISH IS A
STORY TO SHARE...”

ELEGANTLY AND SIMPLY, THE PLATE
ALWAYS HONOURS FRESH PRODUCTS.”

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BURRATA **R 165.00**

Much creamier than mozzarella di "buffala", it is served with heirloom tomatoes, shredded basil and olive oil.

CUCUMBER SALAD **R 130.00**

A refreshing salad with slices of "Phantom Forest" goats cheese, chives, drizzled with olive oil and white wine vinegar.

ROASTED CHICKEN SALAD **R 150.00**

Served with heirloom tomatoes, feta, red onion and a side of tzatziki and quesadilla.

SUMMER FRESH SALAD **R 145.00**

*Handpicked choice of summer produce. *Ask your waiter for selection.*

WATERMELON SALAD **R 145.00**

With feta, baby wild rocket, cucumber, balsamic reduction, lemon, salt and pepper.

RED KIDNEY BEAN SALAD **R 145.00**

A typical French salad to share with your friends all year round.

Always keep a jar in your fridge for your guests at home. My recipe: Add chopped white onion, spring onion, basil, parsley and chives. Drape in red balsamic vinegar and olive oil. Season to taste with salt and pepper.

LENTIL SALAD **R 145.00**

Another popular French salad for all year round sharing with your friends.

Always keep a can at home if you can't cook them yourself. My recipe: Add finely chopped red onion, spring onion, parsley and chives. Drape in olive oil and white wine vinegar. Season to taste with salt and pepper.

CHEESE NACHOS **R 150.00**

Spicy tortillas with authentic chipotle salsa, garnished with cheese, jalapenos and served with sour cream and guacamole. Choose between mild or spicy.

OPTIONAL EXTRAS

BEEF CHILLI **R 45.00**

EXTRA GUACAMOLE **R 17.00**

EXTRA JALAPENOS **R 15.00**

EXTRA SOUR CREAM **R 25.00**

FLATBREAD **R 165.00**

Mushroom, baby wild rocket, parma ham, parmesan shavings and a touch of truffle oil.

**Subject to availability and seasonality*

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HAM & CHEESE FINGER TOASTIES R 65.00

Served with sweet potato crisps.

ICE CREAM R 35.00

Creamy vanilla ice cream served with colourful sprinkles, chocolate sauce and Smarties.

AFFOGATO R 60.00

Creamy vanilla ice cream served with an espresso.

DESSERT WINE DELIGHT R 60.00

Creamy vanilla ice cream served with Muscat D'Alessandrie.

"LEILANI" SUMMER SUNDOWNER R 60.00

Named after the first grandchild of Mr. Peter Falke. Muscat D'Alessandrie, rose tonic and edible flowers.

"NOELINA" SUMMER CHAMPAGNE COCKTAIL R 110.00

Named after the third grandchild of Mr. Peter Falke.

Signature MCC, Muscat D'Alessandrie with a dash of lemon, fresh basil and lavender.

WATER STILL/SPARKLING R 18.00

COKE/COKE ZERO/TAB R 20.00

ROCK SHANDY R 20.00

BOS ICED TEA R 20.00

APPLETIZER/GRAPETIZER R 20.00

CEYLON TEA/ROOIBOS TEA R 20.00

AMERICANO R 20.00

CAPPUCCINO R 25.00

RED CAPPUCCINO R 25.00

SINGLE ESPRESSO R 25.00

DOUBLE ESPRESSO R 30.00

**Subject to availability and seasonality*

WINE TASTING - PETER FALKE R 80.00
SIGNATURE COLLECTION & PF COLLECTION
Excluding Peter Falke Muscat D'Alexandrie and Peter Falke MCC.

RED WINES ONLY R 65.00
PF COLLECTION ONLY R 65.00

PETER FALKE PF COLLECTION
The lively PF Collection focusses on sociable charm. The perfect wine for any occasion.

PETER FALKE PF SAUVIGNON BLANC 2018

PER BOTTLE R 150.00
PER CARAFE R 95.00
PER GLASS R 50.00

PETER FALKE PF CHARDONNAY 2018

PER BOTTLE R 200.00
PER CARAFE R 130.00
PER GLASS R 70.00

PETER FALKE PF BLANC DE NOIR 2019

PER BOTTLE R 150.00
PER CARAFE R 95.00
PER GLASS R 50.00

PETER FALKE PF PINOT NOIR 2017

PER BOTTLE R 200.00
PER CARAFE R 130.00
PER GLASS R 70.00

PETER FALKE PF RUBY BLEND 2016

PER BOTTLE R 180.00
PER CARAFE R 105.00
PER GLASS R 60.00

PETER FALKE PF CABERNET SAUVIGNON 2016

PER BOTTLE R 180.00
PER CARAFE R 105.00
PER GLASS R 60.00

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PETER FALKE SIGNATURE COLLECTION

A collection with style and finesse for the connoisseur who appreciates wine with personality.

PETER FALKE SIGNATURE SYRAH 2016

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| PER BOTTLE | R 350.00 |
| PER CARAFE | R 220.00 |
| PER GLASS | R 105.00 |

PETER FALKE EXCLUSIVE BLEND 2015

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| PER BOTTLE | R 350.00 |
| PER CARAFE | R 220.00 |
| PER GLASS | R 105.00 |

PETER FALKE SIGNATURE MCC

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| PER BOTTLE | R 250.00 |
| PER GLASS | R 70.00 |

PETER FALKE MUSCAT D'ALEXANDRIE NV

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| PER BOTTLE | R 300.00 |
| PER GLASS | R 95.00 |

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“WINE IS BOTTLED POETRY”

Please note:

10% SERVICE CHARGE WILL BE ADDED TO ANY BILL EXCEEDING 8 GUESTS.

WE WELCOME SMOKERS, BUT KINDLY ASK THEM TO MAKE USE OF ASHTRAYS PROVIDED.