



PETER FALKE WINES

Summer Menu



LIGHT MEALS

NICOISE SALAD

Wine Suggestion - Blanc de Noir

Tuna, potatoes, fresh green beans, anchovies, hard-boiled eggs, olives, tomatoes, capers.

R 195

CARPACCIO DE BOEUF

Wine Suggestion - Cabernet Franc

Eye fillet, fried caper berries, sundried tomatoes, red-wine vinegar, parmesan cheese, melba toast.

R 195

PARMA HAM SALAD

Wine Suggestion - Chardonnay | Ruby

Parma ham, seasonal fruit, home-made ciabatta.

R 165

ROASTED CHICKEN or BEEF STRIPS SALAD

Wine Suggestion - Blanc de Noir

Chicken breast OR beef strips, crispy bacon, avocado, sweetcorn, exotic tomatoes, red onion, red peppers, baby salad leaves, basil-mayo dressing (on the side).

R 175

SAUVIGNON BLANC MOULES MARINIÈRES

Wine Suggestion - Sauvignon Blanc

Steamed mussels in white wine, juices from the mussels, butter and shallots.

R 210

PETER FALKE SMASH BURGER

Wine Suggestion - Shiraz | Ruby

200 g Beef Patty

R 210

Chicken Breast Fillet

R 190

Smashed avocado, salad leaves, smooortjie, pepper-mayo and pineapple. Served with fries and crisp garden salad.

LENTIL SALAD

Wine Suggestion - Chardonnay

Blanc spring onions, parsley, chives, drizzled with olive oil & white wine vinegar.

R 145

BURRATA-MOZZARELLA di "BUFALA"

Wine Suggestion - Pinot Noir

"Bufala" cheese, beef tomatoes, heirloom tomatoes, olive oil.

R 185

OYSTERS

Wine Suggestion - Noelina Cap Classique

Red & spring-onion salsa, red-wine vinegar.

R 35 each

TRIO OF SNACKS

Marinated Olives, Roasted Mix Nuts & Biltong

R 165



KIDDIES MEALS

CHICKEN STRIPS & CHIPS

Served with tomato sauce.

R 85

MAC & CHEESE

(with extra cheese).

R 95

DUO MINI CHEESE & TOMATO PIZZAS

Select 2 toppings from below.

Ham OR Bacon | Chicken | Pineapple

R 155

ICE CREAM & CHOCOLATE SAUCE

With cone.

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

R 85

BOWL OF FRIES

R 65

DESSERT

DESSERT WINE DELIGHT

2 scoops creamy vanilla ice cream, glass of Leilani.

R 125

BAKED CHEESECAKE OF THE DAY

Served with vanilla ice cream, fruit compote, meringue.

R 130

AFFOGATO

Single espresso, 2 scoops creamy vanilla ice cream.

R 85

FRUIT "SENSATION"

Seasonal fresh fruits, creamy vanilla ice cream, berry compote.

R 90

LEILANI SUMMER SUNDOWNER "SECRET OF THE HOUSE"

Muscat d'Alexandrie.

R 110

BEVERAGES

HOT BEVERAGES

Americano	R 28
Cappucino	R 35
Red Cappucino	R 35
Ceylon Rooibos Tea	R 25
Single Espresso	R 25
Double Espresso	R 35

COLD BEVERAGES

Still Sparkling	R 30
440 ml Water	
Coke Coke Zero	R 25
330 ml	
Iced Tea Appletiser Grapetiser	R 28
330 ml	
Lemonade Soda Water Tonic Water	R 22
Rock Shandy	R 45



PLATTER SELECTION

MIX PLATTER

R 510

Cold meats

Black Forest Ham, Chorizo, Ostrich Pastrami, Biltong, Droe wors.

Cheeses

Camembert, Gorgonzola, Huguenot, Phantom Forest seasonal fruits, chicken liver pâté, hummus, beetroot chutney, green fig preserve, oven roasted nuts, olives, baby gherkins, orange marmalade, drunken fruit chutney, home-made ciabatta, seed loaf, focaccia.

CHARCUTURIE PLATTER

R 385

Black Forest Ham, Chorizo, Ostrich Pastrami, Biltong, Droe wors. Seasonal fruits, chicken liver pâté, hummus, beetroot chutney, oven roasted nuts, olives, baby gherkins, home-made ciabatta, seed loaf & focaccia.

CHEESE PLATTER

R 410

CAMEMBERT

Soft & creamy.

GORGONZOLA

Soft, mild blue cheese made from unskimmed cows' milk.

HUGUENOT

Cape Winelands medium-hard body cheese.

PHANTOM FOREST

Medium-soft body matured goats' cheese, seasonal fruits, green fig preserve, drunken fruit chutney, olives, orange marmalade, home-made ciabatta, seed loaf & focaccia.

EXTRAS

Cheese - R 85 | Bread for 2 - R 30 | Bread for 4 - R 60

FLATBREAD

R 310

Mushroom, baby wild rocket & Parma ham.

Parmesan shavings and a touch of truffe oil.

Camembert or Gorgonzola

Green fig preserve, rocket & a drizzle of balsamic reduction.

CHEESE NACHOS

R 375*

(mild or spicy)

Spicy tortillas with chipotle salsa, garnished with cheese, jalapenos, served with sour cream and guacamole.

Beef Chilli - R 75 | Guacamole - R 30 |

Jalapenos - R 30 | Sour Cream - R 30





TASTING OFFERINGS

PF COLLECTION 6 WINES

R 110pp

Sauvignon Blanc | Blanc de Noir | Chardonnay |
Pinot Noir | Cabernet Sauvignon | Ruby

PF REDS & SIGNATURE REDS 5 WINES

R 110pp

Pinot Noir | Cabernet Sauvignon | Ruby | Alani Syrah |
Kanoa Exclusive Red Blend

8 WINES

R 145pp

Sauvignon Blanc | Blanc de Noir | Chardonnay | Pinot Noir |
Cabernet Sauvignon | Ruby | Alani Syrah | Kanoa Exclusive Red Blend

All 11 WINES including the below

R 230pp

Kailani Cabernet Sauvignon, Noelina Cap Classique &
Leilani Muscat d'Alexandrie

PF COLLECTION

	Glass	Btl
Blanc de Noir	R 65	R 190
Sauvignon Blanc	R 65	R 190
Chardonnay	R 110	R 330
Ruby	R 85	R 260
Pinot Noir	R 110	R 330
Cabernet Sauvignon	R 110	R 330

SIGNATURE COLLECTION

	Glass	Btl
Alani Syrah	R 145	R 480
Kanoa Exclusive Blend	R 145	R 480
Kailani Cabernet Sauvignon	R 290	R 890
Cap Classique Noelina	R 120	R 330
Leilani Muscat (500ml) NV	R 90	R 330



WINE TASTING NOTES & INFORMATION

PF COLLECTION

Sauvignon Blanc

Crisp and fresh with exquisite aromas of tropical fruit, guava and gooseberry. Delicate hints of guava skin, passion fruit and green apple on the palate, with intense grapefruit flavours and a great minerality and flintiness on the finish.

Blanc de Noir

Hues of delicate blush pink colour with subtle aromas of crushed strawberries, ripe nectarine and flower petals. The palate finishes with a freshness of pomegranate and a stylish silkiness.

Chardonnay

Beautifully refined in its aromas of fresh green apple, subtle citrus and delicate baked quince. On the palate layers of warm butterscotch, gentle vanilla and roasted almonds unfold, whilst the natural freshness follows through to a clean finish.

Pinot Noir

Beautiful ruby colour with delicate aromas of pomegranate, rhubarb, and hints of spices. On the palate, strawberry with a round lingering finish of cherry. An elegant wine, well balanced with subtle oak wood and red fruits.

Ruby

Deep magenta colour. Intense aromas of red fruit and raw cocoa, with hints of cinnamon and cloves. Elegant and luscious smooth tannins with French oak - creating a full-bodied wine with a voluptuous finish.

Cabernet Sauvignon

A beautiful wine with rich garnet hues. Full bodied with exceptional character. Dark fruit flavours, subtle violet undertones, and a hint of liquorice and earthiness. The French oak is perfectly balanced for a lovely lingering finish.

SIGNATURE COLLECTION

Alani Syrah

The bouquet reveals intense notes of cranberries, cherry, white pepper, with hints of vanilla. The palate is full bodied with a delicate spiciness and silky tannins.

Kanoa Exclusive Red Blend

Cabernet Sauvignon and Cabernet Franc make this exquisite blend. Beautiful aromas of black cherry, raspberry and plums, with a hint of pencil shavings. Subtle French Oak nuances create rich and opulent flavours alongside smooth and silky tannins with a superb lingering finish.

Kailani Cabernet Sauvignon

Rich dark purple hues with exquisite aromas of raspberry, cassis and cedarwood of cigar box. On the palate, notes of red fruits with dense smooth tannins and a beautiful lingering finish.

Noelina Cap Classique

A very elegant wine with great linearity. Well rounded, with aromas of lemongrass. A Beautiful and refreshing finish of green apple on the palate.

Leilani Muscat d' Alexandrie

Light amber colour. Aromas of orange blossom, with deeper notes of jasmine and rose. On the palate, apricot flavours with a beautiful lingering aftertaste.



MEET THE WINEMAKER

"To be a winemaker, you must take the time to understand the land, the cultivators on it, and experience the seasons as they strive for the best".

Werner Schrenk





"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!"

Daniela Falke