



PETER FALKE WINES

# Winter Menu



## LIGHT MEALS

### **SWEET & SAVOURY VEGETARIAN 'LASAGNE'**

Wine Suggestion - Ruby | Blanc de Noir

Layered sweet potato, pumpkin & carrot lasagne, feta, nuts, honey glaze.

**R 150**

### **SOP & DOP**

Wine Suggestion - Wine of the day

Served with focaccia bread.

**R 165**

### **BAKED CAMEMBERT**

Wine Suggestion - Chardonnay

Chilli flakes, caramelised nuts, glazed fruits, thyme, toasted ciabatta.

**R 165**

### **CHICKEN or BEEF STRIPS SALAD**

Wine Suggestion - Blanc de Noir

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

**R 175**

### **BURRATA-MOZZARELLA di "BUFALA"**

Wine Suggestion - Pinot Noir |  
Sauvignon Blanc

Creamy mozzarella di "bufala" cheese, beef tomatoes, olive oil, balsamic glaze.

**R 185**

### **PASTA OF THE DAY**

Wine Suggestion - Wine of the day

Grated parmesan cheese, garlic, chillies on the side.

**R 160**

### **PETER FALKE SMASH BEEF OR CHICKEN BURGER**

Wine Suggestion - Cabernet Sauvignon

Smashed avocado, smooztjie, pepper-mayo, pineapple, served with fries and salad.

**R 195 | R 210**

### **CAPE MALAY SEAFOOD CURRY BOWL**

Wine Suggestion - Kanoa Blend

Cape Malay infused spiced seafood, jasmine rice, sambals.

**R 285**

### **TRIO OF SNACKS (incl tasting of Sauvignon Blanc | Cabernet | Ruby)**

Soup o'chino, mini beef slider, malva pudding square.

**R 295**

### **OYSTERS**

Wine Suggestion - Noelina Cap Classique

R 35 each | 4 - R 130 | 6 - R 190



## PLATTER SELECTION

### MIX PLATTER

Serves 3

R 570

#### Cold meats

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

#### Cheeses

Camembert, Gorgonzola (Blue Cheese), 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.

Served with home-made ciabatta, seed loaf, focaccia.

### CHEESE PLATTER

Serves 2

R 470

#### CAMEMBERT

Soft & creamy.

#### GORGONZOLA

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

#### HUGUENOT

Cape Winelands medium-hard bodied cheese.

#### PHANTOM FOREST

Medium-soft body matured goat's cheese.

Seasonal fruits, green fig preserve, drunken fruit chutney, olives, orange marmalade.

Served with home-made ciabatta, seed loaf & focaccia.

#### EXTRAS

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

### FEAST AT THE TABLE

Serves 2

R 690

(takes minimum 30 minutes to prepare)

Lamb riblets, Portuguese spiced chicken wings, pork belly bites, spicy beef bangers, grilled vegetables, beetroot chutney, zucchini & baby potato skewer, olives & baby gherkins, spicy vegetable atchar, coconut-coriander flavoured jasmine rice.

### CHEESE NACHOS

Serves 2

R 395

(mild or spicy)

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

Beef Chilli - R 70 | Chicken - R 65 | Guacamole - R 35 | Jalapenos - R 30 | Sour Cream - R 35

### FLATBREAD

3 options below

R 320

#### Parma Ham & Mushroom

Parmesan shavings, touch of truffle oil, wild baby rocket.

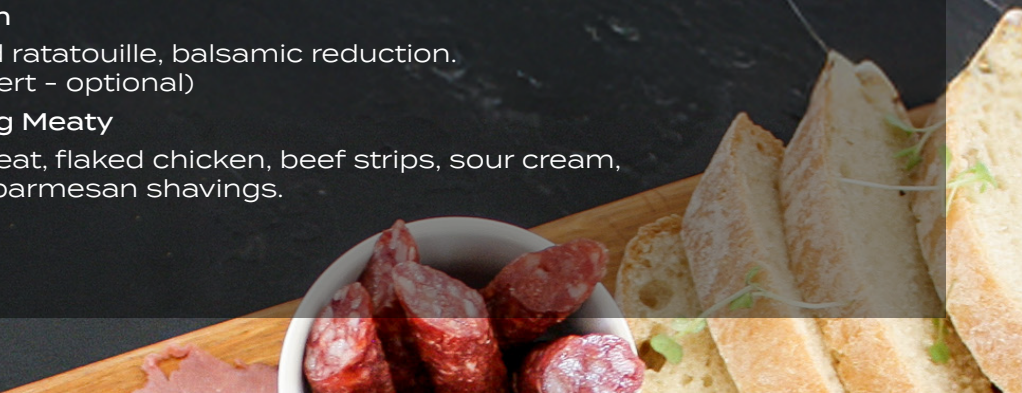
#### Vegetarian

Flash fried ratatouille, balsamic reduction.

(Camembert - optional)

#### Something Meaty

Minced meat, flaked chicken, beef strips, sour cream, avocado, parmesan shavings.





## DESSERT

### APPLE CRUMBLE

Creamy vanilla ice cream, apple syrup.

R 125

### MALVA PUDDING

Custard, creamy vanilla ice cream.

R 130

### CHOCOLATE VOLCANO

Dark chocolate sauce, creamy vanilla ice cream.

R 145

### AFFOGATO

Single espresso, 2 scoops creamy vanilla ice cream.

R 85

## BEVERAGES

### HOT BEVERAGES

Americano

R 32

Red Cappuccino

R 40

Cappuccino | Latte

R 38

Ceylon | Rooibos Tea

R 28

Single Espresso

R 27

Double Espresso

R 35

Hot Chocolate

R 45

### COLD BEVERAGES

Still | Sparkling

R 30

440 ml Water

Coke | Coke Zero

R 25

300 ml

Iced Tea | Appletiser |

R 28

Grapetiser

300 ml

Lemonade | Soda Water |

R 22

Tonic Water

200 ml

Rock Shandy

R 45



## KIDDIES MEALS

(only for children under 10 years old)

### CHICKEN STRIPS & FRIES

Served with tomato sauce.

R 85

### KIDDIES PASTA

(with extra cheese).

R 95

### MARGHERITA PIZZA

Select 2 toppings from below:

Bacon | Chicken | Pineapple

R 135

### EXTRAS

Bowl of fries - R 50 | Chicken strips only - R 75

## KIDDIES DESSERT

### ICE CREAM & CHOCOLATE SAUCE

With cone.

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

R 85

### CHOCOLATE ROCKY ROAD

Chocolate crumble cake, whipped cream, flake chocolate, vanilla ice cream, wafer.

R 110

## BEVERAGES

Still | Sparkling  
440 ml Water

R 30

Iced Tea | Appletiser |  
Grapetiser  
300 ml

R 28

Coke | Coke Zero  
300 ml

R 25

Hot Chocolate

R 45



## OUR WINES

### PF COLLECTION

	Glass	Btl
Blanc de Noir	R 75	R 210
Sauvignon Blanc	R 75	R 210
Chardonnay	R 120	R 350
Ruby 2019	R 95	R 290
Pinot Noir 2020	R 120	R 350
Cabernet Sauvignon 2022	R 120	R 350

### SIGNATURE COLLECTION

	Glass	Btl
Alani Syrah 2020	R 165	R 530
Kanoa Exclusive Blend 2020	R 165	R 530
Kailani Cabernet Sauvignon 2020	R 310	R 1100
Cap Classique Noelina 2019	R 120	R 380

## TASTING OFFERINGS

### PF COLLECTION 6 WINES

Sauvignon Blanc   Blanc de Noir   Chardonnay   Pinot Noir   Cabernet Sauvignon   Ruby	R 125pp
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### PF REDS & SIGNATURE REDS 5 WINES

Pinot Noir   Cabernet Sauvignon   Ruby   Alani Syrah   Kanoa Exclusive Red Blend	R 125pp
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### 8 WINES

Sauvignon Blanc   Blanc de Noir   Chardonnay   Pinot Noir   Cabernet Sauvignon   Ruby   Alani Syrah   Kanoa Exclusive Red Blend	R 165pp
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### All 10 WINES including the below

Kailani Cabernet Sauvignon, Noelina Cap Classique	R 240pp
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### NOUGAT WINE PAIRING EXPERIENCE

Blanc de Noir & Almond Honey Nougat Chardonnay & Salted Caramel Honey Nougat Pinot Noir & Macadamia Honey Nougat Ruby Blend & Milk Belgian Chocolate-Roasted Almond Nougat Alani Syrah & Dark Chocolate-Strawberry Nougat	R 280pp
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## 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!"*

*Danièle Falke*