

PETER FALKE WINES

Peter Falke Menu

LIGHT MEALS

CHILLED CUCUMBER & MOZZARELLA SALAD
Wine Suggestion - Sauvignon Blanc
Delicate cucumber rings with creamy mozzarella, finished with fresh chives, olive oil and a hint of sea salt. **R140**

CHILLI & GARLIC PRAWN LINGUINE
Wine Suggestion - Blanc de Noir | Sauvignon Blanc
Pan-fried prawns tossed in a rich Napoli sauce with linguine, blistered cherry tomatoes, garlic, chilli & fresh micro herbs. **R 190**

BEEF BRESAOLA
Wine Suggestion - Pinot Noir | Cabernet Sauvignon
Thinly sliced cured beef bresaola, herbed cream cheese bonbons, wild rocket, olive oil & cracked black pepper. **R 180**

SALT & PEPPER CRISPY CALAMARI
Wine Suggestion - Sauvignon Blanc
Golden-fried tender calamari, dusted in our signature spice, with chilli crunch, fresh lemon & greens. **R 170**

WILD MUSHROOM CARPACCIO
Wine Suggestion - Blanc de Noir | Chardonnay
Delicate layers of fresh brown and white mushrooms, shaved parmesan, chives, truffle oil & lemon. **R 140**

PETER FALKE SMASH CHICKEN OR BEEF BURGER
Wine Suggestion - Cabernet Sauvignon
Smashed avocado, smoortjie, pepper-mayo, pineapple, served with fries and salad. **R 195 | R 210**

POACHED PRAWN SALAD
Wine Suggestion - Sauvignon Blanc | Blanc de Noir
Poached prawns, sweet melon, grapefruit segments, heirloom tomatoes, mesclun & citrus vinaigrette.
Subject to seasonal availability. **R 185**

THAI SEARED BEEF OR CHICKEN STRIPS SALAD
Wine Suggestion - Chardonnay | Blanc de Noir | Cabernet Sauvignon
Rare seared beef sirloin OR chicken, cos lettuce, coriander, chilli, toasted sesame & peanuts, sesame-soy dressing. **R 175**

HEIRLOOM TOMATO & BURRATA
Wine Suggestion - Sauvignon Blanc
Vine-ripened heirloom tomatoes, creamy burrata, fresh basil, chives, olive oil & sea salt, served with grissini. **R 140**

LIGHT MEALS

CHARRED AUBERGINE — Wine Suggestion - Ruby

Charred aubergine, slow-roasted tomatoes, fresh basil, aged balsamic & olive oil. **R130**

Add creamy burrata R45

KUDU CARPACCIO — Wine Suggestion - Pinot Noir | Cabernet Sauvignon

Rare fillet, wild rocket, pickled artichokes, shimeji mushrooms, Parmesan & lemon oil. **R 195**

BURRATA & FLASH FRIED - ROASTED PEPPER — Wine Suggestion - Sauvignon Blanc

Creamy burrata, roasted red pepper, baby rocket, aged balsamic & olive oil. **R 165**

OYSTERS — Wine Suggestion - Noelina Cap Classique

R35 each | 4 - R130 | 6 - R190

DESSERT

APPLE CRUMBLE **R 125**

Creamy vanilla ice cream, apple syrup.

SUMMER FRUIT SALAD **R 105**

Served with vanilla ice cream.

CHOCOLATE VOLCANO **R 145**

Dark chocolate sauce, creamy vanilla ice cream.

BAKED CHEESECAKE **R 130**

Served with vanilla ice cream, fruit compote, meringue.

AFFOGATO **R 85**

Single espresso, 2 scoops creamy vanilla ice cream.

SUMMER BERRY PAVLOVA — Wine Suggestion - Noelina Cap Classique

Crisp meringue, vanilla cream, fresh strawberries, raspberries, blueberries, blackberries & mixed berry coulis. **R 110**

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**

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.

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**

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: **R 135**
Bacon | Chicken | Pineapple

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

KIDDIES DESSERT

ICE CREAM & CHOCOLATE SAUCE
With cone. **R 85**
Creamy vanilla ice cream served with colourful sprinkles, smarties, chocolate sauce.

CHOCOLATE ROCKY ROAD
Chocolate crumble cake, whipped cream, flake chocolate, vanilla ice cream, wafer. **R 110**

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 440 ml Water	**R 30**
Coke | Coke Zero 300 ml	**R 25**
Iced Tea | Appletiser | Grapetiser 300 ml	**R 28**
Lemonade | Soda Water | Tonic Water 200 ml	**R 22**
Rock Shandy	**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	R 95	R 290
Pinot Noir	R 120	R 350
Cabernet Sauvignon	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 2021	R 310	R 1 100
Cap Classique Noelina 2019	R 120	R 380

TASTING OFFERINGS

PF COLLECTION 6 WINES — R 125pp
Sauvignon Blanc | Blanc de Noir | Chardonnay |
Pinot Noir | Cabernet Sauvignon | Ruby

PF REDS & SIGNATURE REDS 5 WINES — R 125pp
Pinot Noir | Cabernet Sauvignon | Ruby | Alani Syrah |
Kanoa Exclusive Red Blend

8 WINES — R 165pp
Sauvignon Blanc | Blanc de Noir | Chardonnay | Pinot Noir |
Cabernet Sauvignon | Ruby | Alani Syrah | Kanoa Exclusive Red Blend

All 10 WINES including the below — R 240pp
Kailani Cabernet Sauvignon, Noelina Cap Classique

NOUGAT WINE PAIRING EXPERIENCE — R 280pp

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

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!"

Daniel Falke