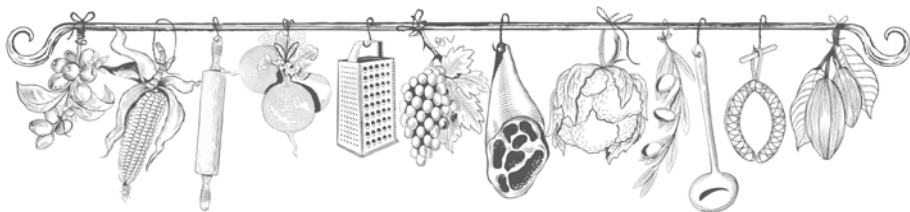


BACK'S MENU

Mon-Sat 7.30am to 10pm | Sun 7.30am to 3pm | +27 (21) 872 0697 | backs.co.za



BACK'S STORY

As a third-generation family owner of Fairview, Charles Back II -- grandson of a butcher and son of a winemaker -- has continued the family legacy to nurture the land. Adding 'cheese maker' to the family repertoire, today the Back family really are a collection of butchers, bakers, wine and cheese makers!

In 2015, Raphaël Chevalier-Bak moved from France, joining the family in partnership with Charles to create Back's. Everything in our restaurant and deli is sourced from the family farms or from local artisans in the area. This 'locavore'-style offering comes naturally to the Back's, thanks to their long lineage of farming, with the fundamental basis of everything being grounded in integrity and quality.

Back's goal is simple: we bring you the best, ethically farmed and hand-selected produce. It just tastes better.



BEVERAGES

_01

COFFEE

Our Baristas prefer a premium blend of three Arabica beans from Colombia, El Salvador and Ethiopia

Medium roast, full bodied with dark chocolate and citrus after-tones

Espresso	R19 / R23
Americano	R19
Cappucino	R24
Large cappuccino	R30
Flat white	R26
Cortado	R26
Macchiato	R26
Café latte	R26
Ice latte	R28
Hot chocolate	R26
Red cappuccino	R26
Red latte	R26
Chai latte	R26
<i>Almond milk</i>	<i>R12</i>
<i>Soy milk</i>	<i>R8</i>

TEA

We prefer Enmasse Tea Merchants
*- Proudly South African -
for their quality and expertise in
blending fine tea*

Organic Rooibos	R25
Organic Green Rooibos	R25
Pinotage Rooibos	R25
Cape Green	R25
Earl Grey	R25
Black Breakfast	R25

COLD BEVERAGES

Soft Drinks

Coke	R22
Coke Zero	R22
Cream Soda	R22
Sprite Zero	R22
Fanta Orange	R22
Red Grapetizer	R28
Appletizer	R28
BOS ice tea (lemon, peach)	R30

Juices

Mango	R22
Apple	R22
Orange	R22

Home-made Ice Tea

Rooibos, honey and a dash of apple juice	R35
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Kombucha

Ginger Apple	R45
Berries	R45

TEA BREWING GUIDE

2 min: Subtle complex flavours

5 min: Medium strength

8 min: Full flavours

JUICES

SUNRISE (*seasonal*) **R35**

Orange and a dash of lemon.

REFRESH-MINT **R35**

Cucumber and mint.

TROPICAL BLISS **R45**

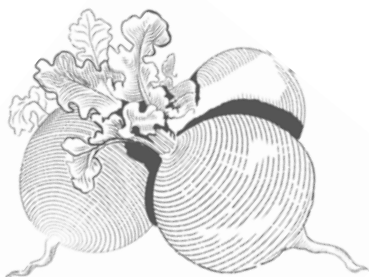
Passion fruit, mango, apple, orange and pineapple.

BEE T IT **R45**

Beetroot, ginger, carrot, apple.

GREENHOUSE **R45**

Spinach, kale, apple and ginger.



SMOOTHIES

APPLE PIE **R49**

Apple, ginger, Fairview yoghurt and secret spices.

SUMMER DELIGHT **R49**

Pineapple, coconut cream, honey, mint and Fairview yoghurt.

GREEN GENIE **R49**

Pear, avocado (*seasonal*), spinach, mint and Fairview yoghurt .

BERRY BLAST **R49**

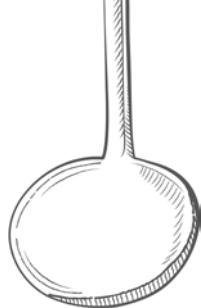
Mixed berries, banana, and Fairview yoghurt.

MILKSHAKES

	S	XL
Chocolate	R35	R42
Vanilla	R35	R42
Strawberry	R35	R42
Coffee	R35	R42

WATER

Small - 440ml	R24
Large - 750ml	R34



BREAKFAST

Served from 7.30 to 11.15

_03

BACK'S OMELETTE	R79	AVO ON TOAST (V)	R85
3 Free-range eggs omelette filled with smoked Norwegian salmon, Fairview cream cheese, chives and topped with capers.		Toasted sourdough with Fairview cream cheese, fresh avocado and balsamic roasted cherry tomatoes. <i>- or with vegan cheese</i>	
FARM OMELETTE	R70	BOEREWORS BUN	R66
3 Free-range eggs omelette filled with Fairview brie, english spinach, caramelised onion and mushrooms. <i>Extra Bacon R20</i>		Free-range boerewors and bacon with a fried egg on a bun.	
ROSTI BENEDICT		FRENCH TOAST	R75
2 Free-range poached eggs served on crispy potato rostis and drizzled with our homemade hollandaise sauce.		Artisanal farm bread topped with free-range bacon, mixed berry compote, Fairview feta and fresh cream.	
-Back's free-range bacon	R78	YOGHURT BOWL (V)	R78
-Smoked Norwegian salmon	R90	Our popular full-cream, natural yoghurt served with almond and cashew granola, fresh seasonal fruit and drizzled honey. <i>Half portion R48</i>	
-Seasonal vegetables	R78		
-Vegan <i>seasonal veggies and avo instead of hollandaise</i>	R78		
LE BON CROISSANT	R78	ROOSTER'S CALL	R90
2 Free-range creamy scrambled eggs and streaky bacon served on a fresh butter croissant.		Back's free-range boerewors, 2 free-range scrambled eggs, crispy bacon and oven-roasted cherry tomatoes served with 2 slices of freshly-baked toast, butter and jam.	

SNACKS & PLATTERS

_04

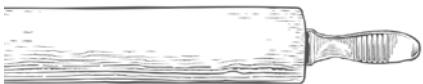
Served from 11.45

MINI BREAD BOARD	R30	THE BLOOMING ONION	R55
<i>with olive oil and balsamic vinegar</i>		<i>Deep-fried in a CBC beer batter with</i>	
OLIVES	R35	<i>our secret dipping sauce</i>	
<i>marinated in garlic, rosemary and</i>		POLENTA CHIPS	R40
<i>fresh oranges</i>		<i>made with mixed herbs</i>	
CHERMOULA HUMMUS	R50	<i>and mature cheddar</i>	
<i>served with crackers</i>		BITTERBALLEN	R75
2 SLICES OF CHEESE	R50	<i>Home-made slow-cooked beef croquette.</i>	
BAKED CAMEMBERT	R70	SMOKED LAMB RIBBLETS	R75
<i>Fairview camembert topped with</i>		BILTONG, DROËWORS	R105
<i>homemade butternut chutney and crackers</i>		& CHILLI BITES	
CHEESY CANNELLONI	R68	<i>served with spicy toasted cashew nuts</i>	
<i>filled with Fairview chorizo and chilli</i>			
FAIRVIEW CLASSIC CHEESE PLATTER	(V)		R145
<i>Selection of 4 cheeses with fresh bread and crackers, home-made pickled cucumber, butternut chutney and chilli jam, hummus and seasonal fresh fruit.</i>			
FAIRVIEW'S ARTISANAL CHEESE PLATTER	(V)		R170
<i>Selection of 4 of the best Fairview cheeses. Served with fresh bread and crackers, home-made pickled cucumber, sweet chilli jam, yoghurt dip and butternut chutney.</i>			
<i>For goat's milk and blue cheese lovers.</i>			
MIX CHEESE AND CURED MEAT PLATTER			R165
<i>Selection of 2 cured meats and 3 Fairview cheeses. Served with fresh bread and crackers, home-made pickled cucumber and butternut chutney, seasonal fruit and wholegrain mustard.</i>			
CURED MEAT PLATTER			R170
<i>Chorizo, salami, pastrami and smoked air dried beef from Back's butchery served with fresh bread and crackers, home-made pickled cucumber and butternut chutney, wholegrain mustard, toasted spiced cashew nuts, hummus and seasonal fresh fruit.</i>			

OPEN SANDWICHES

_05

Served from 11.45 to 16:00



Served on your choice of bread:

- Ciabatta
- Seed Loaf
- Sourdough
- 60% Rye

AVO & BEETROOT (V)

R88

Avocado, hummus, smoked beetroot and cherry tomatoes.

Recommended wine:
Fairview Chardonnay

NEW YORK PASTRAMI

R85

Slices of Back's pastrami, Fairview mature cheddar, cucumber pickle and home-made sweet mustard.

Recommended wine:
La Capra! On Tap Red

CHICKEN CAESAR

R85

Crispy bacon, pecorino cheese, cos lettuce and creamy Caesar dressing and topped with a free-range poached egg.

Recommended wine:
La Capra! On Tap White

SMOKED NORWEGIAN SALMON

R115

Thinly sliced salmon with Fairview onion & chives cream cheese, crisp capers, cucumber, drizzled with a dill and lemon Fairview yoghurt dressing.

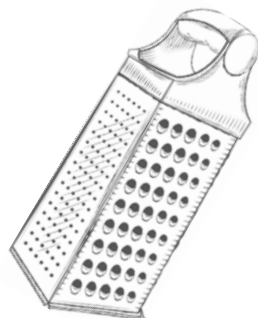
Recommended wine:
Fairview Rose Quartz

SLOW COOKED LAMB

R85

Free-range Back's lamb with Chermoula (herbs and spices paste), chopped cabbage, fresh tomatoes and sesame seeds.

Recommended wine: Fairview Grenache





SALADS



Served from 11.45

BACK'S SALAD**R90**
(V)

Fairview feta cheese, oven-roasted vegetables, popped pumpkin seeds, marinated artichoke and Fairview Chenin Blanc citrus dressing.

- *Replace feta with vegan cheese*

- *Add free-range chicken R35*

Recommended wine:

Fairview Chenin Blanc

ROASTED CHICKEN & BRIE R95

Free-range chicken, Fairview brie and croutons, fresh apple, roasted beetroot and dill pickle. Served with a piquant Fairview yoghurt and roasted garlic dressing.

Recommended wine:

Fairview Darling Sauvignon Blanc

SALADE DE CHÈVRE CHAUD R95
(V)

A Parisian classic dish. Melted crottin (goat's milk cheese) with a drizzle of honey on toasted ciabatta, served with mixed nuts, roasted butternut, beetroot and red pepper.

Recommended wine:

Fairview Grenache Noir

CALAMARI & CHORIZO R100

Succulent baby calamari tubes dusted with spices and served with grilled chorizo, cherry tomatoes, olives, cucumber ribbons, and drizzled with a smoked paprika dressing.

Recommended wine:

Fairview Rose Quartz

NORWEGIAN SALMON BOWL R130

Fresh Norwegian salmon, with peppers, cherry tomatoes, cucumber, carrots, red cabbage, sweetcorn and sticky rice topped with sesame seeds.

Recommended wine:

Fairview Sauvignon Blanc

PULLED LAMB SALAD R105

Free-range lamb cooked in herbs and spices served with croutons, cherry tomatoes, cucumber, toasted cashew nuts and tzatziki.

Recommended wine: Fairview Grenache

All our salads are served with local and organic, hydroponically farmed leaves.

GOURMET BURGERS

_07

Served from 11.45

When it comes to beef, Angus is the best choice for quality meat.

All our cows are fed on spent grain from our brewery and munch on green pastures under the sunshine. Our mince meat is 100% hormone free and certified as free-range.

All our burgers are served with home-made pickled cucumber, shredded cabbage and fresh tomato. Choose a side from a side salad, hand-cut triple fried-potato chips or cheesy polenta chips. Order one of these as a second side (per burger) for only R15.

BEEF BURGER

R110

VEGETARIAN BURGER (V) R98

Our own free-range patty, mature cheddar and tomato relish and sweet mustard.

Spicy beans and cauliflower patty, caramelised onions and Fairview brie.

Recommended drinks:

Fairview Shiraz or CBC Lager

Recommended wine:

Fairview Sauvignon Blanc

BACON & BRIE BURGER

R125

PULLED PORK BURGER R108

Our own free-range beef patty stacked with bacon, Fairview brie, crispy onion rings, and sweet mustard.

Free-range BBQ smoked pork, covered with a cheesy beer sauce.

Recommended drinks:

Fairview Shiraz or CBC Pilsner

Recommended drinks :

Fairview Grenache or CBC Amber Weiss

CHICKEN BURGER

R110

BIG BACK'S R175

Crumbed free-range breast fillet, mature cheddar, Back's free-range bacon, guacamole and aioli.

2 Free-range beef patties, stacked with mature cheddar and mushroom sauce.

Recommended wine:

Fairview Chenin Blanc

Recommended drinks :

Fairview Grenache or CBC Lager

FROM THE PASTURE

_08

Served from 11.45

— BUTCHER'S CUTS —

250g / 400g Sirloin	R115 / R168
250g / 400g Rump	R122 / R182
300g Rib-Eye	R188
250g Fillet	R168
500g Butcher's Board	R195
(150g Rump - 2 Lamb Chops - Boerewors)	

— SIDES —

Fresh side salad	R25
Triple-fried potato chips	R30
Cheesy polenta chips	R40
Roasted veggies	R35
Sweet potato and ginger mash	R35

— HOME-MADE SAUCES —

Green pepper corn	
Basting sauce	
Creamy mushroom	
Cheesy beer sauce	R20



BISTRO MAINS



_09

Served from 11.45

BAKED SWEET POTATO (V) R85

Topped with butter beans, chickpeas and lentils with salsa, avocado and grated mature cheddar.

<i>Replace cheddar with vegan cheese</i>	-
<i>Add free-range bacon</i>	R20
<i>Add free-range mince</i>	R40

Recommended wine: Fairview Shiraz or CBC Pilsner

BEETCRUST PIZZA (V) R105

Roasted beetroot and flour based dough with rocket pesto, a variety of Fairview cheeses topped with a fresh seasonal salad, mix nuts and balsamic reduction.

<i>Add avo</i>	R18
<i>Add free-range chicken</i>	R35
<i>Add Norwegian smoked salmon</i>	R45

Recommended wine: Fairview Rose Quartz

PESTO LINGUINE (V) R95

Tossed with pan fried seasonal vegetables and served in a creamy basil pesto.

<i>Add free-range chicken</i>	R35
<i>Add Norwegian smoked salmon</i>	R45

Recommended wine: Fairview Sauvignon Blanc

HAKE AND CHIPS

R120

Freshly caught hake encased in a special CBC beer batter. Served with home-made tartar sauce, hand-cut triple fried potato chips or a side salad.

Recommended drinks: Fairview Chardonnay or CBC Pilsner

CREAMY SEAFOOD RISOTTO

R130

Topped with prawns, mussels and calamari. Served with Café de Paris butter, sweet chilli and lime cream cheese.

Recommended wine: Fairview Sauvignon Blanc

ESCALOPE DE POULET

R125

Roasted free-range chicken breasts topped with a pecorino and lemon crumb, crisp potato rosti and mushroom sauce.

Recommended wine: Fairview Chardonnay

CRISPY, SLOW-ROASTED PORK BELLY

R150

Served on sweet potato puree with a hint of ginger, sautéed greens, mushrooms and a sticky maple glaze.

Recommended wine: Fairview Shiraz



FOR DESSERT

Our passionate pastry chefs are dedicated to creating a variety of delicious, fresh and decadent cakes, pastries and treats.

APPLE TART	R40
A VARIETY OF 3 MACARONS	R40
SLICE OF HOME MADE CAKE	R55
CRÈME BRÛLÉE	R55
CANELÉ French pastry from Bordeaux with a soft custard center and a crispy crust.	R20
ARTISANAL ICE CREAM & SORBET Ask your waiter about the available flavours.	R25/sc
CHOCOLATE BROWNIE served with a scoop of vanilla ice cream and chocolate sauce	R50
CAFÉ GOURMAND 3 small treats served with the coffee or tea of your choice.	R70
<i>Add a scoop of vanilla ice cream to your dessert</i>	R15

All pastries and cakes are subject to availability and are displayed at our reception counter



KIDDIES MENU

Up to 12 years old

Served from 11.45

FREE-RANGE BEEF BURGER **R58**

Free-range beef patty with cheese on a toasted bun served with hand-cut, triple-fried chips.

FISH & CHIPS **R58**

Fresh caught hake fried to crispy and served with triple-fried potato chips.

FREE-RANGE CHICKEN FINGERS **R58**

Served with triple-fried potato chips.

MINI CHEESE AND CHARCUTERIE BOARD **R58**

Fairview cheddar, free-range biltong and salami.
Served with bread and butter.



Served from 11am



WINE LIST



Corkage fee – R50

WINE PER GLASS

[250ml carafe]

FAIRVIEW

Chenin Blanc	R40
Sauvignon Blanc	R40
Chardonnay	R50
Rose Quartz - Grenache Rosé	R50
Grenache Noir	R50
Shiraz	R50

WINE ON TAP

[White / Red]

LA CAPRA ON TAP

250ml	R32
500ml	R60
1L	R105

WHITE & ROSÉ

[750ml Bottle]

Classic

Darling Sauvignon Blanc - Fairview	R125
Sauvignon Blanc - Spice Route	R150
Chenin Blanc - Spice Route	R170
Chenin Blanc - Fairview	R125
Chardonnay - Fairview	R155

Memorable

Verdelho - Fairview	R130
Viognier - Fairview	R155

Rosé

Saffron Rosé - Spice Route	R170
Atlantic Coral Rosé - Stonetown	R120
Rose Quartz - Fairview	R155

Blends

Goats do Roam R100
(Viognier, Roussanne, Grenache Blanc)

Beryl Back - Fairview R300
(Viognier, Chenin Blanc and Grenache Blanc)

BUBBLY

MCC Brut – Charles Back R60 R230

All wines are sold in our deli at cellar door prices (for take-away)

RED

[750 ml Bottle]

Classic

Stellenbosch Merlot - Fairview	R150
Pinotage - Spice Route	R175
Primo Pinotage - Fairview	R340
Cabernet Sauvignon - Fairview	R150
Shiraz - Fairview	R150
Enzaamheid Shiraz - Fairview	R360
Beacon Shiraz - Fairview	R360
Jakkals fontein Shiraz - Fairview	R360

Blends

Cab-Merlot - Stonetown	R120
Chakalaka - Spice Route	R235
Extranõ - Fairview	R155
Homtini - Fairview	R220
Caldera - Fairview	R220
Cyril Back - Fairview Flagship	R850

Memorable

Mourvèdre - Fairview	R155
Pegleg Carignan - Fairview	R225
Tannat - Fairview	R155
Petite Sirah - Fairview	R155
Cinsault - Fairview	R155

We love Grenache

Grenache - Spice Route	R175
Grenache - Fairview	R135
Stok by Paaltjie Grenache	R225

WINE COCKTAILS

SANGRIA (500 ml) R75
(1L) R130
Dry red wine, a shot of brandy, chopped fresh fruits, orange juice, maple syrup and ice.

MIMOSA R52
Fairview Brut topped with 100% orange juice.

WHITE SANGRIA (500 ml) R75
(1L) R130
Dry white wine, chopped fresh fruits, ginger ale and ice.

SPRITZ R62
Fairview Brut, Aperol (orange and rhubarb bitter) and soda water.

BEERS & MORE

Served from 11am

CBC

CAPE BREWING COMPANY

On Tap	300 ml	500 ml	Bottled		
Lager	R28	R38	Pilsner	440ml	R38
Amber Weiss	R32	R42	Raspberry Weiss	330ml	R36
Also per bottle	Castle Light Windhoek Savanna Dry Savanna Light				R30
	Beck's (non alcoholic)				R30

RUM

	S	D
Captain Morgan	R23	R43
Havana Club 3Y/O	R24	R54
Appleton	R40	R75
Diplomatico Dark	R64	R122
Inverroche 7YO	R69	R129

OTHER

	S	D
Fynbos Gin	R28	R49
Pinotage Grappa	R29	R49
Shiraz Grappa	R29	R49
Rogue Moonshine	R29	R49
Amarula	R18	R35
Limoncello Bottega	R34	R64
Olmecca Gold Tequila	R23	R43

WHISKEY & BRANDY

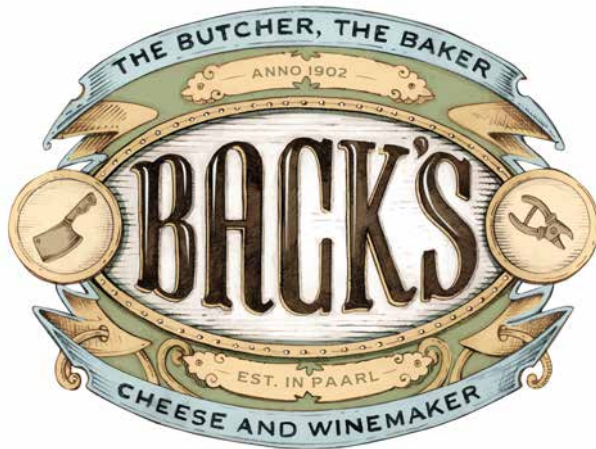
	S	D
KWV 3YO	R20	R38
KWV 10YO	R29	R55
J&B Rare	R25	R47
Bain's	R27	R49
J. W. Red Label	R25	R47
Monkey Shoulder	R52	R98
Glenlivet 12YO	R64	R120

VODKA

	S	D
Smirnoff	R20	R38
Skyy	R29	R56
Belvedere	R55	R106
Grey Goose	R57	R110

MIXERS

Tonic Water, Soda Water, R20
Dry Lemon, Ginger Ale, Lemonade,
Pink Tonic, Lite Tonic, Blue Tonic



**THANK YOU
DANKIE
MERCİ**