



OUR 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."

PLEASE NOTE THAT WE ARE CASHLESS.



BEVERAGES

COFFEE

A great cup of coffee goes like this: excellent local purveyors, a trip around the world to find the best beans, skilled baristas.

Espresso	R20
Americano	R22
Cappucino	R26
Large cappuccino	R32
Flat white	R28
Cortado	R28
Café latte	R28
Ice latte	R32
Hot chocolate	R30
Red cappuccino	R30
Red latte	R30

FINE TEAS

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

MILK ALTERNATIVES

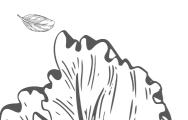
Oat Milk | Almond Milk

R10



BEVERAGES

————— SOFT	DRINKS —		
Coke Coke Zero Cream Soda S Grapetizer Appletizer BOS ice tea (lemon, peach) Fruit Juice: mango apple orange Kombucha: rooibos buchu rose	prite Zero Fanta Orang	ge	R22 R28 R30 R22 R50
0% Heineken Savanna Lemon	Small 440ml R24 Lar	ge 750ml	R34 R34
FRESH COLD I	PRESSED JUICES -		
CUCUMBER DETOX Cucumber, celery, green apple			R45
BEETROOT POWER Beetroot, carrot, orange, ginger			R45
TURMERIC TONIC Ginger, turmeric root, lime, honey			R45
CARROT IMMUNE BOOST Carrot, orange, ginger			R45
Made fresh with your choice of: Fai	OTHIES — rview Yoghurt, Almond N	Milk or Oat	Milk
SUMMER DELIGHT Pineapple, coconut cream, honey and	d mint.	Medium Large	R39 R49
BERRY BLAST Mixed berries and banana.		Medium Large	R39 R49









BEVERAGES

- GOURMET SHAKES —

Milkshakes made with locally sourced artisanal ice-cream and Fairview's Jersey Milk.

IVORY SHAKE Vanilla bean ice-cream	R45
BROWNIE SHAKE chocolate brownie (with nuts) and vanilla bean ice-cream	R50
DIS BERRY LEKKER SHAKE Mixed berry and vanilla bean ice-cream	R50
BEAN BAG SHAKE	R50







(V) YOGHURT BOWL

R65

Our popular full-cream, natural yoghurt served with almond and cashew granola, fresh seasonal fruit and drizzled honey.

(V) AVO ON TOAST

R85

Toasted sourdough with Fairview cream cheese or with vegan cheese, fresh avocado and balsamic roasted cherry tomatoes.

BOFREWORS BUN

R66

Free-range boerewors and bacon with a fried egg on a bun.

FRENCH TOAST

R75

Artisanal farm bread topped with free-range bacon, mixed berry compote, Fairview feta and fresh cream

(V) FARM OMELETTE

R70

3 Free-range eggs omelette filled with Fairview brie, english spinach, caramelised onions and mushrooms Add Smoked ham

BACK'S OMELETTE

R25

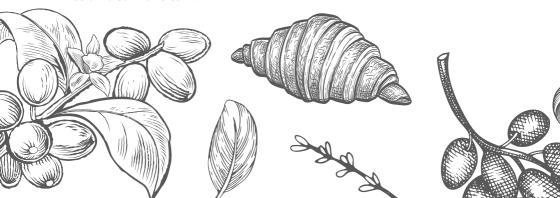
R79 3 Free-range eggs omelette filled with smoked Norwegian salmon, Fairview

cream cheese, chives and topped with capers.

LE BON CROISSANT

R80

Fresh butter croissant, served with free-range bacon and 2 free-range eggs scrambled with cream.





R99

ROOSTER'S CALL R90

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.

ROSTI BENEDICT

2 Free-range poached eggs served on crispy potato rosti and drizzled with our homemade hollandaise sauce.

Seasonal vegetables - English spinach, baby marrow, red cabbage	R78
Vegan - seasonal veggies and avo instead of eggs and hollandaise	R78
Back's free-range bacon	R78
Free-range fried chicken	R90
Smoked Norwegian salmon	R90

CROISSANT BENEDICT

Fresh butter croissant served with homemade hollandaise sauce, gypsy ham, and a free-range poached egg.



SNACKS & PLATTERS

Served from 11.45

(V)	THE BLOOMING ONION Deep-fried in a CBC beer batter with our secret dipping sauce.	R55
(V)	CHERMOULA HUMMUS served with crackers	R50
(V)	OLIVES marinated in garlic, rosemary and fresh oranges	R38
	BITTERBALLEN Home-made slow-cooked beef croquette.	R75
(V)	POLENTA CHIPS made with mixed herbs and mature cheddar	R40
(V)	BAKED CAMEMBERT Fairview camembert topped with homemade butternut chutney crackers.	R70 and
(V)	FAIRVIEW CLASSIC CHEESE PLATTER	R150

Selection of 4 cheeses with fresh bread and crackers, home-made pickled cucumber, butternut chutney and chilli jam, hummus and seasonal fresh fruit.

MIX CHEESE AND CURED MEAT PLATTER

R170

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.

CURED MEAT PLATTER

R175

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



OPEN SANDWICHES

Served from 11.45 to 16:00

Served on your choice of bread: Ciabatta | Seed Loaf | Sourdough | 70% Rye

(V) AVO ON TOAST

Fresh avocado glazed with balsamic reduction, roasted cherry tomatoes and cream cheese. Substitute cream cheese for vegan cheese.

Recommended wine: Fairview Chardonnay

CHICKEN CAESAR R85

Grilled chicken, crispy bacon, pecorino cheese, cos lettuce and creamy caesar dressing topped with a poached free-range egg.

Recommended wine: La Capra! On Tap White

NEW YORK PASTRAMI

R85

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

Recommended wine: La Capra! On Tap Red

SMOKED NORWEGIAN SALMON

R125

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



SALADS

Served from 11.45

(V) BACK'S SALAD

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

- Replace feta with vegan cheese
- Add free-range chicken R35
 Recommended wine: Fairview Chenin Blanc

ROASTED CHICKEN & BRIE

R98

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

Recommended wine:

Fairview Darling Sauvignon Blanc

CALAMARI & CHORIZO

R110

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

Recommended wine: Fairview Rose Quartz

PULLED LAMB SALAD

R115

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



GOURMET BURGERS

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.

The burgers have three side options for guests to choose from:

Side Salad (lettuce, cherry tomato, cucumber, feta, citrus vinaigrette),

Hand-cut triple-fried potato chips or our signature cheesy polenta chips.

(V) VEGETARIAN BURGER

R100

Spicy beans and cauliflower patty, caramelised onions, Fairview brie and guacamole. (Not Vegan friendly)

Recommended wine:

Fairview Sauvignon Blanc

CHICKEN BURGER

R115

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

Recommended wine:

Fairview Chenin Blanc

PULLED PORK BURGER

R115

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

Recommended drinks:

Fairview Grenache or CBC Amber Weiss

BEEF BURGER R115

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

Recommended drinks:

Fairview Shiraz or CBC Lager

BACON & BRIE BURGER

R128

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

Recommended drinks:

Fairview Shiraz or CBC Pilsner

BIG BACK'S R175

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

Recommended drinks:

Fairview Grenache or CBC Lager

BISTRO MAINS

Served from 11.45

(V) BEAN CHILLI R85

Vegan 3 bean chilli, atop a baked sweet potato with salsa and fresh avocado.

Recommended drinks: Fairview Shiraz or CBC Pilsner

Optional Extras:

Vegan cheese R20 | Free-range bacon R20 | Free-range mince R40

(V) PESTO PASTA R95

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

Recommended wine: Fairview Sauvignon Blanc

Optional Extras:

Free-range chicken R35 | Norwegian smoked salmon R45

(V) BEETCRUST PIZZA R110

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

Recommended wine: Fairview Rose Quartz

Optional Extras:





BISTRO MAINS

Served from 11.45

HAKE AND CHIPS R125

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

R140

Served with pan fried prawns, mussels and calamari with a fresh cream and pecorino sauce. Topped with Café de Paris butter, sweet chilli and lime cream cheese.

Recommended wine: Fairview Sauvignon Blanc

PAPPARDELLE PASTA NAPOLETANA

R140

Wide ribbon pasta served with spicy Grilled Fairview chorizo, cherry tomatoes, homemade tomato sauce and topped with pecorino cheese.

CHICKEN & BACON ROULADE

R155

Free-range chicken breast, stuffed with cream cheese and spinach, wrapped in bacon served with Lyonnaise potatoes and a Fairview Boland blue cheese sauce.

Recommended wine:

Fairview Chenin Rlanc

CRISPY, SLOW-ROASTED PORK BELLY

R155

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

Recommended wine:

Fairview Shiraz

RUMP STEAK

R185

300g steak served with potato gratin, wilted baby spinach, crispy onion rings and creamy mushroom sauce.

Recommended wine:

Goats do Roam - Red Blend





KIDDIES MENU

Served from 11:45

For children up to 12 years old only.

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.

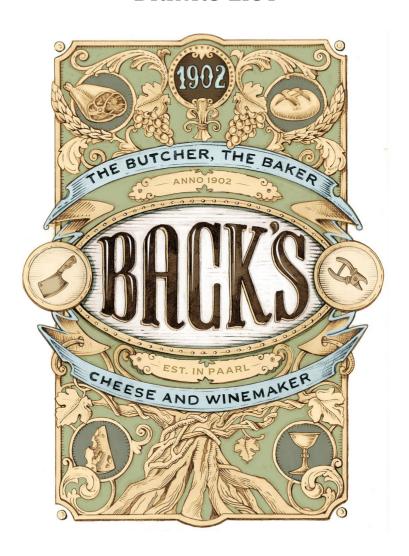








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WINES PER GLASS			
FAIRVIEW Chenin Blanc Sauvignon Blanc Rose Quartz - Rosé GDR Dry Rosé Merlot Pinotage Shiraz	150ml R39 R39 R45 R39 R49 R49	250ml R49 R49 R60 R49 R59 R59	
WINE ON TAP			
LA CAPRA on tap [White / Red] Glass R	29 500ml R65 1	L R105	
— WINE COCKTAILS —			
MIMOSA Fairview Brut topped with 100% orange juice.		R60	
SPRITZ Fairview Brut, Aperol (orange and rhubarb bitter) a	and soda water.	R65	
WHITE SANGRIA Dry white wine, chopped fresh fruits, ginger ale ar	500 ml R75 1 nd ice.	1L R130	
SANGRIA 500 ml R85 1L R145 Dry red wine, a shot of brandy, chopped fresh fruits, orange juice, maple syrup and ice.			
BEERS & MORE			
On Tap CBC Lager On Tap CBC Amber Weiss CBC Pilsner CBC Raspberry Weiss Castle Light Windhoek Savanna Dry Savanna Light Heineken Zero			



Méthode Cap Classique

Fairview Charles Back Brut

R70 | R235

Fresh and lively with aromas of lime, apple and freshly baked ciabatta crust. Creamy palate with green apples, quince and a lingering acidity.

Grenache Blanc 45%, Viognier 30%, Grenache Noir 25%

WHITE WINE

Single Varietals

Fairview Riesling

R135

Aromatic bouquet of fresh green apples, citrus blossom and lemon curd. A touch of sweetness on the palate with refreshing acidity and zesty flavours of sweet lime. (Off dry)

Fairview Grenache Blanc

R135

White peach, African pear and freshly cut grass on the nose. Flavours of winter melon, peach blossom and raw cashew nuts. Firm and structured with a silky texture.

Fairview Darling Sauvignon Blanc

R135

Tropical aromas of fresh granadillas and zesty limes. Fresh and lively palate with flinty minerality and a lingering finish.

Fairview Chenin Blanc

R135

Tropical fruit notes of pear, pineapple and lime on the nose. Medium bodied with rich fruity flavours and a lingering crisp finish.

Fairview Chardonnay

R165

Aromas of orange peel, citrus blossom and blushed apricots. A whiff of cloves and cedar too. Firm structure with integrated acidity and flavours of kumquat and green pineapple.



Fairview Viognier R165

Honey, stone fruit and typical spring blossom floral aromas balanced with subtle oak aromas. Complex palate with layers of waxy honeycomb, apricots and orange with a creamy finish.

Spice Route Amos Block Sauvignon Blanc (Certified Heritage Vineyard) R175 Produced frim the oldest block of Sauvignon Blanc in South Africa, planted in 1965. Aromas of figs, gooseberries and nettles with a generous and textured palate.

Spice Route Chenin Blanc (Certified Heritage Vineyard)

R175

3

Complex nose with tropical fruits, fresh peach and flinty notes. The palate is rich and broad with well-balanced acidity.

Bloemcool Haasbek Grenache Blanc

R250

Light straw colour in the glass with a golden edge. Notes of white peach, spice and citrus zest on the nose with a layered palate of sweet fruits and a lengthy, salty finish.

Bloemcool Wit Walm Sauvignon Blanc

R250

Gooseberries, papaya and figs with racy acidity and tropical burst of fruit on the palate. Subtle oaking gives a creamy texture that compliments the fresh acidity and tropical fruit flavours.

Bloemcool Diamant Chenin Blanc

R300

Layers of fresh stone fruit, tropical fruits and citrus on the nose. Intense fruit on the palate with a dry mineral finish.

Bloemcool Skilpadrug Viognier

R350

Apricot blossom notes, creamy peach and acacia flavours master the palate. Gentle oaking integrates effortlessly with the bold, rich structure of this wine.

Blends

Spice Route Obscura White (natural wine made in a Qvevri)

R240

Notes of peach, spices and bruised apple on the nose with hints of pawpaw and nuts. Citrus on the palate with fresh acidity and broad tannins provides texture to the wine.

Chenin Blanc, Sauvignon Blanc, Semillon and Viognier

Bloemcool Ploegperd (Certified Heritage Vineyard)

R250

Aromas of quince, spice and salty minerality. A beautiful palate of limey fruit, fresh acidity and texture.

Chenin Blanc 47%, Palomino 43% and Grenache Blanc 10%

Fairview Beryl Back

R310

Our flagship white wine. Aromas of lemon, papaya, pears with hints of floral and oak notes. Complex and layered with perfect integration of grape flavours, tannin structure, salty minerality and racy acidity.

Chenin Blanc 45%, Grenache Blanc 40% and Viognier 15%

ROSÉ WINE

Fairview Rose Quartz

R155

Aromas of white blossoms, roses and strawberries with hints of winter melon. Daisy fresh on the palate with flavours of ruby grapefruit and berries.

**Grenache Noir 65%*, Cinsault 23% and Carignan 12%*

Spice Route Saffron Rosé

R175

Light and pale in colour with delicate aromas of rose petal, apple and red cherry. A more full bodied dry Rosé with flavours of blackberries, cinnamon spice and lightly-integrated oak.

Grenache Noir 100%



RED WINE

Single Varietal

Fairview Bushvine Cinsault

R160

Upfront aromas of crunchy red cherries and raspberries, layered with delicately scented spice and lavender. Medium bodied with a fresh finish.

Fairview Grenache Noir

R160

Brimming with juicy red cherries, pomegranate and exotic spices with a light fresh finish.

Fairview Merlot

R160

Bright ruby red colour with red plums and cocoa aromas on the nose. Medium bodied palate with classic Merlot red fruit flavours and a soft finish.

Fairview Pinotage

R160

Cherries, raspberry and ripe plum aromas with hints of oak spice. Full bodied with dark fruit flavours, well integrated oak and a firm tannin structure.

Fairview Shiraz

R160

Dense layers of black berries and cherry with savoury spice and a hint of cinnamon and liquorice on the nose. Medium-bodied with flavours of black pepper and baked plums complemented by a velvety, luscious mouthfeel.

Fairview Stellenbosch Cabernet Sauvignon

R160

Medium bodied with flavours of crushed black berries, whiffs of oak and vanilla and gentle tannins on the palate.

Fairview Petite Sirah

R160

Inky dark red in colour with liquorish aromas, vanilla and ripe plums. The palate is full with generous and robust tannins and flavours of cinnamon, dates and spice.

Spice Route Grenache Noir

R190

Vibrant red berry fruit and subtle pepper harmonize with fine tannins and good acidity.

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





Spice Route Mourvèdre

R190

Meaty and savoury aromas with tangy red fruit and blackberry flavours, accompanied by pronounced spice and herbal notes.

Spice Route Pinotage

R190

Rich blackcurrant and cherries on the nose with intense dark fruit flavours on the palate that combines well with sweet vanilla oak aromas.

Fairview Pegleg Carignan (Certified Heritage Vineyard)

R235

Produced from the oldest block of Carignan in South Africa, planted in 1981. Pale ruby in colour with aromas of red berries, potpourri and dark chocolate. Succulent, smooth and juicy on the palate with flavours of red plums and a nudge of oak.

Fairview Primo Pinotage

R375

Deep dark red colour in the glass. Complex aromas of plum, cranberries, cinnamon and spice. A brooding palate that brims with dark plums and berries and complex savoury notes.

Fairview Eenzaamheid Shiraz

R375

Deep red colour with layered aromas of plums, black pepper and cloves. An elegant palate with subtle flavours of spice, wild berries and oak.

Fairview The Beacon Shiraz

R375

Aromas of plum, cherry and cinnamon on the nose. Rich and elegant with velvety tannins and complex flavours of red fruits and warm spices.

Bloemcool Oupa se Wingerd Grenache Noir

R400

(Certified Heritage Vineyard) Light and bright with aromatic layers of fresh cranberry, cherries and fynbos.

Fairview Cyril Back

R850

Our flagship Fairview red. A selection of the finest barrels of Shiraz. Rich notes of blackberries, plum and pepper with hints of violets and cigar box on the nose. This elegant red brims with dense red fruit, fresh acidity and lingering spice flavours.







Blends

Fairview Extraño R170

Decadent aromas of dried black berries, black forest cake and layers of oak. Medium bodied with soft tannins and fine acidity.

Tempranillo 78%, Grenache Noir 11%, Carignan 11%

Fairview Caldera R200

Light cherry red in colour with notes of red cherries, black pepper and hints of lavender. Medium bodied with fresh flavours of young berries and spice.

Grenache Noir 40%, Shiraz 40%, Mourvèdre 20%

Fairview Homtini R200

Classic notes of savoury spice, ripe red plums and cherries with a hint of dried fig. Medium bodied with flavours of black fruits, pithy black olives, dried herbs and an age-worthy bold tannin structure.

Sangiovese 46%, Merlot 40%, Shiraz 9%, Cabernet Sauvignon 5%

Spice Route Chakalaka

R225

Aromas of clove and subtle white pepper with hints of blackcurrant, plums and cherries. A luscious and rich palate with smooth, integrated oak and well balanced tannins.

Grenache Noir 27%, Shiraz 26%, Mourvèdre 22%, Carignan 11%, Petite Sirah 8%, Tannat 6%

Spice Route Obscura Red (natural wine made in a Qvevri)

R240

Spicy, fruit driven notes of wild berries, plum and peppery cured meats. Focused, linear tannins on the palate with hints of fynbos and spice.

Shiraz 65%, Mourvèdre 17.50%, Carignan 17.50%

Bloemcool Drie Papen

R450

Mulberries, blackcurrant, cinnamon and a touch of vanilla on the nose. A structured palate with concentrated layers of dark fruit and plums followed by balanced firm tannins.

Cabernet Sauvignon 82%, Merlot 18%

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R550

Dark, inky red to black in colour. Notes of plum, Christmas cake and baking spices on the nose. Big and bold with generous flavours of dark fruit and vanilla.

Durif 67%, Tempranillo 28%, Shiraz 5%

Spice Route Malabar

R1000

Only produced in exceptional vintages. A true showcase of the Swartland terroir. Layered and perfumed with aromas of violets, plum, charcuterie spice and cocoa captivate the senses. Dense black fruit and spice followed by supple age-worthy tannin and freshness.

Shiraz 50%, Mourvèdre 25%, Grenache Noir 17%, Petite Sirah 8%

DESSERT & FORTIFIED WINE

Fairview Sweet Red 750ml

R160

Aromas of black plums, cloves, cocoa and toffee on the nose. The palate has balanced sweetness and mouth filling texture with pronounced flavours of baked blackberries, sweet spice and raisins.

Spice Route Amos Block Perpetual Reserve 500ml

R300

(Certified Heritage Vineyard) Produced from the oldest block of Sauvignon Blanc in South Africa, planted in 1965. A pale and dry sherry-style fortified wine with hints of apples, almonds, and walnuts on the nose. Fresh and round on the palate with a lingering finish.

Fairview La Beryl Blanc 500ml

R300

A bold and assertive dessert wine with aromas of apricots, lemon, grape and honey flavours on the nose. A full mouthfeel of ripe tropical fruit and zesty citrus flavours, followed by an unctuous texture courtesy of the fresh, well balanced acidity.









LIQUORS

GIN Wilderer Fynbos Roku Japanese Tanqueray Ten Inverroche Amber	R30 R32 R36 R38
WHISKEY & BRANDY KWV 3YO Jim Beam J&B Rare Bain's KWV 10YO Maker's Mark Bourbon	R20 R22 R25 R27 R29 R34
RUM, TEQUILA & VODKA Bacardi Superior Don Papa Olmeca Gold Patron XO Café Count Pushkin Belvedere	R22 R39 R23 R35 R22 R38
OTHER Amarula Pinotage Grappa Shiraz Grappa Rogue Moonshine Limoncello Bottega	R19 R32 R32 R32 R34
MIXERS	

Tonic Water, Soda Water, Ginger Ale, Lemonade, Pink Tonic, Lite Tonic. R20





BACKS

THANK YOU - DANKIE - MERCI