

OUR MENU



BACK'S


mantis



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!

We strive to use as much produce from family farms or artisans in the surrounding areas as possible to serve fresh and local every chance we get. Now in conjunction with the Pearl Valley Hotel by Mantis we are excited to share our carefully curated Restaurant and Deli experience with the hotel guests and the residents of Pearl Valley Golf Estate and Spa.

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

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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	R22
Americano	R24
Cappucino	R28
Large cappuccino	R34
Flat white	R30
Cortado	R30
Café latte	R30
Ice latte	R32
Hot chocolate	R32
Red cappuccino	R32
Red latte	R32

FINE TEAS

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

MILK ALTERNATIVES

Oat Milk | Almond Milk R10



TEA BREWING GUIDE

2 min
Subtle complex flavours

5 min
Medium strength

8 min
Full flavours



SOFT DRINKS

Coke Coke Zero Cream Soda Sprite Zero Fanta Orange	R24
Grapetizer Appletizer	R30
BOS ice tea (lemon, peach)	R32
Fruit Juice: mango apple orange	R22
Kombucha: rooibos buchu rose	R53
0% Heineken Savanna Lemon	R38
Water	Small 440ml R24 Large 750ml R35

FRESH COLD PRESSED JUICES

CUCUMBER DETOX	R48
Cucumber, celery, green apple	
BEETROOT POWER	R48
Beetroot, carrot, orange, ginger	
TURMERIC TONIC	R48
Ginger, turmeric root, lime, honey	
CARROT IMMUNE BOOST	R48
Carrot, orange, ginger	

SMOOTHIES

Made fresh with your choice of: Fairview Yoghurt, Almond Milk or Oat Milk

SUMMER DELIGHT	Medium R42
Pineapple, coconut cream, honey and mint.	Large R52
BERRY BLAST	Medium R42
Mixed berries and banana.	Large R52



BREAKFAST

_03

Served until 11.30

(V) YOGHURT BOWL

R79

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

(V) AVO ON TOAST

R95

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

BACK'S OMELETTE

R99

3 Free-range eggs omelette filled with smoked trout, Fairview cream cheese, chives and topped with capers.

ROSTI BENEDICT

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

Back's free-range bacon

R90

Smoked Trout

R115

Seasonal vegetables

R99

Vegan - seasonal veggies and avo instead of eggs and hollandaise

R99

ROOSTER'S CALL

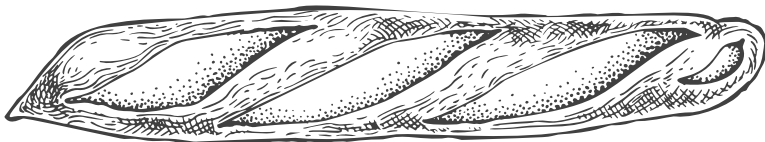
R109

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.

LE BON CROISSANT

R99

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



BURGERS

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Served from 11.45am

Fresh & Free-range Red Angus patties from Fairview Farm.
Homemade buns from the Polo Pavilion by Back's restaurant.
Flamed grilled with love by our chefs.

CALAMARI BURGER

R110

Tender calamari steak crumbed and fried till golden brown topped with tartar sauce

CHICKEN BURGER

R105

Our free-range breast fillet with a choice of grilled or lightly dusted in flour and flash fried, a slice of cheddar, bacon, guacamole and Marie Rose sauce.

SMASH BEEF BURGER

R105

Two small pressed free-range patties topped with cheddar, chopped fresh onions, pickles and Marie Rose sauce.

PINEAPPLE BEEF BURGER

R120

Free-range beef patty topped with a grilled slice of pineapple, melted cheddar and sweet chili soya sauce.

B&B BURGER

R145

Our own free-range beef patty stacked with Bacon, Fairview Brie, onion rings and sweet mustard.

VEGETARIAN BURGER

R120

A fusion of chickpeas, lentils, cauliflower and carrots seasoned with a perfect blend of spices.

SIDES:

Hand cut triple fried chips

R35

Fresh side salad

R35

Cheesy Polenta chips

R45

Truffle and parmesan skinny fries

R45

Styr fried Seasonal Veg with a hint of Soy sauce

R40



PASTA

_05

Served from 11.45am

Your choice of authentic Italian Linguine or Penne pasta.

SEAFOOD PASTA

R110

Marinara sauce, tossed with prawns, mussels, calamari and fresh linefish.

BOLOGNESE

R140

Traditional free-range beef mince Bolognese sauce.

CARBONARA

R125

Creamy egg sauce, together with crispy bacon and pecorino cheese.

(V) PESTO PASTA

R125

Creamy basil pesto, stir fry vegetables and balsamic cherry tomatoes.



SNACKS & PLATTERS

_06

Served from 11.30am

(V) OLIVES

R45

marinated in garlic, rosemary and fresh oranges.

(V) POLENTA CHIPS

R45

Made with matured cheddar, pecorino and rosemary.

BITTERBALLEN

R85

Home-made slow-cooked beef croquette served with a honey, wholegrain mustard aioli.

(V) CHERMOULA HUMMUS

R55

served with crackers

(V) FAIRVIEW CLASSIC CHEESE PLATTER

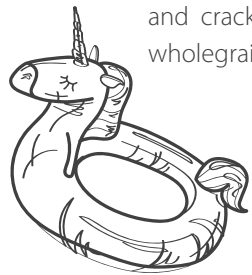
R185

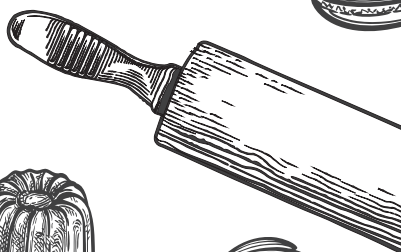
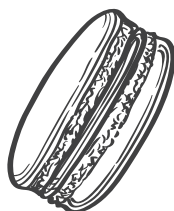
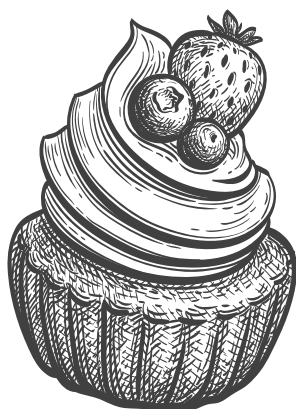
Selection of 4 cheeses with fresh bread and crackers, home-made pickled cucumber, butternut chutney and chilli jam and hummus.

MIX CHEESE AND CURED MEAT PLATTER

R205

Selection of 2 cured meats and 3 Fairview cheeses. Served with fresh bread and crackers, home-made pickled cucumber and butternut chutney and wholegrain mustard.







BACK'S



THANK YOU - DANKIE - MERCI