

# MENU



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# *Our Story*

As a third-generation family owner of Fairview, Charles Back II, the 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.

Inspired by polo and themed with plantation-style décor, The Polo Pavilion by Back's offers guests an authentic yet refined dining experience. In partnership with Val de Vie Estate, Back's has carefully curated a restaurant concept that combines heritage and cuisine with the adventure of polo.

Please note that we are cashless.

# Platters

- (V) FAIRVIEW CLASSIC CHEESE PLATTER R195  
Selection of 4 cheeses with fresh bread and crackers, home-made pickled cucumber and chilli jam, hummus and seasonal fresh fruit.
- 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, seasonal fruit and wholegrain mustard.

# Snacks

- (V) OLIVES R45  
Marinated in garlic, rosemary and fresh oranges.
- (V) JALAPEÑO POPPERS R85  
Baked and stuffed with cream cheese, onion, green pepper and chives.
- (V) SAMOSAS R75  
Your choice of either mixed vegetables, chicken or beef mince. 3 samosas per serving. Served with a dhaniya chutney.
- (V) SPRING ROLLS R75  
Your choice of either vegetables, chicken or bobotie mince. 3 spring rolls per serving. Served with a sweet chilli sauce.
- (V) CHERMOULA HUMMUS R90  
Served with crackers.
- (V) ARANCINI R80  
A classic Italian snack made from arborio rice, exotic mushrooms and mozzarella, crumbed and deep-fried.

# Seafood

CHEF'S LINE FISH OF THE DAY	R240
GRILLED LINE FISH OF THE DAY Ask your waitron for more details.	R135
BEER BATTERED HAKE	R105
FRIED CRISPY PATAGONIAN CALAMARI	R110

# Burgers

CRUMBED CHICKEN BURGER Crumbed free-range chicken breast, mature cheddar, free-range bacon, guacamole and home-made aioli.	R110
GRILLED CHICKEN BURGER Flame grilled chicken breast topped with cheddar, a slice of tomato, lettuce, crispy onions, and home-made aioli.	R95
BACON & BRIE BEEF BURGER Fairview free-range beef patty stacked with free-range bacon, Fairview brie, crispy onion rings and sweet mustard.	R150
SMASH BEEF BURGER Two small free range patties, Marie Rose sauce, fresh red onions, lettuce and gerkins.	R110
VEGETARIAN CURRY BURGER Spiced lentil patty, served with a tomato slice, crispy onions, lettuce, and a home-made aioli.	R95



# Flame Grilled Meat

FILLET 220g	R260
RIBEYE 250g	R255
RUMP 300g	R199
SIRLOIN 300g	R199

## Sides and Sauces

Fresh Side salad	R35
Grilled seasonal vegetables	R40
Basmati Turmeric Rice	R35
Triple fried hand cut chips	R35
Truffle & parmesan skinny fries	R48
Grilled sweet potato wedges glazed in thyme honey and soy	R40
Green Peppercorn	R30
Creamy Mushroom	R30
Lemon Butter   Chilli Butter   Garlic Butter	R30
Tartare	R25
Aioli	R20

## Curries

LAMB CURRY	R225
A traditional slow braised lamb Cape Malay curry served with basmati turmeric rice, sambals, and a poppadom.	
BUTTER CHICKEN	R155
Aromatic chicken pieces cooked in a rich and creamy curry sauce served with a hot roti and basmati turmeric rice.	
TRADITIONAL VEGETARIAN BOBOTIE	R165
Cape Malay spiced lentil, cauliflower & butternut Bobotie, served with a poppadum, chutney	

# Salads

CALAMARI & CHORIZO SALAD R135

Served with fresh greens, cherry tomatoes, cucumber, olives and crispy fried calamari with a spicy cream dressing and avocado.

SMOKED SALMON SALAD R125

Served with cherry tomatoes, cucumber ribbons, julienne carrots, mixed lettuce and wholegrain mustard and honey dressing.

SESAME CHICKEN SALAD R125

Crumbed chicken strips with toasted sesame, avocado, served with sliced cucumber, julienne carrots and a sesame soy dressing.

CAESAR SALAD R115

Crispy bacon, Grana Padano cheese and Caesar dressing on a bed of cos lettuce and topped with a poached free-range egg.

(V) BACK'S SALAD R115

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

(V) GREEK SALAD R90

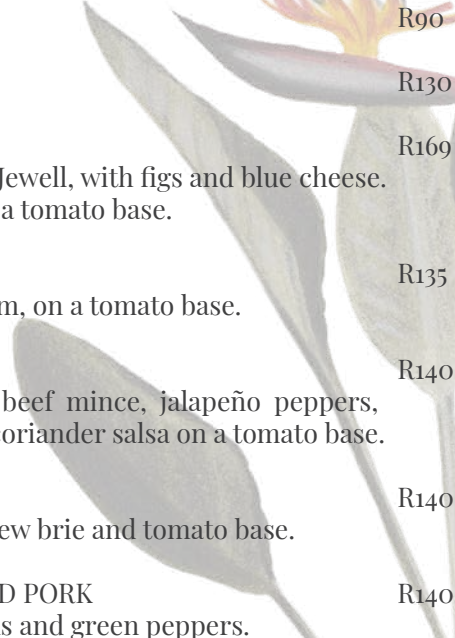
Made with lettuce, tomatoes, red onions, cucumber, peppers, kalamata olives, feta and fresh mint.



# Pasta

- SEAFOOD PASTA R175  
Tagliatelle served with a fresh variety of seafood, cooked with white wine, cream, garlic and dill.
- (V) MUSHROOM ALFREDO R125  
Tagliatelle served with a creamy mushroom, garlic and Grana Padano sauce.
- SPAGHETTI BOLOGNESE R130  
Served with classic mince and tomato sauce.
- (V) PENNE PESTO R125  
Tossed with pan-fried seasonal vegetables and served in a creamy basil pesto.  
Add: Free-range chicken R35 | Smoked salmon R45

# Pizza

- (V) MARGHERITA R90  
PEPPERONI R130  
PROSCIUTTO R169  
Dry-cured ham by Neil Jewell, with figs and blue cheese. Fresh rocket topped on a tomato base.
- HAWAIIAN R135  
Pineapple and gypsy ham, on a tomato base.
- MEXICAN R140  
Free-range red angus beef mince, jalapeño peppers, corn, with tomato and coriander salsa on a tomato base.
- ROAST CHICKEN R140  
With peppadews, Fairview brie and tomato base.
- SWEET & SOUR PULLED PORK R140  
With caramelised onions and green peppers.
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## *Kids*

*Strictly up to 12 years old*

BEEF BURGER & CHIPS	R85
SPAGHETTI BOLOGNESE	R75
CHICKEN STRIPS & CHIPS	R75
CHEDDAR & CREAM PENNE	R70
MARGHERITA	R60
CHICKEN PIZZA	R80

## *Dessert*

CHOCOLATE SEMIFREDDO “Half frozen” rich dark chocolate mousse and perfectly roasted hazelnuts served with a scoop of home-made vanilla pod ice cream.	R85
LEMON MERINGUE CHEESE CAKE Topped with a lemon meringue, a zesty lemon curd and served with seasonal berries.	R85
MALVA PUDDING Traditional Malva pudding served with custard and berry coulis.	R80

*Merci Beaucoup*