

# MENU



# 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.



# Appetiser

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- V FAIRVIEW CHEESE PLATE R95  
A wedge of brie, black pepper cream cheese served with toasted bread, lavash crackers and a sweet and sour pineapple and peppadew chutney.
- SHARING SNACK PLATTER R175  
A selection of savoury bites and dips perfect for sharing. Includes beef samoosas, vegetable spring rolls, arancini, mozzarella sticks, marinated olives, spicy Neapolitan sauce and a sweet and sour pineapple and peppadew chutney.
- V JALAPENO POPPERS R85  
Crusted with thyme and parmesan. Filled with cream cheese, onion, green pepper and chives.
- V ARANCINI R85  
Crumbed risotto balls flavoured with sun-dried tomato, basil and feta.
- V MOZZARELLA STICKS R85  
Crumbed mozzarella sticks served with a spicy Neapolitan sauce.
- SAMOOSAS R85  
Your choice of either chicken or beef mince. Four samoosas per serving. Served with a pineapple and peppadew chutney.
- SPRING ROLLS R85  
Your choice of either vegetables or chicken. Four spring rolls per serving. Served with a sweet and sour pineapple and peppadew chutney.
- V MARINATED OLIVES R50  
Kalamata and green olives marinated with feta, sun-dried tomatoes, garlic and rosemary.

# Flame Grilled Meat

FILLET 220G	R260
RIBEYE 250G	R255
RUMP 300G	R215
SIRLOIN 300G	R195

## Burgers

Served on our brioche potato buns, baked fresh daily.

SMASH BEEF BURGER R115

Two small free-range patties, mature white cheddar, fresh red onions, gerkins and Marie Rose sauce.

DOUBLE SMASH BEEF BURGER R195

Four small free-range patties, mature white cheddar, fresh red onions, gerkins and Marie Rose sauce.

BACON & BRIE BEEF BURGER R155

Fairview free-range beef patty stacked with bacon, Fairview brie, cabbage, crispy onions and Marie Rose sauce.

PULLED PORK BURGER R115

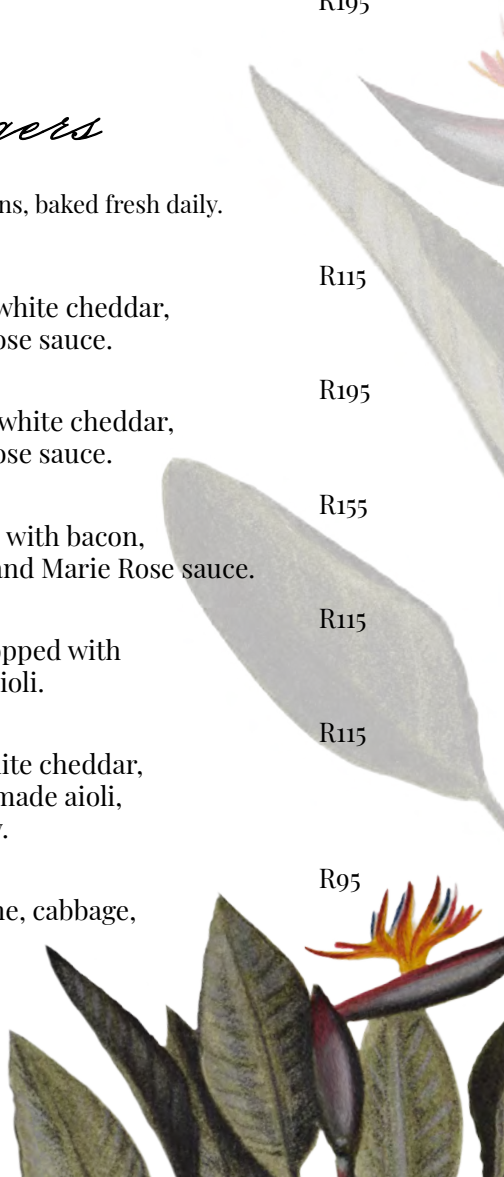
Pulled pork, cabbage, crispy onions, topped with a cheesy beer sauce and home-made aioli.

CHICKEN BURGER R115

Crumbed or grilled chicken breast, white cheddar, bacon, cabbage, crispy onions, home-made aioli, with pineapple and peppadew chutney.

V AUBERGINE BURGER R95

Parmesan and thyme crusted aubergine, cabbage, crispy onions, and home-made aioli.





# Seafood

GRILLED LINE FISH OF THE DAY Ask your waitron for more details.	R120
GRILLED KINGKLIP	R150
BEER BATTERED HAKE	R110
FRIED CRISPY PATAGONIAN CALAMARI	R120

## Sides

Greek salad	R55
Plain skinny fries	R35
Truffle & parmesan skinny fries	R60
Triple fried hand cut chips	R35
Fragrant basmati rice	R40
Roasted butternut	R40
Garlic crunchy green beans	R40
Asian style sweet potato wedges	R45

## Sauces

Aioli	R20
Tartare	R20
Basil pesto	R30
Green peppercorn	R30
Creamy mushroom	R30
Cheesy beer sauce	R30
Lemon butter   Chilli butter   Garlic butter	R35
Wholegrain mustard   English mustard   Dijon mustard	R20

# Curries

Our curries are prepared with a mild level of chilli heat. Fresh chopped chillies are available on request for those who like it hotter.

LAMB BIRYANI R235  
Marinated lamb knuckle, slow-cooked with fragrant basmati rice, roasted potatoes and crispy onions. Served with a coriander yogurt dip and salsa.

FISH CURRY R225  
Sautéed fish cuts served in a vibrant tomato sauce infused with aromatic spices and roasted cumin potatoes. Served with a coriander yogurt dip and poppadum.

BUTTER CHICKEN R165  
Aromatic chicken, simmered in a rich and creamy sauce, topped with toasted coconut shavings. Served with a coriander yogurt dip and garlic naan.

V GREEN CURRY R165  
Sautéed crisp green vegetables, tossed with noodles and served in a creamy green coconut curry sauce. Topped with fresh coriander, grilled lime and sesame seeds.



# Pasta

We offer Spaghetti, Tagliatelle, Penne or home-made Gnocchi.  
Gluten-free home-made gnocchi available for R20 extra.  
*Please allow a few extra minutes for preparation.*

## SEAFOOD

R215

A variety of fish and seafood, cooked in a fresh tomato sauce with a hint of chilli, and served with Fairview chorizo, Kalamata olives, and rocket. Topped with fried capers and Fairview feta.

## BEEF RAGU

R165

Succulent beef braised in a rich tomato sauce, with carrot and a touch of red wine and topped with Italian Parmesan.

## BOLOGNESE

R145

Fairview free-range mince simmered in a rich tomato sauce and topped with Italian Parmesan.

## V BASIL PESTO

R145

Home-made basil pesto with a touch of fresh cream, tossed with pan-fried cherry tomatoes, butternut, red onion, peas and mushrooms. Topped with Italian Parmesan.  
Add: Char-grilled chicken breast R40

## V AUBERGINE & SAGE

R145

Fire-roasted aubergine coated with Italian parmesan and thyme crust. Served with a white wine and sage sauce, topped with sage crisps.  
Add: Char-grilled chicken breast R40



# Pizza

We offer Neapolitan Style Pizza featuring a base of whole Italian tomatoes, onion, garlic and a blend of Italian herbs. Gluten-free home-made thin pizza base available for R20 extra.

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| V MARGHERITA   | R95  |
| Mozzarella and fresh basil.  |      |
| V BASIL PESTO  | R145 |
| Home-made pesto, mushrooms, cherry tomatoes, red onions.<br>Topped with fresh basil and rocket.  |      |
| PEPPERONI  | R145 |
| Mozzarella and spicy pepperoni.  |      |
| HAWAIIAN   | R135 |
| Mozzarella, fresh pineapple and gipsy ham.<br>Topped with fresh rocket.  |      |
| PULLED PORK  | R165 |
| Mozzarella, smoked pulled pork, red onions, green peppers,<br>peppadews, drizzled with home-made barbecue sauce.<br>Topped with fresh rocket.                    |      |
| BACON AVO & FETA   | R155 |
| Mozzarella, streaky bacon, fresh avocado and Fairview feta.<br>Topped with fresh rocket.   |      |
| MEXICAN  | R165 |
| Mozzarella, Chilli Con Carne (spicy beef mince and beans),<br>crushed tortilla chips, drizzled with cream cheese and<br>guacamole. Topped with jalapeño salsa.   |      |
| BUTTER CHICKEN   | R155 |
| Mozzarella, aromatic chicken simmered in a rich and creamy<br>sauce, crispy onions, drizzled with a coriander and cumin<br>yoghurt. Topped with fresh coriander. |      |





# Salads

## CHICKEN & AVOCADO

Marinated sesame and soy chicken served with a Asian style slaw and peanut dressing. Topped with avocado and sesame seeds.

R145

## CALAMARI & CHORIZO

Served with fresh salad greens, cherry tomatoes, cucumber, olives and crispy fried calamari, drizzled with a paprika aioli.

R145

## CEASAR SALAD

Cos lettuce tossed with Caesar dressing and topped with crispy bacon, parmesan cheese and a poached egg.

R125

## V GREEK SALAD

Composed with cucumber, tomatoes, red onions, green peppers, kalamata olives and feta. Drizzled with a herb dressing and topped with fresh mint.

R95

## V BUTTERNUT & BRIE

Served with fresh salad greens, roasted butternut, Fairview brie, candied pecan nuts, cherry tomatoes and cucumber. Drizzled with a balsamic reduction.

R120

# Desserts

- HOT CHOCOLATE PUDDING TO SHARE R95  
A warm chocolate and hazelnut cake with a hidden layer of chocolate sauce. Topped with vanilla ice-cream, butterscotch sauce and toasted flaked almonds.
- PEAR CAKE R80  
Caramelised pears baked into a light and fluffy batter, topped with a berry coulis and served with Chantilly cream.
- TARTE TATIN R80  
Classic French upside-down apple tart with a caramelised sugar crust. Served with vanilla ice-cream.
- VANILLA ICE-CREAM R60  
Two scoops of vanilla ice-cream topped with dark chocolate sauce, chocolate buttons and toasted hazelnuts.

# Kids

Strictly up to 12 years old

- SPAGHETTI BOLOGNESE R75
- FISH FINGERS & CHIPS R75
- SMASH BEEF BURGER & CHIPS R105
- CHICKEN STRIPS & CHIPS R75
- MARGHERITA PIZZA R65
- BACON PIZZA R80

A background image of a peace lily plant with large green leaves and several white flowers with long, dark, beaded spikes. The plant is positioned in the lower-left and center of the frame, with some leaves and flowers extending towards the top and right.

*Join us for*

STEAK NIGHT WEDNESDAYS

PENSIONERS LUNCH DISCOUNT

SUNDAY'S BUILD YOUR OWN BREAKFAST

Ask your waitron for more details.

*Merci Beaucoup*

