

# 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*

- 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.
- LAMB KOFTAS** R85  
Kebabs served with a cumin and mint yoghurt.
- V **WHIPPED FETA** R75  
Topped with chermoula, kalamata olives and served with flatbread.
- V **HALLOUMI BRUSCHETTA** R85  
Grilled Halloumi served on home-made focaccia and drizzled with hot honey.
- V **FALAFEL** R75  
Deep fried balls made with chickpea and spinach. Served with aioli.
- 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.

# Flame Grilled Meat

<b>LAMB LOIN CHOPS X3</b>	R245
<b>FILLET 220G</b>	R260
<b>RIBEYE 250G</b>	R255
<b>RUMP 300G</b>	R215
<b>SIRLOIN 300G</b>	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.

**LAMB BURGER** R145  
Seasoned Lamb mince stacked with a thick tomato slice, pickled red onion, and a mint and cumin yoghurt.

**CHICKEN BURGER** R125  
Crumbed or grilled chicken breast, white cheddar, bacon, cabbage, crispy onions, home-made aioli, with pineapple and peppadew chutney.

V **FALAFEL BURGER** R95  
Patty made with chickpea, spinach and a mix of Middle Eastern spices. Topped with home-made aioli.

# Seafood

<b>GRILLED CALAMARI STEAK</b>	R110
<b>FISH CAKES</b>	R110
<b>BEER BATTERED HAKE</b>	R110
<b>GRILLED HAKE</b>	R105
<b>GRILLED KINGKLIP</b>	R160
<b>GRILLED LINE FISH OF THE DAY</b>	R120
Ask your waitron for more details.	

# Sides

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

# Sauces

<b>Aioli   Tartare</b>	R20
<b>Basil pesto   Chimichurri</b>	R30
<b>Green peppercorn   Creamy mushroom   Cheesy beer sauce</b>	R30
<b>Lemon butter   Chilli butter   Garlic butter</b>	R35
<b>Wholegrain mustard   English mustard   Dijon mustard</b>	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.

## **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 CHICKPEA CURRY**

R175

Topped with battered crispy turmeric cauliflower florets. Served with basmati rice.

# Pasta

We offer Spaghetti, Tagliatelle, Fusilli 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 EXOTIC MUSHROOMS & TRUFFLE**

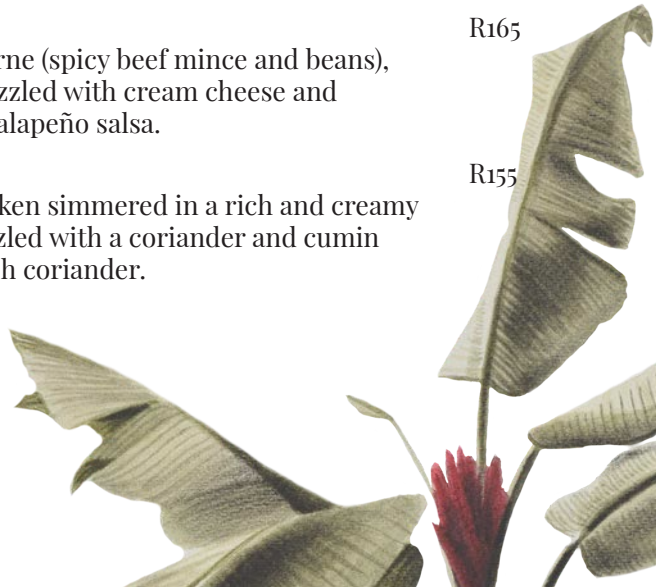
R175

Medley of Shiitake, Shimeji, King Oyster, Brown and Button mushrooms. Prepared with red onion, garlic, thyme, butter, lemon and a hint of truffle oil.

# 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.

- V **MARGHERITA** R95  
Mozzarella and fresh basil.
- V **BASIL PESTO** R145  
Home-made pesto, mushrooms, cherry tomatoes, red onions.  
Topped with fresh basil and rocket.
- PEPPERONI** R145  
Mozzarella and spicy pepperoni.
- HAWAIIAN** R135  
Mozzarella, fresh pineapple and gipsy ham.  
Topped with fresh rocket.
- LAMB MINCE** R175  
Mozzarella, spiced lamb mince, fresh sliced tomato,  
pickled red onion and mint & cumin yoghurt.  
Topped with fresh rocket.
- BACON AVO & FETA** R155  
Mozzarella, streaky bacon, fresh avocado and Fairview feta.  
Topped with fresh rocket.
- MEXICAN** R165  
Mozzarella, Chilli Con Carne (spicy beef mince and beans),  
crushed tortilla chips, drizzled with cream cheese and  
guacamole. Topped with jalapeño salsa.
- BUTTER CHICKEN** R155  
Mozzarella, aromatic chicken simmered in a rich and creamy  
sauce, crispy onions, drizzled with a coriander and cumin  
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

## **BEEF & HALLOUMI**

Grilled halloumi and seared steak strips served on a fresh salad with tomato and cucumber ribbons. Tossed with home-made chimichurri.

R155

## **CALAMARI & SWEET MELON**

Char grilled calamari steak served with sweet melon, baby spinach, cucumber ribbons and a hot and sour sauce.

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 **PESTO PASTA BOWL**

Fusilli pasta mixed with green vegetables, avocado, popped pumpkin seeds and home-made basil pesto.

R125





# *Desserts*

<b>MILLIONAIRE SHORTBREAD</b> Layers of shortbread, caramel mousse and chocolate mousse.	R80
<b>PANNA COTTA</b> Blueberry Panna Cotta topped with a mint syrup and berry compote.	R75
<b>LEMON TART</b> Lemon tart topped with granadilla jelly and fresh raspberries.	R75
<b>ETON MESS</b> Home-made meringue, fresh cream, fresh berries and toasted flaked almonds.	R75
<b>VANILLA ICE-CREAM</b> Two scoops of vanilla ice-cream topped with dark chocolate sauce, chocolate buttons and toasted hazelnuts.	R60

# *Kids*

Strictly up to 12 years old

<b>SPAGHETTI BOLOGNESE</b>	R75
<b>FISH FINGERS &amp; CHIPS</b>	R75
<b>SMASH BEEF BURGER &amp; CHIPS</b>	R105
<b>CHICKEN STRIPS &amp; CHIPS</b>	R75
<b>MARGHERITA PIZZA</b>	R65
<b>BACON PIZZA</b>	R80

*Join us for*

STEAK NIGHT WEDNESDAYS  
PENSIONERS LUNCH DISCOUNT  
POLO SUNDAY BOTTOMLESS MIMOSA AND  
BUILD YOUR OWN BREAKFAST

*Merci Beaucoup*

