



BACK'S

POLO PAVILION

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 of nurturing 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 and partnered with Charles to create Back's. That farming heritage still shapes everything we do: we work with the family farms and local artisans wherever we can, and we choose every other ingredient with the same care, always putting integrity and quality first.

Inspired by polo and styled as a classic clubhouse, Back's Polo Pavilion offers guests an authentic yet refined dining experience.

In partnership with Val de Vie Estate, Back's has created a restaurant that brings together heritage, good food and the adventure of polo.

Before you leave, take a moment to browse our deli, right here at the Pavilion. You'll find cheeses, charcuterie, freshly baked breads, wines and pantry treats, many of them from the same producers behind your meal. Take a little of Back's home with you.

Bon appétit!

Please note that we are cashless.



APPETISERS

SKAAPSTERTJIES

R155

Braaied lamb tails, seasoned and basted until tender.
A true South African favourite.

CAJUN CHICKEN WINGS

R125

Crispy chicken wings tossed in a Cajun spice rub.
Served with a cool, creamy ranch dressing.

MINI TACOS

R135

Four soft mini tortillas with your choice of either pulled pork or prawns, with fresh salsa, and a squeeze of lime.

CORN FRITTERS (V)

R75

Golden sweetcorn fritters, crisp outside and fluffy inside. Served with an avo sour cream.

ONION PETALS (V)

R75

Battered onion petals fried until golden and crunchy.
Served with a harissa sour cream.

HALLOUMI FRIES (V)

R85

Beer battered halloumi fries served with hot honey.

BABY MARROW FRIES (V)

R75

Beer battered baby marrow fries, crisp and golden.
Served with hot honey.

CHEESY FLATBREAD (V)

R85

Toasted flatbread topped with melted cheese and served with a bold, spicy arrabbiata dipping sauce.

FAIRVIEW CHEESE PLATTER (V)

R195

A wedge of brie, onion and chives cream cheese and cranberry white rock. Served with brioche crackers, fresh focaccia and a sweet and sour pineapple and peppadew chutney.

SALADS

Add a chargrilled chicken breast to your salad for R50

CHICKEN & AVOCADO SALAD

R150

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

SEARED SALMON SALAD

R245

Citrus-marinated seared salmon with avocado, cucumber, cherry tomatoes, red onion and lettuce. Finished with crispy sushi rice and fresh citrus segments.

CALAMARI SALAD

R175

Harissa marinated calamari with fresh mango, wild rocket, cucumber and cherry tomatoes. Finished with a harissa aioli.

FIOR DI LATTE SALAD (V)

R195

Fior di latte with romesco, almond flakes, cherry tomatoes and rocket. Served with brioche crackers.

CHARGRILLED GREEN SALAD (V)

R150

Chargrilled baby marrow, baby gem lettuce, green peppers, artichoke and Brussels sprouts on a whipped lemon feta.



MEAT & BURGERS

Served with a side dish and sauce of your choice.

Ribeye 250g	R330	
Sirloin 300g	R295	
Rump 300g / 400g	R295	R345
Fillet 200g / 300g	R310	R410
Pork Spare Ribs 400g / 600g	R245	R335



CLUB SANDWICH **R175**

Fried chicken breast, crispy bacon, cheddar cheese, and a fried egg served on a toasted potato bun with aioli & pickles. Topped with red onions, fresh lettuce, & tomato.

CHICKEN BURGER **R165**

Grilled chicken breast with avocado, home-made preserved lemon aioli, lettuce & tomato.

SMASH BEEF BURGER **R165**

Two small free-range patties, American cheddar-style cheese, fresh lettuce, tomato, gherkins & Marie Rose sauce.

DOUBLE SMASH BEEF BURGER **R245**

Same smash. Twice the stack.

CLASSIC BEEF BURGER **R195**

Beef patty topped with sticky bacon & tomato relish, American cheddar-style cheese, lettuce, tomato, crispy onions & Marie Rose sauce.

FALAFEL BURGER (V) **R135**

Patty made with chickpea, spinach & a mix of Middle Eastern spices. Topped with home-made aioli.



SIDES

Greek Salad
Basmati Rice
Skinny Fries
Sweet Potato Chips
Hand Cut Potato Chips
Almond & Garlic Broccoli
Bacon Brussels Sprouts
Corn Fritters
Truffle & Parmesan Skinny Fries (+R20)
Truffle & Parmesan Chips (+R20)

SAUCES

Creamy Mushroom Sauce
Green Peppercorn Sauce
Red Wine Jus



MAINS

OSTRICH FILLET 200G

R210

Tender ostrich fillet served with a baby potato and baby corn salad, finished with a raspberry and sesame dressing.

HARISSA CHICKEN SUPREME

R195

Harissa marinated chicken breast served on a Mexican-style rice with corn, black beans, tomato and a hint of cayenne. Finished with an avocado sour cream sauce.

BUTTER CHICKEN

R185

Aromatic deboned chicken thighs, simmered in a rich and creamy sauce, topped with toasted coconut shavings. Served with a coriander yoghurt dip and a roti.

CALAMARI & RICE

R195

Golden-fried calamari served on a coconut rice with edamame, green peppers, baby spinach and broccoli. Finished with a chive aioli.

HAKE & CHIPS

R175

Grilled or beer battered hake, served with a home-made preserved lemon aioli.

PRAWN PASTA

R255

Pan-seared prawns and chorizo tossed with sun-dried tomatoes, baby spinach and red peppers in a white wine, lemon and butter sauce with a hint of chilli.

MUSHROOM PASTA (V)

R180

Shiitake, king oyster and brown mushrooms tossed with fresh sage. Topped with a dollop of whipped feta.

BEETCRUST FLATBREAD (V)

R175

Beetroot crust flatbread spread with goat's milk cream cheese, topped with a fresh salad and finished with a balsamic glaze.





PIZZA

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

MARGHERITA (V)

Mozzarella and fresh basil.

R100

FIOR DI LATTE (V)

Fior di latte and extra fresh basil.

R160

CHARRED GREEN VEG (V)

Mozzarella and feta, charred green vegetables and sun-dried tomatoes. Finished with whipped feta.

R160

PEPPERONI

Mozzarella and spicy pepperoni.

R155

HAWAIIAN

Mozzarella, fresh pineapple and gypsy ham.

R145

BBQ CHICKEN & PEPPADEW

Mozzarella, grilled chicken marinated in a barbecue sauce, topped with peppadew and fresh rocket.

R160

BACON, AVO & FETA

Mozzarella, streaky bacon, fresh avocado and Fairview feta.

R165

MEXICAN

Mozzarella, Chilli Con Carne (spicy beef mince and beans), crushed tortilla chips, drizzled with cream cheese and guacamole. Topped with jalapeño salsa.

R175

BUTTER CHICKEN

Mozzarella, aromatic chicken simmered in a rich and creamy sauce, crispy onions, drizzled with a coriander and cumin yoghurt. Topped with fresh coriander.

R160

BBQ PULLED PORK

Mozzarella, marinated pulled pork in a barbecue sauce, topped with red onions and fresh coriander.

R160

SUSHI

TO START

Spicy Edamame	R80
Edamame with Sea Salt	R80
Salmon Roses (3 pieces)	R110
Torched Salmon Roses (3 pieces)	R120

POKE BOWLS

All our Poke Bowls are served with avocado, edamame beans, a marinated boiled egg, braised shiitake mushroom, sushi rice, and sesame seeds.

Salmon	R195
Tuna	R175
Tempura Prawn	R195
Crumbed Chicken	R150
Tofu & Wakame Salad	R150

CALIFORNIA ROLLS

(10 pieces)

Salmon & Avocado	R130
Tuna & Avocado	R125
Prawn & Avocado	R130
Crab Stick & Avocado	R130
Tempura Prawn & Cream Cheese	R165
Cucumber & Avocado (Vegan)	R125





CHEF'S ROLLS

(10 pieces)

TIGER ROLLS **R195**

Prawn California roll topped with prawn and avocado.
Served with either wasabi mayo or sweet chilli mayo.

RAINBOW ROLLS **R195**

Salmon California roll topped with tuna and salmon served
with Teriyaki sauce.

SPICY SALMON OR TUNA ROLLS **R195**

Spicy California roll wrapped with your choice of salmon or
tuna and avocado slices. Topped with a flambéed tartare,
served with Teriyaki sauce.

TEMPURA VEGGIE ROLLS **R150**

Assorted tempura vegetables and avocado topping served
with chilli mayo and Teriyaki sauce.

MAKI ROLLS

(6 pieces)

Salmon	R70
Tuna	R70
Prawn	R70
Crab Stick	R55
Avocado	R50
Cucumber	R55





NIGIRI

(2 pieces)

Salmon	R70
Tuna	R70
Prawn	R65

HAND ROLLS

(1 piece)

Salmon & Avocado	R80
Spicy Tuna & Cucumber	R80
Prawn & Avocado	R70

INARI

(2 pieces)

Spicy Prawn	R75
Salmon	R90
Spicy Tuna	R70
Crab Stick Salad	R70
Smashed Avocado	R70
Traditional	R65

SASHIMI

(5 pieces)

Salmon	R150
Tuna	R140
New Style Salmon Sashimi (6 pieces)	R185

Thinly sliced salmon topped with pickled garlic, sesame seeds and micro greens. Dressed with sesame oil and yuzu soy.



SUSHI PLATTERS

NIGIRI PLATTER | R180

6 pieces

2 x Salmon, 2 x Tuna, 2 x Prawn
Salmon Only R190

VEGETARIAN PLATTER | R245

18 pieces

Tempura Veg Rolls, Cucumber Maki
& Inari Traditional

ROSE PLATTER | R290

14 pieces

2 x Salmon Roses, 2 x Tuna Nigiri,
10 x California Crab Sticks
Salmon Only R300

SPICY TUNA PLATTER | R330

13 pieces

Spicy Tuna Rolls, Spicy Tuna Hand Roll
& Spicy Tuna Inari

RAINBOW PLATTER | R385

21 pieces

Rainbow Rolls, Tuna Sashimi
& Salmon Maki

**Kindly note that we are unable to accommodate
menu alterations.**



KIDS

Strictly up to 12 years old

Smash Beef Burger & Chips

R105

Chicken Strips & Chips

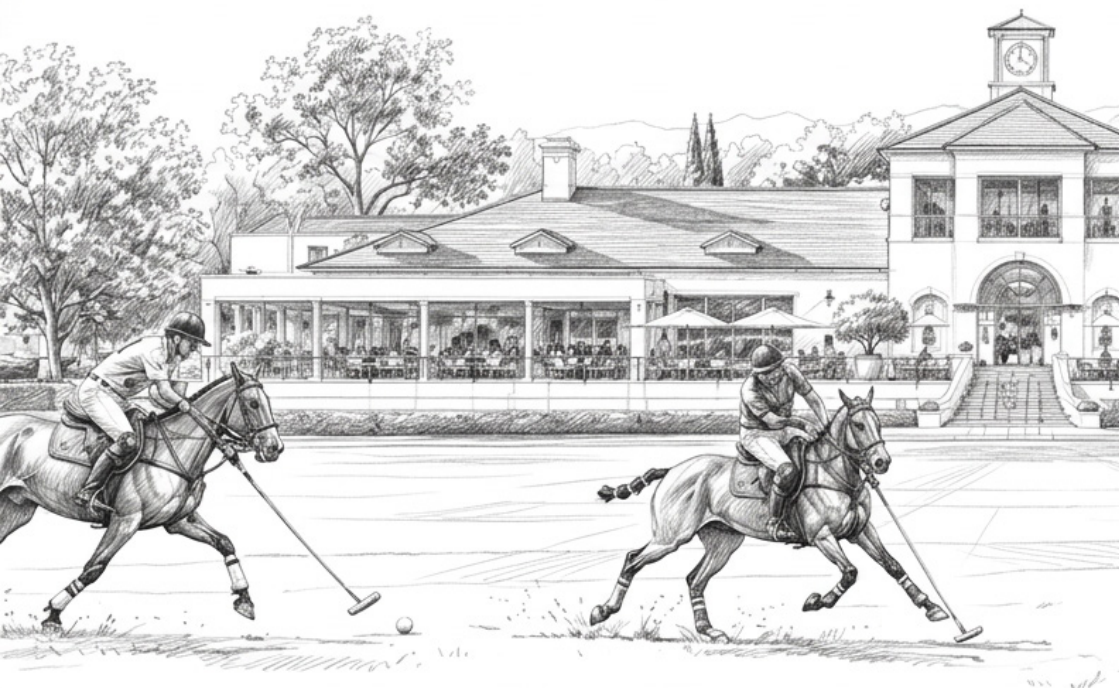
R75

Margherita Pizza

R75

Tomato Pasta

R75



DESSERTS

BAKED CHEESECAKE

A classic, creamy baked cheesecake on a buttery biscuit base.

R95

BLUEBERRY CHEESECAKE

Creamy blueberry cheesecake on a buttery biscuit base.

R95

RED VELVET CHEESECAKE

Layers of soft red velvet sponge and smooth, creamy cheesecake.

R95

BAR ONE CAKE

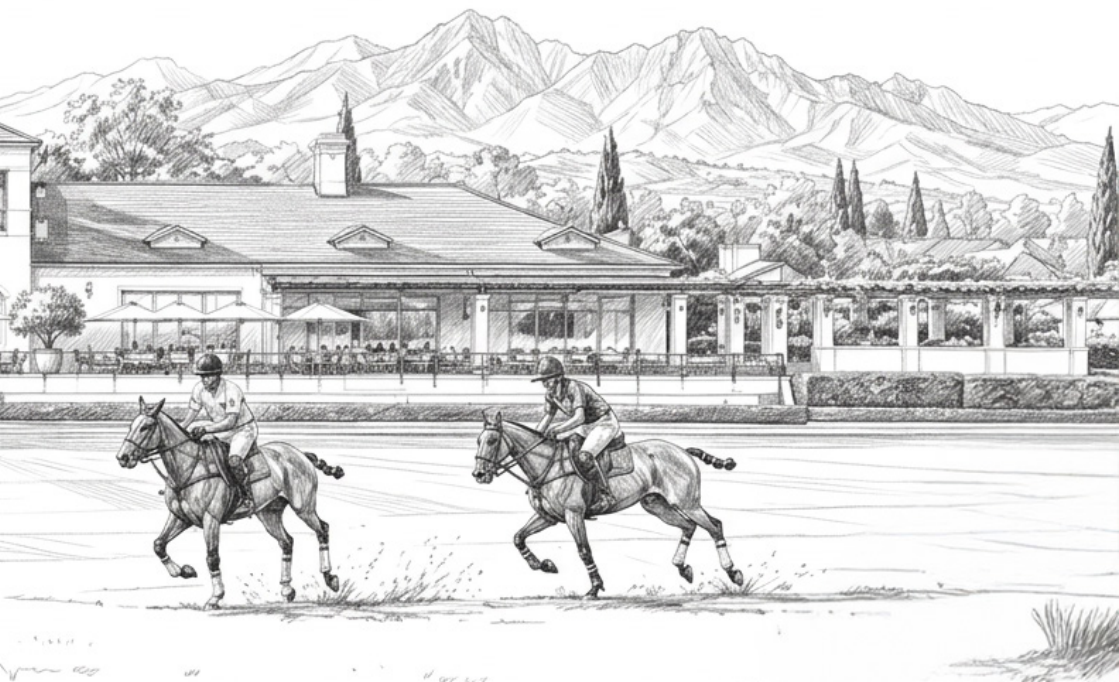
A rich, dark and moist chocolate cake coated in a Bar One sauce.

R95

ARTISANAL GELATO (per scoop)

Ask your waitron for our selection.

R40



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