BACKSBERG

MENU

welcome

1916

Our Backsberg team Welcomes you
TO OUR WINE TASTING FACILITY

We invite you to relax, unwind, and enjoy our selection of wines catered for all alongside a light snack menu, thoughtfully prepared to complement your tasting experience.

Our setting is designed for slow enjoyment rather than a rushed visit, and we encourage guests to savour the relax atmosphere. That said, we are always happy to accommodate your itinerary and ensure your visit is as comfortable and enjoyable as possible.

Please note that we are not a traditional restaurant, and our service style is intentionally relaxed and informal. We encourage you to feel at home, explore the space freely, and enjoy your time with us.

From our family to yours,
The Backsberg Team

Sustainably crafted since 1916

tastings

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Lifestyle Wines

A quick selection of any three
Fifth Generation Wines for
easy enjoyment **R90**

Premium Wines

A sampling of all four wines from
our Family Tree range **R170**

Limited Release Wines

A sampling of the Family Tree
Smuggled Vines Chardonnay and
Patriarch Cabernet Franc **R100**

Kosher Wines

A sampling of all six
of our Kosher wines **R200**

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pairings

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Circumventing the Cape
A WHITE AND ROSÉ WINE PAIRING

Franschhoek Trout rose and citrus-caper yoghurt
Paired with Gravel Road Chenin Blanc

Smoked snoek samosa
Paired with Ella Pinotage Rosé

Goats Cheese with Dukkha and
Cape Malay Spice served on bruschetta
Paired with Citrus Hill Chardonnay

R160

A Wild Adventure
A RED WINE PAIRING

Kudu Biltong with Berry Compote
Paired with Blueberry Row Pinotage

Brisket with Balsamic Blueberry Compote
Paired with Pumphouse Shiraz

Ostrich Carpaccio with Gooseberry Compote
Paired with John Martin Bordeaux Blend

R180

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pairings

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Sweet Heritage A CELEBRATION OF OUR LEGACY

'Skruzdelynas' (Lithuanian Anthill Cake)- layers of flaky phyllo pastry drizzled honey and poppy seeds
Paired with Citrus Hill Chardonnay

Traditional Lithuanian curd cheese doughnuts with a berry coulis
Paired with Ella Pinotage Rosé

South African-inspired milk tart chocolate truffle enrobed in almonds
Paired with Plum Valley Merlot

R135

Wobbly Bits TRIO JELLY PAIRING

Hillside Sauvignon Blanc wobble with passion fruit
Paired with Hillside Sauvignon Blanc

Summer Berry Rosé wiggle with strawberries
Paired with Summer Berry Rosé

Plum Valley Merlot jiggle with cherries
Paired with Plum Valley Merlot

R100

Sip and Sweet DECADENT DELIGHTS

Four delightful Huguenot chocolate truffles
paired with Smuggled Vines Chardonnay **R150**
OR *paired with The Patriarch Cabernet Franc* **R220**

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platters

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Cheese Platter

A selection of three cheeses, caramelised onions,
hummus, marinated fynbos olives and crackers

Serves 2 - R190

Assorted Cheese & Salmon Platter

A pairing of creamy cheeses
and delicate salmon

Serves 4 - R420

Charcutterie Platter

A selection of curated meats
Carpaccio, salami, biltong and coppa ham

Serves 2 - R200

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platters

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The Grazer

A relaxed spread of locally fresh sourced bites,
seasonal produce and small-batch goodness

Serves 2-3 - R320

Marinated Fynbos Olives, Smooth Red pepper hummus,
pickled Baby onions and piccalilli, Salted Butter,
tomato & onion chutney, Makataan preserve,
Cured beef brisket and carpaccio,
Lightly smoked Franschhoek Trout,
Trio of cheeses of the day to go
with crackers and fresh bread

Backsberg Platter

A spread showcasing our take on
local and international favourites

Serves 4-6 - R520

Tomato, brie and basil pesto bruchetta,
beef brisket and pickled cucumber bruchetta
chicken samoosas, aranchini balls, veggie springrolls

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wine selection

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The Wines
The Fifth Generation

	PER GLASS
Gravel Road Chenin Blanc	R 40
Hillside Sauvignon Blanc	R 55
Citrus Hill Chardonnay	R 55
Summer Berry Rosé	R 40
Ella Pinotage Rosé	R 55
Old Cellar Dry Red NV	R 40
Blueberry Row Pinotage	R 80
Plum Valley Merlot	R 80
Four Pillars Cabernet Sauvignon	R 80

The Family Tree

Smuggled Vines Chardonnay	R 90
Pumphouse Shiraz	R 110
John Martin Bordeaux Blend	R 110
The Patriarch Cabernet Franc	R 200

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wine selection

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Unorthodox & Sydney Back Range

	PER GLASS
Unorthodox Kosher Chenin Blanc	R 70
Unorthodox Kosher Sauvignon Blanc	R 70
Unorthodox Kosher Merlot/Cabernet	R 70
Sydney Back Kosher Chardonnay	R 80
Sydney Back Kosher Merlot	R 90
Sydney Back Kosher Pinotage	R 90

These wines are all Mevushal and Kosher for Passover

Our Kosher range are made under the auspices of the Cape Town Beth Din and the OU of the United States that are Mevushal and Kosher for Passover. For a very short description, Mevushal are flash-pasteurized to a temperature that meets the requirements of any overseeing rabbinical authority, unlike ordinary kosher wines, it can be handled and served by non-Jews.

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beverages

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Cold Beverages

	SINGLE
Franschhoek Hills Still / Sparkling (250ml)	R 35
Franschhoek Hills Still / Sparkling (750ml)	R 65
Bottled Coca-Cola/ Coca-Cola Zero	R 30
Appletiser / Grapetiser	R 30
Craft Lemonade	R 30

Hot Beverages

	SINGLE/DOUBLE
Americano	R 30
Flat White (S | D)	R 40/47
Espresso (S | D)	R 30/40
Cappuccino	R 40
Macchiato	R 35
Mocha	R 50
Cortado	R 35
Irish Coffee	R 60
Rooibos Espresso	R 40
Latte	R 40
Chai Latte	R 40
Tea	R 30
Hot Chocolate	R 50

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