

The Old Road is where it all began. It not only tells the story of a winery and its vineyards but also of an extraordinary town and the historical characters who shaped it.

Today the Old Road Wine Co. produces wines that pay homage to the Cape Winelands' heritage of prized old vines and fascinating, unique stories. Made in a cellar standing proudly in the town's old main road, our quality wines bring life to the characters and traders around which an illustrious industry was founded.

Step inside the Old Road Wine Co., where these legends of the past live on, and new treasures are waiting to be discovered.

SAVOUR THE INTERESTING.





Every Day between 12:00 – 18:00 (except Tuesdays)

SEE OUR BLACK BOARDS FOR DAILY EXTRAS!

Beef Burger R100

200g Pure Beef, Artisanal Brioche Roll, Smoked Provolone Cheese, Pickled Cucumber, Homemade Bacon, Triple cooked Potato Wedges – Wholegrain Mustard & Garlic Aioli - *Includes a glass of Pardonnez-Moi Cinsaut or Juliette Sauvignon Blanc*



Dinner Special from 18:00

Ribeye R195

Pancetta wrapped 250g Ribeye, Triple cooked wedges, Chimichurri, Sweetened Carrots - Includes a glass of The Butcher & Cleaver Red Cape Blend



Half price on beer between 16:00 and 18:00.

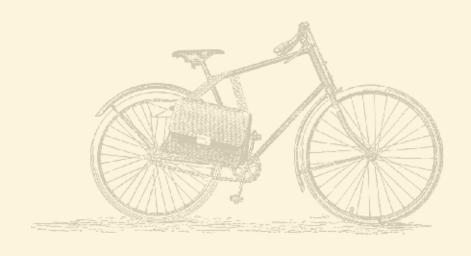


Half price pizzas for the whole day.



| Old Road Wine Co. Cheese & Charcuterie Board | R230 |
|---|------|
| Salami Bezot, air-dried pork loin, Coppa ham, Dalewood Wild Mushroom Brie, Green Fig, Huguenot Boland, Camembert Blue, Selection of Homemade Preserves. | |
| Pork Crisps | R45 |
| Scraped pork skin, slowly oven dried then crisped & aired, seasoned with salted paprika. | |
| Marinated Olives | R60 |
| Garlic, Onion, Coriander & Red Wine Marinated Olives. | |
| Bacon Popped Popcorn | R30 |

Popcorn seasoned with homemade Bacon flavoured Salt.





| Fresh Fish Panned Fish, fried Sweet and Sour Spiced Basmati, Tenderstem Broccoli, Black Currant, Garlic, Lemon and Chili Salsa Pairs perfectly with: Juliette Sauvignon Blanc: R100 | R120 |
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| Grapefruit Salad Charred Grapefruit with Toasted Pumpkin Seeds, Confit Tomatoes, Marinated Bocconcini and Greek Yogurt Dressing Pairs perfectly with: The Smous Sauvignon Blanc: R85 | R80 |
| Duck Salad Fennel infused Duck, Roasted Stone Fruit, Quail Egg, Camembert Blue and Stone Fruit Vinaigrette Pairs perfectly with: Single Vineyard Grand-mère Semillon: R565 | R115 |
| Gnocchi (V) Toasted Walnut, Charred Corn, Broccoli, Mascarpone and Parmesan Cream Pairs perfectly with: The Fat Man Pinotage: R95 | R120 |
| Tortellini Truffle Wild Mushroom Tortellini, Parmesan and Anchovy Sauce Pairs perfectly with: Le Courier Chenin Blanc: R85 | R130 |
| Sesame Seed Tuna Master Stock Glazed Sesame Seared Tuna served with Lightly Pickled Ginger and Radish Pairs perfectly with: Pardonnez Moi Cinsaut: R100 | R120 |
| Ribeye Pancetta wrapped Ribeye, Triple cooked wedges, Chimichurri, Sweetened Carrots Pairs perfectly with: The Butcher & Cleaver Red Cape Blend: R145 250g 500g | R195 R295 |
| Pork Belly Smoked Pork Belly served with Smoked Pommes Puree, Pak Choi Sweetened Carrots and Hard Cider Jus Pairs perfectly with: Elite 12 Mile Syrah: R200 | R130 |
| Risotto (V) Evetic Muchanes Creemed with Grane Radone Spring Onion | R95 |

Exotic Mushrooms, Creamed with Grana Padano, Spring Onion

Pairs perfectly with: French Corner White Blend: R95



Continued

| Oxtail Cooked to perfection in our pizza oven, wood fired, Smoked Pommes Puree, Greens Pairs perfectly with: The Butcher & Cleaver Red Cape Blend: R145 | R140 |
|---|------|
| Chicken Thigh Sous Vide Chicken Thighs, Sushi Rice, Lightly Pickled Vegetable, Master stock, Pak Choi, Soft Boiled egg, Furikake seasoning Pairs perfectly with: Le Courier Chenin Blanc: R85 | R120 |
| Beef Burger 200gr Pure Beef, Artisanal Brioche Roll, Smoked Provolone Cheese, Pickled Cucumber, Homemade Bacon, Wholegrain & Garlic Aioli, Triple cooked Potato Wedges Pairs perfectly with: The Anvil Shiraz: R95 | R100 |

SIDES

| Triple Cooked Potato Wedges | R30 |
|------------------------------|-----|
| Buttered Sesame Pak Choi | R45 |
| Smoked Pommes Puree | R35 |
| Old Road Wine Co. Side Salad | R35 |





Gideon, the son of Nonna, our beloved pizza oven, brings you the cheesiest pizzas you will find in Franschhoek. Taking guidance from our chef, the perfect wood-fired pizzas will have you coming back for more.

Margherita (V) **R80** Homemade Tomato Base, Buffalo Mozzarella, fresh Oregano leaves Pairs perfectly with: The Fat Man Pinotage: R95 R100 Caprese (V) Homemade Tomato Base, Roasted Cherry Tomatoes, Buffalo Mozzarella, Fresh Basil leaves, Balsamic glaze Pairs perfectly with: Pardonnez Moi Cinsaut: R100 The Hawaiian **R110** Homemade Tomato Base, Spiced Pineapple Chutney, shredded Chicken, Buffalo Mozzarella and fresh Oregano leaves Pairs perfectly with: Le Courier Chenin Blanc: R85 R120 **Beef Heart Pastrami** Homemade Tomato Base, Red Pepper Pesto, Buffalo Mozzarella Pairs perfectly with: The Anvil Shiraz: R95 Wild Boar R120 Homemade tomato base, cured, braised and shredded boar meat, Sesame Seeds, Fresh coriander, Miso Pesto, Kewpie Mayonaise Pairs perfectly with: The Spotted Hound Mediterranean Red Blend: R120 R130 Truffle Mushroom (V) Homemade Spring Onion and Truffle Pesto Base, Sautéed Wild Mushrooms, Buffalo Mozzarella and Parmesan Pairs perfectly with: Juliette Sauvignon Blanc: R100 **Bacon and Smoked Provolone** R130 Homemade Tomato Base, Homemade Bacon, smoked Provolone, Buffalo Mozzarella and fresh Oregano leaves Pairs perfectly with: The Anvil Shiraz: R95



| Duo Chocolate Fondant Served with homemade ice cream, berry syrup | R65 |
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| Macha Green Tea & Stone Fruit Parfait Thyme roasted, stone fruit and sweetened mascarpone with honeycomb brittle | R65 |
| Lemon Meringue Lemon curd, meringue two ways and a shortened crumb | R65 |
| The Pecan 'Tant Sannie se Melktert' Caramel, Toasted Pecan Mousse, Pecan Praline and Shortened Crumb | R65 |
| Old Road Wine Co. Malva Pudding African Secret Marula Cream crème anglaise | R65 |



WINES



Bottle Case

Single Vineyard Anemos Chenin Blanc 2018

Named after the Greek mythical origin of wind, which reveals something of the wild and spiritual nature of this single-vineyard wine's birthplace. The vineyard that supplies the grapes for this wine is 35 years old, unirrigated, and at an altitude of 380 m above sea level. Concentrated yet fresh, with mouth-filling white pear, quince and gooseberry, followed by aromatic almond blossom and a balanced, lingering finish.

Grand-mère Semillon Single Vineyard 2016

The fruit of these old vines born in 1936, shows the grace and tenacity exemplified by a family matriarch or grandmother. The wine is elegant and refined, with opulent pear, kumquat and citrus peel flavours, sweet exotic spice and a textured mouth-feel.

Limited Release 12 Mile Syrah 2017

Rain or shine, the postman of yesteryear would travel the 12 miles daily to deliver our post. A feat of perseverance akin to the vines' endurance through time and elements. The source vineyard for this wine is located on a cool site exposed to regular cool afternoon breezes giving the wine freshness and purity. An intense wine with layered ripe berries, natural spice and exceptional structure.

R345 R2070

R565 R3390

R360 R2160







Anemos Chenin Blanc 2017

The vineyards were planted in 1988 and 1983 respectively, in weathered granite soils. Dried apricot and peach with tropical notes, persisting onto the palate together with ripe white pear flesh. Balancing the delicious fruit is good acidity and a creamy finish.

12 Mile Syrah 2017

The grapes used to make this cool-climate Syrah are cultivated in light granite soils. A new elegant style of South African Syrah with spicy and rich textured layers and ripe, but fresh berry fruit and aromatic notes of white pepper and coriander.



French Corner White Blend 2018

A true pleasure ride of flavour with mouthwatering apricot and stone fruit flavours that delights with a splash of tropical fruit, white pear and melon nuances.

French Corner Red Blend 2017

This vivacious wine should be enjoyed wherever the festive vibe takes you. Generous upfront fruit of blackberries, candied cherry and plums with juicy dark fruit and savoury richness.



Gorgeous Pinot Noir Chardonnay Sparkling Rosé NV

With the most alluring floral undertones, this exquisite sparkling rosé delights with a palate of raspberry cream, juicy strawberries and nuances of spiced peach and delicate cherry blossom.

R195

R200 R1200

R1170

Glass **Bottle** Case

R30

R95

R265

R570

R30 R95

R50

R570

WINES



| OME2 O | | | |
|--|-------|--------|------|
| Juliette Sauvignon Blanc 2018 100% Sauvignon Blanc and has her roots in the shale soils of the stunning Highfield farm in Elgin a lively wine, with crushed pineapple, bananas and soft tropical notes of white peaches and pear. | R30 | R100 | R600 |
| Pardonnez - Moi Cinsaut 2018 Typical of Cinsaut this wine has a sweet fruit character on the nose and palate. It's a juicy wine that bursts of cranberry, fresh red cherries and red wine gums. | R30 | R100 | R600 |
| The Spotted Hound Mediterranean Blend 2017 This daring, exotic blend consists of Sangiovese, Shiraz, Petite Syrah, Grenache Noir, Cinsaut and Malbec. The result is a wine that is infused with red berries, Turkish delight and dried floral spice on the aftertaste. | R35 | R120 | R720 |
| The Butcher and Cleaver Cape Blend 2015 An artisanal Cape Blend with Shiraz, Pinotage and Mourvèdre. The result is a big, bold and beautifully expressive wine with robust flavours of dark red and blackberry fruit, and cigar box flavours. | R40 | R145 | R870 |
| ORIGINALS | Glass | Bottle | Case |
| The Smous Sauvignon Blanc 2018 A wine that charms with juicy green melon and fresh pineapple on the nose. Soft white pear, stone fruit and tropical flavours follow on the palate with a rounded and full-bodied aftertaste. | R25 | R85 | R510 |
| Le Courier Chenin Blanc 2018 An intricate Chenin Blanc with apricot, peach, hints of honey and floral aromas, vanilla, canned peaches and a lingering pear-drop finish. | R25 | R85 | R510 |
| The Fat Man Pinotage 2018 Generous and inviting on entry, with juicy red berries and plums with hints of milk chocolate, oregano and spice. A clean, smooth, medium-bodied | R30 | R95 | R570 |

R30

R95

R570

wine that is refreshing with a dry finish.

anise blackberries and a savoury all-spice finish.

Powerful and captivating on the nose, with peppery spice and dark fruit flavours. This is backed up by a bright, juicy palate bathed in oak spice,

The Anvil Shiraz 2017

BEERS

| Drafts | |
|--|------------|
| Anvil Weiss by ORWC 500ml Draft | |
| Redrock Rusty Trigger Lager 500ml Draft | R40 |
| Bottled De die die Finalised IBA 240 / | R30 |
| Redrock Firebird IPA 340ml | |
| Redrock Nine Inch Ale 340ml | |
| Redrock Rusty Trigger Lager 340ml | |
| Redrock Storm Rider Pilsner 340ml | R30 |
| COLD BEVERAGES | |
| Still Mineral Water 500ml / 750ml | - R16/R25 |
| Sparkling Water 500ml / 750ml | R16/R25 |
| San Pellegrino Aranciata / Limonata / Rossa / Melograno E Arancia | R25 |
| Duchess Virgin Tonic | R35 |
| Cordials - Cola tonic / Passion Fruit / Lime & Mixer | R23 |
| Coke 300ml / Coke Zero 300ml / Sprite 300ml / Sprite Zero 300ml | R19 |
| Boss Ice Tea Peach / Lemon / Berry | . R21 |
| Lemonade 200ml / Soda water 200ml / Tonic Water 200ml / Ginger Ale 200ml / Dry Lemon 200ml | . R15 |
| Rock Shandy | . R30 |
| Appletizer / Grapetizer Red | R25 |
| HOT BEVERAGES | |
| Tea - Ceylon / Rooibos | R20 |
| Tea - Herbal | R22 |
| Hot Chocolate / Americano / Red Cappuccino / Cortado / Chai Latte / Machiato | R25 |
| Cappuccino / Flat White / Mocha / Decaf - Cappuccino | R28 |
| Single Espresso / Decaf - Single Espresso | R16 |
| Double Espresso | R20 |

Caffé Latte R29

Iced Coffee (With ice blocks) R30



The Elite Tasting R40

Anemos Chenin Blanc

Dried apricot and peach with tropical notes, persisting onto the palate together with ripe white pear flesh. Balancing the delicious fruit is good acidity and a creamy finish.

12 Mile Syrah

The grapes used to make this cool-climate Syrah are cultivated in light granite soils. A new elegant style Syrah with spicy and rich textured layers and ripe, but fresh berry fruit and aromatic notes of white pepper and coriander.

Quirky Wines R45

Juliette Sauvignon Blanc

100% Sauvignon Blanc and has her roots in the shale soils of the stunning Highfield farm in Elgin a lively wine, with crushed pineapple, bananas and soft tropical notes of white peaches and pear.

Pardonnez - Moi Cinsaut

Typical of Cinsaut this wine has a sweet fruit character on the nose and palate. It's a juicy wine that bursts of cranberry, fresh red cherries and red wine gums.

The Spotted Hound Mediterranean Blend

This daring, exotic blend consists of Sangiovese, Shiraz, Petite Syrah, Grenache Noir, Cinsaut and Malbec. The result is a wine that is infused with red berries, Turkish delight and dried floral spice on the aftertaste.

The Butcher and Cleaver Cape Blend

An artisanal Cape Blend with Shiraz, Pinotage and Mourvèdre. The result is a big, bold and beautifully expressive wine with robust flavours of dark red and blackberry fruit, and cigar box flavours.

The Storytellers R35

The Smous Sauvignon Blanc

A wine that charms with juicy green melon and fresh pineapple on the nose. Soft white pear, stone fruit and tropical flavours follow on the palate with a rounded and full-bodied aftertaste.

Le Courier Chenin Blanc

An intricate Chenin Blanc with apricot, peach, hints of honey and floral aromas, vanilla, canned peaches and a lingering pear-drop finish.

The Fat Man Pinotage

Generous and inviting on entry, with juicy red berries and plums with hints of milk chocolate, oregano and spice. A clean, smooth, medium-bodied wine that is refreshing with a dry finish.

The Anvil Shiraz

Powerful and captivating on the nose, with peppery spice and dark fruit flavours. This is backed up by a bright, juicy palate bathed in oak spice, anise blackberries and a savoury all-spice finish.



The Curated Collection R65

Juliette Sauvignon Blanc

100% Sauvignon Blanc and has her roots in the shale soils of the stunning Highfield farm in Elgin a lively wine, with crushed pineapple, bananas and soft tropical notes of white peaches and pear.

Le Courier Chenin Blanc

An intricate Chenin Blanc with apricot, peach, hints of honey and floral aromas, vanilla, canned peaches and a lingering pear-drop finish.

French Corner White Blend

A true pleasure ride of flavour with mouthwatering apricot and stone fruit flavours that delights with a splash of tropical fruit, white pear and melon nuances.

Pardonnez - Moi Cinsaut

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The Spotted Hound Mediterranean Blend

This daring, exotic blend consists of Sangiovese, Shiraz, Petite Syrah, Grenache Noir, Cinsaut and Malbec. The result is a wine that is infused with red berries, Turkish delight and dried floral spice on the aftertaste.

The Anvil Shiraz

Powerful and captivating on the nose, with peppery spice and dark fruit flavours. This is backed up by a bright, juicy palate bathed in oak spice, anise blackberries and a savoury all-spice finish.

The Seasonal Favourites R45

Pardonnez - Moi Cinsaut

Typical of Cinsaut this wine has a sweet fruit character on the nose and palate. It's a juicy wine that bursts of cranberry, fresh red cherries and red wine gums.

The Fat Man Pinotage

Generous and inviting on entry, with juicy red berries and plums with hints of milk chocolate, oregano and spice. A clean, smooth, medium-bodied wine that is refreshing with a dry finish.

French Corner Red Blend

This vivacious wine should be enjoyed wherever the festive vibe takes you. Generous upfront fruit of blackberries, candied cherry and plums with juicy dark fruit and savoury richness.

The Butcher and Cleaver Cape Blend

An artisanal Cape Blend with Shiraz, Pinotage and Mourvèdre. The result is a big, bold and beautifully expressive wine with robust flavours of dark red and blackberry fruit, and cigar box flavours.

The Unique Blends R25

French Corner White Blend

A true pleasure ride of flavour with mouthwatering apricot and stone fruit flavours that delights with a splash of tropical fruit, white pear and melon nuances.

French Corner Red Blend

This vivacious wine should be enjoyed wherever the festive vibe takes you. Generous upfront fruit of blackberries, candied cherry and plums with juicy dark fruit and savoury richness.