



OLD ROAD WINE CO

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.



DAILY SPECIALS

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

Beef Burger

R120

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 SPECIALS

Dinner Special from 18:00

Ribeye

R250

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

BEER O'CLOCK

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

TUESDAY ONLY!

Half price flatbreads for the whole day.

SNACKS

Nuts – Original Wine Snack

R45

Together with the help of our winemaker, this combination of luxurious flavours was created to highlight the aromatic notes in wine. Creating the perfect harmony and balance allowing for an incomparable moment of tasting.

Nuts – Original Beer Snack

R45

These nuts were inspired by the German culture to accompany premium handcrafted beers. Some of the best spices throughout the world were selected to increase true intensity and flavour.

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

R60

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.

FLATBREADS

Artisanal flatbreads with no tomato base, specially curated by our head chef, with a small selection of the finest quality ingredients, cooked to perfection in our wood-fired pizza oven, Nonna.

Perfect for sharing | Gluten free base optional at an additional R30

Glazed Chicken or Pork, Toasted Sesame Seeds, Fresh Coriander & Miso Pesto R110

Pairs perfectly with: The Spotted Hound Mediterranean Red Blend: R120

Basil Pesto, Sundried Tomatoes, Olives & Toasted Pumpkin Seeds (V) R110

Pairs perfectly with: Elite 12 Mile Syrah: R200

Roasted Pear, Ricotta, Toasted Walnuts & Blue Cheese (V) R110

Pairs perfectly with: French Corner White Blend: R95

Beef Heart Pastrami, Red Pepper Pesto & Marinated Buffalo Mozzarella R120

Pairs perfectly with: The Anvil Shiraz: R95

Smoked Provolone, Fennel Spiced Sausage, Olive Oil & Spring Onion R130

Pairs perfectly with: French Corner Red Blend: R95



SIGNATURE DISHES

<p>Grapefruit Salad Charred Grapefruit with Toasted Pumpkin Seeds, Confit tomatoes, Marinated Bocconcini and Greek Yogurt Dressing <i>Pairs perfectly with: The Smous Sauvignon Blanc: R85</i></p>			R80
<p>Duck Salad Fennel infused Duck, Roasted Stone Fruit, Quail Egg, Camembert Blue and Stone Fruit Vinaigrette <i>Pairs perfectly with: Single Vineyard Grand-mère Semillon: R565</i></p>			R115
<p>Gnocchi (V) Toasted Walnut, Charred Corn, Broccoli, Mascarpone and Parmesan Cream <i>Pairs perfectly with: The Fat Man Pinotage: R95</i></p>			R120
<p>Tortellini Truffle Wild Mushroom Tortellini, Parmesan and Anchovy Sauce <i>Pairs perfectly with: Le Courier Chenin Blanc: R85</i></p>			R130
<p>Sesame Seed Tuna Master Stock Glazed Sesame Seared Tuna served with Lightly Pickled Ginger and Radish <i>Pairs perfectly with: Pardonnez Moi Cinsaut: R100</i></p>			R120
<p>Beetroot Cured Salmon Coconut Flour Blini and Beetroot whipped Crème Fraîche with Lumpfish Black Caviar <i>Pairs perfectly with: Single Vineyard Grand-mère Semillon: R565</i></p>			R130
<p>Ribeye Pancetta wrapped Ribeye, Triple cooked wedges, Chimichurri, Sweetened Carrots <i>Pairs perfectly with: The Butcher & Cleaver Red Cape Blend R145</i></p>	250g	R230	
	500g	R330	
<p>Pork Belly Smoked Pork Belly served with Smoked Pommies Puree, Pak Choi Sweetened Carrots and Hard Cider Jus <i>Pairs perfectly with: Elite 12 Mile Syrah: R200</i></p>			R130

SIGNATURE DISHES

Continued

Chicken Thigh

R130

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

Beef Burger

R120

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

SIDES

Triple Cooked Potato Wedges	R40
Buttered Sesame Pak Choi	R50
Smoked Pommes Puree	R50
Old Road Wine Co Side Salad	R40



PIZZA

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

Margherita

Homemade Tomato Base, Buffalo Mozzarella, fresh Oregano leaves

Pairs perfectly with: The Fat Man Pinotage: R95

R80

Caprese

Homemade Tomato Base Roasted Cherry Tomatoes, Buffalo Mozzarella, Fresh Basil leaves, Balsamic glaze

Pairs perfectly with: Pardonnez Moi Cinsaut: R100

R100

The Hawaiian

Homemade Tomato Base, Spiced Pineapple Chutney, shredded Chicken, Buffalo Mozzarella and fresh Oregano leaves

Pairs perfectly with: Le Courier Chenin Blanc: R85

R110

Truffle Mushroom

Homemade Spring Onion and Truffle Pesto Base, Sautéed Wild Mushrooms, Buffalo Mozzarella and Parmesan

Pairs perfectly with: Juliette Sauvignon Blanc: R100

R130

Bacon and Smoked Provolone

Homemade Tomato Base, Homemade Bacon, smoked Provolone, Buffalo Mozzarella and fresh Oregano leaves

Pairs perfectly with: The Anvil Shiraz: R95

R130



SWEETNESS

Smoked Dark Chocolate Panna Cotta

Served with shortened crumb, sweetened crème fraîche and red wine berry syrup

R65

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

Trio of Mousse – perfect for sharing

White citrus, milk sea salt and dark chocolate red wine mousse

R65

The Pecan

'Tant Sannie se Melktert' Caramel, Toasted Pecan Mousse, Pecan Praline and Shortened Crumb

R65



COLD BEVERAGES

Still Mineral Water 500ml / 750ml	R13/R25
Sparkling Water 500ml / 750ml	R13/R25
San Pellegrino Aranciata / Limonata / Rossa	R25
Duchess Virgin Tonic	R35
Cordials - Cola tonic / Passion Fruit / Lime & Mixer	R23
Cordials - Cola tonic / Passion Fruit / Lime & Water	R10

HOT BEVERAGES

Tea - Ceylon / Rooibos	R20
Tea - Herbal	R22
Hot Chocolate	R25
Americano	R25
Flat White	R28
Single Espresso	R16
Double Espresso	R20
Caffé Latte	R29
Cappuccino	R28
Mocha	R28
Decaf - Single Espresso	R16
Decaf - Cappuccino	R28
Red Cappuccino	R25
Cortado	R25
Chai Latte	R25
Machiato	R25
Iced Coffee (With ice blocks)	R30

BEERS

Anvil Weiss by ORWC 500ml Draft	R40
Redrock Firebird IPA 340ml	R30
Redrock Nine Inch Ale 340ml	R30
Redrock Rusty Trigger Lager 500ml Draft	R40
Redrock Rusty Trigger Lager 340ml	R30
Redrock Storm Rider Pilsner 340ml	R30

SOFT DRINKS

Coke 300ml	R19
Coke Zero 300ml	R19
Sprite 300ml	R19
Sprite Zero 300ml	R19
Boss Ice Tea Peach / Lemon / Berry	R21
Lemonade 200ml	R15
Soda water 200ml	R15
Tonic Water 200ml	R15
Ginger Ale 200ml	R15
Dry Lemon 200ml	R15
Rock Shandy	R30
Appetizer	R25
Grapetizer Red	R25

WINES



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.

Glass Bottle Case

R25 R85 R510

R25 R85 R510

R30 R95 R570

R30 R95 R570



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 24%, Shiraz 20%, Petite Syrah 19%, Grenache Noir 16%, Cinsaut 16% and Malbec 5%. 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 60%, Pinotage 30% and Mourvèdre 10%. The result is a big, bold and beautifully expressive wine with robust flavours of dark red and blackberry fruit, and cigar box flavours.

R30 R100 R600

R30 R100 R600

R35 R120 R720

R40 R145 R870

WINES



French Corner White Blend

A blend of Verdelho 56%, Marsanne 22% & Grenache Blanc 22%. Mouthwatering apricot and stone fruit flavours with a tropical fruit splash of white pear and melon.

Glass	Bottle	Case
R30	R95	R570

French Corner Red Blend

A blend of Grenache Noir 45%, Mourvedre 45%, Cinsaut 7.5% & Shiraz 2.5%. Generous upfront fruit of blackberries, candied cherry and plums with juicy dark fruit and a savoury richness.

R30	R95	R570
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The ELITE RANGE

— INSPIRED BY THE SINGLE VINEYARD —



Anemos Chenin Blanc

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.

R195	R1170
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12 Mile Syrah

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.

R200	R1200
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WINES



Bottle Case

Single Vineyard Anemos Chenin Blanc

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.

R345 **R2070**

Grand-mère Semillon Single Vineyard

The fruit of these old vines born in 1936, show 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.

R565 **R3390**

Limited Release 12 Mile Syrah

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.

R360 **R2160**



TASTINGS

The Elite Tasting R60

Anemos Chenin Blanc

A wine that is complex yet fresh, crisp and very stylish

12 Mile Syrah

Velvety tannins and great structure with lingering mulberry fruit

Grand-mère Semillon Single Vineyard

The fruit of these old vines born in 1936, show 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.

Quirky Wines R45

Juliette Sauvignon Blanc

A lively wine, with crushed pineapple and soft tropical notes

Pardonnez - Moi Cinsaut

Sweet fruit character on the nose and palate

The Spotted Hound Mediterranean Blend

Red berries, Turkish delight and dried floral spice on the aftertaste

The Butcher and Cleaver Cape Blend

Dark red and blackberry fruit, and cigar box flavours

The Storytellers R35

The Smous Sauvignon Blanc

White pear, stone fruit and banana flavours and full-bodied aftertaste

Le Courier Chenin Blanc

Soft vanilla, canned peaches and a lingering pear-drop finish

The Fat Man Pinotage

A smooth, medium-bodied wine that is refreshing with a dry finish

The Anvil Shiraz

Juicy palate, anise, blackberries and a savoury all-spice finish

TASTINGS

The Curated Collection R65

Juliette Sauvignon Blanc

A lively wine, with crushed pineapple and soft tropical notes

Le Courier Chenin Blanc

Soft vanilla, canned peaches and a lingering pear-drop finish

French Corner White Blend

A true pleasure ride of flavour and drinkability

Pardonnez - Moi Cinsaut

Sweet fruit character on the nose and palate

The Spotted Hound Mediterranean Blend

Red Berries, Turkish delight and dried floral spice on the aftertaste

The Anvil Shiraz

Juicy palate, anise, blackberries and a savoury all-spice finish

The Seasonal Favourites R45

Juliette Sauvignon Blanc

A lively wine, with crushed pineapple and soft tropical notes

Pardonnez - Moi Cinsaut

Sweet fruit character on the nose and palate

Le Courier Chenin Blanc

Soft vanilla, canned peaches and a lingering pear-drop finish

French Corner White Blend

A true pleasure ride of flavour and drinkability

The Unique Blends R25

French Corner White Blend

A true pleasure ride of flavour and drinkability

French Corner Red Blend

To be sipped, savoured and remembered