

# APERITIFS & DIGESTIVES

<b>LIMONCELLO</b>	<b>R15</b>
Homemade from an ancient Italian recipe, served frozen & wonderfully refreshing, with a kick!	
<b>FRANGELICO</b>	<b>R15</b>
Smooth hazelnut Italian liqueur	
<b>CAMPARI (50ml)</b>	<b>R22</b>
<b>PIMMS (50ml)</b>	<b>R24</b>
<b>KAHLUA, AMARULA</b>	<b>R15</b>
<b>BAILEY'S, COINTREAU, DRAMBUIE, AMARETTO</b>	<b>R18</b>
<b>PERNOD</b>	<b>R22</b>
<b>SAKE (Carafe, Served warm or cold)</b>	<b>R35</b>

## LOCAL SHERRY

<b>MONIS FULL CREAM</b>	<b>R15</b>
<b>MONIS MEDIUM CREAM</b>	<b>R15</b>
<b>MONIS DRY</b>	<b>R15</b>

## IMPORTED SHERRY

<b>HARVEY'S BRISTOL CREAM (Spanish)</b>	<b>R25</b>
<b>TIO PEPE</b>	<b>R25</b>

## LOCAL PORTS

<b>PETER BAILEY 2005</b>	<b>R18</b>
A well-balanced wine with ripe fruit & a lingering, sweet raisin aftertaste.	
<b>JP BREDELL 2004</b>	<b>R15</b>
Luscious flavours of mint, mocha, anise, mulberry, lavender & Christmas pudding.	

## PORTUGUESE PORT

<b>COCKBURN'S SPECIAL RESERVE</b>	<b>R20</b>
Off dry to medium sweet, the Special Reserve has a rich mellow texture, with a long satisfying finish.	

## DESSERT WINE

<b>GROOTE POST 2006</b>	<b>(DARLING)</b>
Orange flambé, with thick dollops of cream, silky smooth finish.	
<b>R18</b>	

<b>CAPE POINT VINEYARDS 2002</b>	<b>(CAPE POINT)</b>
This wine displays typical Botrytis character as well as marmalade on the nose. The small percentages of Chardonnay, Sauvignon Blanc & Muscat add a complexity to the wine.	
<b>R20</b>	

<b>VIN DE CONSTANCE</b>	<b>(CONSTANTIA)</b>
Bright golden in colour with fresh green tinge. The richly aromatic nose displays candied orange peel, sun dried peaches and whiffs of sandalwood. The palate is full and viscous with waves of white peach and pear flavours, restrained acidity and fine, nutty finish.	
<b>R40</b>	

## GRAPPA

<b>DALLA CIA CABERNET / MERLOT</b>	
A husk spirit produced & bottled by Giorgio Dalla Cia.	
<b>R18</b>	

## **BRANDY & COGNAC**

<b>KLIPDRIFT</b>	<b>R15</b>
<b>KWV 10-YEAR-OLD</b>	<b>R15</b>
<b>TOKARA 5-YEAR-OLD POTSTILL</b>	<b>R22</b>
<b>HENNESSY VSOP</b>	<b>R30</b>
<b>REMY MARTIN VSOP</b>	<b>R30</b>
<b>COURVOISIER</b>	<b>R30</b>

## **WHISKY**

<b>BELLS, FAMOUS GROUSE</b>	<b>R15</b>
<b>SOUTHERN COMFORT, JAMESONS, J&amp;B, JACK DANIELS, JIM BEAM</b>	<b>R15</b>
<b>GLEN GRANT (Single malt)</b>	<b>R20</b>
<b>BUSHMILLS BLACK BUSH</b>	<b>R20</b>
<b>JOHNNY WALKER BLACK</b>	<b>R28</b>
<b>GLENFIDDICH (Single Malt)</b>	<b>R28</b>
<b>LAPHROAIG 10-YEAR-OLD (Single Malt)</b>	<b>R28</b>
<b>BOWMORE 17-YEAR-OLD (Single Highland Malt)</b>	<b>R40</b>

## **SPIRITS**

<b>MARTINI EXTRA DRY, MARTINI ROSSO (50ml)</b>	<b>R15</b>
<b>GORDON'S GIN, SMIRNOFF VODKA, BACARDI, MALIBU</b>	<b>R15</b>
<b>TANQUERAY GIN</b>	<b>R18</b>
<b>GREY GOOSE PREMIUM VODKA</b>	<b>R28</b>
<b>CAPTAIN MORGAN'S SPICED GOLD</b>	<b>R15</b>
<b>CAPTAIN MORGAN'S DARK</b>	<b>R18</b>
<b>RED HEART RUM</b>	<b>R20</b>

## **BEERS**

<b>CASTLE, BLACK LABEL</b>	<b>R15</b>
<b>AMSTEL, WINDHOEK, WINDHOEK LIGHT, MGD, HANSA MARZAN GOLD</b>	<b>R15</b>
<b>PERONI, HENEKEN, PILSNER URQUELL</b>	<b>R15</b>
<b>PAULANER WEISS (500ml)</b>	<b>R32</b>

## **CIDERS**

<b>SAVANNAH DRY, SAVANNAH LIGHT</b>	<b>R15</b>
<b>HUNTERS EXTRA DRY</b>	<b>R15</b>
<b>SARITA</b>	<b>R15</b>

## **COOL DRINKS**

<b>ROSE'S LIME, COLA TONIC PASSION FRUIT</b>	<b>R4</b>
<b>TONIC WATER, GINGER ALE, SODA WATER, DRY LEMON (200ml)</b>	<b>R12</b>
<b>COKE, COKE LIGHT, SPRITE, FANTA ORANGE, TAB (200ml)</b>	<b>R12</b>
<b>TOMATO COCKTAIL</b>	<b>R15</b>
<b>GRAPETISER, RED AND WHITE</b>	<b>R14</b>
<b>APPLETISER</b>	<b>R14</b>
<b>RED BULL</b>	<b>R28</b>
<b>ROCK SHANDY (Ginger ale, soda water &amp; lemonade, with angostura bitters)</b>	<b>R20</b>
<b>PICARDIE SPRING WATER, Sparkling &amp; Still (1Ltr)</b>	<b>R20</b>

# **WINES BY THE CARAFE (250ML)**

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<b>CAPE ATLANTIC 2009 (SAUVIGNON BLANC) R25</b>	<b>(CEDERBERG)</b>
<b>GROOTE CONSTANTIA 2009 (SEMILLON/SAUVIGNON BLANC) R45</b>	<b>(CONSTANTIA)</b>
<b>GROOTE POST 2008 (UNWOODED CHARDONNAY) R45</b>	<b>(DARLING)</b>
<b>CPV STONEHAVEN 2009 (SAUVIGNON BLANC) R52</b>	<b>(CAPE POINT)</b>
<b>HARTENBERG 2008 (REISLING) R42</b>	<b>(STELLENBOSCH)</b>
<b>PIERRE JOURDAN RATAFIA (SEMI SWEET) R59</b>	<b>(FRANSCHHOEK)</b>
<b>WATERFORD ROSE-MARIE 2009 (ROSÉ) R40</b>	<b>(STELLENBOSCH)</b>
<b>GROOTE POST OLD MANS SPARKLE BRUT R55</b>	<b>(DARLING)</b>
<b>CAPE POINT VINEYARDS SCARBOROUGH RED 2008 R34</b>	<b>(CAPE POINT)</b>
<b>EDGEBASTON PEPPER POT 2009 R42</b>	<b>(STELLENBOSCH)</b>
<b>DOOLHOF SIGNATURE 2006 (PINOTAGE) R42</b>	<b>(WELLINGTON)</b>
<b>BILTON MATT BLACK 2007 R55</b>	<b>(STELLENBOSCH)</b>

# **SAUVIGNON BLANC**

## **CAPE ATLANTIC 2009**

**(CEDERBERG)**

The elegant crisp dry wine is alive with delicious tropical fruit flavours and hints of gooseberries and fresh herbs.

### **FOOD PAIRING**

Shellfish, poultry and herbed vegetable dishes.

**R74**

## **TOKARA ZONDERNAAM 2009**

**(STELLENBOSCH)**

The nose has intense aromas of freshly cut grass, green figs and Cape gooseberries. There are underlying notes of creamy brioche and tropical fruits. The palate is full and rich and is reminiscent of the nose. There are powerful flavours of guava, green figs and cape gooseberries, underpinned by herbal tones such as nettles and lemon grass. The wine has a full palate with a creamy mouth-feel and a long crisp finish.

### **FOOD PAIRING**

A great aperitif or with fresh wild oysters, asparagus or fresh grilled fish.

**R112**

## **CAPE POINT VINEYARDS – STONEHAVEN 2009**

**(CAPE POINT)**

Cape Point Vineyards Stonehaven Sauvignon Blanc exemplifies this variety's fruit profile and drink ability: On the nose, the wine shows an abundance of tropical fruit along with citrus, grapefruit and freshly cut grass, which follows through to a crisp palate with a long limey finish.

### **FOOD PAIRING**

Prawns, vegetable dishes and grilled fish.

**R155**

## **CEDERBERG 2009**

**(STELLENBOSCH)**

When poured, the flintiness and bold white asparagus flavours come strongly to the fore ground. Expect the wine to show green fig, fig leaves and that very typical Cederberg minerality aroma.

### **FOOD PAIRING**

Serve it as a palate cleanser or appetizer before a meal, but perfect with green salad or herby potato dish.

**R168**

## **STEENBERG 2009**

**(CONSTANTIA)**

The wine is dominated by lovely tropical notes of litchi and guava on the nose, fading into green pepper and asparagus as it opens up. A crisp acidity carrying the wine beautifully, with a firm and lingering aftertaste.

### **FOOD PAIRING**

Asparagus, calamari and grilled fish.

**R185**

## **KLEIN CONSTANTIA 2009**

**(CONSTANTIA)**

Ripe tropical aromas of pineapple and passion fruit come to the fore, whilst the palate exhibits characteristic Sauvignon Blanc traits of pithy grapefruit zest and tight, mineral acidity. The lengthy finish is clean and invigorating.

### **FOOD PAIRING**

Bouillabaisse, cape salmon, asparagus and crayfish

**R240**

# CHARDONNAY

## **GROOTE POST 2009 (UNWOODED)**

(DARLING)

This typical Flintstone mineral Chardonnay from the Darling Hills is packed with marmalade and ginger flavours. Appealing citrus aspect with a lively acid structure and great length. One of the best examples of this style in the country.

### **FOOD PAIRING**

Artichokes, carpaccio, chicken and fish dishes with a creamy sauce.

**R135**

## **HAUTE ESPOIR 2007**

(FRANSCHHOEK)

This fine wooded wine has a lime green colour with characters of pear and citrus and greengage. As the wine warms up cinnamon and capsicum spiciness develops. The wood lends a toastiness producing a well balanced wine, a big finish with complex structure.

### **FOOD PAIRING**

This Chardonnay is a delicious dry wine that can be enjoyed as an aperitif, or partnered with shellfish, seafood dishes, and richer dishes such as roasted white meats and risottos.

**R205**

## **WATERFORD 2009**

(STELLENBOSCH)

Bright, pale straw colour. Subtle hints of vanilla oak and struck flint on the nose, giving way to lime and tangerine notes. Very crisp, fresh palette with pronounced quince and lemon flavours backed up by subtle richness. Long, clean, mineral finish.

### **FOOD PAIRING**

Excellent food wine, enjoy with chicken dishes, fish curry, salt water fishes and prawns.

**R210**

## **CAPE POINT VINEYARDS 2008**

(CAPE POINT)

The wine shows a complex array of citrus, apricot, oatmeal and honey flavours with strong minerality and some subtle toasty notes. This all follows onto a wonderfully full palate with crisp acids and great length. This Chardonnay is drinking beautifully

### **FOOD PAIRING**

Smoked dishes, grilled fish and creamy dishes.

**R230**

# SEMILLON

## **NITIDA 2009**

(DURBANVILLE)

95% Semillon 5% Sauvignon Blanc. Warm-hearted, crunchy honey with deep sweetish citrus, fresh green apples and pears.

### **FOOD PAIRING**

Semillon is best enjoyed chilled as an aperitif at any time of the day.

**R175**

## **CAPE POINT VINEYARDS 2006**

(CAPE POINT)

Dusty, herbaceous tones with black currant, limes and subtle oak, ending with a bone dry finish. A blend with 12% Sauvignon Blanc.

### **FOOD PAIRING**

A fantastic food partner, best enjoyed with spicy Asian dishes.

**R230**

## **VIIGNIER**

### **THELEMA SUTHERLAND 2008**

**(STELLENBOSCH)**

Sun-dried apricot and rose petal aromas, with rosemary undertones. This wine is clean, fresh and minerally.

#### **FOOD PAIRING**

A perfect accompaniment to mildly spicy dishes.

**R175**

### **HAUT ESPOIR 2007**

**(FRANSCHHOEK)**

Tropical fruit, such as ripe melon and ginger root on the nose. Peach and honey carry through to the finish, which is smooth and elegant.

#### **FOOD PAIRING**

Best enjoyed as an aperitif or as an accompaniment to fragrant curries, spicy Asian dishes and desserts.

**R210**

## **CHENIN BLANC**

### **GROOTE POST 2009**

**(DARLING)**

From the only bush vines on the farm, a bright, full style with its ever present tropical fruit and green apple flavours.

#### **FOOD PAIRING**

Grilled fish, Caesar salad, antipasti

**R120**

## **PINOT GRIGIO**

### **LAMBERTI**

**(VENETO, ITALY)**

Attractive light floral notes with hints of honey and citrus. The palate is well structured, dry, elegant and fruity with balanced hints of peaches, crushed nuts, some classic melon oiliness and minerals.

#### **FOOD PAIRING**

Salmon, Parma ham, salads and Antipasti.

**R132**

## **SEMI SWEET**

### **HARTENBERG REISLING 2008**

**(STELLENBOSCH)**

The spicy richness on the nose gives way to a taut yet floral and fruity mid-palate, that has both richness and complexity. This is a quality wine that offers great value and much versatility.

#### **FOOD PAIRING**

Particularly good with Thai and Oriental dishes. Malay curries, spicy foods and ethnic dishes.

**R126**

### **CEDERBERG BUKKETRAUBE 2008**

**(CEDERBERG)**

Exotic and very delicate floral and fruit salad aromas, with a hint of honey, dried peaches and ripe Muscat.

#### **FOOD PAIRING**

Great partner to curries, spiced poultry and blue cheese.

**R135**

### **PIERRE JOURDAN RATAFIA**

**(FRANSCHHOEK)**

A fun, though sophisticated drink packed with rich honey flavours. The taste is delicate and enticing. The nose is a melange of tropical fruit with vanilla overtones.

#### **FOOD PAIRING**

**R175**

## **WHITE BLENDS**

### **QUANDO CHENIN / VIOGNIER 2009**

**(ROBERTSON)**

Butterscotch, ripe pear, pineapple and a touch of honey on nose following through with a complex rich and creamy, full tropical taste on the pallet.

#### **FOOD PAIRING**

A perfect aperitif and great as an accompiment to spicy dishes, chicken and shellfish.

**R115**

### **GROOTE CONSTANTIA SEMILLON / SAUVIGNON BLANC 2009**

**(CONSTANTIA)**

Rich fruitness and firm acidity, which adds to an extended aftertaste. Semillon 55% and Sauvignon 45%.

#### **FOOD PAIRING**

Pate, spinach, mushrooms, roasted chicken, crème brulee

**R135**

### **HAUT CABRIERE PINOT NOIR / CHARDONNAY 2009**

**(FRANSCHHOEK)**

This blend has a unique elegance and balance. The Chardonnay contributing elegance and the Pinot Noir fruit and flavour intensity. A refined wine with a firm acidity and an abundance of ripe fruit on the palate and bouquet. 60% Chardonnay and 40% Pinot Noir.

#### **FOOD PAIRING**

Fish, chicken and Mediterranean cuisine. Promotes good conversation at every occasion.

**R148**

### **CAPE POINT VINEYARDS ISLIEDH 2006**

**(CAPE POINT)**

To add texture, the Sauvignon Blanc is blended with Semillon. This wine displays fantastic mineral tension backed by flavours of tropical fruit, limes, spice and subtle oak which follow onto a full palate with great length.

#### **FOOD PAIRING**

Vichyssoise and seafood

**R230**

### **MME MALBROOK SEMILLON / SAUVIGNON BLANC**

**(CONSTANTIA)**

An excellent blend produced by Klein Constantia. Initial herbal aromas of Semillon interlace with subtle oak. The palate is serious, yet retains a vibrant acidity which, combined with fresh Sauvignon flavours and creamy richness from lees contact in barrel makes for a mouth watering, complex wine.

Semillon 60%, Sauvignon Blanc 40%

#### **FOOD PAIRING**

Thai fish cakes, soups and pate, cheesecake

**R290**

## **ROSÉ**

### **PIERRE JOURDAN TRANQUILLE NV**

**(FRANSCHHOEK)**

A 50% Pinot Noir and 50% Chardonnay blend. Tranquille is a gentle, elegant wine. The fragrant bouquet introduces a wine with fine fruit and dry finish. The colour is blush pink and the flavours linger on the palate.

#### **FOOD PAIRING**

Perfect with asparagus, duck and salads.

**R85**

### **WATERFORD ROSE-MARY 2009**

**(STELLENBOSCH)**

Salmon coloured white wine made from the red grapes of Grenache, Sangiovese, Merlot, Shiraz, Barbera, Mourvedre, Malbec and Petit Verdot. Spicy flavours as well as very fresh, crispy and fruity. Dry, low in alcohol (11%) making it an ideal pre-dinner and summer lunch-time wine.

#### **FOOD PAIRING**

**R120**

## **SPARKLING WINE**

### **GROOTE POST OLD MANS SPARKLE NV**

**(DARLING)**

A delicate salmon-pink MCC., with a yeasty and biscuity flavour.

#### **FOOD PAIRING**

The perfect aperitif. Can be enjoyed also with egg fried rice, fresh water fish, oysters, ice cream

**R165**

### **MORGENHOF 2005**

**(STELLENBOSCH)**

This MCC has a biscuity nose filled with flavours of peaches and apples. The palate has a good acidity, which adds to a lot of freshness. Full bodied, with a long finish. 60% Chardonnay, 40% Pinot Noir.

#### **FOOD PAIRING**

An excellent aperitif and a great match with oysters.

**R180**

### **COLMANT NV**

**(Franschhoek)**

Pinot Noir 52%, Chardonnay 48%. The aroma has a gentle, spicy toastiness with a lemon and yeasty perfume, followed by more mature fruit. Plenty of freshness on the palate.

#### **FOOD PAIRING**

Divine as an aperitif, it also goes perfectly with oysters, pate and fruit desserts.

**R199**

### **MORESON ROSÉ**

**(FRANSCHHOEK)**

A youthful, perfectly pink Method Cap Classique. 100% Pinotage, the taste is light and yeasty with undertones of strawberry and raspberry. This MCC is utterly divine and completely captivating.

#### **FOOD PAIRING**

The perfect start to your lunch or dinner!

**R250**

## **CHAMPAGNE**

### **GUY CHARBAUT BRUT ROSÉ NV**

**(MAREUIL-SUR AY, FRANCE)**

A rosé de cuvaision, meaning the grapes soak with their peels for about 36 hours in the beginning of the fermentation. The colour is adjusted by an addition of about 10% Chardonnay, that lightens the whole.

#### **FOOD PAIRING**

Cheese, shellfish, desserts

**R320** (375ml)

### **GUY CHARBAUT BLANC DE BLANCS BRUT NV**

**(MAREUIL-SUR AY, FRANCE)**

100% Chardonnay and a blend of different best vintage white wines.

**R330** (375ml)

#### **FOOD PAIRING**

A fruity wine, quite suitable for aperitif and with fish, shrimp, Asian dishes and chicken

### **TATtinger BRUT RESERVE NV**

**(REIMS, FRANCE)**

A blend of 40% Chardonnay & 60% Pinot. Golden straw yellow in colour with fine bubbles. An expressive & fruity nose that exudes aromas of peach, white flowers & vanilla pods.

#### **FOOD PAIRING**

Shrimps, Asian dishes, oysters, pate, egg fried rice

**R850**

### **MOET & CHANDON BRUT IMPERIAL ROSÉ NV**

**(EPERNAY, FRANCE)**

33% Chardonnay, 33% Pinot Noir, 33% Pinot Meunier. Fresh floral aromas are at the fore in this rosé.

#### **FOOD PAIRING**

## **R1100**

### **RED BLENDS**

#### **CAPE POINT VINEYARDS SCARBOROUGH RED 2007**

(CAPE POINT)

Blend of: Cabernet Sauvignon (54%), Shiraz (46%). The blend shows an abundance of red fruit & spice, along with subtle oak undertones.

#### **FOOD PAIRING**

Perfect with hearty winter dishes.

## **R102**

#### **HARTENBERG 2006**

(STELLENBOSCH)

Peppery and spicy with rich berry aromas and fruit flavours. This wine has style and elegance that belies its price. You'd be pressed to find a better value for money red wine in South Africa.

#### **FOOD PAIRING**

Grilled or roasted game fish, pizza, stews, grills.

## **R115**

#### **EDGEBASTON PEPPER POT 2009**

(STELLENBOSCH)

This wine is all about fresh, bright fruit and spicy flavours. The colour is youthful and red/purple. Fresh berry coulis, crushed white pepper and dark mulberry scents on the nose. Pure red berry flavours flow onto a smooth palate with some crisp acid and tannin backbone, delivering a smack of lively berry flavours wrapped up in the slightest hint of vanilla.

#### **FOOD PAIRING**

Gourmet pizza with rocket, sunflower seeds and pumpkin, beef goulash

## **R124**

#### **BILTON MATT BLACK 2007**

(STELLENBOSCH)

A red blend that is complex with lovely deep garnet colour, that explodes with flavours of berries and cherries. The Petit Verdot adds the lovely spice, while the Cabernet Sauvignon, the meatiness. The well rounded palate rewards with mellow ripe tannins, overflowing into a long lingering aftertaste of dark chocolate.

#### **FOOD PAIRING**

Mushrooms, lamb and beef dishes.

## **R165**

#### **HAUT ESPOIR GENTLE GIANT 2006**

(FRANSCHHOEK)

A blend of Merlot, Petit Verdot, Mouvedre, Malbec, Cabernet Franc and Cabernet Sauvignon. Warm spices dominate the nose, the palate is smooth and rich, with ripe berries and crushed black pepper.

#### **FOOD PAIRING**

This blend may be enjoyed with a wide variety of cuisines.

## **R225**

### **SANGIOVESE**

#### **RAKA 2008**

(STANFORD)

A deep raspberry colour, fragrant elegant nose with cranberry, cherry and hints of spice and an elegant, lingering palate, with toasted nuts and cherries. It has a beautiful rich finish.

#### **FOOD PAIRING**

Calamari, Carpaccio and Parma ham

## **R130**

## **MERLOT**

### **D'ARIA 2008**

**(DURBANVILLE)**

This Merlot is prepared in a style aimed to preserve the fruit flavours of ripe red berries and plums and not be overwhelmed by too much wood.

#### **FOOD PAIRING**

Perfect with beef, lamb and venison.

**R155**

### **GROOTE POST 2009**

**(DARLING)**

A hint of smoked beef and mint on the nose. An explosion of blackberries, plum and chocolate on the palate.

#### **FOOD PAIRING**

Game fish, venison and wild mushroom sauce.

**R170**

### **MORGENHOF 2006**

**(STELLENBOSCH)**

A lovely ruby colour, the nose of this wine is full of black cherries, mulberries and spicy flavours. The flavours carry through and finishes on a lingering palate, with a smooth aftertaste.

#### **FOOD PAIRING**

Ideal with oxtail, lamb, chicken, casseroles and venison.

**R210**

### **RUSTE EN VREDE 2008**

**(STELLENBOSCH)**

Bright ruby red in colour. Black current aromas are prominent with notes of black forest cake. A delicate wine with soft juicy tannins making it very accessible on the palate. A hint of oak spice is also prevalent.

#### **FOOD PAIRING**

This wine will complement a variety of seafood and lighter meat dishes.

**R295**

## **PINOTAGE**

### **RAKA**

**(STANFORD)**

Aromas of black and red berries backed by oak, cinnamon and cloves, giving way to a rich, mouth filling palate supported by a well integrated concentration of tannin and oak.

#### **FOOD PAIRING**

Game, venison, ostrich and stews

**R126**

### **SPICE ROUTE 2007**

**(SWARTLAND)**

Perfumed plum aromas with subtle oak and spice notes. The palate is medium bodied to full bodied, with rich, blackberry fruit flavors. Aromas follow through to full lingering finish. Tannin and fruit are in good balance and the wine shows characteristic Swartland style.

#### **FOOD PAIRING**

Game, ostrich, beef, lamb, Cape Malay dishes and rich vegetarian meals.

**R199**

### **MORESON 2008**

**(FRANSCHHOEK)**

This Pinotage is a rich and heavy wine. Characterised by plum, black cherry and mocha flavours, it is tasty enough to be a meal on its own. It is considered on of the top ten Pinotages in South Africa.

#### **FOOD PAIRING**

Beef fillet, rich meats

**R295**

## **SHIRAZ / SYRAH**

### **MANLEY 2005**

(TULBAGH)

A deep intense red colour. The palate enters with an explosion of berry fruits, supported by layers of vanilla. Well rounded tannins have a velvety mouth feel

#### **FOOD PAIRING**

Chicken and venison.

**R190**

### **MIGLIARINA 2007**

(STELLENBOSCH)

A dark ruby red with a youthful purple rim. A touch of vanilla with cherry, liquorice and lavender. Soft yet firm tannins with a creamy mid palate and lasting forest berry finish.

#### **FOOD PAIRING**

Carpaccio, chicken, Curry.

**R210**

### **STARK – CONDE 2006**

(STELLENBOSCH)

A rich concentrated syrah, but without being jammy or over-the-top. Showing the almost claret-like elegance typical from this vineyard and the intense lushness and concentration coupled with soft tannins, that are the hallmarks of this vintage.

#### **FOOD PAIRING**

Robust meat dishes, chicken, garlic

**R215**

### **GROOTE CONSTANTIA 2007**

(CONSTANTIA)

Well balanced deep red ruby colour, wonderful flavours with hints of spice, smokiness, pepper and black currants. Good fleshy fruit backed by firm tannins.

#### **FOOD PAIRING**

Beef fillet, hamburger

**R220**

## **CABERNET FRANC**

### **HERMANUSPETERFONTEIN 2008**

(HERMANUS)

A medium bodied wine with integrated tannins and elegant structure.

#### **FOOD PAIRING**

Perfect with grilled and roasted meats.

**R285**

# **CABERNET SAUVIGNON**

## **TOKARA ZONDERNAAM 2007**

**(STELLENBOSCH)**

The nose shows intense notes of cassis, cherries and cedar with underlying hints of toasted oak, lead pencil and mint. On the palate there is a great purity of fruit, showing intense dark fruit with a hint of mocha and spice. The finish is firm and dry with a lingering taste reminiscent of fennel and mocha.

### **FOOD PAIRING**

Grilled veal chops, roast pork or steaks.

**R150**

## **NITIDA 2009**

**(DURBANVILLE)**

Instantly recognisable mince-pie fruit, voluptuous and velvet smooth, cinnamon, cloves, currants and raisins, lightly wrapped in chocolate.

### **FOOD PAIRING**

Carpaccio, beef, mutton.

**R210**

## **CEDERBERG 2006**

**(CEDERBERG)**

Elegant, juicy, lively. Everything in harmony. Intense dark mulberry, tobacco and cassis with a rich full palate which is seriously structured. The classic Cabernet complexity of blackcurrant and spice nuances, backed by fine juicy tannins.

### **FOOD PAIRING**

Meats, sardines.

**R235**

## **HAUT ESPOIR 2005**

**(FRANSCHHOEK)**

A deceptively smooth palate hides enormous tannin structure. The dominant fruits are cranberries with almond notes. Complexity is added with the toasty flavours imparted through sensitive oaking and barrel maturation.

### **FOOD PAIRING**

Roasts, red meats, thick pasta dishes.

**R275**

## **WATERFORD 2005**

**(STELLENBOSCH)**

Dark crimson hue with vibrancy of youth, aromas of lead pencil, chalk and bitter cherry and cigar smoke, classically dry and tight structure back with dense tannins and fruit. A wine meant for classic Cabernet lovers.

### **FOOD PAIRING**

This wine will be an ideal accompaniment to roasts, game and exotic meat dishes.

**R280**

## **PINOT NOIR**

### **HAUT CABRIERE 2006**

**(FRANSCHHOEK)**

Concentrated fruit aromas of raspberries and cherries and a refreshing, lingering acidity entice the nose and linger longer on the palate.

#### **FOOD PAIRING**

A great partner for duck, venison, goat's cheese, and fish dishes.

**R275**

### **NEWTON JOHNSON 2006**

**(HEMEL EN AARDE)**

They've gone all out at the Newton Johnson farm to capture pinot noir's sensuality and subtle power. This one is a beguiling wine expressing elegance and supple mouth feel.

**R230**

#### **FOOD PAIRING**

Roasted chicken and duck.

### **PAUL CLUVER 7 FLAGS 2007**

**(ELGIN)**

This is classic Pinot noir. The nose is intriguing - first a whiff of soft dark cherries, then hints of spice. After a while, the earthy mushroom notes come through and then, finally, the perfumed oak spiciness. All that flavour comes through to the palate in different stages, resulting in a truly complex wine.

#### **FOOD PAIRING**

Excellent with seafood, game fish and duck.

**R485**

## **INTERNATIONAL REDS**

### **MONTEPULCIANO D'ABRUZZI 2008**

**(ABRUZZI, ITALY)**

Purple in colour with an intense bouquet of prune preserve.

#### **FOOD PAIRING**

Perfect with lamb, roast meats and mature cheeses.

**R105**

### **FINCA FLICHMAN GESTOS MALBEC 2008**

**(ARGENTINA)**

An intense violet red colour. Plum and blackberry aromas with elegant undertones of oak, spices and chocolate. Juicy, sweet and ripe fruited flavours with a lovely mineral backbone, nice grip and a refreshing floral lift with a round and long aftertaste.

#### **FOOD PAIRING**

Beef, hamburgers, lamb rack, steaks, mushrooms, hearty soups

**R199**

### **RAMON BILBOA GRAN RESERVA 1998**

**(RIOJA, SPAIN)**

90% Tempranillo, 5% Graciano, 5% Garnacha. A tawny rim frames a lovely, deep ruby red with a dark cherry core. The aromas are very complex and open up with some airing, leading to balsamic fragrances, very ripe fruit and persistent quality wood. Aromas of leather and tobacco blended into notes of fruit in liqueur also appear. Well balanced, tasty, suggestive and long in the mouth. Appreciable notes of cedar wood and coffee liqueur.

#### **FOOD PAIRING**

A good partner to roast lamb, red meat and elaborate sauces.

**R550**

## **RESERVE & FINE WINES**

<b>RUSTENBERG CHARDONNAY 2003</b> (STELLENBOSCH)	<b>R275</b>
<b>CWG CEDERBERG SEMILLON 2007</b> (CEDERBERG)	<b>R330</b>
<b>CIRCUMSTANCE MERLOT 2005</b> (STELLENBOSCH)	<b>R220</b>
<b>FAIRVIEW PINOTAGE 1999</b> (PAARL)	<b>R220</b>
<b>GIORGIO DALLA CIA – GIORGIO 2003</b> (STELLENBOSCH)	<b>R350</b>
<b>SPRINGFIELD WHOLEBERRY 2001</b> (ROBERTSON)	<b>R295</b>
<b>CWG, CEDERBERG TEEN DIE HOOG SHIRAZ 2004</b> (CEDERBERG)	<b>R400</b>
<b>SPICE ROUTE SHIRZ 1998</b> (SWARTLAND)	<b>R400</b>
<b>MAS NICHOLAS CABERNET / SHIRAZ 2000</b> (STELLENBOSCH)	<b>R420</b>
<b>WARWICK CABERNET SAUVIGNON 1999</b> (STELLENBOSCH)	<b>R450</b>
<b>MEERLUST RUBICON</b> (STELLENBOSCH)	
<b>2003</b>	<b>R480</b>
<b>2005</b>	<b>R450</b>
<b>SIMONSIG FRANS MALAN RESERVE 1996</b> (PAARL)	<b>R400</b>
<b>ERNIE ELS 2004</b> (STELLENBOSCH)	<b>R850</b>
<b>WATERFORD – THE GEM 2005</b> (STELLENBOSCH)	<b>R950</b>

## RESERVE & FINE WINES

### **CHATEAU LYNCH BAGES**

(PAUILLAC, FRANCE)

**1986**

**R3000**

**1990**

**R2400**

### **CHATEAU PICHON-LONGUEVILLE COMTESSE DE LALANDE 1994**

(PAUILLAC, FRANCE)

**R3900**

### **CHATEAU MONTROSE 1996**

(SAINT-ESTEPHE, FRANCE)

**R2400**

### **RUTHERFORD HILL CABERNET SAUVIGNON 2000**

(NAPA VALLEY, USA)

**R1100**

### **OPUS ONE 1998**

(NAPA VALLEY, USA)

**R2900**

### **SASSICAIA 1997**

(BOLGHERI, ITALY)

**R3000**

### **CASTELLO BANFI, BRUNELLO DI MONTALCINO 1994**

(MONTALCINO, ITALY)

**R2800**



# COCKTAILS

## CAIPIRINHA

Extremely refreshing. White rum, crushed fresh limes & sugar. Need we say more....

**R32**

## BLOODY MARY

Smirnoff Red Vodka, tomato cocktail, lemon wedges & celery

**R32**

## COSMOPOLITAN

Smirnoff Red Vodka, triple sec, cranberry & fresh limes  
strained into a chilled martini glass & garnished with an orange twist

**R32**

## MARGARITA

A classic Mexican cocktail with Sauza Tequila, triple sec & lime juice.  
Served shaken up on the rocks or blended frozen & garnished with lime wedge and a salt rim

**R35**

## MOJITO

A tall refreshing drink. The flavours of the fresh mint, Bacardi, crushed limes,  
sugar & soda water with crushed ice

**R32**

## GIN MARTINI

The world's favourite gin cocktail.  
Tanqueray Gin & Vermouth shaken over ice & poured into a classic martini glass

**R32**

## VODKATINI

Rules are meant to be broken...enjoy a Vodkatini.  
Smirnoff Red Vodka flavoured with a dash of Vermouth

**R32**

## DOUBLE CHOC MARTINI

Chocolate heaven. A perfect alternative to dessert.  
Smirnoff Red Vodka, Baileys Irish Cream Liqueur & chocolate shavings

**R38**

## KIR ROYALE

Bubbles, sugar cube & Crème de Cassis

**R35**

## WHISKEY SOURS

Whiskey shaken with fresh lemon juice,  
angostura bitters & sugar syrup

**R35**

## PINA COLADA

A true classic, Captain Morgan Spiced Gold  
rum blended with pineapple juice, coconut milk & ice, garnished with pineapple

**R35**

# COCKTAILS

## STRAWBERRY DAQUIRI

A drink of Cuban origin, strawberries blended with rum, ice & add a dash of lime

**R35**

## FRUIT SMOOTHIE

Berries, Banana, Orange, Mango, Blended with Ice & topped with Grenadine (NON ALCOHOLIC)

**R24**

## BLACK RUSSIAN

Vodka, Kahlua & Ice **R28** (Make it a tall Russian and top up with coke!) **R34**

## WHITE RUSSIAN

Vodka, Kalua, Cream & Ice

**R32**

## BLUE HAWAIIAN

Malibu, Blue Bols, Pineapple Juice & Sprite. Served in a tall glass over ice

**R38**

## MUDSLIDE

Vanilla ice cream, Amaretto, Baileys & milk all blended together with chocolate sauce & served in a tall glass

**R40**

## LONG ISLAND ICE TEA

A beverage with a charming title, the five white spirits shaken with fresh lemon juice, strained over ice and charged with cola

**R48**

# SHOOTERS

Sauza Tequila Gold **R15**

Jagermeister **R15**

Black Sambucca **R14**

Melon Schnapps **R15**

Peach Schnapps **R15**

Apple Sours **R12**

## SPRINGBOK

½ Peppermint liqueur ½ Amarula Cream **R15**

## BOMB BLASTER

Vodka Shot Dropped into Redbull **R22**

## JAGERBOMB

Jagermeister dropped into Red bull **R22**

## SAMBUCCA SHOOTER

½ Jagermeister ½ Sambucca **R15**

## XRAY