



APERITIFS

SHERRY FULL, MEDIUM CREAM, PALE DRY	25
MARTINI BIANCO, DRY, ROSSO	30
CAMPARI	30
BOUTARI OUZO	30
SAN PELLEGRINO CHINOTTO	20
SAN PELLEGRINO ARANCIATA ROSSA	20
SAN PELLEGRINO LIMONATA	20

PORT

CAPE RUBY (Allesverloren)	25
TAWNY (Ferreira)	25
SPECIAL RESERVE (Cockburns)	35

CAP CLASSIQUE

South Africa's own version of the traditional Méthode Champenoise, a bottled fermented Sparkling Wine that mimics the characteristics of the original Champagne. It is best served with oysters.

Pongracz Stellenbosch **45** **195**
A light straw coloured wine with a greenish tint. It shows classical yeast and biscuit characters on the nose with a good fruit and acid balance. A blend of Chardonnay and Pinot Noir.
(winemaker Elunda Basson)
Recommended food: Ostriche Fresche (Fresh oysters)

Pongracz Rosé Stellenbosch **49** **235**
This enticing Brut Rosé enthrals with a wonderful foamy mouthful of black berry flavours and delicate yeasty notes that linger long on the palate. A blend of Chardonnay and Pinot Noir
(winemaker Elunda Basson)

Graham Beck Brut NV Robertson **225**
Light yeasty aromas, good fruit on the nose and rich creamy complexity on the palate. Made up of 50% Chardonnay and 50% Pinot Noir. *(winemaker Irene Waller)*





CHAMPAGNE

Dates back to the 17th century from the Champagne region in Northern France. Champagne is made in the age old method champenoise which includes whole bunch pressing, skillful blending and bottle fermentation. Best companion to oysters.

Moët & Chandon Non Vintage France 950
Harmonious assemblage of Chardonnay, Pinot Noir and Pinot Meunier grapes. Pale yellow in colour with shades of green. Subtly vinous vine and lime blossom.
Recommended food: Ostriche Fresche (Fresh oysters)

Veuve Clicquot Yellow Label Reims, France 995
A dry, crisp and full flavoured champagne with a powerful, yet elegant blend of Chardonnay, Pinot Noir and a hint of Pinot Meunier.

Dom Perignon Cuvée Prestige France 3500
The initial notes of fresh almonds and grapefruit lead into cashew nuts and spices. A satiny texture curls and unfurls on the palate.

IMPORTED ITALIAN WHITE WINE

Italian whites are crisp, soft, and highly acidic, they are made to accompany food, not overpower it. Italy's best white wines are grown, primarily, in the three regions called collectively, "Tre Venezie" (literally, three Venices:) These wines are well matched with salads and creamy dishes.

Corvo Bianco Sicily 230
A clear, straw yellow wine with brilliant greenish effects throughout. Behind a subtle and delicately fruity bouquet is a fresh and lively taste. It is harmonic, silky, and possesses a wealth of character.
Recommended food: Filetto di Pesce alla Siciliana

Lambertini Pinot Grigio Venice 230
A light, crisp white wine, with a flavour of citrus fruit and a slight smoky flavour. It is typically a pale, straw-like yellow with some golden hues thrown in.
Recommended food: Tortelloni di Mare

IMPORTED ITALIAN RED WINE

Italy has very diverse wine-growing regions. The cool, mountainous northern region of Piedmont produces crisp, austere wines, whereas the sunny, temperate central region of Tuscany yields bold, lusty, full-bodied sensations. Best served with pastas and pizzas.

Masi Renzo Chianti Riserva Tuscany 295
Matured in French oak barrels for period of 14 months. It is light to full-bodied and displays aromas and flavours of cherry, roses and violets mingle with fairly high acidity. Perfect to enjoy with *Bucatini Amatriciana*.





Chiaromonte Nero D'Avola Sicily 420
It is a rich, perfumed and velvety red wine that's easy to drink. This dark-garnet wine shows ripe, berrylike fruit aromas lent complexity by hints of leather and smoke. Warm and plummy with a touch of raisins and a hint of almonds in the flavour. A remarkable companion with *Bistecca di Manzo*.

Sant Helena Refosco Friuli 450
A light and fruity, quite powerful and tannic, with a deep violet colour and a slight bitterness. On the palate, there is strong currant, wild berry and plum flavours.

SAUVIGNON BLANC

This variety has its origins in Bordeaux, however, the best examples come from the Loire valley and New Zealand. It is a highly aromatic wine with wild herbaceous characters and very well matched with salads and fresh seafood dishes. These wines go well with seafood dishes.

Stellenzicht Golden Triangle Sauvignon Blanc Stellenbosch 125
A medley of tropical fruits, crisp yet easy drinking. Ripe pineapples with melon notes. (winemaker Guy Webber)

Durbanville Hills Sauvignon Blanc Durbanville 35 130
Full bodied that dazzles with its grassy bouquet while tropical fruit combines with subtle gooseberry on the palate. (winemaker Martin Moore)

Asara Sauvignon Blanc Stellenbosch 35 140
Aromas of zesty bell pepper, asparagus and green apple, follow through to the palate, where you will find young gooseberry and kiwi-fruit flavours on the aftertaste. (winemaker Francois Joubert)
Recommended food: Pesce fresco di giornata alla griglia

Paul Cluver Sauvignon Blanc Elgin 155
Zesty and dry with greenpepper and ruby grapefruit aromas. Lingering aftertaste. (winemaker Andries Burger)
Recommended food: Spaghetti Scoglio in Carta Fata

Boschendal Sauvignon Blanc Stellenbosch 160
Flavors of tropical fruits and asparagus are complemented by a steely raciness characteristic of a multi-dimensional wine reflecting superb fruit quality. (winemaker JC Bekker)

Bouchard Finlayson Sauvignon Blanc Walker Bay 175
Immediate varietal symphony and minerally rich on the palate. Crisp, clear green apple and fig flavours. (winemaker Peter Finlayson)
Recommended food: Spaghetti Scoglio in Carta Fata

Groot Constantia Sauvignon Blanc Constantia 180



Fresh tropical fruit aromas with herbaceous and mineral characters, and subtle fragrances of spring blossoms. Ripe pear and summer fruits combines with hints of green and some minerality on the palate. *(winemaker Boela Gerber)*

Waterford Sauvignon Blanc Stellenbosch **185**

Juicy quince and gooseberry aromas, with steely minerals upfront giving way to a creamy, yeasty deep mouth feel. *(winemaker Kevin Arnold)*

Recommended food: Filetto di Pesce in Crosta di Patate

Springfield Special Cuvee Sauvignon Blanc Robertson **195**

Treated tenderly in the cellar with minimal intervention, the results are complex, sensuous combinations of passion fruit and flintiness gives a full mouthful with stylish length. *(winemaker Abrie Bruwer)*

Diemersdal Single Vineyard Sauvignon Blanc Durbanville **195**

A complex style Sauvignon Blanc with fresh citrus flavours, hints of asparagus and a touch of sweetness. The wine has a mouth filling texture and crisp finish. *(Winemaker Thys Louw & Mari Van Der Merwe)*

Warwick Professor Black Stellenbosch **200**

There is an abundance of tropical fruit, guava, gooseberry and green fig flavours on the nose that carry through to the palate. The palate is rich and fruity with a well-balanced acid while the aftertaste is long and lingering. *(winemaker Jozua Joubert)*

Recommended food: Arrosto di Pesce Misto Meloncino

Reyneke Sauvignon Blanc (Organic) Stellenbosch **210**

Superb fruit retainment with the zesty and lively character of new World Sauvignon Blanc preserved. *(winemaker Johan Reyneke)*

CHENIN BLANC

An ancient French variety now famous in the Loire Valley. Used to be South Africa's most widely planted grape. Chenin blanc is fresh and fruity with tropical traits and is great with light summer dishes. Pair with risotto and fresh gnocchi.

Rhebokskloof Pearlstone Chenin Blanc Paarl **30** **110**

A Chenin Blanc packed with juicy, tropical fruit flavours and complimented by a rich smooth texture. *(winemaker Rolanie Lotz)*

Recommended food: Zuppetta di Cozze in Bianco

Morgenhof Chenin Blanc Stellenbosch **135**



This wine has combinations of dried apricots, peaches and lime with a good deal of caramel, wood integration. A full-bodied and complex palate with a good balance of acidity and sweetness.

(winemaker Jacques Cilliers)

KWV Mentor Chenin Blanc Swartland **235**

Explosion of ripe citrus aromas, honey blossom and melon, supported by the complex oak nuances of white chocolate fudge and marshmallows *(winemaker Richard Rowe)*

Recommended food: Scaloppina all'Agrumi (Arancio e Limone)

Raats Family Chenin Blanc Stellenbosch **270**

Rich and intense yet elegant and delicate on the palate. Honeyed pear, butterscotch, citrus flavours complemented by a firm minerality and spicy edge. *(winemaker Bruwer Raats)*

SEMILLON

Thought to originate in Bordeaux, this is one of South Africa's oldest varieties and in the 1700's over 90% of its plantings were Semillon. This wine is rich and complex with great fruit and aging potential. Best served with simple pasta and fish dishes.

Fleur du Cap Unfiltered Semillon Stellenbosch **210**

This lightly wooded wine has a complex nose of floral aromas, backed by grapefruit and lime flavours, with a lingering aftertaste of peaches and honey on the palate. *(winemaker Pieter Badenhorst)*

CHARDONNAY

Another popular grape that is used in a wide range of styles, including barrel fermented, unwooded and oak ageing. It is also used as a base wine from which the Cap Classique wines are made. It is great alongside a bowl of pasta.

Durbanville Hills Chardonnay Durbanville **35** **130**

Golden yellow with green specs in colour. Dried peaches, apricot, citrus and vanilla notes on the nose. A soft entry, easy drinking wine with a crisp acidity. *(winemaker Martin Moore)*

Asara Unwooded Chardonnay Stellenbosch **35** **145**

Aromas of ripe yellow apple and the nuance of limes on the palate combine to offer you a delicious, flavourful wine with a zesty crisp taste. *(winemaker Francois Joubert)*

Recommended food: Insalate di Salmone

De Wetshof Finesse Chardonnay Robertson **175**

Lightly structured, steely dry wine with strong lemon hints and nice yeasty flavours. *(winemaker Danie de Wet)*

Asara Chardonnay Reserve Stellenbosch **185**

There is elegance and power in the fresh citrus and creamy vanilla aromas along with lingering taste of marmalade and buttered toast on the palate *(winemaker Francois Joubert)*





Recommended food: Filetto di Pesce al Pinot Grigio e Pinoli

Glen Carlou Chardonnay Paarl **195**
Fermented in French oak barriques and matured for ten months, this wine rewards with rich, round fruity flavours, harmoniously balanced with well-integrated oak. (winemaker David Finlayson)

Waterford Chardonnay Stellenbosch **215**
Subtle hints of vanilla oak and struck flint on the nose. Nice lime and tangerine notes.
(winemaker Kevin Arnold)

Recommended food: Fagottini di Pollo

Diemersdal Chardonnay Reserve Durbanville **245**
A rich and buttery style Chardonnay with a beautiful balance of fruit and elegant acidity that brightens the palate. (Winemaker Thys Louw & Mari Van Der Merwe)

Hamilton Russell Chardonnay Hemel-en-Aarde Valley **355**
A prominent core of intense pear fruit aromas and flavours is brought beautifully into focus by a tight line of natural acid and a dry minerality. (winemaker Hannes Storm)

GEWURZTRAMINER

Gewürztraminer is a variety with a pink to red skin colour, which makes it a white wine grape in difference to the blue to black-skinned varieties. The variety has high natural sugar and the wines are white and usually off-dry, with a flamboyant bouquet of lychees. Ideal with any spicy dish.

Paul Cluver Gewürztraminer Elgin **155**
Typical litchi flavours with rose petals and honeysuckle on the nose, which carries through to the palate. A rich mouth but not overpowering, with a lovely long aftertaste and clean finish. Cheeses have a natural affinity for this wine. (winemaker Andries Burger)
Recommended food: Our cold cheese and meat platter, Misto di Montagna e Formaggi Misti

VIOGNIER

Traditionally associated with the northern Rhone area, Viognier is highly aromatic with wonderful peach and apricot characters. This wine goes well with Asian dishes or any white meat.

Lourensford Viognier Somerset West **195**
Light straw coloured wine with youthful green tinge, flavours of dried peach, quince and fresh apricots. Refreshing acidity on the finish. (winemaker Adele Louw)

RIESLING

A noble German variety dating back to the 15th century. This variety makes very complex wines with spice and white fruit characters becoming almost kerosene-like with age. Great companion with our salads.





Hartenberg Weisser Riesling Stellenbosch **125**
Off dry, friendly rather than racy version of this great variety. Very aromatic, tangerine rind perfume leaps out of glass. A quality wine that offers great value and much versatility.
(winemaker Carl Schultz)

Paul Cluver Weisser Riesling Elgin **155**
A vibrant wine with the classic Riesling flavours of spice and florals. The palate is fruity and very elegant and refined with a lingering aftertaste due to the good acidities of the wine. *(winemaker Andries Burger)*
Recommended food: Cotoletta di Vitella

DRY WHITE BLENDS

With no set rules behind the content of a dry white blend, each producer is allowed to create something unique from the various varieties produced on the estate. We recommend these with salads, pastas and seafood dishes.

Asara Ivory Stellenbosch **25** **90**
An unwooded wine from Sauvignon Blanc and Chardonnay. The Sauvignon Blanc portion contributes aromas of green-fruit and asparagus, whilst the Chardonnay contributes more soft citrus fruit flavours to smooth the palate. *(winemaker Francois Joubert)*

Avontuur Vintner's Blend Chardonnay/Pinot Noir Stellenbosch **120**
This wine as a beautiful antique rose colour. Aromas of melon and grapefruit are complimented by the fresh, citrusy mouth feel. *(winemaker Natalie Nel)*

Lourensford Five Heirs Chardonnay/Viognier Stellenbosch **135**
Aromas of dried peach, apricots and nuts laced with subtle butterscotch. The palate is rich yet refreshing and the wine has a wonderful palate cleansing quality. *(winemaker Adele Louw)*
Recommended food: Fagottini di Pollo

Haute Cabriere Chardonnay Pinot Noir Franschhoek **160**
It is full of elegance, richness and an enticing bouquet which promises fruit, complexity and subtle spices. It is beautifully balanced and ready to dance/complement our freshly grilled Sole.
(winemaker Achim von Arnim)

WHITE CABERNET SAUVIGNON

Something special for our valued clients, this is a first for South Africa - a white Cabernet from Asara Wine Estate. Only limited production and certainly one not to be missed... Ideal served with pizzas and veal.

Asara Cabernet Sauvignon Blanc Stellenbosch **135**





A white wine made only from Cabernet Sauvignon (red) grapes. Sauvignon Blanc and Chardonnay Unwooded flavours on the nose with typical German Riesling undertones.
(Winemaker Francois Joubert)

Recommended food: Abbacchio Scottadito

ROSÉ WINE

These light Rosé's, and Blanc de Noirs offer a simple, refreshing drinking experience. Perfect accompaniment to caprese salad.

Asara Rosé Stellenbosch **25** **90**
An intriguing blend of Shiraz and Gamay Noir. It has a deep crimson colour that signifies the use of only red grapes. Aromas of strawberry and watermelon are complimented by the fresh berry fruit taste. *(winemaker Francois Joubert)*
Recommended food: Fresh lobster on the open-fire grill

Beyerskloof Pinotage Rosé Stellenbosch **95**
A fresh rose with an inviting and elegant coral pink colour, and on the nose there is an unexpected abundance of tropical fruit flavours, floral notes and vibrant, sweet red berries.
(winemaker Beyers Truter)

Diemersdal Sauvignon Blanc Rose Durbanville **130**
Delicate, dry and fruity with Sauvignon Blanc aromas of passion fruit and lime, combined with hints of cherry and strawberry from the dash of Cabernet Sauvignon. *(winemaker Thys Louw & Mari Van Der Merwe)*

SEMI-SWEET WINES

These wines have slightly higher sugar levels that create charmingly, easy drinking wines for every occasion.

Leopards Leap The Lookout Chenin Blanc Semi-Sweet Franschoek **35** **110**
It is well-balanced, too satisfy the sweeter and off-dry palate. On the nose it has a tropical, with pineapple and litchi notes. While on the palate it is well-rounded, with ripe fruit tones. *(winemaker Eugene Van Zyl)*

RED BLENDS

The sum of the parts are better than the individual components is the philosophy that justifies blends. These wines should reflect great synergy and make a versatile food companion with any meat dish.

Asara Ebony Stellenbosch **25** **95**
A Cabernet Sauvignon/Merlot blend with a combination of red berries and bell pepper on the nose. The taste is juicy with a soft nuance of mocha in the background. *(winemaker Francois Joubert)*
Recommended food: Millefoglie di Filetto con Funghi Porcini e salsa Tartufata

Lourensford "The River Garden" Shiraz/Cab Sauv Somerset West **105**





Lovely red cherry fruits and spice on the nose, with a supple serious blackberry fruit from the 15% Cabernet Sauvignon on the aftertaste. *(winemaker Adele Louw)*

Asara Cape Fusion Stellenbosch **145**
The deep, ruby black colour hints at a celebration of the senses. Rich plummy and black cherry aromas balance with subtle cigar box and spicy mocha nuances. Taste is filled with berry fruit that finishes with an elegant and juicy structure. *(winemaker Francois Joubert)*

Leopards Leap Family Collection SMV Franschhoek **195**
This elegant, well-structured blend of Shiraz, Mourvedre and Viognier is a typical example of the Rhone style. The nose is dominated by red berry flavours with spicy undertones *(winemaker Eugene van Zyl)*
Recommended food: Bistecca di Manzo

Reyneke Cornerstone Cab/Mer/Shz (ORGANIC) Stellenbosch **210**
This spicy, perfumed blend has a dense and rich, yet youthful ruby appearance with a nose that is packed with loads of enticing spice and fruit. *(winemaker Johan Reyneke)*

KWV Cathedral Cellar Triptych Coastal **235**
This elegant, full bodied red wine is rich with ripe fruit and berry aromas. The flavours are complemented by smoky aromas and spice, due to the long maturation period in oak. *(winemaker Richard Rowe)*
Recommended food: Abbacchio Scottadito

Warwick Estate Three Cape Ladies Stellenbosch **245**
Tannins with an innate softness that will mature with cellaring. Full on the palate with a sweetness on the finish. This blend brings the best of Pinotage to the classic French varieties. *(winemaker Jozua Joubert)*

KWV Mentor Shiraz/Cabernet Franc Swartland **310**
An explosion of black fruit, blackcurrent, black cherry, plum, brambles and violets with nuances of oyster shell and pencil shavings. The wine develops into a serious and complex, yet elegant wine with a combination of earthy, spicy and fruity undertones. *(winemaker Richard Rowe)*

Avontuur Baccarat Stellenbosch **340**
Elegant Cabernet-dominated bouquet with leafy hint; concentrated, poised cassis flavours cradled by new French oak *(winemaker Natalie Nel)*
Recommended food: Tagliata di Manzo all'Aceto Balsamico Invecchiato 10 Anni

Klein Genot Black Swan Reserve Franschhoek **350**





Featuring an elegant nose with loads of red berry and dark chocolate, the wine is also forward, offering an exciting fruity freshness. *(winemaker Mark Carmichael-Green)*

Boekenhoutskloof The Chocolate Block Franschhoek **380**

Spicy dark chocolate, surrounded by ripe berry flavours and fine clove character show in the nose. The richness of the palate with ripe flavours is in balance with the smooth tannins.
(winemaker Mark Kent)

Bouchard Finlayson Hannibal Walker Bay **390**

This wine has concentrated dark fruit nose with an austere, gentle palate weight. Tannins are velvety and offer a slow-pronounced aromatic finish *(winemaker Peter Finlayson)*

Meerlust Rubicon Stellenbosch **545 (750ml)**
1320 (1.5L)

Ultra dark with an intense, opaque core. Exuberant cassis fruit on the nose, black cherry, blackcurrant and nettle-bush followed by cigar box. Full bodied with a concentrated fruit core wrapped by lush, sleek tannins and an earthy minerality. *(winemaker Chris Williams)*

BORDEAUX STYLE BLENDS

These blends use all five of the noble varietals in varying proportions to create elegant and sophisticated wines that can be enjoyed now or for years to come. These serious wines are well matched with rich meat dishes.

Asara Bell Tower Stellenbosch **295**

Traditional Bordeaux blend (Cabernet Sauvignon/Cabernet Franc/Malbec/Merlot/Petit Verdot) that offers ripe flavours and mature tannins. *(winemaker Francois Joubert)*

Rietvallei Esteanna Robertson **375**

Rietvallei Estéanna is a blend of 83% Cabernet Sauvignon, 15% Cabernet Franc and 2% Petit Verdot. It is a full-bodied, complex wine with excellent fruit and wood integration. Deep, ruby red in colour. Expressive cherry and cassis aromas on the nose with delicate hints of violets. On the palate, the cherry flavours persist with just a hint of vanilla and cedar and a good lift of acidity.

(Winemaker Kobus Burger)

Muratie Ansela Van De Caab Stellenbosch **395**

On the nose, typical Cabernet Franc flavours come through with lovely black fruit from the Merlot component. The Cabernet Sauvignon gives the wine a nice backbone and the nose follows through elegantly on the palette. The palette is very concentrated with an abundance of flavours varying from intense fruit flavours to cigar boxes. *(Winemaker Francois Conradie)*





De Toren Fusion V Stellenbosch **570**
Intensive purple or black in colour with satin rim, sweet ripe fruits with the freshness of rose petals that open up to an earthiness in the wine. Sweet ripe blackcurrant, cinnamon, caramel and liquorice. (winemaker Albie Koch)

CABERNET SAUVIGNON

A true classic from Bordeaux. This is the most masculine of all varieties with blackberry, cigar box, Cedarwood and mineral tones. Best with powerful roasted or grilled red meat.

Rietvallei Cabernet Sauvignon Robertson **145**
A full-bodied wine with lots of berry fruit flavours coming through on the nose, hints of coffee and bitter chocolate, ending with a soft, smooth finish. (Winemaker Kobus Burger)

Nederburg Cabernet Sauvignon Paarl **35** **150**
Spicy and fruity on the nose with decent, firm palate for good everyday drinking. (winemaker Razvan Macici)

Asara Cabernet Sauvignon Stellenbosch **45** **175**
It offers dark chocolate, maraschino cherries, cigar box notes and hints of cherry tobacco. 24 months of ageing in French barrels, resulted in a big tannin structure which has become more integrated with age. (winemaker Francois Joubert)
Recommended food: Abbacchio Scottadito

Klein Genot Cabernet Sauvignon Franschoek **185**
Featuring an elegant nose with loads of red berry and dark chocolate, the wine is also forward, offering an exciting fruity freshness. (winemaker Mark Carmichael-Green)

Graham Beck Cabernet Sauvignon Franschoek **195**
Deep purple/ruby red in colour with complex berry fruit and mint on the nose, joined by mulberry on the palate. Firm tannins and balanced mouth-feel for a long finish. (winemaker Irene Waller)

Morgenhof Cabernet Sauvignon Stellenbosch **220**
This wine has a dark ruby colour, the note is intense with flavours of black berries, cassis, spice and violets. These flavours follow through onto a full palate that ends with a firm tannic structure. (winemaker Jacques Cilliers)

Groot Constantia Cabernet Sauvignon Constantia **265**
The wine show cinnamon and cigar box on the nose with hints of black currant and red cherries. The nose finishes with hints of perfume, supplemented with the careful use of oak. (winemaker Boela Gerber)



Waterford Cabernet Sauvignon Stellenbosch **270**
Rich, ripe Cabernet aromas underscored by notes of cedar, leather and truffle. Soft violets on the nose, ripe tannins reveal an elegant structure that is powerful, yet delicate. (winemaker Kevin Arnold)

PINOTAGE

A true South African variety made from a cross between Pinot Noir and Cinsaut. Unique character of mulberry and spice with hints of banana. Best served with springbok, kudu or ostrich.

Beyerskloof Pinotage Stellenbosch **120**
A complex Pinotage with dark fruit and red cherry flavours and hints of oak aromas. A balanced wine with good structure and a smooth finish. (winemaker Beyers Truter)
Recommended food: Bistecca di Manzo

Diemersdal Pinotage Durbanville **45** **160**
Smoothly textured with oriental spice, chocolate and roasted banana flavours.
(Winemaker Thys Louw & Mari Van Der Merwe)

Diemersfontein Pinotage Wellington **160**
On the nose rich dark chocolate, a hint of mint and baked plums. The ripe subtle tannins create a wine to be drunk very young. (winemaker Francois Roode)
Recommended food: Osso Buco alla Romana

Avontuur Pinotage Stellenbosch **170**
Ripe fruit and savoury aromas on the nose. Medium-bodied, structured and well-balanced.
(winemaker Natalie Nel)

Lanzerac Pinotage Stellenbosch **210**
This wine possesses an excellent deep colour, with ripe plummy red fruits on the nose and palate. A good mouth feel with a lingering aftertaste. (winemaker Wynand Lategan)

KWV Mentor Pinotage Paarl **295**
The wine has spicy plum richness with sweet nuances of caramel, butterscotch and vanilla. Fruit follows through on the palate and with the ripe silky tannins create a wine with refined elegance. (winemaker Richard Rowe)

Kanonkop Pinotage Stellenbosch **495**
This is a full-bodied wine, has a deep ruby colour exuding the flavours of red and black berries, raspberry, plum and hints of banana. (winemaker Abrie Beeslaar)

MERLOT

Merlot's origins can be traced back to Bordeaux and is a wine with distinctively feminine characters namely violets, mint and cinnamon with full round tannins. It is the perfect match for duck or roast lamb.

Leopard's Leap Merlot **25** **110**





Mushrooms to start with then prominent dark fruit flavours. Rich with notes of chocolate and cedarwood on the finish. *(winemaker Eugene van Zyl)*

Asara Merlot Stellenbosch **45** **175**

Ripe blackberry and cassis flavours from mature grapes were carefully nurtured in French oak for 18 months. On the palate there is structure, elegance and mouth filling fruit with hints of white chocolate cedar wood and mint. *(winemaker Francois Joubert)*

Klein Genot Merlot Franschhoek **185**

Ruby red centre with a bright red edge. Plummy, ripe strawberries with nuances of wood. A rich full nose with depth. The wood is gentle and supportive. *(winemaker Mark Carmichael-Green)*

Groot Constantia Merlot Constantia **250**

Successful blend of ripe fruit, savoury acid, and few grains sugar beyond real dryness. A fruity Merlot with multiple berry and chocolate flavours with a wonderful soft lingering and very classic aftertaste. *(winemaker Boela Gerber)*

MALBEC

One of the traditional "Bordeaux varieties", Malbec has characteristics that fall somewhere between Cabernet Sauvignon and Merlot, and has found both fame and glory in the sun-drenched climate of Argentina.

Morkel Malbec Stellenbosch **175**

An upfront, intense nose of vanilla brambles, fynbos and eucalyptus flavours. Loads of concentrated ripe berry fruit on the palate. A well balanced wine with a good structure and a long clean finish.

(winemaker Wilhelm Kritzing)

Recommended food: Osso Buco alla Romana

PINOT NOIR

Famous variety from Burgundy where it dates back to the 4th century. This temperamental variety has intense dark cherry with hints of organic barnyard and forest floor. It is best served with salmon, ostrich or fillet steak

Glen Carlou Pinot Noir Paarl **295**

Exciting aromas of bramble fruit and spice are beautifully complemented by hints of mulberry and chocolate. On the palate a medley of strawberry and raspberry is subtly complemented by well-integrated oak. *(winemaker David Finlayson)*

Recommended food: Saltimbocca alla Romana

Muratie Pinot Noir Stellenbosch **325**

Cherries and hint of strawberry on the nose with slight hint of French Oak in the background. On the palate it has a wonderful balance and an elegant structure. The fruit and tannin is well integrated and in balance, ensuring a delicate, yet long finish. *(Winemaker Francois Conradie)*





Hamilton Russell Pinot Noir Walker Bay **550**
The Pinot Noir is not overtly fruity, yet soft and "sweet". It generally shows hints of that alluring "primal" character along with a dark, spicy, complex primary fruit perfume. (winemaker Hannes Storm)

SHIRAZ

Thought to originate from the town of Shiraz in Iran but made famous in the Rhone valley in Southern France. Shiraz typically has red berry fruit with spicy pepperiness and leathery characters. Fantastic with robust oxtail or other red meat dishes.

Asara Shiraz Stellenbosch **40** **165**
A deep ruby red with black and purple colour hints towards an intense flavour profile. Cherry and blackberry fruit aromas complement the spicy wood flavours. There are hints of cigar box smokiness combine with earthy, organic nuances. (winemaker Francois Joubert)

Klein Genot Shiraz Franschhoek **175**
A garnet to ruby red centre with a bright red edge. Leathery, violets, mineral with red and plum berry fruits, cherry and blackcurrant. (winemaker Mark Carmichael-Green)

Diemersdale Shiraz Durbanville **180**
Vibrant fruit, dark chocolate, liquorice and caramel flavours on the palate, underpinned by well integrated oak, with a long spicy finish. (Winemaker Thys Louw & Mari Van Der Merwe)

Boschendal Shiraz Stellenbosch **180**
A wine with deep black fruit flavors, an elegant structure and notes of exotic spice. (winemaker JC Bekker)

Andreas Shiraz Wellington **235**
The nose erupts with red berries, with mulberry dominating. White chocolate with a hint of mocha java coffee cappuccino and white pepper. Velvety ripe tannins with good wood integration and a lingering aftertaste. (winemaker Ettiëne Malan)
Recommended food: Fettuccine Bolognese or Bistecca di Manzo

Groot Constantia Shiraz Constantia **265**
Well balanced deep red ruby colour, wonderful flavours with hints of spice, smokiness, pepper and black currants. Good fleshy fruit backed by firm tannins (winemaker Boela Gerber)

Dunstone Shiraz Wellington **275**
Aromas of generous ripe black berries, plum and cherries are complemented with a bouquet of oak, pepper and chocolate mocha that lingers in the mouth (winemaker Lena Bosman)
Recommended food: Millefoglie di Filetto con Funghi Porcini e Salsa Tartufata

Hartenberg Shiraz Stellenbosch **295**



A voluptuous wine with rich concentrated spice, plumminess and big, but subtle tannins. The nose a tapestry of spice, lilies, and red currants *(winemaker Carl Schultz)*

Homtini Shiraz Paarl **360**
Stunning Shiraz made from Old Paarl Mountain vines. This 5 star wine displays all characters expected. *(winemaker Anthony de Jager)*

KVW Mentor Shiraz Swartland **395**
This powerful Shiraz has upfront hedgerow fruit, cherries and spice, complemented by complex strands of smoky aromas, due to oak maturation. The wine has a glossy texture and sleekly approachable tannins. *(winemaker Richard Rowe)*

PHILOSOPHY WINE

Made in the traditional Amarone style, like a good Valpolicella, it is another unique wine from Asara that offers a true indulgent wine experience. Food recommendation: rump steak or ostrich fillet skewer.

Asara Avalon Stellenbosch **750**
This stunning wine, made from vine dried Pinotage grapes, has layers of fruit, oak and spice that results in a full bodied, concentrated wine. *(winemaker Francois Joubert)*

DESSERT WINE BY THE GLASS

Freshly pressed grape juice is fortified with pure alcohol spirits. End your evening with a glass alongside any of our decadent puddings

Asara Spirit of Chenin Stellenbosch **25 (50ml)**
Complex nose ranging from creamy vanilla, toasted hazelnuts, brandied cherries and some ripe, dried peachy notes. The palate is round and balanced with a mild sweetness that is well supported by the crisp acidity. *(winemaker Francois Joubert)*
Recommended food: Torta Strepitosa ai 3 Cioccolati

Lourensford Honey Liqueur Somerset West **30 (50ml)**
Lourensford Honey Liqueur is hand crafted from the purest, top quality organic Blue Gum (Eucalyptus) honey and has a distinguishable honey aroma that follows through to the pallet with a pleasantly dry, but lingering aftertaste. *(winemaker Adéle Louw)*
Recommended food: Piatto di Formaggi Misti

Vin de Constance Constantia **80 (50ml)**
Offers lovely purity, with fresh-cut white peach and green fig aromas and flavors blazing along, while nectarine, lemon zest, honeysuckle and mineral notes extend the very long, precise finish. *(winemaker Adam Mason)*
Recommended food: Flan Cioccolato Caldo





DRAUGHT BEER

Peroni 375ml	22
Peroni 500ml	24

IMPORTED BEER

Peroni (Italy)	19
Heineken (Holland)	19
Pilsner Urquell (Czech Republic)	19
Guinness (Ireland)	27

LOCAL BEER

Amstel	19
Black Label	17
Castle	17
Castle Light	17
Hansa Pilsner	17
Hanza Marzen Gold	17
Miller	19
Windhoek Lager	19
Windhoek Light	19

CIDERS & COOLERS

Hunters Gold / Dry	20
Savanna Dry / Light	19
Smirnoff Spin	24
Bacardi Breezer	24





GRAPPA

Grappa Friulana	26
Grappa Nonino Tradizionale	26
Grappa Moscato	28
Grappa Le Dic'otto Lune	40
Grappa Nonino Chardonnay	50
Grappa Fior di Latte <i>(White Chocolate Grappa)</i>	28
Grappa Gianduia <i>(Brown Chocolate Grappa)</i>	28
Grappa di Ananas <i>(Pineapple Grappa)</i>	28
Grappa Maron Glace <i>(Chestnut Grappa)</i>	28
Grappa Merlot	43
Grappa Prosecco	65
Grappa Nonino Uva Rossa <i>(Red Grape Grappa)</i>	55
Grappa Di Brunello di Montalcino	40

DIGESTIVES

Averna	24
Montenegro	24
Ramazzotti	26
Fernet Branca	28
Fernet Branca Menta	28



Jagermeister	24
Underberg	26
Lucano	24
Mitro di Sardegna	24
Amaretto Disaronno	27
Limoncello	28
White Sambuca	28

LIQUEURS

Amarula	20
Baileys	20
Bols Banana	20
Cape Velvet	19
Cointreau	27
Frangelico	27
Galliano	27
Grand Marnier	27
Kahlua	19
Peppermint	19
Ricard	27
Tia Maria	15
Van Der Hum	33
Lourensford Honey Liqueur	30



LOCAL BRANDY

Klipdrift	18
KWV 10 Year	24
KVW 20 Year	42

COGNAC

VS Hennessy	45
VSOP Courvoisieur	62
Remy Martin VSOP	69

RUM

Red Heart Rum	17
Captain Morgan	17
Spiced Gold	17

WHITE SPIRITS

Mainstay Cane	19
Absolut Vodka	18
Stolichnaya Vodka	29
Belvedere Vodka	28
Smirnoff Vodka	18
Grey Goose Vodka	29
Gordons Gin	17
Bombay Sapphire Gin	29
Bacardi Rum	23
Olmeca Tequila Silver	23



Olmecca Tequila Gold	25
Patron Anejo Tequila	47
Patron XO Cafe	25
Patron Reposado	47
<u>IRISH WHISKEY</u>	
Jamesons	20
Jamesons 12 Year	38
Jamesons 18 Year	78
<u>BOURBON & TENNESSEE WHISKEY</u>	
Jack Daniels	22
Jack Daniels Single Barrel	28
Jim Beam White Label	18
Woodford Reserve	46
<u>WHISKEY LIQUEURS</u>	
Drambuie	25
Glenfiddich Malt Whisky	50
Southern Comfort	17
<u>WHISKY</u>	
SINGLE MALT	
Glenmorangie 10 Year	33
Glenmorangie Port Finish	33
Glenmorangie Sherry Finish	39
ISLAY	
Laphroaig 10 Year	38



BALVENIE	
Single Barrel 15 Year	64
SPEYSIDE	
Glenfiddich 12 Year	28
Glenfiddich 15 Year	49
Glenfiddich 21 Year	123
VATTED MALT	
Johnnie Walker Green Label	45
BLENDED SCOTCH WHISKY	
Ballentines Gold Seal 12 Year	28
Bells	17
Chivas Regal 12 Year	28
Chivas Regal 18 Year	48
Chivas Regal Royal Salute 21 Year	112
Dimple 15 Year	29
Famous Grouse	17
Famous Grouse 12 Year	26
J&B	18
Johnnie Walker Red Label	18
Johnnie Walker Black Label	28
Johnnie Walker Blue Label	99
Johnnie Walker Swing	39
<u>MINERAL WATER</u>	
SPARKLING	
San Pellegrino 250ml	20
San Pellegrino 750ml	42
La Vie 750ml	27
STILL	
Aqua Panna 250ml	20
Aqua Panna 750ml	42
La Vie 750ml	27
<u>COLDRINKS</u>	
Soda Water	13
Coke / Coke Light / Tab	14



Ginger Ale / Tonic Water	13
Dry Lemon	13
Fanta / Cream Soda	14
Sprite	14
San Pellegrino Iced Tea Lemon	19
San Pellegrino Iced Tea Peach	19
Cola Tonic	16
Lime Juice	16
Passion Fruit	16
Tomato Cocktail	16
Rock Shandy	19
Appletiser	17
Grapetiser	17
Orange Juice (fresh)	17
Strawberry Juice	17
Red Bull	25
<u>CIGARS</u>	
Monte Cristo no 5	150
H. Upmann Coronas Major	160
Cohiba Siglo no 2	280
Romeo & Juliet no 3	150
Clubmaster Vanilla	55
Monte Cristo Joyitas	110





Cohiba Siglo No.1

180

Bolivar No.3

130

