Wine with Sims

After completing the 3 year diploma program at the globally renowned International College of Hotel Management, Sims started his career in management at the highly acclaimed Winchester Mansions Hotel on Cape Town’s Atlantic beachfront.

He joined The Andros team in 2013 and is currently our resident Beverage and Duty Manager.

Sims has also successfully completed the exceptionally intensive SWET (the UK based wine and spirit education trust) Sommeliers training program and would be delighted to assist you with your wine choice if so required.
Wine Selection

Wine has been made in South Africa since the arrival of Jan Van Riebeeck, the first governor of the Cape in the 1600’s, when grapes were cultivated to assist in preventing sailors from getting scurvy. The first wine from Cape grapes was served in 1659.

When tasting and compiling our selection, emphasis was placed on including an outstanding selection from the great estates of the Cape wine world together with an intriguing selection of lesser-known farms. We sincerely hope that you’ll find our offering to be a wonderful introduction to the magnificent vineyards of the Cape.

In order to assist you in making a well informed decision, we’ve allocated each wine with the most recent gradings from the Platters South African Wine Guide. (The definitive guide to cellars, vineyards and winemakers in South Africa which has won two best Worldwide Wine Guide awards).

Additionally, we’ve also indicated each wine’s geographical origin.

Very few pleasures in life are indeed as universal as eating and drinking and it is our greatest wish that your entire experience with us will be quite simply wonderful.

Platter Grading Table

- Superlative *****
- Outstanding ****½
- Excellent ****
- Very good, promising ***½
- Characterful, appealing ***
- Good everyday drinking **½
- Pleasant drinking **
- Casual quaffing *
- Plain and simple *
Generally accepted food and wine pairing recommendations

Food and wine pairing is a vastly imprecise procedure and most certainly always a matter of distinct personal and individual choice. Our favourite food and wine experience is quite simply to enjoy with friends.

Seafood

- Sauvignon Blanc / Chardonnay / Chenin Blanc
- Champagne / Sparkling Wine / Chardonnay
- Chardonnay
- Chardonnay / Weisser Riesling / Chenin Blanc
- Sauvignon Blanc / Pinot Grigio / Chenin Blanc
- Chenin Blanc

- Prawns
- Oysters
- Crayfish
- Line Fish
- Calamari
- Mussels

Poultry

- Dry Rosé / Chardonnay / Viognier
- Merlot / Pinot Noir
- Weisser Riesling / Pinot Noir / Merlot / Shiraz

- Chicken
- Quail
- Duck

Meat

- Cabernet Sauvignon / Red Blends / Merlot
- Cabernet Sauvignon / Shiraz / Pinotage / Red Blends
- Wooded Chenin Blanc / Weisser Riesling / Chardonnay / Pinotage
- Bordeaux Blend / Chardonnay / Pinot Noir
- Pinotage / Shiraz

- Beef
- Lamb
- Pork
- Veal
- Venison

Dessert

- Port / Red Muscadel
- Noble Late Harvest / White Muscadel / Special Late Harvest

Please Note:

- All wines are offered subject strictly to supplier availability.
- All bottles are 750ml unless otherwise indicated.
- Vintages may vary dependant on vineyard availability.
Overview of the last 11 years of Cape vintages
(extract from Platter)

_South African wines do not exhibit the major vintage variations seen in some winegrowing areas._

_There are, nevertheless, perceptible differences from year to year. Dry, hot summers are the norm but a variety of factors make generalisations difficult and possibly misleading._

Extremely dry and hot season, resulting in small berries with high concentration of flavours, can certainly look forward to exceptional wines. 2017

The driest vintage on record which followed a very dry winter. 2016

The South African wine industry will remember the 2015 season as one of the driest and earliest in the years. 2015

Amongst the wettest pre-season in years. Seemingly lighter, less powerful wines. 2014

Rainfall was plentiful throughout the Western Cape during the cool winter with cold weather continuing into early spring. The cool conditions have created fresh wines in these areas showing great complexity and mouthfeel. 2013

Unusually dry, hot January strained unirrigated vineyards; otherwise good to very good vintage for both reds and whites; moderate alcohol levels. 2012

Yet more variable than the last, impossible to generalize. As in 2010, producer’s track record should guide the buying/cellaring decision. 2011

A real test of the winegrower’s savvy, and one of the toughest recent harvests to call. Be guided by producer’s track record. 2010

Perhaps one of the greatest vintages. Late, grueling, but whites and reds both stellar. 2009

Long, wet, late and challenging but also unusually cool, favouring elegance in reds & whites. 2008

Elegant, structured whites; smaller red-grape berries gave intense colour & fruit concentration. 2007
Summation of some popular varietals

A varietal typically describes a wine produced from a single grape variety (such as Cabernet Sauvignon, Chardonnay, Merlot etc.).

**Sauvignon Blanc**

Is a green-skinned grape variety that originates from the Bordeaux region of France. Commonly referred to by wine experts as being “crisp, elegant and fresh”. Some new world Sauvignon Blancs may also be called “Fume Blanc” (particularly in California).

**Chardonnay**

Originated in the Burgundy region of Eastern France, this green skinned grape is very neutral in flavour with the majority of flavours commonly associated with the grape being derived from influences such as terroir and oak. Chardonnay is an important component of very many sparkling wines, including champagne.

**Cabernet Sauvignon**

The classic profile of this thick skinned dark red grape leads to full bodied wines with high tannins and noticeable acidity that collectively contribute to the wines aging potential. For most of the 20th century it was the world’s most widely planted premium red wine grape until surpassed by Merlot in the 1990’s.

**Shiraz (Also Known As Syrah)**

A dark skinned red grape variety grown commonly throughout the world. The style and flavour of these wines tend to be strongly influenced by the climate where the grapes are grown. The acidity and tannin levels allow the wines to have favourable aging potential.

**Merlot**

A dark blue-coloured grape that is used both as a blending grape and also for varietal wines. Ordinarily a very smooth easy drinking wine with hints of truffle, leather and dark chocolate. Merlot is currently the most widely planted premium red wine grape in the world.

**Pinotage**

Originated in Stellenbosch in 1925 when Professor Abraham Perold spliced together two stalks from Hermitage (cinsaut) and Pinot Noir grapes. Typically a medium bodied wine with distinctive characteristics and flavours of tobacco and berries.
### Champagnes

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Moët &amp; Chandon Brut Imperial</strong></td>
<td>France</td>
<td>R1,780</td>
</tr>
<tr>
<td>Well balanced with a crisp and fresh entry and hints of orange blossom</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Veuve Clicquot Yellow Label</strong></td>
<td>France</td>
<td>R1,900</td>
</tr>
<tr>
<td>Aromas of mandarin and peaches with a subtle vanilla finish</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Moët &amp; Chandon Brut Imperial Rosé</strong></td>
<td>France</td>
<td>R2,040</td>
</tr>
<tr>
<td>Intense salmon hue with expressive strawberry and wild cherry aroma</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Dom Perignon Blanc</strong></td>
<td>France</td>
<td>R5,340</td>
</tr>
<tr>
<td>Beautiful honey-gold hue with an extra-fine and creamy bead</td>
<td></td>
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</tbody>
</table>

### Méthode Cap Classiques

*Inducing secondary fermentation in the bottle and producing fine bubbles is the classic method of champagne production. Only products produced in the Champagne area of France are however legally entitled to be called “champagne” hence the term “Méthode Cap Classique” in South Africa.*

<table>
<thead>
<tr>
<th>Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pongrácz (</strong>* ½ Platter)**</td>
<td>Devon Valley, Stellenbosch</td>
<td>R390</td>
</tr>
<tr>
<td>Classic yeast and biscuit character on the nose with a good fruit/acid balance on the palate</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Pongrácz Rosé (</strong>* ½ Platter)**</td>
<td>Devon Valley, Stellenbosch</td>
<td>R455</td>
</tr>
<tr>
<td>Delicate salmon pink hue with black berry fruit flavours</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Plaisir De Merle Grand Brut 2010 (</strong> Platter)**</td>
<td>Franschhoek</td>
<td>R620</td>
</tr>
<tr>
<td>Foamy mouth feel with a crisp apple freshness and long lingering finish</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Graham Beck Brut Rosé (</strong>** Platter)**</td>
<td>Robertson</td>
<td>R465</td>
</tr>
<tr>
<td>Delicate aromas of red berries. A lively mousse yet subtle in the mouth</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Graham Beck Brut (</strong>* Platter)**</td>
<td>Robertson</td>
<td>R465</td>
</tr>
<tr>
<td>Light yeasty aromas with a rich creamy complexity on the palate</td>
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<td></td>
</tr>
</tbody>
</table>

### Champagne & Méthode Cap Classique

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Veuve Clicquot Yellow Label</strong></td>
<td>R1,030</td>
</tr>
<tr>
<td><strong>Graham Beck Brut</strong></td>
<td>R225</td>
</tr>
</tbody>
</table>
White Varietals

Sauvignon Blancs

**DIEMERSDAL (**** Platter)** Region | Durbanville
Tropical fruit, ripe figs and gooseberries complemented by crunchy acidity

**ZONNEBLOEM (*** ½ Platter)** Region | Stellenbosch
A truly great South African Sauvignon Blanc

**STEENBERG (**** Platter)** Region | Constantia
Fresh gooseberry and lime zest on the nose with good complexity

**LA MOTTE (*** ½ Platter)** Region | Franschhoek
Distinct intensity of gooseberries, apple, lime and pineapple and lively freshness

**LE BONHEUR SINGLE VINEYARD (***Platter)** Region | Stellenbosch
Crisp, bone-dry but tame

**DE GRENDEL (**** Platter)** Region | Durbanville
Great fruit expression – pear in particular

**ERNST GOUWS & CO (***½ Platter)** Region | Stellenbosch
Crowd pleasing and exceptionally dependable

Chardonnays

**DURBANVILLE HILLS (*** Platter)** Region | Durbanville
Very easy drinking (lightly oaked)

**WARWICK FIRST LADY UNWOODED (**** Platter)** Region | Stellenbosch
Fresh tropical fruit with obvious pears and citrus. Soft on the palate. Without the wood makes it a fine drink on any occasion

**GLEN CARLOU (**** Platter)** Region | Paarl
One of the Cape’s absolute best, rich buttery tropical fruit flavours with extremely subtle use of oak

**SPIER (*** ½ Platter)** Region | Stellenbosch
Vanilla and tropical fruit character with just a hint of oak

**PLAISIR DE MERLE (**** Platter)** Region | Franschhoek
Sprightly fresh citrus notes (subtle oak support)
Chenin Blancs

Interestingly, South Africa is the world’s largest producer of Chenin Blanc.

**Kanu (**** Platter)** Region | Paarl
Honeysuckle aromas with well balanced fruit and wood intensity
R190

**Ken Forrester Petit (*** ½ Platter)** Region | Stellenbosch
Intense tropical fruit flavours with well-integrated oak
R178

**Neethlingshof (*** Platter)** Region | Stellenbosch
Waxy and gentle apple – toned quaffer
R204

**Beaumont Chenin Blanc (**** Platter)** Region | Bot River
Balanced & expressive with hints of thatch and quince
R284

**Uitkyk Chenin Blanc (*** Platter)** Region | Stellenbosch
Ripe guava and pineapple with added nuances of butterscotch on the palate with lots of fruit with a sweet vanilla and honey finish
R191

Other White Varietals & White Blends

**Graham Beck ‘The Graham Reserve’ Viognier (*** Platter)** Region | Robertson
Delightful floral and peachy notes. Light underlying oak
R296

**Paul Cluver Gewürztraminer (**** Platter)** Region | Elgin
Elegant rosewater and potpourri notes with a subtle off dry finish
R338

**Nederburg Beautiful Lady Gewürztraminer (**** Platter)** Region | Stellenbosch
Nuances of rose petals and Turkish delight, loads of perfume notes. An elegant balance of fruits and acidity with a lingering finish on the palate
R316

**Buitenverwachting Buiten Blanc (*** ½ Platter)** Region | Constantia
Charming dry and fruity blend of Sauvignon Blanc/Chenin Blanc/Riesling
R204

**Haute Cabriere Chardonnay – Pinot Noir (*** ½ Platter)** Region | Franschhoek
Appealing blend with orange blossom and peach aromas
R303

Blanc De Noir & Rosé Wines

Rosé is always produced from red wine grapes.

**Boschendal Blanc de Noir (*** Platter)** Region | Franschhoek
Pale salmon. Very fresh and fruity
R172

**Vrede En Lust ‘Jess’ Rosé (**** Platter)** Region | Paarl
Coral pink with fresh berries, watermelon and a smooth finish
R190
# Red Varietals

## Cabernet Sauvignon

<table>
<thead>
<tr>
<th><strong>ALTO</strong>  (<strong>4 Platter</strong>) Region</th>
<th><strong>Stellenbosch</strong></th>
<th><strong>R561</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Molten licorice &amp; cassis in a firm tannin embrace. Eight decades of award-winning wines. South Africa's oldest red wine estate.</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>EXCELSIOR</strong>  (<strong>4 Platter</strong>) Region</th>
<th><strong>Robertson</strong></th>
<th><strong>R197</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasty oak and sweet fruit flavours with a soft clean finish.</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SPRINGFIELD WHOLEBERRY</strong>  (<strong>3½ Platter</strong>) Region</th>
<th><strong>Robertson</strong></th>
<th><strong>R449</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly crushed cherry and fynbos whiffs with a luxurious palate.</td>
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<thead>
<tr>
<th><strong>GROOT CONSTANTIA</strong>  (<strong>4 Platter</strong>) Region</th>
<th><strong>Constantia</strong></th>
<th><strong>R587</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Aromatic cassis and red fruit and a velvety texture.</td>
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</table>

## Pinotage

<table>
<thead>
<tr>
<th><strong>BEYERSKLOOF</strong>  (<strong>4 Platter</strong>) Region</th>
<th><strong>Stellenbosch</strong></th>
<th><strong>R231</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>The industry standard which never disappoints.</td>
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</table>

<table>
<thead>
<tr>
<th><strong>DURBANVILLE HILLS</strong>  (<strong>4 Platter</strong>) Region</th>
<th><strong>Durbanville</strong></th>
<th><strong>R224</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Very well polished structure. Well judged oak.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>JACOBSDAL</strong>  (<strong>4 Platter</strong>) Region</th>
<th><strong>Stellenbosch</strong></th>
<th><strong>R310</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Spicy and delicate herbal notes on the nose.</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SPIER PINOTAGE</strong>  (<strong>3½ Platter</strong>) Region</th>
<th><strong>Stellenbosch</strong></th>
<th><strong>R243</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild scrub and savoury character with a focused dark fruit centre.</td>
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</tbody>
</table>

## Shiraz / Syrah

<table>
<thead>
<tr>
<th><strong>WATERFORD ‘KEVIN ARNOLD’ SHIRAZ</strong>  (<strong>4½ Platter</strong>) Region</th>
<th><strong>Stellenbosch</strong></th>
<th><strong>R654</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Riveting leather and all spice bouquet through to a rich fruit palate.</td>
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<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>HARTENBERG SHIRAZ</strong>  (<strong>4½ Platter</strong>) Region</th>
<th><strong>Stellenbosch</strong></th>
<th><strong>R522</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Refined smoky, fennel character with a silky – smooth mouth feel.</td>
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<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>LOMOND SYRAH</strong>  (<strong>4 Platter</strong>) Region</th>
<th><strong>Gansbaai (Cape Agulhas)</strong></th>
<th><strong>R324</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Complex with rich fruit plums. Well judged oak.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Merlot**

**OVERGAAUW (*** Platter)** Region | Stellenbosch
Distinctive gamey savouriness and a weighty chocolate feel

**FLEUR DU CAP UNFILTERED (**** Platter)** Region | Stellenbosch
Sultry dark mulberry fruit. Subtle tannins

**ERNST GOUWS & CO (****½ Platter)** Region | Stellenbosch
Riper black cherry. Hints of espresso and chocolate

**PLAISIR DE MERLE (*** Platter)** Region | Franschhoek
Medium to full-bodied with a soft and velvety palate, laced with ripe fruit and supported by vanilla oak flavours

**Pinot Noir**

**LOMOND (*** Platter)** Region | Elim (Gansbaai)
Elegant fresh cherry and berry nose

**Red Blends**

**RUPERT & ROTHSCHILD CLASSIQUE (**** Platter)** Region | Franschhoek
A magnificent Merlot-Cab blend. Dark, ripe and serious. A truly great wine

**MEERLUST RUBICON (****½ Platter)** Region | Stellenbosch
Iconic Bordeaux-style red. One of South Africa's greatest blends of Cab, Merlot and Cab Franc

**ERNIE ELS ‘THE BIG EASY’ (**** Platter)** Region | Stellenbosch
Continues to draw standing ovations. 57% Cab, 29% Shiraz, 9% Merlot & 5% Petit Verdot

**FLEUR DU CAP LAZLO (***** Platter)** Region | Stellenbosch
Signature blend. Homage to legendary cellarmaster, Dr Julius Lazlo

**MURATIE MELCK’S SHIRAZ – CABERNET SAUVIGNON (**** Platter)** Region | Stellenbosch
Voted super quaffer of the year in 2014

**GROOTE POST OLD MAN’S BLEND (**** Platter)** Region | Darling
Mainly Cabernet and Merlot. Filled with berries and plums
Dessert Wines

**Noble Late Harvest**

Created by allowing white grapes to become infected with Botrytis Cinerea, a type of fungus which gives the wine a very sweet taste.

*Nederburg (***** Platter)* Region | Paarl
R303
One of South Africa’s most impressive dessert wines

*Fleur du Cap (***** Platter)* Region | Stellenbosch
R377
Consistently outstanding botrytised dessert wine

Fortified Wines

Fortified wine is a wine with an added distilled beverage (usually brandy). Examples of fortified wine include Sherry, Port, Madeira, Marsala etc.

**Port**

Boplaas Cape White (served chilled)  R40
Boplaas Cape Tawny (Michelangelo Gold Medal Winner)  R40
Allesverloren Vintage Port  R40

Wines By The Glass

We offer a fairly extensive selection which we change on a regular basis to accommodate new estates and recent award winners. Please discuss today’s selection with your service ambassador. Our management staff are also readily available to assist and advise you on your selection if so required.

We’re currently highly recommending the following truly outstanding quality wines which represent really extraordinary value to our guests.

Zonnebloem Sauvignon Blanc  R64
Durbanville Hills Chardonnay  R56
Neethlingshof Chenin Blanc  R69
Nederburg Baronne (Cabernet / Shiraz blend)  R79
Beyerskloof Pinotage  R86
Nederburg Cabernet  R104
DIGESTIFS

Jägermeister R46

GRAPPA

Dalla Cia R46

APÉRITIFS

Medium Cream or Dry Sherry (per 50ml) R40
Martini Bianco, Rosso or Extra Dry (per 50ml) R40
Campari R46
Pimms (per 50ml) R46

PREMIUM WHISKIES & SINGLE MALTS

Three Ships 5 year old R38
Bunnahabhain 12 year old R86
Bunnahabhain 18 year old R140
Chivas Regal 12 year old R53
Johnnie Walker Blue Label R238
Ardberg 10 year old R86
Glenlivet 12 year old R59
The Macallan Amber R79
Dalwhinnie 15 year old R126
Lagavulin 16 year old R126

WHISKIES, BOURBONS & RYES

Tullamore Dew Irish Whiskey R46
Jameson’s Irish Whiskey R46
Johnnie Walker Black Label R46
Johnnie Walker Red Label R40
Bell’s Old Scotch Whiskey R40
Jack Daniel’s Tennessee Sour Mash R46
J&B R40
Bain’s Cape Mountain Whisky R40
Southern Comfort R40

COGNACS & BRANDIES

Bisquit Cognac VSOP R59
Hennessey Cognac VS R59
Remy Martin VSOP R79
Van Ryn’s 20 year old R86
Van Ryn’s 15 year old R59
Richelieu 10 year old R53
KWV 10 year old R59
Klipdrift R26
Klipdrift Premium R40
Boulard Calvados R59
### White Spirits

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Romanoff Vodka</td>
<td>R26</td>
</tr>
<tr>
<td>Smirnoff Vodka</td>
<td>R26</td>
</tr>
<tr>
<td>Absolut Vodka</td>
<td>R40</td>
</tr>
<tr>
<td>Stolichnaya Vodka</td>
<td>R40</td>
</tr>
<tr>
<td>Mainstay Cane</td>
<td>R26</td>
</tr>
<tr>
<td>Gordon's Gin</td>
<td>R33</td>
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<tr>
<td>Bombay Sapphire Gin</td>
<td>R46</td>
</tr>
<tr>
<td>Tanqueray Gin</td>
<td>R46</td>
</tr>
<tr>
<td>Jose Cuervo Gold Tequila</td>
<td>R40</td>
</tr>
<tr>
<td>Olmeca Silver Tequila</td>
<td>R46</td>
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### Liqueurs

<table>
<thead>
<tr>
<th>Liqueur</th>
<th>Price</th>
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<tbody>
<tr>
<td>Drambuie</td>
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<tr>
<td>Cointreau</td>
<td>R52</td>
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<tr>
<td>Kahlua</td>
<td>R46</td>
</tr>
<tr>
<td>Amarula Cream</td>
<td>R33</td>
</tr>
<tr>
<td>Van Der Hum</td>
<td>R40</td>
</tr>
<tr>
<td>Flavoured Liqueurs (Banana, Cherry, Peppermint, Strawberry)</td>
<td>R40</td>
</tr>
<tr>
<td>Tia Maria</td>
<td>R40</td>
</tr>
<tr>
<td>Archers Peach Schnapps</td>
<td>R33</td>
</tr>
<tr>
<td>Triple Sec</td>
<td>R40</td>
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<tr>
<td>Galliano</td>
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<tr>
<td>Frangelico</td>
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<tr>
<td>Grand Marnier</td>
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<tr>
<td>Caramel Vodka</td>
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### Rums

<table>
<thead>
<tr>
<th>Rums</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Captain Morgan Spiced Gold</td>
<td>R40</td>
</tr>
<tr>
<td>Captain Morgan Dark</td>
<td>R40</td>
</tr>
<tr>
<td>Red Heart</td>
<td>R40</td>
</tr>
<tr>
<td>Bacardi</td>
<td>R33</td>
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</table>

### Bottled Beers & Ciders

<table>
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<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
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<td>Castle Lager / Castle Light</td>
<td>R40</td>
</tr>
<tr>
<td>Castle Draught 1895</td>
<td>R52</td>
</tr>
<tr>
<td>Amstel Lager</td>
<td>R46</td>
</tr>
<tr>
<td>Windhoek Lager / Windhoek Light</td>
<td>R40</td>
</tr>
<tr>
<td>Heineken</td>
<td>R46</td>
</tr>
<tr>
<td>Hansa Pilsner</td>
<td>R40</td>
</tr>
<tr>
<td>Peroni</td>
<td>R46</td>
</tr>
<tr>
<td>Savanna Dry Cider</td>
<td>R40</td>
</tr>
</tbody>
</table>
Vivreau Bottled Water

Still (500ml) R34
Still (1L) R46
Sparkling (500ml) R34
Sparkling (1L) R46

Soft Drinks & Other

Coke, Coke Light, Tab, Dry Lemon, Lemonade, Ginger Ale, Tonic Water, Soda Water (200ml) R26
Tomato Cocktail R34
Appletizer, Grapetizer (275ml) R40
Fruit juice per glass (Orange, Mango or Apple) R34
Cordials, Lime, Passion Fruit, Kola Tonic R7
Sprite Zero, Fanta (340ml) R40
Bos Iced Teas: Peach or Apple Flavour R40
Red Bull R52

Hot Beverages

Espresso R26
Americano R26
Plunger Coffee R52
Decaf Coffee R26
Cappuccino R29
Café Latte R29
Liqueur Coffee R46
Hot Chocolate R34
Rooibos, English Breakfast, Earl Grey, Green Tea R34
Herbal Tea R34