



FAHRENHEIT PRAWNS

R 62

Juicy, de-shelled prawns in a creamy garlic sauce & grated Parmesan cheese baked until golden brown.

NEW

BLUE CHEESE PRAWNS

R 65

Succulent, de-shelled prawns in a creamy garlic sauce, grated Parmesan & blue cheese baked until golden brown.

NEW

PREGO PRAWNS

R 65

Prawns sauteed with garlic, paprika, green chilli & a creamy white wine sauce.

GREEK STYLE SQUID HEADS

R 58

Crispy squid heads, dusted in spiced flour & served with tartar sauce.

CALAMARI FIESTA

R 69

Succulent tubes stuffed with Danish feta, lightly spiced & grilled in lemon butter.

CALAMARI

R 65

Calamari lightly spiced & grilled in lemon butter or a pepper, garlic and lemon crust.

MUSSELS

R 65

Just the way you like them. Half shell served in a creamy, dry white wine & creamy garlic sauce.



BLACK MUSHROOMS

R 59

Grilled black mushrooms in a creamy garlic sauce & sprinkled with Parmesan cheese



HALLOUMI CHEESE

R 59

Traditional Cypriot halloumi, deep fried and served with sweet chilli sauce.



APPETIZERS

PREV



NEW

CARPACCIO PLATTER

R 89

Smoked springbok carpaccio with cranberries, pumpkin seeds, thinly sliced Provolone cheese, sliced tomato, avo, sunflower seeds, olives & sliced onion. Served with a sweet vinaigrette dressing.

SPRINGBOK CARPACCIO

R 69

A South African favourite. Served with olive oil, rocket, Parmesan shavings & a twist of black pepper.

ESCARGOT

R 56

Snails prepared in a creamy garlic sauce & sprinkled with finely grated Parmesan cheese.

NEW

ESCARGOT IN BLUE CHEESE

R 59

Snails prepared in a creamy garlic sauce & sprinkled with finely grated Parmesan & blue cheese.



CHICKEN LIVERS

R 55

Traditional Portuguese peri peri livers sauteed in onion & cream.



SOUP

R 48

Delicious home made soup. Made fresh every day. Ask your waiter what our soup of the day is.



MEZE PLATTER FOR 2

R 189

Greek platter with, 2 chicken kebabs, 2 beef kebabs, 2 biftekia, 2 halloumi cheese fingers, calamari, olives, tzatziki & bread.



MEZE PLATTER FOR 4

R 279

Greek platter with, 4 chicken kebabs, 4 beef kebabs, 4 biftekia, 4 halloumi cheese fingers, calamari, olives, tzatziki & bread.

SALADS



TRADITIONAL GREEK

Cherry tomato, cucumber, onion, Calamata olives, Danish feta cheese & mixed lettuce leaves. Dressed with Greek herbs & a side of Greek vinaigrette dressing.

SINGLE

R 65

TABLE

**SERVES
6 TO 8**

R 165



FAHRENHEIT HOUSE SALAD

Cherry tomato, cucumber, onion, Danish feta with roasted almonds, pumpkin seeds, fresh strawberries, dried cranberries & seasonal avo. Tossed with mixed lettuce leaves & a side of vinaigrette dressing.

R 75

R 190



FRENCH ROQUEFORT

Cherry tomato, cucumber, onion, red cabbage, seasonal avo with a creamy blue cheese Roquefort dressing. Tossed with mixed lettuce leaves.

R 75

R 190



ENSALATA CAPRESE

Traditional Italian salad of layered slices of fresh tomato & mozzarella cheese. Dressed with pesto & sweet balsamic vinaigrette.

R 76

R190

NEW

STEAK & ROCKET SALAD

Tender beef fillet strips with rocket & Danish feta on a bed of mixed greens, cherry tomato, cucumber, onion & fresh herbs. Balsamic side dressing.

R 85

SALADS

[PREV](#)



SMOKED SALMON SALAD

Smoked salmon rosettes with capers, creamed cheese, herbs, spring onion & sprinkled with toasted sesame seeds. Served with crisp lettuce, cherry tomato cucumber & lemon wedges.

SINGLE

R 84

TABLE
SERVES
6 TO 8

R 195

CAJUN CHICKEN SALAD

Grilled Cajun chicken strips with olives, peppadew, halloumi, green pepper, roasted cashew nuts on salad greens with tomato, cucumber, onion, seasonal avo & herbs.

R 79

R 195

TAMPICO SHRIMP SALAD

De-shelled pawns served in a piquant, creamy dressing on a bed of seasonal avo, cucumber, shredded carrot, red cabbage shavings & sprinkled with toasted sesame seeds.

R 84

NEW

SWEET TERIYAKI & SESAME PRAWN SALAD

De-shelled teriyaki prawns served on a bed of salad greens with olives, sunflower seeds, seasonal avo, crème fraîche, cucumber, shredded carrot, red cabbage shavings & sprinkled with toasted sesame seeds. Served with a vinaigrette side dressing.

R 95

R 225

NEED EXTRA TOPPINGS?

Extra toppings of salad greens, olives, Danish feta, cheese, avo, strawberries or cranberries.

R 18

Extra toppings of chicken, smoked salmon, calamari, prawns or beef.

R 45



OUR FISH DISHES ARE SERVED WITH VEGGIES & A CHOICE OF RICE, MASH, HOME MADE STEAK HOUSE CUT FRIES, A BAKED POTATO OR A FRENCH SALAD

GRILLED IN A CHOICE OF LEMON BUTTER OR CAJUN STYLE SPICE

CALAMARI

Lightly grilled. Simply delicious!

R 125

CALAMARI FIESTA

Succulent calamari stuffed with Danish feta, spiced & lightly grilled.

R 135

GRILLED SOLE

Medium sole fillet grilled on the bone.

SQ

OLD FASHIONED FISH 'N CHIPS

Succulent crispy hake fried or grilled.

R 89

KINGKLIP

GRILLED

Choice fillet of kingklip grilled.

R 169



ASIAN STYLE

Pan fried filleted kingklip infused with sweet teriyaki sauce, shrimp with toasted sesame seeds.

R 179



MEXICAN STYLE

Grilled filleted kingklip seasoned with Cajun spices, jalapeño, peppadew salsa with a hint of garlic & simmered in a creamy wine reduction.

R 175



NEPTUNE

Fillet of kingklip grilled with shrimp, mushrooms, paprika & onion. Topped in a creamy white wine & Parmesan sauce. Baked until golden brown.

R 185

BABY KINGKLIP

Baby kingklip grilled on the bone. (when available).

SQ



OUR COMBOS & PLATTERS ARE SERVED WITH RICE, LEMON BUTTER, PERI PERI & GARLIC SAUCE. EXTRA CHARGE OF R 23 FOR HOME MADE STEAKHOUSE CUT FRIES OR A PLATE OF VEGGIES.

PRAWN & CALAMARI

R 189

12 medium prawns & calamari with rice.

NEW QUEEN PRAWN & CALAMARI

R 219

8 queen prawns & grilled calamari with rice.

HAKE COMBO

R 179

6 medium prawns, fillet of hake & grilled calamari with rice.

KINGKLIP PLATTER

R 225

6 medium prawns, fillet of kingklip & grilled calamari with rice.

SOLE PLATTER

R 225

6 medium prawns, sole, grilled calamari with rice.

SEAFOOD PLATTER

R 299

8 queen prawns, fish of the day, 3 mussels, grilled calamari with rice.

PLATTERS TO SHARE



SHELLFISH PLATTER FOR 2

R 499

12 medium prawns, 8 queen prawns, calamari, 2 baby lobsters & 6 mussels.



FAHRENHEIT PLATTER FOR 2

R 399

8 queen prawns, a baby lobster, calamari, 6 mussels & fish of the day.



OUR COMBOS & PLATTERS ARE SERVED WITH RICE, LEMON BUTTER, PERI PERI & GARLIC SAUCE. EXTRA CHARGE OF R 23 FOR HOME MADE STEAKHOUSE CUT FRIES OR A PLATE OF VEGGIES.

SIGNATURE PRAWN DISHES



ATOMIC PRAWNS (HOT)

Hot & spicy prawns, flame grilled served with hot atomic chilli sauce.



PRAWNS NAÇIONALE

Succulent prawns, grilled & simmered in beer, garlic, bay leaf reduction & splashed with cream.

PRAWNTASTIC

Prawns grilled in creamy tomato & sweet pepper sauce with white wine, garlic & touch of lemon.



PHUKET THAI PRAWNS

Thai style prawns grilled with coconut milk, lemon grass, onion & Thai Green Curry.

12

MEDIUM QUEENS

R 149

8

R 179

R 149

R 179

R 149

R 179

R 149

R 179

12

MEDIUM

R 139

1Kg

MEDIUM

R 279

MEDIUM GRILLED PRAWNS

Prawns lightly seasoned & grilled in lemon butter. Served with a trio of sauces.

QUEEN PRAWNS

8 or 12 queen prawns lightly seasoned & grilled in lemon butter. Served with a trio of sauces.

8

R 169

12

R 225

LOBSTER THERMIDOR 400g (SEASONAL)

Tender lobster sauteed with mushroom, onion & paprika. Smothered in creamy white wine, Parmesan & cheddar cheese sauce. Baked until golden brown.

SQ

CHICKEN

ALL CHICKEN DISHES ARE SERVED WITH SEASONAL VEGGIES, WITH A CHOICE OF HOMEMADE STEAKHOUSE CUT FRIES, RICE, MASH, A BAKED POTATO OR A FRENCH SALAD



SPRING CHICKEN

R 135

Plump spring chicken marinated in the traditional Mozambican way for extra flavour & flame grilled.



ATOMIC SPRING CHICKEN (HOT)

R 135

Hot and spicy flame grilled spring chicken served with **hot** atomic chilli sauce.

GRILLED CHICKEN BREAST

R 109

Juicy chicken breast grilled with a subtle hint of paprika & garlic.

LEMONATO BREAST

R 115

Chicken breast grilled with lemon, herbs, garlic, Danish feta & a twist of black pepper.



GORGONZOLA BREAST

R 125

Tender chicken breast grilled with Gorgonzola cheese & mushrooms in a creamy white wine sauce.



NEW

MEXICAN CHICKEN SKEWER

R 169

A pounder of a chicken filleted kebab, flame grilled & stuffed with **hot** jalapeño peppers, skewered with onion, peppers & served with a spicy salsa on the side.

CHICKEN SCHNITZEL

R 125

Fried & crispy, traditional Austrian style schnitzel, coated in Parmesan bread crumbs & lightly spiced. Served with a sauce of your choice.



STEAK

ALL OUR STEAKS ARE SERVED WITH SEASONAL VEGGIES, WITH A CHOICE OF HOMEMADE STEAKHOUSE CUT FRIES, RICE, MASH, A BAKED POTATO OR A FRENCH SALAD

OUR STEAK GUIDE

ALL OUR STEAKS ARE MATURED IN A TEMPERATURE CONTROLLED ENVIRONMENT, ON OUR PREMISES FOR PERFECT TENDERNESS.

OUR BUTCHER ENSURES WE ONLY USE THE BEST CUTS OF SUPERIOR QUALITY MEAT.

GRILLING STYLE

ALL OUR STEAKS ARE GRILLED ON AN OPEN FLAME

SMOKEY SPICE RUB BASTING

Spice rub flavoured with a blend of mustard, coriander seeds, black pepper, salt, paprika & basted with our unique basting for extra caramelised smokey flavour.

HOW DO YOU LIKE YOUR STEAK?

BLEU

Cold raw centre &
warm on the outside

RARE

Cool red center

MEDIUM RARE

Warm red center

MEDIUM

Hot pink center

MEDIUM WELL

Grilled to the center

WELL DONE

Charred on the
outside



STEAK

ALL OUR STEAKS ARE SERVED WITH SEASONAL VEGGIES, WITH A CHOICE OF HOMEMADE STEAKHOUSE CUT FRIES, RICE, MASH, A BAKED POTATO OR A FRENCH SALAD



T BONE (600g)
All time favourite!

R 155

SIRLOIN

Classic steak with good flavour & texture

200g

R 115

400g

R 160

FILLET

Most tender & flavorful of all the steak cuts.

200g

R 125

300g

R 159



RUMP

Great South African favorite with a wonderful flavour!

300g

R 135

500g

R 165

SPARE RIBS

Pork ribs flame grilled in our famous sweet BBQ, finger licking, home made basting.

APPROX
500g

R 165

APPROX
1Kg

R 225

NEW

LAMB CHOPS

600g of the juiciest, thick cut chops, grilled with garlic, wine, paprika, bay leaves & seasoning.

600g

R 169

1Kg

R 279

SAUCES

CREAMY BLACK PEPPERCORN	R 25
ROASTED JALAPEÑO & PEPPADEW	R 25
CREAMY MUSHROOM	R 25
GOOD 'OL JACK DANIELS TERIYAKI	R 25
CHEESE	R 25
CREAMY GARLIC	R 25

SIDES

ONION RINGS	R 23
POTATO FRIES	R 23
SAVOURY RICE	R 16
MASHED POTATO	R 23
SEASONAL VEGGIES	R 23
SIDE SALAD OF CUCUMBER, CHERRY TOMATO, ONION, SALAD GREENS & DANISH FETA, EXTRA AVO OR CHEESE OR OLIVES	R 25
	R 18



STEAK

NEXT

ALL OUR STEAKS ARE SERVED WITH SEASONAL VEGGIES, WITH A CHOICE OF HOMEMADE STEAKHOUSE CUT FRIES, RICE, MASH, A BAKED POTATO OR A FRENCH SALAD

OUR SIGNATURE GRILLS



CHICAGO SIRLOIN

R 179

Lazy aged, 400g sirloin grilled perfectly & topped with black mushrooms & a creamy, garlic - Parmesan sauce.



FAHRENHEIT STEAK

R 135

Thin slices of tender steak, lightly grilled & pan cooked with mushroom, green pepper in a creamy garlic white wine sauce.

PEPPADEW & FETA FILLET

R 175

Tender 300g fillet stuffed with peppadew, feta & topped with a creamy sauce with a twist of ground black pepper.



PREGO FILLET & EGG

R 175

300g grilled & butterflied Portuguese style fillet, flavoured with garlic & Portuguese prego sauce. Topped with two fried eggs.



MEXICAN BEEF KEBAB

R 195

Flame grilled, 500g fillet steak skewered with **hot** jalapeño chillies, peppadew, green pepper & onion. Served with a spicy salsa on the side.

NEW

THUNDER STEAK

R 185

Prime 300g fillet steak stuffed with cheddar, Roquefort, mozzarella & bacon. Grilled and baked until golden brown.



STEAK

ALL OUR STEAKS ARE SERVED WITH SEASONAL VEGGIES, WITH A CHOICE OF HOMEMADE STEAKHOUSE CUT FRIES, RICE, MASH, A BAKED POTATO OR A FRENCH SALAD

PAN FRIED & FLAMING HOT

PAN FRIED LEMONATO

R 115

Fillet of pork, lightly pan fried in lemon & herbs with feta & a pinch of black pepper.

PAN FRIED GORGONZOLA

R 125

Fillet of pork pan fried with Gorgonzola cheese & mushrooms in a creamy white wine sauce.

COMBO GRILLS



FILLET & RIB COMBO

R 265

Juicy, 200g well matured fillet steak grilled to perfection with a 500g rack of our famous ribs.

RIB & PRAWN COMBO

R 195

6 juicy medium prawns with a 500g rack of ribs.

RUMP & PRAWN COMBO

R 195

6 juicy medium prawns with a 300g rump steak.

FILLET & PRAWN COMBO

R 175

6 juicy medium prawns with a 200g fillet steak.





CURRIES & VEGETARIAN DISHES

CURRIES

OUR CURRIES ARE SERVED WITH A CHOICE OF RICE OR MASH.
SERVED WITH TOMATO & ONION SAMBALS.



THAI CURRY

Deep flavoured Thai curry, with a slight bite, made with Thai curry paste, coconut milk, lemon grass, onion, peppers & palm sugar.

BOMBAY CURRY

South Indian masala tomato based curry with onion, curry leaves & a blend of South Indian spices with a rich cumin flavour.

VEG	PRAWN	QUEEN PRAWNS	CHICKEN	MIXED SEAFOOD
MIXED VEG WITH PICKLED BRINJAL	DESHELLED	DESHELLED	FILLETED	
	12	8		
R 105	R 149	R 179	R 125	R 135
R 95	R 149	R 179	R 125	R 135

PASTA & VEGETARIAN

SEAFOOD ALFREDO

Fettuccine tossed in a variety of sea food consisting of calamari, prawns & mussels, tossed in a creamy white wine & mushroom sauce. Served with a hint of black pepper, garlic & herbs.

R 110



FETTUCCINI MELANZANE

Fettuccine & melanzane (brinjal) tossed in a creamy white wine & mushroom sauce. Served with a hint of black pepper, garlic & herbs.

R 110



VEGETARIAN SCHNITZEL

Crispy vegetarian schnitzel topped with sauteed onion, pickled brinjal & mushroom then baked with mozzarella cheese.

R 125



BURGERS

ALL OUR BURGERS ARE SERVED WITH HOMEMADE STEAKHOUSE CUT FRIES, ONION RINGS & TWO DIPS.

FAHRENHEIT BURGER

R 75

200g homemade beef patty on a sesame bun with lettuce, onion, tomato, garnish & BBQ mayo.

FAHRENHEIT CHEESE BURGER

R 80

200g homemade beef patty on a sesame bun with lettuce, onion, tomato, garnish, BBQ mayo & topped with melted cheddar cheese.



FAHRENHEIT DOUBLE UP

R 125

Two, 200g homemade beef patties on a sesame bun with double cheese, onion, lettuce, tomato, garnish & BBQ mayo.

NEW SMOKEY JOE

R 90



200g homemade beef patty, melted cheddar cheese, bacon, tomato, lettuce, onion, on a sesame bun with BBQ mayo. Topped with a fried egg.

NEW CHICKEN BURGER

R 75

Two, succulent grilled chicken breasts on a sesame bun with lettuce, onion, tomato & BBQ mayo.

NEW CHICKEN SCHNITZEL BURGER

R 95

Crispy, chicken schnitzel breast on a sesame bun with lettuce, onion, tomato & BBQ mayo.



PHYLLO FRUIT BASKET

R 52

Crispy, phyllo pastry basket filled with sweet Mascarpone cheese, topped with assorted fruit & drizzled with strawberry and passion fruit coulis.

HOT MALVA PUD

R 45

Homemade, traditional South African pudding, baked with apricot jam & served with fresh cream or vanilla custard or French vanilla ice cream.

VANILLA ICE CREAM

R 37

Vanilla ice cream with hot, creamy, homemade, chocolate sauce.



MIXED BERRY CREPÊS

R 56

Sweet & light crepês filled with caramel flavoured Mascarpone cheese. Topped with selection of fresh mixed berries & flambêed in dark Carribean rum.



CREPÊ SUZETTE

R 52

Sweet & light crepês flambêed at your table in orange liqueur with strawberries, sweet mandarins & a hint of dark chocolate.



DESSERT

[PREV](#)

CREME BRULÉE

R 47

Home made cool & smooth, French vanilla custard in a ramekin & topped with hot caramelised sugar.

FRUIT SORBÊT

R 47

Trio of classic Italian fruit sorbet.

CHOCOLATE MOUSSE

R 49

Delicious double thick cream folded into dark chocolate for a rich velvety smooth texture & topped with cream.

CHOCOLATE BROWNIES

R 40

American choc fudge brownies topped with melted chocolate & pecan nuts. Served warm with vanilla ice cream.



JAMAICAN WILD CRANBERRY & RUM CHEESE CAKE

R 48

Creamy cottage cheese cake, infused with rum soaked cranberries & served on a coconut biscuit base. Topped with a seasonal berry coulis.



RED WINES

At Fahrenheit we have selected 2 exclusive Wine makers for our two different Wines per glass

<p>Fahrenheit House Wine House wine per 200ml Glass</p> <p>Exclusively selected by the Master Wine Makers at Wildekrans</p>	<p>Spier Premium wine per 250ml Glass</p> <p>You can be assured that any wine from The Spier Signature range that you are served "by the glass" from the wine list will be served FRESH FROM THE BOTTLE.</p> <p>This is made possible by using the latest wine preservation technology called Le Verre de Vin.</p>
<p>Fahrenheit Dry White /Semi Sweet & Red R28</p>	<p>Spier White R46 Spier Red R53</p>

CABERNET SAUVIGNON

Spier Signature

Cabernet Sauvignon

Ripe fruit, cherries and oak spice that follow through from nose to palate.

R159

House Wine R28
Spier Premium Glass R53

Douglas Green

Cabernet Sauvignon

Full bodied wine with flavours of cassis and ripe berries supported by ripe silky tannins and tinged with vanilla oak.

R119

MERLOT

Spier Signature Merlot

The wine shows rich plum and red berry aromas, with mouth-watering caramel and a hint of smoky tobacco.

R159

House Wine R28
Spier Premium Glass R53

Durbanville Hills Merlot

Dark cherry and blackberry with firm tannins on the finish while remaining supple.

R165

Franschhoek Cellar

" The Old Museum " Merlot

Soft tannins & raspberry flavours with a slight sweet velvety finish.

R149

PINOTAGE

Spier Signature Pinotage

Dark ruby in colour, the wine shows prominent plum and cherry on the nose with layers of vanilla and oak-derived aromas.

R159

House Wine R28
Spier Premium Glass R53

Beyerskloof Pinotage

Household name for Pinotage in SA. Smooth feel to the mouth with berries on the nose & lively palate.

R189

SHIRAZ

Spier Signature Shiraz

Dark plum in colour, the wine shows inviting aromas of white pepper and ginger with mouth-watering fruit.

R159

NEXT
NEW
Spier
Premium
Glass
R53

Darling Cellars Black Granite

A bouquet of spice, dark plums and berries. These flavours follow on the palate with a fine tannin profile.

R135

RED BLENDS

Spier Signature Blend

Cabernet Sauvignon/Merlot/Shiraz

Attractive raspberry and plum aromas with hints of vanilla spice on the nose.

R159

House
Wine
R28
Spier
Premium
Glass
R53

Boekenhoutskloof

"The Wolf Trap Red"

Shiraz/ Mourvèdre/ Viognier

Spicy profile with ripe black fruit and cherries. Hints of violet flavours from the Viognier.

R119

Van Loveren River Red

Ruby Cabernet / Merlot

Well balanced with zesty aromatic undertones with a crisp & fresh lingering finish.

R110

Alto Rouge

Merlot/Shiraz/Cabernet Sauvignon

Medium bodied & velvety with a red currant, almond, cedarwood & vanilla bouquet.

R189

Rupert & Rothchild Classique

Merlot/Cabernet Sauvignon

Black cherry & cassis fruit with cedar wood and dried spice aromas. Flavours of dark chocolate & black currant.

R330

The Chocolate Block

Shiraz/ Cab Sauv/Grenache Noir / Viognier

This vintage shows massive floral perfume with underlying redcurrant, cedar, black pepper, coriander spice and hints of Turkish Delight.

R420

1692
Spier

WHITE WINES

1692
Spier

At Fahrenheit we have selected 2 exclusive Wine makers for our two different Wines per glass

Fahrenheit House Wine

House wine per 200ml Glass

Exclusively selected by the Master Wine Makers at Wildekrans

Spier

Premium wine per 250ml Glass

You can be assured that any wine from The Spier Signature range that you are served "by the glass" from the wine list will be served

FRESH FROM THE BOTTLE.

This is made possible by using the latest wine preservation technology called

Le Verre de Vin.

NEXT

Fahrenheit Dry White /Semi Sweet & Red R28

Spier White R46
Spier Red R53

CHAMPAGNE

Moët & Chandon Brut Imperial

R1100

METHODE CAP CLASSIQUE

Boschendal Brut NV

R340

SPARKLING WINE

JC Le Roux Le Domaine

R149

JC Le Roux Le Chanson

R149

Robertson (Alcohol Free) Sparkling

R119

A white, semi-sweet alcohol-free.

Secret by Spier

R169

Vivacious bubbles, Berries in Aroma with honey palette Bursts
Crisp with a fresh finish and cut grass undertones.

WHITE WINE

SAUVIGNON BLANC

Spier Signature Sauvignon Blanc

R135

Green in colour with a yellow hue,
the wine shows fresh tropical fruit
aromas with passion fruit, gooseberries
and cut grass undertones.

House
Wine

R28

Spier
Premium
Glass
R46

Wildekrans Sauvignon Blanc

R189

Special style Sauvignon Blanc with less typical
green flavours but more tropical and
citrus on the nose.

Franschhoek "Statue de Femme "

R129

Sauvignon Blanc

Tropical fruit & herb aromas with
hints of citrus.

Porcupine Ridge

R119

Sauvignon Blanc

Fresh pungent flavours of tropical fruits.
Fresh, firm acidity with a bone dry finish.

Porcupine Ridge

R119

Sauvignon Blanc

Fresh pungent flavours of tropical fruits.
Fresh, firm acidity with a bone dry finish.

Durbanville Hills Sauvignon Blanc

R135

Our Sauvignon Blanc is a
complex combination of papaya,
grapefruit, lime and winter melon.

CHARDONNAY

House
Wine
R28

Spier Signature Chardonnay

R135

Spier
Premium
Glass
R46

The wine is green in colour with a
yellow hue, with ripe tropical notes
and whiffs of vanilla and slight
butterscotch on the nose.

Fat Bastard Wooded Chardonnay

R185

Lightly oaked with a citrus flavoured
bouquet and vanilla undertones on the palate.

WHITE BLENDS

Boschendal Boschen Blanc

R119

Sauvignon Blanc/Chenin Blanc/ Chardonnay

Food-friendly with big tropical fruit & citrus aromas. Hints of honey & a zesty citrus finish.

Van Loveren Blanc de Blanc

R109

Colombar/Sauvignon Blanc

Well balanced with zesty aromatic undertones with a crisp & fresh lingering finish

Buitenverwachting Buiten Blanc

R130

Sauvignon/Chenin Blanc/Pinot Gris

Uncomplicated Sauvignon and Chenin blend with a slightly sweet after taste

Haute Cabriere Chardonnay/

R199

Pinot Noir

Cabriere's unique success.
Popular Char-led. Off dry but juicy apples leading to fruity intensity.

Spier Signature Chardonnay/

R135

Pinot Noir

Aromas of strawberries and yellow apple, with a crisp fruit finish.

House
Wine
R28
Spier
Premium
Glass
R46

SEMI SWEET

Robertson Beaukett

R99

Gentle muscat-scented, aromatic semi-sweet white wine with a smooth, subtle spicy palate.
Generous and succulent, but nicely freshened by gentle acid with a fresh and clean finish

Douglas Green Sunkissed

R99

Natural Sweet

A playfull and plush composition of ripe tropical pineapple, honeysuckle and spice with a fruity sweet finish

LIGHT WHITE

Fleur du Cap Natural Light

R115

The "Every Afternoon" drinking wine.
Fresh racy acidity in perfect harmony with a fresh apple flavour

CHENIN BLANC

Darling Cellars Arum Fields

R105

Chenin Blanc

Lightly wooded fermented Chenin has citrus driven aromas on the nose, cool apple, pear and passion fruit on the palate

ROSE & BLANC DE NOIR

Boschendal Blanc de Noir

R115

Off dry, candy floss & strawberry aromas on the nose, followed by red fruit on the palate.

Grunberger Roselese

R119

Raspberry & strawberry flavours with a soft honev blossom bouquet.

CRAFT BEER

Red Rock Brewing Company



On Tap

Red Rock beers are a celebration of all that is good.

Rusty Trigger

Lager

300ml
R29

500ml
R39

Inspired by Willie Nelson and more specifically his favourite, beat up Martin N-20 guitar (which he nicknamed "Trigger"), Rusty Trigger Lager delivers a taste as unique as Willie himself.

A distinguished blend through our meticulous mixing of late Oregon hops with Crystal and Munich malts to create top flavour notes. Cold filtered for a fuller flavor.

Bad Moon

Crystal Weiss

300ml
R29

500ml
R39

Bad Moon releases classic malted-wheat flavour notes while the addition of other imported malts adds an even deeper complexity which has to be experienced, first hand.

Amarillo hops from the US can be savored in what is truly a world-class Weiss beer. A clear, easy to drink, Weiss beer is expertly brewed to be enjoyed by many different palates, on any occasion. Cold filtered for fuller flavour.

LOCAL BEERS

Castle / Black Label / Hansa

R25

Castle Light & Lime Flavour

R26

INTERNATIONAL BEERS

Windhoek Lager / Windhoek Light / Amstel / Miller Draft

R26

Windhoek Draft / Peroni / Heineken

R29

Becks Non Alcoholic

R35

Guinness

R46

Stella Artois

R33

Castle Draft (Certain Stores)



300ml
R25
R25

500ml
R32
R32

Castle Lite Draft

CIDERS

Hunters Dry / Hunters Gold / Flying Fish / Redds Dry & original

R27

Savanna Dry / Savanna Light / Savanna Dark

R29

Red Square

R32

Hunters Extreme

R32

SPIRIT COOLERS

Brutal Fruit

R27

Smirnoff Storm / Smirnoff Spin

R32

CLASSIC COCKTAILS

Caipirinha

A Brazilian classic. Cachaca cane spirit muddled with fresh lime quarters and pure cane sugar. Served short, churned with crushed ice.

R54

Cosmopolitan

Smirnoff vodka shaken with fresh lime, watermelon extracts and chilled cranberry juice garnished with a citrus twist

R46

Long island iced tea

Four white spirits shaken with fresh lemon and triple sec curacao. Served tall over ice and completed with coke and fresh citrus.

R67

Margarita

Jose Cuervo tequila with freshly squeezed lime juice and triple sec curacao. Served straight up, frozen or on the rocks.

R59

Mojito

Bacardi light rum muddled with fresh lime, torn mint leaves and pure cane sugar. Churned with crushed ice and charged with soda water.

R59

Pina colada

The most famous tropical cocktail around, Cuban light rum blended with fresh pineapple pieces and natural coconut extracts.

R59

Strawberry daiquiri

Smirnoff vodka blended smooth with wild strawberry puree, fresh lime and sultry strawberry juice.

R59

COCKTAIL VARIATIONS

Cherry and mint G'nT

Gordon's gin shaken with fresh lemon, morello cherry extracts and fresh mint leaves. Served tall over ice and charged with tonic water.

R56

Cucumber and apple vodka

Smirnoff vodka shaken with fresh lemon, cucumber extracts and fresh apple juice.

R59

Kiwi, apple and mint daiquiri

Bacardi light rum blended smooth with kiwi puree, fresh lime and fresh apple juice. Blitzed with mint.

R59

Watermelon cosmopolitan

Smirnoff vodka shaken with natural watermelon extracts, fresh lime and cranberry juice. Served straight up in a chilled martini with a citrus twist.

R49

UNIQUE DRINKS

Fahrenheit berry flame mojito

Turn up the heat! Bacardi light rum muddled with fresh lime, strawberry puree, torn mint leaves, cranberry juice and a hint of chilli. Churned with crushed ice and charged with soda water.

R65

Tropical heat fahrenheit

Smirnoff vodka and peach schnapps shaken with fresh pineapple, limes and kiwi puree. Served tall, capped with crushed ice and finished off with a chilled cranberry float.

R62

JUGS

Sangria jug 1L carafe

Dry red wine infused with fresh fruit juices and a hint of spice. Garnished with red wine steeped fruit pieces.

250ml

R25

1L

R85



HENDRICK'S
— G I N —

Cherry Heat

Smirnoff vodka
infused with Maraschino cherry and fresh chilli.

R24

Ouma's Melkertjies

Smirnoff vodka
blended with Condensed milk sprinkled
with cinnamon

R24

Bubble & Burn

Smirnoff vodka
infused with pink bubble-gum and fresh chilli.

R24

Jelly Baby

Butlers Banana liqueur, Butlers Blue Curacao,
Cape Velvet, Grenadine

R24

After 5

Kahlua, Cape Velvet, Butlers Peppermint liqueur

R24

B52

Kahlua, Cape Velvet, Zappa White

R24

Blow Job

Kahlua, Cape Velvet, Fresh Cream

R24

Chocolate Cake

Smirnoff vodka, Frangelico
served with a fresh orange slice
sprinkled with brown sugar

R24

French Kiss

Butlers Strawberry Liqueur, Strawberry Cape Velvet,
IceCream

R24

Fahrenheit Heat

Butlers Banana Liqueur, Cape Velvet, Ice Cream

R24

Served in a Hurricane Glass

1L

Mango Lemonade

R20

R41

An old fashioned lemonade with a twist. Monin mango puree mixed with fresh lemon juice. Served tall over ice with fresh cut citrus.

Served in a Hurricane Glass

1L

Original Lemonade

R20

R41

The "Old Fashioned Lemonade" - with natural lemon extracts and fresh lemon juice.

Served in a Hurricane Glass

1L

Passion Fruit Lemonade

R20

R41

An old fashioned lemonade with a twist. Monin passion fruit puree mixed with fresh lemon juice. Served tall over ice with fresh cut citrus.

Served in a Hurricane Glass

1L

Strawberry Lemonade

R20

R41

An old fashioned lemonade with a twist. Monin strawberry puree mixed with fresh lemon juice. Served tall over ice with fresh cut citrus.



Served in a Hurricane Glass

1L

Lemon Iced Tea

R24

R50

Natural black tea with lemon extracts. Shaken cold with fresh lemon.

Served in a Hurricane Glass

1L

Mango And Lemon Iced Tea

R26

R53

Lemon infused black tea and mango puree shaken cold with fresh lemon.

Served in a Hurricane Glass

1L

Strawberry And Lemon Iced Tea

R26

R53

Natural black tea with lemon extracts and strawberry puree. Shaken cold with fresh lemon.

Mango Smoothie

Cappuccine White Chocolate Symphony blended smooth with mango puree, fresh mango juice and ice.

Served in a Hurricane Glass
R38

Passion Fruit Smoothie

Cappuccine White Chocolate Symphony blended smooth with Monin Passion Puree, fresh Orange juice and ice.

Served in a Hurricane Glass
R38

Strawberry Smoothie

Cappuccine White Chocolate Symphony blended smooth with strawberry puree, fresh strawberry juice and ice.

Served in a Hurricane Glass
R38

Hawaiian Twist Fahrenheits Unique signature cocktail

Cappuccine white chocolate blended with Kiwi, Pineapple, Granadilla, passion fruit puree, fresh apple and orange juice with Monin cane sugar and ice

Served in a Hurricane Glass
R38



Mango Crush

Monin Mango Puree and mango juice.

Served in a Hurricane Glass
R33

Passion Fruit Crush

Monin Passion Fruit Puree and orange juice.

Served in a Hurricane Glass
R33

Strawberry Crush

Monin Strawberry Puree and strawberry juice.

Served in a Hurricane Glass
R33



Chai Latte Freezo

A creamy spiced chai drink blended with fresh milk and ice.

Served in a Hurricane Glass
R38

Coffee Freezo

Serving you the Original Iced Coffee / Coffee Freezo.

Served in a Hurricane Glass
R38

White Chocolate Symphony

A delicious smooth white chocolate drink blended with fresh milk and ice.

Served in a Hurricane Glass
R38

Espresso	R17
Doppio Espresso	R23
Filter Coffee	R18
Cappucino Foam	R23
Cappucino Cream	R24
Americano	R22
Latte	R27
Hot Chocolate	R30
Milo	R30
Five Roses Tea / Earl Grey / Chamomile	R19
Chai Tea	R33
Appetizer, Red/White Grapetizer	R28
Ice Tea Peach, Lemon	R26
Cold Drinks 330ml	R21
Mixers 200ml	R18
Tomato Cocktail 200ml	R26
Rock Shandy	R29
SteelWorks	R30
Still/Sparkling Water	R19
Still 1L / Sparkling 1L	R32
Juices: Orange, Mango, Fruit Cocktail, Cranberry	R26
Milkshake Kiddies	R20
Milkshake Regular	R30
Red Bull	R40

BLENDED WHISKY

Blends are created from different malt and grain whiskies

Johnny Walker Black R35

A blend of about 40 Whiskies, each aged for approximately 12 years

Johnny Walker Blue R195

Superior Blended Whiskey, aged minimum 20 years

Chivas Regal 12 Years R36

SOUTH AFRICAN WHISKY

Bain's Whisky R23

Bain's Cape Mountain Whisky is South Africa's first single grain whisky. Distilled and matured at one distillery

SINGLE MALT WHISKY

Malt Whisky from a Single distillery

Glenlivet 12yrs R49

Top selling single malt. Sweet vanilla, honey pineapple with a hint of cinnamon

Glenfiddich 12 Year Old R55

Distinctive fresh pear, creamy with subtle oak flavours and a long smooth oak finish.

Glenmorangie 10 Year Old "The Original" R55

Fresh floral flavours with notes of vanilla

COGNACS

Hennessy

Named after the town of Cognac in France, the most famous variety of brandy. Although traditionally served as a double tot the price is poured as single tot.

V.S Hennessy R38

Remy Martin V.S.O.P R59

SOUTH AFRICAN BRANDY

KWV XO 10 Yr R23

Klipdrift Premium R21

INTERNATIONAL PREMIUM BRANDY

Aguardente 1920 R32

TEQUILA

Jose Cuervo Silver R24

Jose Cuervo Gold R24

El Jimador Reposado R24

El Jimador Blanco R24

Patron XO Coffee R34

Ponchos 1910 Coffee R24

DIGESTIFS

Jagermeister R26

Antonella Grappa R29

GIN

Gordons Gin (Pouring brand) R18

Hendricks Premium Gin R39

VODKA

Smirnoff Vodka (Pouring brand) R17

Skyy Vodka Premium Vodka R25

Amaretto Coffee	R49
Amarula Coffee	R39
Amarula Don Pedro	R39
Brandy Coffee	R39
Brandy Don Pedro	R39
Cape Velvet Coffee	R39
Cape Velvet Don Pedro	R39
Frangelico Coffee	R39
Frangelico Don Pedro	R39
Irish Coffee	R39
Jamesons Irish Coffee	R43
Kahlua Coffee	R39
Kahlua Don Pedro	R39
Captain Morgan Coffee	R39
Stroh Rum Coffee	R49
Stroh Rum Don Pedro	R49
Tia Maria Coffee	R39
Tia Maria Don Pedro	R39
Whiskey Don Pedro	R39
Zappa Red Don Pedro	R39
Zappa Blue Don Pedro	R39
Zappa Green Don Pedro	R39



• Choc Mousse Don Pedro with Amarula

R39

• FusionIce Coffee

Shooter

Don Pedro

R24

R39

• FusionIce Chocolate

• FusionIce Caramel