

O Galito

Portuguese · Seafood · Sushi

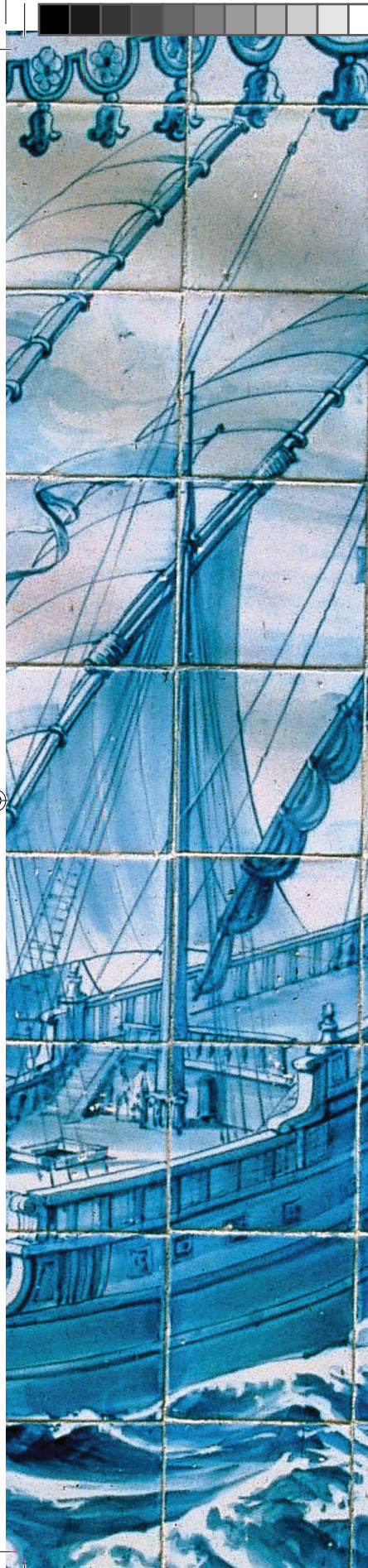


bom appetite!

SNAILS sizzling snails in a creamy garlic sauce	69,9
CHEESY SNAILS sizzling snails in a creamy garlic sauce topped with cheddar cheese and oven baked	75,9
MUSSELS fresh mussels prepared in a creamy wine & garlic sauce	69,9
BAKED MUSSELS oven baked with shrimps, mushroom, dry sherry, parmesan cheese and oven baked	75,9
CLAMS prepared with white wine, a touch of garlic & chilli & topped with tomato & parsley	69,9
CHICKEN LIVERS grilled in lemon butter & garlic marinade	49,9
CHICKEN GIBLETS prepared in our homemade spicy sauce	56,9
CHOURICO spicy pork sausage grilled & flamed in 1920 brandy	65,9
CHICKEN TRINCHADO 150g grilled chicken strips in a creamy wine & garlic sauce with a touch of chilli	59,9
BEEF TRINCHADO 150g beef fillet strips in a creamy wine & garlic sauce with a touch of chilli	79,9
CALAMARI grilled in lemon butter & garlic marinade	69,9
CALAMARI HEADS grilled in lemon butter & garlic marinade or deep fried and served with a tartar sauce	55,9
HALLOUMI grilled or deep fried served with lemon and a sweet chilli sauce	59,9
BUFFALO WINGS 8 buffalo wings prepared with white wine & garlic, served mild, hot peri-peri or lemon & herb	69,9
PORTUGUESE SARDINES charcoal grilled & topped with roasted green peppers, onions and olives	69,9
CRUMBED MUSHROOMS served with tartar sauce and sweet chilli sauce	49,9

AVO RITZ (seasonal) prawns served with avo, topped with our homemade seafood cognac dressing & sesame seeds	85,9
SPRINGBOK CARPACCIO lightly smoked & served with rocket & cashew nuts, complemented with a cranberry chilli reduction	85,9
SALMON FISH CAKES salmon, red onion, chives and dill fish cakes pan fried and served with avo salsa	79,9
MOZAMBICAN PRAWNS prawns served with a traditional Mozambican beer, garlic and paprika sauce	75,9
MEDITERRANEAN VEGETABLE STACK grilled black mushrooms topped with marinated vegetables, halloumi cheese and cherry tomatoes, grilled onions, feta & deep fried rocket	79,9
BLACK GARLIC MUSHROOM stuffed with garlic, crumbed and deep fried	69,9
RISSOLES x 3 per portion jalapeno cheese chicken prawn	54,9 42,9 64,9
GARLIC ROLL	13,9
GARLIC CHEESE ROLL	24,9
FRESH OYSTERS price per board elegant - lettuce, smoked salmon & caviar baked - baked with shrimps, mushroom, dry sherry & parmesan cheese	extra 7 extra 7
NACHOS nachos covered in salsa, melted cheese, chunky cottage cheese and guacamole	69,9





SOUPS

PRAWN & ARTICHOKE SOUP a creamy soup with prawns, artichokes, a touch of cayenne pepper & thyme	79,9
CHICKEN SOUP homemade chicken soup	49,9
CALDO VERDE a potato-based soup with bitter cabbage & olive oil served with optional chourico slices	49,9 55,9
CATAPLANA SOUP a spicy homemade seafood soup	74,9
BEEF & VEGETABLE SOUP homemade beef and chunky vegetable soup	69,9

SALADS

BOWL

GREEK SALAD served with creamy mayo dressing	79,9
TUNA SALAD tuna, avo, feta cheese and tomato on a bed of lettuce, dressed with vinaigrette	85,9
FIG & DEEP FRIED FETA SALAD served on a base of mixed lettuce & rocket, cucumber, cherry tomatoes, onions and topped with toasted almonds and figs, drizzled with balsamic vinaigrette	99,9
PRAWN AND COB SALAD lettuce topped with prawns, bacon, cherry tomatoes, corn and avo, dressed with vinaigrette	109,9
CAJUN CHICKEN SALAD strips of spiced chicken & grilled halloumi, served on a basic salad, topped with creamy mayo dressing	99,9
GRILLED CHICKEN AND CRANBERRY SALAD baby spinach topped with grilled chicken, strawberries, cranberries, feta cheese, red onion and tomato, dressed with vinaigrette	85,9

MAIN COURSE

SHELLFISH

grilled in lemon butter & garlic marinade

QUEEN PRAWNS
KING GIANT PRAWNS
TIGER MEDIUM PRAWNS
LANGOUSTINES MEDIUM
LOBSTER
MOZAMBIKAN LOBSTER 2 x 300g

price as per board

portion 8
portion 6
portion 4/5
portion 6
portion 2
per kg

QUEEN ESPETADA
6 queens de-shelled & skewered with onion & green pepper & grilled with lemon butter and garlic marinade

price as per board

SEAFOOD ESPETADA
8 medium prawns and calamari tubes skewered with peppadew and onion, grilled and basted with lemon butter & garlic marinade

169,9

CHICKEN AND PRAWN ESPETADA
150g cubed chicken breast and 6 medium prawns skewered with peppadew and onion, grilled and basted with lemon butter & garlic marinade

149,9

PRAWNS NAÇIONAL
prawns served in a creamy beer sauce with a touch of chilli & spices

159,9

PRAWN CURRY
prawns served in a creamy curry sauce with a hint of coconut

165,9

SEAFOOD CURRY
fish, calamari, mussels & prawns in a creamy curry sauce with a hint of coconut

169,9

FISH

served with any two side dishes

PORTUGUESE SARDINES (6) 139,9
charcoal grilled & topped with roasted green peppers, onions & olives

BACALHAU 245,9
codfish - grilled with garlic, served with onion, roasted green pepper, garlic, chickpeas, egg & olives
- baked with onion, potato, egg & a touch of cream

WHOLE FISH 169,9
grilled with olive oil, lemon juice & origanum

HAKE 99,9
grilled with lemon butter

HAKE THERMIDOR 109,9
smothered in a creamy mushroom & cognac sauce, topped with melted cheddar cheese

FILLETED KINGKLIP price as per board
200g or 300g grilled with lemon butter
(shrimp sauce as an optional extra) 30,9

KINGKLIP THERMIDOR price as per board
200g or 300g smothered in a creamy mushroom & cognac sauce, topped with melted cheddar cheese

SEARED SALMON price as per board
served on mediterranean mash and grilled vegetables, drizzled with balsamic reduction

CATAPLANA 179,9
a casserole with prawns, calamari, fish, mussels & clams, served with rice

CALAMARI 200g 300g
129,9 149,9
grilled in lemon butter & garlic marinade

FILLETED FISH 200g 300g
either grilled in lemon butter & garlic marinade or baked with onion, tomato, green pepper, garlic & white wine price as per board

SOLE 200g 300g
grilled in lemon butter price as per board
(shrimp sauce as an optional extra) 30,9

luxury food at an affordable price. 10% service charge on tables of 8 or more. half portion of main course charged at 75% of main course price. service charges not included. all items subject to availability.

MEAT

served with any two side dishes

SAUCES

creamy wine garlic (topped with fried egg), honey mustard, wild pepper, cheese, chilli salsa, blue cheese & mushroom, mushroom, rich sour cherry & chilli

FILLET STEAK

lightly basted & grilled to perfection

RUMP

lightly basted & grilled to perfection

MEDITERRANEAN FILLET

stuffed with sundried tomatoes & olives, topped with mozzarella cheese & black pepper

FILLET ROYAL

tender fillet grilled and flambéed, topped with a rich sour cherry & chilli sauce

JALAPENO FILLET

fillet stuffed with bell peppers, jalapenos & mozzarella, topped with jalapeno cheese sauce & guacamole

CAMEMBERT FILLET

fillet stuffed with bacon & peppadews, topped with melted camembert cheese

T-BONE STEAK

matured t-bone steak charcoal grilled to perfection

PORTUGUESE STYLE RIBS

pork loin ribs grilled & basted with either bbq or peri-peri

BEEF ESPETADA

350g rump cubes grilled with coarse salt & bay leaves

OSTRICH FILLET

grilled and spiced with our secret grill spice - no basting

ROAST LEG OF LAMB

lamb shank slow roasted and basted with olive oil, origanum and lemon juice

VEAL

topped with asparagus, creamy lemon and parsley sauce

OXTAIL

prepared with wine, onions, tomatoes & butter beans

RABBIT CASSEROLE

prepared with red wine, garlic & spices

TRINCHADO

beef strips in a creamy wine & garlic sauce with a touch of chilli

LAMB CUTLETS

4 succulent lamb cutlets grilled to perfection, basted with olive oil, lemon juice and origanum

COMBOS

served with salad & chips

RIB & BUFFALO WINGS

300g portuguese style ribs served with 6 buffalo wings prepared with white wine & garlic, served mild, hot or lemon & herb

HALF CHICKEN & CALAMARI

half a chicken charcoal grilled with a mild or hot peri-peri flavour & calamari grilled & basted with lemon butter & garlic marinade

RIB & PRAWNS

300g portuguese style ribs served with 6 medium prawns

HALF CHICKEN & PRAWNS

half a chicken charcoal grilled and served with 6 medium prawns

STEAK & PRAWNS

250g rump grilled to perfection & served with 6 medium prawns

HALF CHICKEN & RIBS

half a chicken charcoal grilled & served with 300g succulent portuguese style ribs

HALF CHICKEN & STEAK

250g rump grilled to perfection & served with half a chicken charcoal grilled

STEAK & CALAMARI

250 rump & calamari, grilled and basted with lemon butter & garlic marinade

LAMB CUTLETS & HALF CHICKEN

2 lamb cutlets served with half a chicken charcoal grilled

LAMB CUTLETS & PRAWNS

2 lamb cutlets grilled to perfection & served with 6 medium prawns

PRAWNS & CALAMARI

8 medium prawns & calamari grilled and basted with lemon butter & garlic marinade

HAKE & CALAMARI

grilled with lemon butter, served with succulent calamari grilled with lemon butter & garlic marinade

HAKE & PRAWNS

grilled with lemon butter & served with 6 medium prawns

CHICKEN BREAST, AVO AND PRAWNS

300g chicken breast grilled with garlic marinade, topped with avo and served with 6 medium prawns

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PLATTERS

served with rice and chips

FISH PLATTER 169,9
hake, calamari & 6 medium prawns

MIXED PLATTER 169,9
medium prawns, calamari & buffalo wings

SEAFOOD PLATTER 189,9
5 queen prawns, 4 mussels, calamari & fish

SHELLFISH PLATTER 495,9
1 baby lobster, 4 king prawns, 4 mussels & calamari

O' GALITO PLATTER 590,0
1 baby lobster, 6 king prawns, 4 mussels, calamari,
3 baked oysters or fresh fish

POULTRY

served with salad & chips

CHICKEN ESPETADA 119,9
300g tender chicken breasts & marinated veggie skewer grilled
with garlic marinade

GRILLED CHICKEN BREAST & AVO 109,9
300g tender chicken breasts, lightly basted with garlic marinade
topped with avo

CHICKEN CURRY 99,9
creamy chicken curry with carrots, green beans and potato
served with rice

CHICKEN & PRAWN CURRY 139,9
150g chicken breast fillet & 6 medium prawns in a creamy
coconut curry served with rice

CHICKEN PERI PERI ^{half} 99,9 ^{full} 149,9
charcoal grilled with a lemon & herb, mild or hot peri-peri flavour

JALAPENO CHICKEN BREAST 139,9
chicken breast stuffed with bell peppers, jalapenos & mozzarella,
topped with jalapeno cheese sauce & guacamole

CAMEMBERT CHICKEN BREAST 139,9
chicken breast stuffed with bacon & peppadew sauce &
covered with melted camembert cheese

CHICKEN SCHNITZEL 109,9
crispy chicken schnitzel with sliced cheddar and topped with
creamy mushroom sauce

VEGETARIAN

VEGETARIAN 149,9

stuffed bell peppers & tomatoes, served with
grilled halloumi, grilled vegetables & stuffed
mushrooms

GRILLED VEG AND HALLOUMI CURRY 89,9

grilled veg and grilled halloumi strips in a
creamy coconut curry

LIGHT LUNCH MENU

WRAPS

served with salad or chips

STEAK 99,9

grilled steak strips, french fries, tomatoes, carrot, and greens,
drizzled with a sriracha chilli dressing

CHICKEN 89,9

chicken strips, avo, feta, tomatoes, carrot, onion and mayo dressing

TUNA 95,9

tuna, lemon mayo, cucumber, tomatoes, peppadews,
greens and drizzled with herb dressing

VEGETARIAN 85,9

grilled halloumi strips, feta, avo, cucumber and greens, drizzled
with creamy herb dressing

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charged at 75% of main course price. service charges not included. all items subject to availability.*



DESSERTS

PUDIM GALITO a frozen homemade dessert consisting of marie biscuit & condensed milk, topped with peppermint crisp, served with a cookies & cream liqueur	65,9
CRÈME BRULEE custard prepared with grand marnier liqueur & topped with a hardened caramel layer	65,9
CHOCOLATE BROWNIES baked alban chocolate with pecan nuts, smothered with hot chocolate bar one sauce	69,9
ICE CREAM & CHOCOLATE SAUCE	49,9
CHOCOLATE MOUSSE	59,9
FERRERO ROCHER CHOCOLATE CAKE chocolate cake served warm with a chocolate sauce served with ferrero rocher chocolate	69,9
MALVA PUDDING traditional malva pudding served with custard or ice cream	59,9
CHERRY JUBILEE vanilla ice cream with a rich sour cherry sauce	55,9
TIRAMISU homemade Italian cheesecake prepared with mascarpone cheese & boudoir biscuits, soaked in amaretto liqueur & espresso	59,9
MIXED SORBET	49,9

Obrigado

luxury food at an affordable price. 10% service charge on tables of 8 or more. half portion of main course charged at 75% of main course price. service charges not included. all items subject to availability.





ICE CREAM DRINKS & PEDROS

don pedro	(whiskey, kahlua, cape velvet)	35
blue bayou	(southern comfort, blue curaao)	39
jelly roll	(amaretto, bourbon)	39
mint julip	(peppermint liqueur, bacardi)	39
southern shake	(amaretto, southern comfort)	39
cool santorini	(peach schnapps, amaretto)	39

PREMIUM WHISKIES & SINGLE MALTS

Johnnie Walker (Gold Label)	79
Johnnie Walker (Blue Label)	185
Johnnie Walker Platinum	95
Bains	24
Black Bottle	26
Bunnahabvain (12yrs)	62
Chivas Regal (12yrs)	35
Chivas Regal Royal Salute (21yrs)	182
Glenfiddich (12yrs)	48
Glenfiddich (15yrs)	79
Glenfiddich (18yrs)	99
The Glenlivet (12yrs)	48
Lagavulin (16yrs)	89
Oban (14yrs)	79
Glenmorangie (10yrs)	52

COGNACS BRANDIES/FIREWATERS

all served as double tots	
Van Ryns Brandy 10 yr	57
Van Ryns Brandy 12 yr	90
Richelieu 10 yr	45
Richelieu XO	295
Klipdrift Gold	52
Oudemester Demant	39
Aquardente 1920	65
K.W.V 10 Yrs	44
K.W.V 15 Yrs	110
K.W.V 20 Yrs	169
Bisquit Classique	72
Remy Martin V.S.O.P	115
Remy Martin XO	355
Courvoisier V.S.O.P	95
Hennessy V.S.O.P	105
Hennessy XO	320

PORTS

all served as double tots	
allesverloren	32
ferreira- ruby, tawny, white	42
messias vintage character	52



HOUSE WINES

by the glass

NEDERBURG DUET	39
NEDERBURG STEIN	39
NEDERBURG LYRIC	39
NEDERBURG ROSÉ	39
ROBERTSON NATURAL SWEET ROSÉ	42

CRAFT BEERS & CIDERS

JACK BLACK LAGER	37
DEVIL'S PEAK LAGER	33
CBC AMBER WEISS 500ML	58

BEERS

CASTLE	28
CASTLE DRAUGHT 500ML	37
BLACK LABEL	29
HANSA	28
CASTLE LITE	29
AMSTEL	28
AMSTEL LITE	28
MILLER DRAFT	29
WINDHOEK LAGER	30
WINDHOEK LIGHT	30
WINDHOEK DRAUGHT	36
HEINEKEN	33
GUINNESS	45
CASTLE MILK STOUT	29
CORONA	39
SOL	38
HEINEKEN 0.0	33
CASTLE FREE	28
FLYING FISH LEMON	32
FLYING FISH APPLE	32

CIDERS

HUNTERS GOLD	33
HUNTERS DRY	33
HUNTERS EXTREME	36
SAVANNA LIGHT	35
SAVANNA DRY	35
SAVANNA ANGRY LEMON	35
SAVANNA LEMON NON ALCOHOLIC	35
SMIRNOFF SPIN	37
SMIRNOFF STORM	37

Portugal found





MOET & CHANDON IMPERIAL BRUT N/V	1 350
VEUVE CLICQUOT	1 490
MOET & CHANDON IMPERIAL ROSÉ N/V	1 620



PONGRÁCZ	310
PONGRÁCZ ROSÉ	310
KRONE BOREALIS BRUT	330
KRONE BOREALIS NIGHT NECTAR DEMI-SEC	330
KRONE BOREALIS NIGHT NECTAR DEMI-SEC ROSÉ	330



ROBERTSON SPARKLING BRUT	155
ROBERTSON SPARKLING SWEET WHITE	155
JC LE DOMAINE	169
JC LA CHANSON	169
JC LA FLEURETTE	169
JC LA FLEURETTE NON ALCOHOLIC	169



ROBERTSON <i>full bodied with powerful varietal flavours of bell-pepper, green apple and freshly cut grass. Good structure with lovely balancing acidity</i>	142
PORCUPINE RIDGE <i>bold with lashings of gooseberries, loads of fresh intensity & a lingering aftertaste</i>	145
VAN LOVEREN <i>this hugely popular sauvignon blanc has a typical grassy character. It is an aromatic and full-bodied wine with hints of melon & figs on the palate, robust character and an elegant, lingering finish</i>	 53 159
DURBANVILLE HILLS <i>loaded with upfront gooseberry & cut grass, a hint of minerality & complemented with a crisp clean finish</i>	 57 169
KEN FORRESTER <i>this wine shows lovely complexity with mix of tangy grassy notes, fig leaf, peach and nectarine nuances. cool climate elegance</i>	225

TOKARA <i>entices with inviting aromas of passion fruit and blackcurrent leaf subtly interplayed with lemongrass and elderflower</i>	225
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HERMANUSPIETERSFONTEIN KAALVOET MEISIE <i>classic french style wine exploding on the palate with green apple and pear flavours. fresh racy acidity balanced by a lengthy dry farewell</i>	249
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SPRINGFIELD LIFE FROM STONE <i>powerful wine with a flinty, mineral character true to the quartz rock in which it is grown</i>	259
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WATERSIDE <i>unwooded chardonnay with a good firm acidity, a touch of lemon on the nose & a full palate of citrus & melon flavours</i>	139
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LEOPARDS LEAP CHARDONNAY UNWOODED <i>well-rounded, the palate reveals flavours of ripe melon and lemon zest, accompanied by lovely biscuit nuances that leave a lingering after taste</i>	145
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VAN LOVEREN <i>a dry, well balanced wine with clean citrus and light smokey and nutty tones on the palate</i>	 53 159
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SPIER SIGNATURE <i>flavours of grapefruit, lime, yellow apple, banana, pear and hints of vanilla and butterscotch on the nose. pleasant acidity and a good balance</i>	169
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ALVI'S DRIFT <i>the palate is full, balanced and lingering with a hint of citrus, white chocolate and vanilla pods</i>	169
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DURBANVILLE HILLS <i>slight creamy character with a touch of vanilla & hazelnut at the end</i>	179
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FAT BASTARD <i>lightly oaked with a citrus flavoured bouquet & vanilla undertones</i>	229
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SPRINGFIELD WILD YEAST UNWOODED <i>using the native wild yeast that occur naturally on the skins of the grapes</i>	335
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VAN LOVEREN DAYDREAM <i>a crisp off dry wine with upfront fresh floral flavours and a soft and fruity finish. chardonnay contributes elegance and crisp acidity whilst the Pinot Noir brings intensity and richness</i>	 54 165
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HAUTE-CABRIERE <i>this well loved chardonnay-driven blend has aromas of tropical & citrus fruit with juicy red apple flavours & a light off-dry finish</i>	245
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All Wines Subject To Availability. R50 Corkage Charge Per Bottle

BLENDED WHITE WINE

NEDERBURG LYRIC 120
softly-styled with fresh and fruity flavours, celebrating a journey with the love of winemaking at heart

DARLING CELLARS CHENIN BLANC/SAUVIGNON BLANC 126
explosion of tropical and citrus notes on your nose that follow through on your mid palate. well structured with a fresh citrus lingering aftertaste covered by pineapple and lemony undertones

ZONNEBLOEM BLANC DE BLANC 138
a blend of chenin & sauvignon blanc, chenin being the leading varietal. lovely intense fruity palate with a firm off-dry finish

FLEUR DU CAP NATURAL LIGHT 159
the every afternoon drinking wine, fresh racy acidity in perfect harmony with fresh apple flavours

BUITENVERWACHTING BUITEN BLANC 169
uncomplicated sauvignon & chenin blanc blend with a green style character & a slightly sweet aftertaste

SPRINGFIELD MISS LUCY 320
unique blend of sauvignon blanc, semillon and pinot gris bursts with citrus pamplemousse flavours

RIESLING

THEUNISKRAAL CAPE 159
an old favourite. classic green style cape riesling with upfront fruit flavours on the palate & well supported by a lingering acidity & a slight minerality

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CHENIN BLANC

DARLING CELLARS ARUM FIELDS 135
this lightly wooded fermented chenin has citrus driven aromas on the nose, cool apple, pear & passion fruit on the palate. made from bush vines

KEN FORRESTER PETIT 145
a youthful fresh wine with quince and pear drop flavours. earlier picked freshness shows on palate with green apple and grapefruit flavours

SPIER SIGNATURE 155
crisp and fruity with green guava, pear, apples and hints of litchi

ALLESVERLOREN 195
on the palate this medium bodied wine shows nice ripe stone fruit, great balanced acidity and a smooth elegant finish

STEIN

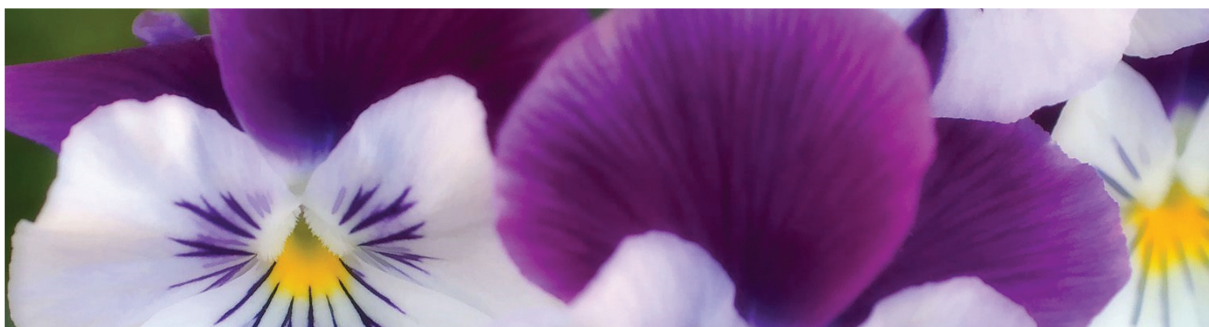
NEDERBURG 119
abundant aromas of pineapple, apricots and guava. semi-sweet with fresh fruit flavours and a pleasant finish

PORTUGUESE WINES

LANCERS WHITE 195
uncomplicated perle wine, light bodied, crisp & dry

MATEUS ROSÉ 225
easy drinking fruity rosé with a slight fizz & crispy edge

CASAL GARCIA VINHO VERDE 245
this light yellow-green colour blend of loureiro & trajadura has a crisp acidity, light in body and lively on the palate





BLANC DE NOIR / ROSÉ

NEDERBURG ROSÉ 129
light to medium bodied with sweet red fruit characteristics

ROBERTSON NATURAL SWEET ROSÉ 133
the Natural Sweet Range is made in its very own unique way by blending varietals to showcase fruity and fresh, floral flavours


THE WOLFTRAP DRY ROSÉ 145
deep salmon colour with aromas of red cherr, pomegranate, and roses. deep flavours of cherry and red berry fruits with natural acidity. ends clean and fresh with a note of maraschino cherry

ALLESVERLOREN TINTA ROSÉ 179
fresh raspberries and cherries on the palate with a hint of vanilla. exhibiting a perfect sugar/acid balance, it has a delicious lingering aftertaste

HERMANUSPIETERSFONTEIN BLOOS 219
five varietal bordeaux style rosé with loads of cherry flavours on the palate & a long dry finish

CABERNET SAUVIGNON

ROBERTSON RUBY CAB 139
medium-bodied and rich in flavour with very soft tannins which make the wine approachable within just a couple of months after the vintage

NEDERBURG 56 HUNDRED 165  55
lovely aromas of ripe berries, currants and dark violets with nuances of dark chocolate and oak in the background

LEOPARDS LEAP 175
mocha & dark chocolate leaps from the glass with upfront cassis flavours on the palate

PORCUPINE RIDGE 169
aromas of cigar box & spice dominate the bouquet flavours of dark fruit & well balanced wood & fruit tannin


WARWICK FIRST LADY 245
earthy on the nose, with well integrated spicy undertones & a slight minerality on the finish


TOKARA CAB 295
there are berry aromas of cassis, red currant and blueberries on the nose complemented by underlying notes of cocoa, fresh herbs and tobacco spice

MERLOT

NEDERBURG 56 HUNDRED 155
this range of refreshing, fruity and smooth-drinking wines takes its name from the price of fifty-six hundred guilders that Phillippus Wolvaart paid in 1791 for the farm he was to name Nederburg

ROBERTSON 179
rich, dark red colour with ripe, punchy, plum flavours, sweet black cherry and a velvet finish

VAN LOVEREN 189  60
lightly oaked wine with soft strawberry and vanilla notes on the nose and a rich fruity palate with balanced tannins that ensures easy drinking

DURBANVILLE HILLS 199  67
easy drinking merlot with earthy aromas on the nose with deep black fruit on the palate & complemented with a firm finish

SPIER SIGNATURE 205
the wine shows rich plum and red berry aromas, with mouth-watering caramel and a hint of smoky tobacco. a velvety-smooth palate shows subtle oak and lingering berry flavours

SHIRAZ

ALVI'S DRIFT 179
the aromas on the nose are a subtle blend of white pepper and red berries with a hint of vanilla and chocolate

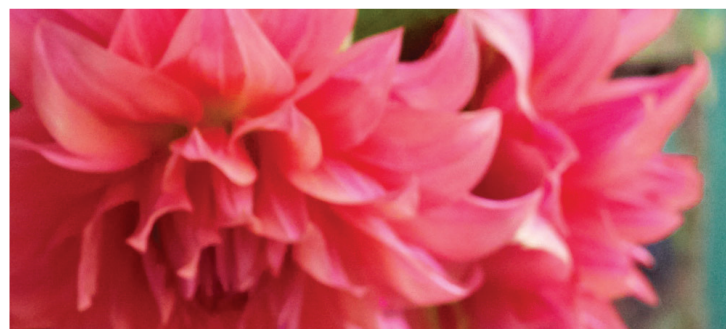
SPIER SIGNATURE 199
dark plum in colour, aromas of white pepper, ginger and fruit

DURBANVILLE HILLS 199
sweet fruit and spice combines well on the palate with soft tannins and mouth watering finish

TOKARA 289
an interesting mix of five spice with blackberries and mulberries and a floral undertone

NEDERBURG 229
a blend of shiraz and pinotage, it's juicy berry fruit is offset by alluring notes of spice and smokiness

All Wines Subject To Availability. R50 Corkage Charge Per Bottle



PINOTAGE

KEN FORRESTER PETIT

juicy and accessible with a soft palate and delicious fruit concentration

VAN LOVEREN JAVA

flavours of vibrant plum and ripe berry fruit on the palate. has an intense aroma of roasted coffee beans

BEYERSKLOOF

the household name for pinotage in S.A. easy drinking with black & red berry flavours

BARISTA

intense aromas with a bouquet of rich chocolate, freshly brewed coffee, sour cherries & meaty, smokey, savoury hints

PINOT NOIR

VAN LOVEREN BLUE VEL

upfront fruity flavours of raspberries and cranberries, with earthy tones and cherry on the palate

HAUTE CABRIÈRE

earthy & cherry undertones are well supported by tea leaf & red fruit bouquet

All Wines Subject To Availability. R50 Corkage Charge Per Bottle

BLENDED RED WINE

NEDERBURG DUET

a blend of shiraz and pinotage, it's juicy berry fruit is offset by alluring notes of spice and smokiness. medium to full-bodied with velvety fruit, cinnamon and integrated oak flavours

THE WOLFTRAP RED

shiraz / mouvedre & viognier blend with dried fruit on the bouquet & a spicy red fruit flavoured palate

ZONNEBLOEM NOIR DE NOIR

red cherries on the nose, followed by hints of sweet vanilla and oak spices. a medium-bodied wine with ripe and juicy red fruit, hints of vanilla

NEDERBURG BARONNE

a blend of cabernet sauvignon and shiraz

DOOLHOF CAPE BOAR CAB/MERLOT

red plum in colour, with blackberry, cherry, truffle and cedar wood on the nose

DELHEIM CAB SHIRAZ

prunes, blue berries with undertones of spice and dark chocolate. the palate lingers with flavours of fruit supported by silky tannins

LA MOTTE MILLENIUM

a dusty, earthy nose with raspberry and mulberry fruit, cinnamon spice and a hint of mint, promising a complex wine

KANONKOP KADETTE CAPE BLAND

the bright ruby colour of this wine is complemented on the nose by attractive aromas of red currants, cherries, spice and a touch of mocha. the palate is lively and fresh, with succulent raspberry flavours

HERMANUSPITERSFONTEIN - KLEINBOET

classic bordeaux with upfront black olive & mushroom flavours & a rich cashew nut finish

WARWICK THREE CAPE LADIES

aromas of cloves & sandalwood leaps from the glass with ripe berry fruit & supple tannins

RUPERT & ROTHCHILD CLASSIQUE

classic cab / merlot blend with a seductive smokiness, well integrated tannin structure & a long bold finish

ANTHONIJ RUPERT OPTIMA

hints of cinnamon and cocoa overlay fruitcake and blackberry fruit with a light oak presence on the nose

THE CHOCOLATE BLOCK

rich & ripe with hints of chocolate & a mix of spice & pepper at the end





O Galito

