



Olive & Oil

Comfortable food made exceptionally well

Wine List

We have the daunting mission of choosing from a vast amount of wine samples, what we believe are the best for our guests, in *both taste and value.*

We believe it is an insult to, as they say “sip and spit”. Accordingly, the challenge is great, a long and tipsy adventure. It’s a tough job, but we always prevail.

We hope that you enjoy the result, as much as we enjoy the sampling.

“Wine is proof that God loves us”
– Benjamin Franklin

Patrons please note:
Corkage will be charged
at R50 per 750ml and
R120 per bottle of French Champagne.



CHAMPAGNE // COCKTAILS

CHAMPAGNE // COCKTAILS

French Champagne & Cap Classique

Veuve Cliquot Yellow	R1200.00
Moët Et Chandon Nectar Imperial	R1450.00
Cinzano Prosecco	R380.00
Simonsig Kaapse Vonkel Brut	R320.00
Simonsig Kaapse Vonkel Satin Nectar	R320.00

Sparkling Wines

Cinzano Pro Spritz Spumante	R225.00
Durbanville Hills Sparkling Sauvignon Blanc	R220.00
Durbanville Hills Demi Sec	R220.00
Robertson Winery Non – Alcoholic	R160.00

Cocktails

Margarita	R68.00
Espolon Tequila, Triple Sec and lime.	
Cosmopolitan	R55.00
SKYY Vodka, Triple Sec, lime and cranberry.	
Woo Woo	R60.00
Wild peach, SKYY Vodka and cranberry juice.	
Mojito	R68.00
Double Bacardi, fresh lemon juice, mint leaves, sugar syrup and soda.	
Pimms	R68.00
Double Pimms No1 with fresh cucumber, mint, fruit and lemonade.	
Aperol Spritz	R80.00
Aperol topped with Cinzano Spritz and soda.	
Long Island Iced Tea	R95.00
Tequila, Bacardi, SKYY Citrus, Gin, Triple sec and cola.	

Mocktails

Cosmo	R42.00
Mojito	R53.00
Grapefruit Spritzer	R53.00



CRAFT DISTILLERS

Craft Beer

Jack Black Lager (340ml)	R45.00
CBC Pilsner (340ml)	R39.00

Premium Gin

Bulldog	R35.00
Six Dogs Blue	R45.00
Inverroche Classic	R49.00
Inverroche Amber	R49.00

Gin Cocktails

Bulldog Gin	R65.00
Served on ice with grapefruit, rosemary, black pepper, fresh lemon & tonic.	
Inverroche Classic	R70.00
Served on ice with lemon wedges and pink tonic.	
Six Dogs Blue Gin	R68.00
Served with blueberries and blue tonic.	
Inverroche Amber	R70.00
Served with spicy ginger beer, rosemary & orange wedges.	
Fitch & Leedes Bespoke Mixers	R23.00





White Wines

WINE LIST



Sauvignon Blanc

La Motte R210.00

Varietal flavours are dominant, with cut grass, green apples and melon aromas, extremely well balanced.

Durbanville Hills R195.00

Medium-bodied wine with a mixed bowl of tropical fruit flavours, citrus and ends with a lingering freshness.

Diemersdal R190.00

Sauvignon blanc is their speciality. This vibrant, classically styled wine is full of crisp tropical fruit and gooseberry flavours followed by a long, fruity finish.

Bruce Jack R158.00

Easy drinking Sauvignon blanc boasting intense crunchy green apple and lemongrass, which mingle with juicy peaches and a touch of citrus.

Chardonnay

Kleine Zalza Cellar Selection R178.00

Fragrant lime, citrus and stone fruit on the nose. Full but silky mouthful.

Ken Forrester Petit R145.00

Aromatic layers of white peach and tropical fruit infused with kiwi. Creamy texture on the palate, complimented by a steely minerality.

R65.00

R53.00

R49.00

WINE LIST

Chenin

Spier Signature

This Chenin Blanc is crisp and fruity, delicious on its own or with fish and chicken dishes.



R155.00



R55.00

Blended Whites & Varietals

Terra del Capo Pinot Grigio

R180.00

From the Anthony Rupert stable of wines, this Pinot Grigio is light, crisp and aromatically fresh with hints of stone fruit, lemon and jasmine characters on the bouquet.

Buitenverwachting Buiten Blanc

R168.00

R56.00

Variation of fruit characters including ripe gooseberry, green peppers, green melon. This full-bodied sauvignon blanc based blend offers and hints of tropical fruit.

Saxenburg The Granite

R135.00

R45.00

A friendly, fruit driven wine with all the typical tropical and citrus flavours presents with an elegant long finish. An all-occasion wine that goes well with light dishes or nice and fresh on its own.

Semi Sweet

De Krans Moscato

R165.00

Fresh tropical fruit flavours of litchi and apricot with fine fizzy bubbles.

Blanc De Noir

Boschendal Blanc De Noir

R150.00

This famous farm offers great value wines which are regarded as some of the best in the land. This light wine, with its subtle tones, offers a full palate with an elegant finish.

Rosé

Darling Cellars Pyjama Bush

R143.00

R48.00

Loads of ripe strawberries, sweet cherry and raspberry on the nose.

Nederburg Rosé

R125.00

R42.00

Aromas of candy floss, cherries, strawberries and dried herbs. This old classic is excellent with smoked salmon, summer salads or vegetarian dishes.

Douglas Green Sunkissed Sprizzo Perle Rose

R135.00

This sensational sweet rose with a cheeky sparkle is perfect for summer, full of candied red cherry and ripe raspberry flavours that cascades into a playful sparkle.

Red Wines

WINE LIST



Cabernet Sauvignon

Warwick First Lady R240.00

Deep dark fruits dominate with blackberry compote and black plum complimented with spicy aromatics of clove and cinnamon and a lovely hint of dried herb.

Kleine Zalza Cellar Selection R200.00

This cabernet shows lots of red fruit and crushed herbs on the bouquet.

Bruce Jack R158.00

A classic Cape cabernet nose, full of cassis and black fruit. Soft chocolate tannins on the palate with ripe blackcurrent fruit.

Merlot

Guardian Peak R220.00

Soft, silky tannins with a medium body and hints of milk chocolate on the finish.

Durbanville Hills R195.00

Medium- to full-bodied wine with sweet fruits on the palate, rounded off with silky tannins and a full mouth feel. Perfectly paired with rich meat dishes.

Bruce Jack R158.00

Notes of ripe raspberries and chocolate with a swirl of vanilla

Shiraz

Saronsberg Provenance R230.00

The soft textured tannins, full-bodied mouthfeel and silken finish lends itself as a platform for a heady mix of red berry and black fruit flavours combined with floral notes and fynbos nuances.

Bruce Jack R158.00

We love the raspberry, spicy and ripe plum aromas. The palate is full with rich dark chocolate, black forest fruit and smooth, sexy tannins.

Red Wines

WINE LIST

Pinotage

Meerhof

R225.00

A medium bodied wine with an intense red hue and typical aromas of ripe strawberries, banana and plums.

Durbanville Hills Reserve

R280.00

Grippy tannins, sweet red plums and prunes with cherries lingering on the aftertaste. Top 10 in The ABSA 2020 top Pinotage competition.

Blended Reds & Varietals

Spier Creative Block 3

R380.00

The Creative Block 3 from Spier is a fascinating Rhone Blend that shows a beautiful, deep red colour in the glass. Comprising of 84% Shiraz, 13% Mourvèdre and 3% Viognier, the Creative Block 3 shows wonderful depth of flavour. A perfumed bouquet releases rich aromas of pepper, liquorice and spiced oak, translating seamlessly on to a smooth, dense palate. Well-structured tannins impart the wine with a pleasing balanced quality that compliments a long, persistent finish.

Rupert and Rothschild Classique

R370.00

This Boudreaux blend has enticing herbal notes mingled with dark fruit, plum aromas followed by earthy wood spice notes. (Cab, merlot and Cab franc).

Red Wines

WINE LIST



Kanonkop Kadette

R225.00

Supple, elegant tannins and a fresh seam of acidity are beautifully balanced with a vibrant explosion of fruit on the palate. Juicy flavours of red and black fruits and a hint of chocolate, dominate the lengthy finish.

Morgenhof Merlot / Cab Franc 2014

R195.00

A rich dark ruby coloured wine lures you to a complex nose full of intense black cherry, mulberry and mixed spice. These enticing flavours follow through on a supple soft palate.

Meerhof Red

R175.00

Full body deep in ruby colour, soft tannins and blackberry flavour that lingers on the finish.

Darling Cabernet / Merlot

R120.00

A good value for money blend that has a good combination of dark fruit from the Cabernet and red berry fruit from the Merlot.

R59.00

R40.00

WINE LIST



AFTER DINNER

Sherry & Ports

All Served As Double Tots

Monis – Dry , Medium cream, Full cream
Rietvallei Red Muscadel

R22.00
R28.00

After Dinner Brandies & Cognac

KWV 10 Year
KWV 15 Year
Richelieu 10 Year
Hennessy VS
Bisquit & Dubouche VS
Bisquit & Dubouche VSOP
Remy Martin VSOP

R32.00
R75.00
R35.00
R50.00
R43.00
R68.00
R85.00

AFTER DINNER



Please don't drink and drive. We support responsible drinking at



www.oliveandoil.co.za

 @oliveandoil_restaurants |  Olive and Oil