

The Baron

BAR & GRILL - EST 1993

BREAKFAST

PAPAYA WITH PLAIN YOGURT 65.⁰⁰

Fresh halved Papaya, served with Greek yogurt and drizzled with honey. Garnished with roasted almonds and fresh mint.

FRUIT BOWL 75.⁰⁰

Medley of fruit served on crunchy granola with honey and Greek yogurt and garnished with fresh mint.

OMELETTE 60.⁰⁰

3 egg omelette wrapped around fried tomatoes, butter sautéed mushrooms and bacon.

FRENCH TOAST (SWEET) 60.⁰⁰

2 thick slices of white bread, dipped in a rich egg batter, served golden brown. Topped with mixed berries, dusted with castor sugar and accompanied with Chantilly cream and Maple syrup.

FRENCH TOAST (SAVOURY) 70.⁰⁰

2 thick slices of white bread, dipped in a rich egg batter, served golden brown. Topped with crispy streaky baron and drizzled with Maple syrup.

EGGS BENEDICT 90.⁰⁰

English muffin topped with Hickory ham, poached eggs and topped with a rich Hollandaise sauce.

EGGS FLORENTINE 90.⁰⁰

English muffin topped with steamed baby spinach, poached eggs and topped with a rich Hollandaise sauce.

EGGS ROYALE 90.⁰⁰

English muffin topped with smoked salmon, poached eggs and topped with a rich Hollandaise sauce.

SHAKSHUKA 98.⁰⁰

Poached eggs in a lightly spiced dish of saucy Napolitana style sauce. Flavoured with peppers, smoked paprika, garlic, basil, cayenne pepper, and Chorizo. Served with toasted sourdough bread.

GRILLED HALLOUMI 90.⁰⁰

Grilled halved tomato, topped with mashed avo, Halloumi, cream cheese and rocket.

MUSHROOM ON TOAST 65.⁰⁰

2 slices of toasted sourdough bread topped with creamed wild mushrooms and baby spinach, finished off with micro herbs and a lemon wedge.

MINCE ON TOAST 90.⁰⁰

2 slices of toasted sourdough bread topped with savoury mince and parmesan shavings. Served with avo.

AVO ON TOAST 70.⁰⁰

2 slices of toasted sourdough bread topped with mashed avo, seasoned with salt and black pepper.

SCRAMBLED EGG CROISSANT 80.⁰⁰

Scrambled eggs and bacon bits, served on a lightly toasted Croissant.

ENGLISH BREAKFAST 95.⁰⁰

2 eggs, grilled cocktail tomatoes, butter sautéed mushrooms, 3 rashers of bacon, pork sausage and Napolitana baked beans.

SUNRISE BREAKFAST 75.⁰⁰

1 egg, butter sautéed mushrooms, 2 rashers of bacon and Napolitana baked beans.

SALADS

PARMESAN & AVOCADO 85.⁰⁰

Assorted salad greens, avocado, cucumber, parmesan shavings, spring onions, sliced radish and snap peas.

GREEK 88.⁰⁰

Assorted salad greens, tomatoes, feta, olives, cucumber and red onion.

CHICKEN 98.⁰⁰

Seasoned chicken breast served with assorted salad greens, sliced radish, cucumber, snap peas, toasted sunflower seeds, goats cheese and avocado.

BARON'S STYLE CAESAR SALAD 98.⁰⁰

Lettuce topped with crispy bacon, oven crisp ciabatta croutons, boiled egg, avo and parmesan shavings, drizzled with Baron's Caesar dressing.

CALAMARI SALAD WITH LIME & CORIANDER DRESSING 110.⁰⁰

Freshly grilled calamari tubes and squid heads, served on assorted salad greens with avocado, snap peas and feta, lightly dressed with a lime, coriander and chilli dressing.

BLUE CHEESE SALAD 98.⁰⁰

Assorted salad greens, rosa tomatoes, egg, red onions, croutons, crispy bacon, blue cheese and a blue cheese dressing.

STARTERS

CHICKEN TRINCHADO 94.⁰⁰

Strips of chicken breast in a creamy peri-peri and garlic sauce with red and green peppers.

DEEP FRIED HALLOUMI 80.⁰⁰

Stacked on garlic ciabatta with rocket and drizzled with a sweet chilli sauce.

BEEF TRINCHADO 94.⁰⁰

Cubes of beef in a Portuguese sauce of red wine, chilli and black olives.

SNAILS 80.⁰⁰

With a creamy garlic or creamy blue cheese sauce, served with toasted ciabatta.

POTATO SKINS 78.⁰⁰

With mozzarella and cheddar cheese, oven baked.

CHICKEN LIVERS 75.⁰⁰

In a creamy garlic peri-peri sauce.

CALAMARI 110.⁰⁰

Grilled and served in a garlic lemon butter or garlic peri-peri sauce or crumbed served with tartare sauce.

BEEF CARPACCIO 98.⁰⁰

Paper thin slices of air dried beef, drizzled with olive oil and topped with wild rocket lettuce and parmesan shavings.

MEDITERRANEAN 105.⁰⁰

Sliced halloumi and Chorizo pan-fried in butter and lemon juice, chopped chilli and whole cherry tomatoes with a hint of garlic, served with a toasted Portuguese roll.

GRILLS & ESPETADA

THE BARON'S RUMP

200g	147.⁰⁰
300g	175.⁰⁰
400g	198.⁰⁰

RIB EYE

300g	198.⁰⁰
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LAMB CHOPS **230.⁰⁰**

Four juicy lamb chops spiced and flame grilled, served with a half lemon, grilled.

NEW YORK SIRLOIN

200g	147.⁰⁰
300g	175.⁰⁰

BARON'S FILLET 250g **190.⁰⁰**

BEEF ESPETADA 450g **205.⁰⁰**

Cubes of rump, seasoned with a rub of crushed rock salt and black peppercorns, grilled to perfection and served on the skewer drizzled with garlic butter and fresh lemon.

CHICKEN ESPETADA **170.⁰⁰**

Deboned thighs, grilled, with a sweet chilli basting, served on a skewer, drizzled with garlic butter.

SPATCHCOCK CHICKEN **160.⁰⁰**

Marinated in either peri-peri or lemon herb flavours and flame-grilled.

CUTS ON THE BONE

TOMAHAWK

Aged Rib eye served on a French trimmed bone.

550g	230.⁰⁰
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T-BONE STEAK

500g	225.⁰⁰
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+ A STYLE

CHEESE SLICE PEPPER SAUCE **35.⁰⁰**

Topped with a slice of melted cheese and creamy pepper sauce.

BLUE CHEESE SAUCE **35.⁰⁰**

Slices of avocado and crumbled blue cheese, topped with a rich creamy blue cheese sauce.

CREAMY GARLIC, **35.⁰⁰** WITH CRISPY GARLIC SAUCE

A rich and creamy sauce with subtle flavours of garlic, with crispy garlic bits.

JALAPEÑO **35.⁰⁰**

Stuffed with chopped capsicum, mushrooms, onion and jalapeño chillies, then topped with a delicious jalapeño cheese sauce.

PORTUGUESE **35.⁰⁰**

Served in a bowl of Portuguese sauce with strong flavours of red wine, black olives, bay leaves and chilli, topped with a fried egg.

SAUCES **33.⁰⁰**

Pepper, Cheese, Mushroom, Monkey Gland, Honey Mustard, Brandy Biltong, Jalapeño, Madagascar Peppercorn, Creamy Blue Cheese

BURGERS & PREGOS

BARON'S BURGER 98.⁰⁰

The Baron's traditional 200g pure beef burger, flame-grilled to juicy perfection with crispy chips.

BACON AND CHEESE BURGER 118.⁰⁰

Flame-grilled burger, topped with melted cheese and two rashers of grilled bacon with crispy chips.

GOURMET BURGER 128.⁰⁰

Beef burger mixed with chopped onion and fresh thyme, flame-grilled and topped with caramelized red onion, sliced Brie and a black mushroom sautéed with garlic butter with crispy chips.

BACON, CHEESE AND EGG BURGER 118.⁰⁰

The perfect 'brunch', melted cheese, two rashers of bacon and a fried egg, perched on top of a juicy Baron beef burger with crispy chips.

CHEESE BURGER 105.⁰⁰

Flame-grilled burger, topped with melted cheese with crispy chips.

VEGETARIAN BURGER 155.⁰⁰

A plant based burger patty topped with garlic sautéed black mushroom, melted Brie cheese and finished with a red onion marmalade with crispy chips. Vegan option available.

MUSHROOM BURGER 108.⁰⁰

Flame-grilled with a generous topping of a creamy, thick, tasty mushroom sauce with crispy chips.

CHEESE SLICE PEPPER BURGER 118.⁰⁰

Flamed-grilled burger, topped with melted cheese and a creamy, beefy pepper sauce with crispy chips.

PEPPER BURGER 108.⁰⁰

Flame-grilled and topped with a creamy, beefy pepper sauce with crispy chips.

BARON'S STEAK ROLL 115.⁰⁰

150g of aged sirloin, flame-grilled to perfection with crispy chips.

BEEF PREGO ROLL 115.⁰⁰

Served in a spicy prego sauce with crispy chips.

CHICKEN BURGER 98.⁰⁰

Chicken breast fillet, flame-grilled and served with either lemon butter garlic or peri-peri sauce with crispy chips.

CHICKEN PREGO ROLL 105.⁰⁰

Served in a creamy peri-peri sauce with crispy chips.

PASTA

WILD MUSHROOM PASTA 130.⁰⁰

Wild mushrooms, sautéed in butter and olive oil with thyme, tossed with Linguine pasta and topped with parmesan shavings.

PRAWN AGLIO E OLIO 148.⁰⁰

Pan fried prawns with lemon, chilli and garlic olive oil, tossed with Linguine pasta.

CAJUN CHICKEN PASTA BAKE 130.⁰⁰

Grilled chicken strips in a creamy Cajun sauce with chopped chives and Penne pasta. Topped with parmesan, served with a side salad.

PLATTERS

BARON'S PLATTER

Mini beef and chicken schwarmas, Halloumi, Austrian viennas and crumbed chicken strips. Served with peri-peri, sweet chilli, cheese sauces and chips.

For two 190.⁰⁰ For four 315.⁰⁰

SLIDER PLATTER

Mini Baron beef and chicken burgers, served with a choice of three sauces and chips.

For two 180.⁰⁰ For four 270.⁰⁰

SKEWERED PLATTER

Skewers of aged rump, chicken thighs and Chorizo & Halloumi served on a platter with crispy chips and dipping sauces.

For two 195.⁰⁰ For four 340.⁰⁰

FRESH FISH OF THE DAY

GRILLED KINGKLIP 220.00

Grilled fillet of Kingklip drizzled with a creamy lemon butter sauce.

CALAMARI 185.00

Grilled and served in a lemon butter or peri-peri garlic sauce or crumbed calamari, served with tartare sauce and rice.

FISH AND CHIPS 99.00

Deep-fried beer-battered hake.

HAKE GOUJONS 99.00

Strips of hake crumbed in seasoned breadcrumbs and served with crispy chips and a tangy tartare sauce.

CHEFS PICK

PARMESAN-CRUSTED CHICKEN BREASTS 140.00

Served with a honey mustard sauce and a green side salad.

OXTAIL 225.00

Braised oxtail in red wine and port with garlic, baby onions and carrots. Served with mashed potato.

LIVER AND ONIONS 100.00

Strips of liver and fried onions, served with mashed potato, bacon and gravy.

LAMB CURRY 225.00

Traditional Indian curry, served on the bone, accompanied with rice.

PIE OF THE DAY 115.00

Ask your waitron.

PORK SPARE RIBS 240.00

600g of succulent ribs, char-grilled and served with crispy chips and fried onion rings.

PORK RIB & CHICKEN COMBO 205.00

Half rack of ribs served with lemon and herb or peri-peri chicken.

DESSERTS

CRÈME BRÛLÉE 65.00

MALVA PUDDING 65.00

ICE CREAM AND BAR-ONE SAUCE 65.00

CHOCOLATE BROWNIES 65.00

CHOCOLATE MOUSSE 65.00

BLUEBERRY CHEESECAKE 65.00

The Baron

CONTEMPORARY DINING

KIDDIES MENU

KIDS SPARE RIBS **98.⁰⁰**

Pork spare ribs served with chips.

MAC & CHEESE **70.⁰⁰**

Classic Mac and Cheese.

CHICKEN STRIPS **70.⁰⁰**

Crumbed chicken strips served with chips.

AUSTRIAN VIENNAS **85.⁰⁰**

Austrian viennas served with chips.

KIDS BEEF BURGER **75.⁰⁰**

Served with chips

KIDS CHICKEN BURGER **75.⁰⁰**

Served with chips

KIDS HAKE GOUJONS **80.⁰⁰**

Deep fried cutlets of hake, crumbed in seasoned bread crumbs, served with tartare sauce and chips.

KIDS CRUMBED CALAMARI RINGS **110.⁰⁰**

Crumbed and flash fried calamari rings served with tartare sauce served with chips.

KIDDIES DESSERTS

ICE CREAM AND BAR ONE SAUCE **55.⁰⁰**

One scoop of vanilla ice cream served with Bar-One sauce.

WAFFLES **55.⁰⁰**

Served with cream or ice cream, strawberry syrup, 100's & 1000's and mini Bar-One bits.

JELLY **55.⁰⁰**

Two flavours of jelly with custard.

WINE

SAUVIGNON BLANC

BRAMPTON 180.00 67.00

(Stellenbosch)

Expressive tropical fruit salad aromas leap out of the glass, followed by underlying green fig and apple notes. A rich tropical mid-palate of guava and passion fruit. This Sauvignon Blanc has a lively and fresh style, displaying complex, but beautifully balanced fruit.

FAT BASTARD 240.00 ... 80.00

(Robertson)

A powerfully balanced Sauvignon Blanc showing good fruit texture with layers of tropical fruit. A fresh, crisp acidity follows through to a long, smooth finish.

PORCUPINE RIDGE 165.00 55.00

(Stellenbosch)

Gentle and round, showing juicy tropical fruit and pure, gooseberry and greengage flavours with vibrant, yet balanced, acidity. The wine is refreshing, crisp, focused and it lingers with a lemony aftertaste and hints of angelica, nettles and green figs.

DURBANVILLE HILLS 195.00 65.00

(Durbanville)

It is a full-bodied wine that dazzles with its grassy bouquet while tropical fruit combines with subtle gooseberry on the palate.

IONA SOPHIE TE'BLANCHE 245.00 82.00

(Elgin)

Vibrant pure fruit of cut green apples, zesty limes, gooseberries and tropical notes with white flowers and subtle mineral undertones. Sophie is fresh, crisp, balanced, accessible, playful and delicious!

WARWICK FIRST LADY 275.00 92.00

(Stellenbosch)

Expect a light delicate colour of pale honey with a kiwi fruit rim. The nose is a giant rainbow of fig, pear, nettle and melon, offering so many layers you can't help taking a sip. The palate is bone-dry with bright granadilla, lime cordial and citrus.

**VREDE EN LUST ANNI
SAUVIGNON BLANC** 250.00 84.00

(Stellenbosch)

This Sauvignon Blanc has balanced aromas of green to orange fruit, such as apples and citrus. The unique soils impart a desirable flintiness which lingers on the finish. Expert fresh and pure fruit flavour of pear, green apple and a hint of green herbs.

SPRINGFIELD MISS LUCY 300.00 100.00

(Stellenbosch) - This unique blend of Sauvignon Blanc, Semillon and Pinot Gris bursts with citrus pamplemousse flavours and an ample mouth feel, yet remarkably moderate in alcohol.

SPRINGFIELD LIFE FROM STONE 300.00 100.00

(Robertson) - Dramatic tones of passion fruit and underlying minerality, from vines cast in quartz rock.

CHENIN BLANC

DURBANVILLE HILLS 195.00 65.00

(Durbanville) - An abundance of fruity aromas, citrus and some fruit. A medium-bodied wine with a lingering finish.

**LE COURIER CHENIN
BLANC** 195.00 65.00

(Franschhoek) - Fresh and upfront apricot, peach, honey and floral aromas on the nose. More layers follow on the palate with soft vanilla, canned peaches and a lingering peardrop finish.

**KEN FORRESTER
PETIT CHENIN** 165.00 55.00

(Franschhoek) - Perfect everyday drinking wine. A youthful fresh wine with quince and pear drop flavours. Earlier picked freshness shows on palate with crunchy green apple and grapefruit flavours.

UNWOODED CHARDONNAY

BRAMPTON 190.00 63.00

(Stellenbosch) - Citrus and lime on the nose as well as pear, peach and winter melon. Lime and green apple on the palate.

**DE WETSHOF LIMESTONE
HILL CHARDONNAY** 265.00 88.00

(Stellenbosch) - Offers impeccably pure, refreshing apple, peach and lemon fruit, a lovely leesy richness of texture, and a nutty, chalky, fruit-filled finish of imposing length.

WOODED CHARDONNAY

FAT BASTARD 240.00 80.00

(Robertson) - A brilliant lemon yellow colour with green reflections. Enticing grapefruit, lemon grass and floral aromas intermingle on the nose while the palate displays fresh exotic fruit aromas and a pronounced, crisp acidity followed by a long, persistent finish.

WINE

OTHER WHITE WINES

HAUTE CABIÈRE 255.00 85.00
CHARDONNAY / PINOT NOIR

(Franschhoek) – You will find an abundance of zesty fruit, most notably white peach, lychee and red fruit, with a delectably full mouthfeel and balance.

BOSCHENDAL 150.00 50.00
BOSCHEN BLANC

(Franschhoek) – Lively green with straw tinge, tropical fruit and citrus aromas. Vibrant citrus infused with some pear drop sweetness. A hint of honeysuckle, finishing with a balanced elegance.

BUITENVERWACHTING 190.00 63.00
BUITEN BLANC

(Constantia) – A Sauvignon Blanc based blend that offers ripe gooseberry, green peppers, green melon and hints of tropical fruit finishing with freshness and a pleasing citrus tang.

PIERRE JOURDAN 185.00 62.00
TRANQUILLE

(Franschhoek) – This is a gentle elegant wine with a fragrant bouquet, fine fruit and a dry finish. The low alcohol makes this an ideal companion for a hot summer's day or a lunch time meal.

ZONNEBLOEM BLANC 125.00 42.00
DE BLANC

(Franschhoek) – Clear with tinges of green. An explosion of tropical flavours, mainly guava and passion fruit. A medium-bodied wine with a refreshing, crisp acidity, plenty of fruit flavours that linger long on the aftertaste.

SEMI-SWEET

LEGACY JOHANNISBERGER 130.00 44.00

(Franschhoek) – The wine style is elegant with attractive fruit flavours and a balanced mouth structure. The initial sweetness ends in a dryish aftertaste which has made the wine enormously popular and one of South Africa's favourites.

DRY ROSÉ

BRAMPTON ROSÉ 190.00 63.00

(Stellenbosch) – Complex red berry notes on the nose followed by bright red berry and strawberry on the palate.

WARWICK FIRST 240.00 80.00
LADY DRY ROSE

(Stellenbosch) – The fragrance of wild strawberries and rose petals peel off from the glass. The strawberries (with a hint of cream) evolve into the fruit forward palate, packed with juicy watermelon as well as mouth-watering pomegranate and cranberries. Soft and mouth-coating, the wine finishes bone dry with a hint of berry fruit.

SEMI-SWEET ROSÉ & BLANC DE NOIR

BOSCHENDAL 155.00 52.00
BLANC DE NOIR

(Franschhoek) – An appealing pale Salmon colour leads to bright red fruit, strawberry and red berries on the palate

ZONNEBLOEM 125.00 42.00
NOIR DE NOIR

(Franschhoek) – An enticing red cherry aroma with luxurious hints of sweet vanilla and deep oak spices. A sophisticated and refined, medium-bodied, fresh blackberry fruit flavour.

NEDERBURG ROSÉ 140.00 47.00

(Paarl) – Delicately sweet, fragrant and fruity, with aromas of candy floss, cherries, strawberries and herbs.

IONA SOPHIE 245.00 82.00
TE'BLANCHE ROSÉ

(Paarl) – Delicious strawberries, wild berries, cranberries and a hint of sweet spice on the nose.

BORDEAUX BLEND

MEERLUST RUBICON 930.00

(Stellenbosch) – A classic Rubicon nose with violets, ripe plum, cedarwood and intense spiciness. The palate is full bodied, structured but packed with fresh dark fruit and rounded, linear tannins.

ANTHONIJ RUPERT OPTIMA 540.00

(Franschhoek) – A gorgeous wine of intense depth and complexity with dark berry and plum fruit concentration, embellished by oak spice, textured ripe tannins and a smooth finish.

FAT BASTARD THE GOLDEN RESERVE 320.00

(Robertson) – Luxurious aromas and flavours of dark berry fruit and plum entice the senses. The palate of the wine is rich and full with its silky and lasting finish.

RUPERT & ROTHSCHILD CLASSIQUE 430.00

(Franschhoek) – Inviting cranberry and raspberry aromas mingle with an earthy, mineral focus. Integrated oak, smooth ripe tannins and a lingering cinnamon and walnut finish.

WARWICK THE 3 CAPE LADIES 420.00

(Stellenbosch) – Cassis and black plum dominate with complex layers of all spice, mace, cinnamon, cocoa powder and dried lavender. The palate is bursting with dark berry flavour with a spicy top note of cinnamon and fresh fennel.

WINE

PINOTAGE

BRAMPTON 210.⁰⁰ 70.⁰⁰

(Stellenbosch) - Deep ruby with a purple-tinged rim, revealing bright red and black berry aroma and flavour expressions of mulberry, raspberry and cherry. Backed by the tobacco spiciness of a typical pinotage.

BEYERSKLOOF 225.⁰⁰ 75.⁰⁰

(Stellenbosch) - South Africa's most popular Pinotage, loved for its consistently smooth, easy drinking style with classic red cherries, ripe plum and subtle notes of cedar and mocha.

DURBANVILLE COLLECTORS RESERVE THE PROMENADE 360.⁰⁰

(Durbanville) - Grippy tannins, sweet red plums and prunes with cherries lingering on the aftertaste.

DIEMERSDAL PINOTAGE 320.⁰⁰

(Durbanville) - This wine shows a complex nose of red fruits, vanilla, exotic spices, and rich dark chocolate aromas. The palate is full flavoured and smoothly textured with oriental spice, chocolate and roasted banana flavours.

PINOT GRIGIO

TERRA DEL CAPO 210.⁰⁰

(Franschhoek) Attractive from the first subtle whiffs of lemon and orange with succulent notes of fleshy peach that swirl effortlessly across the palate, finishing with zesty freshness.

PINOT NOIR

ELGIN PINOT NOIR 450.⁰⁰

(Old Road Wine Co.) - This wine mesmerises with layered red fruit like strawberry and cherry, wildflowers, spice, an earthy minerality and long, succulent finish.

CHAMPENOISE

MOËT & CHANDON BRUT IMPERIAL NON VINTAGE 1650.⁰⁰

(France) - The vibrant intensity of green apple and citrus fruit, the freshness of mineral nuances and white flowers, the elegance of blond notes.

MOËT & CHANDON NECTAR 1900.⁰⁰

(France) - Distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

METHODE CAP CLASSIQUE

KRONE BOREALIS CUVÉE BRUT MCC 420.⁰⁰

(Tulbagh) Classically-styled with lengthy maturation on the lees. Elegant blend of Pinot Noir and Chardonnay, displaying biscuity bouquet, with lees-creaminess and fine, persistent bubbles.

KRONE NIGHT NECTAR DEMI-SEC MCC 420.⁰⁰

(Tulbagh) Bottle fermented using traditional varieties Pinot Noir and Chardonnay. Aromas of baked golden apple and marzipan. Refreshing lemon curd and subtle fruit flavour on the palate. Charmingly drinkable, generous with satisfying touch of sweetness.

L'ORMARINS NON VINTAGE BRUT ROSÉ 430.⁰⁰

(Franschhoek) Lively bubbles with bright red berry flavours and a crisp acidity. Providing equilibrium are rich, creamy lees notes & toasted biscuit flavours.

PONGRÁCZ ROSÉ 390.⁰⁰

(Western Cape) It is a timeless and elegant Cap Classique composed in the classic French style of the noble varietals, Pinot Noir and Chardonnay.

PONGRÁCZ BRUT 390.⁰⁰

(Western Cape) This dry Cap Classique has a wonderful foaming mousse and persistent bead with a classic yeast and biscuit character that culminates in a full, fruity finish.

PONGRÁCZ NOBLE NECTAR 390.⁰⁰

(Western Cape) Velvety creamy butter palate blend - Delicate bubbles with the light yeasty aromas of pears and litchi.

VEUVE CLICQUOT VINTAGE 1900.⁰⁰

(France) - Meunier with fresh aromas of lightly candied citrus fruit and delicate hints of toasted notes in the finish.

VEUVE CLICQUOT ROSE 2400.⁰⁰

(France) - A burst of red fruits and the expression of Madame Clicquot's ingenious and audacious spirit.

WINE

RED BLEND

BRAMPTON OLD VINE RED 180.⁰⁰ 60.⁰⁰

(Stellenbosch) – On the nose the wine expresses mulberry and blackcurrant fruit intermingled with spice. Vibrant fruit intensity on the palate, fine tannins and structure with savoriness that leaves a lingering finish.

THE WOLF TRAP 165.⁰⁰ 55.⁰⁰

(Swartland) – Fruit blossom, spices and almond flavours abound on a well-textured palate with a rounded finish. This Red Blend has a lingering aftertaste with subtle wood flavours.

HARTENBERG 255.⁰⁰ 85.⁰⁰
CABERNET SAUVIGNON / SHIRAZ

(Stellenbosch) – Vibrant red fruit, plum and cassis aromas from the Cabernet Sauvignon combine with soft black pepper notes from the Shiraz to give this household favourite a velvety finish.

PLAISIR DE MERLE PETIT PLAISIR 410.⁰⁰

(Paarl) – Sweet, spicy and vanilla flavours of the oak barrels bring the wine components together in a long, lingering sweet and soft finish.

THE CHOCOLATE BLOCK 510.⁰⁰

(Swartland) – The nose is exceptionally perfumed with an abundance of complex red and dark berry fruit, violets and intense aromas of white pepper. Dark brooding fruit follows through onto a structured, opulent palate with notes of cardamom, cumin, cloves and black pepper.

BOSCHENDAL NICOLAS 2017 420.⁰⁰

(Swartland) – The Nicolas is an exceptional blend, showcasing how skilled craftsmanship can create a masterpiece greater than the individual components on their own.

SHIRAZ

BRAMPTON 210.⁰⁰ 70.⁰⁰

(Stellenbosch) – Rich impressions of black cherries and ripe plums brushed by alluring floral notes, to integrated spicy clove and pepper nuances. Supporting oak spice on the finish enhances the primary fruit intensity.

DURBANVILLE HILLS 210.⁰⁰ 70.⁰⁰

(Durbanville) – The smoky, spicy pepper and nutmeg flavours combine well with the abundance of prune.

GUARDIAN PEAK 235.⁰⁰ 79.⁰⁰

(Stellenbosch) – Expressive dark fruits on the nose – blackberry, black cherry and mocha with sweet baking spices.

VREDE EN LUST 340.⁰⁰
LADY J SYRAH 2018

(Stellenbosch) – The Shiraz grapes from Simonsberg-Paarl showcases violet and plums, whilst the Elgin grapes brings in a darker character with spicy notes and black pepper.

CABERNET SAUVIGNON

EXCELSIOR 198.⁰⁰ 66.⁰⁰

(Robertson) – Ripe blackcurrants and plummy fruit. Soft ripe tannins balance toasty oak aromas and sweet fruit flavours. Good structure with a soft clean finish.

BRAMPTON 210.⁰⁰ 70.⁰⁰

(Stellenbosch) – The wine has a rich ruby colour with a dense core of red cherry, mulberry and blackcurrant flavours. There is also a hint of ripe plum and cocoa on the nose, which is backed by dark chocolate notes. The ripe silky tannins offer smooth drinkability, while the oak and clove notes add complexity.

WARWICK FIRST LADY 285.⁰⁰

(Stellenbosch) – 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.

DURBANVILLE HILLS COLLECTOR'S 360.⁰⁰
RESERVE THE CASTLE OF GOOD HOPE

(Durbanville) – This wine has a robust character and presence and a full-bodied profile which is complemented by dark fruit flavours and a supple tannin structure.

BOEKENHOUTSKLOOF STELLENBOSCH 750.⁰⁰
CABERNET SAUVIGNON

(Stellenbosch) – Claret like in its profile, the wine exhibits richness, texture and a youthful elegance. Wild berry cassis with spicy notes abound. The tannins are refined and well integrated.

MERLOT

PORCUPINE RIDGE 180.⁰⁰ 60.⁰⁰

(Stellenbosch) – Rich flavours of red berries and ripe plum. Medium bodied palate with balanced tannins and judicious oak aromas. Lingering flavours with a mouth watering finish.

EXCELSIOR MERLOT 198.⁰⁰ 66.⁰⁰

(Robertson) – Sweet violet, blackberry fruits and on the nose, succulent flavours of ripe plum and blackcurrent, enhanced by hints of coffee and chocolate. Soft tannins lend a firm structure.

DURBANVILLE HILLS 210.⁰⁰ 70.⁰⁰

(Durbanville) – Medium-bodied and fruity wine with ripe berry character and dark chocolate.

GUARDIAN PEAK 235.⁰⁰ 79.⁰⁰

(Stellenbosch) – The fresh, lingering, red fruit characteristics are well supported with soft vanilla flavours. The wine is well integrated with gentle tannins and a soft, elegant finish.

LA BRI MERLOT 340.⁰⁰

(Stellenbosch) – This Merlot has a rich garnet colour. The nose is a complex mix of black cherries, nutmeg and cedar oak. A juicy and elegant entry with soft integrated tannins.

MEERLUST 700.⁰⁰

(Stellenbosch) – Intense dark brambly fruit on the nose, mulberry, liquorice and damson plum with hints of dark chocolate.