

# THE HUSSAR GRILL

EST 1964



We are proud recipients of a most prestigious Diners Club Platinum Status Award for our wine selection.

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# COCKTAILS

<b>Aperol Spritz</b>	<b>80</b>
Bubbly and Aperol topped with club soda garnished with an orange slice.	
<b>Mojito</b>	<b>75</b>
Bacardi rum, muddled with fresh mint leaves, limes and sugar.	
<b>Cosmopolitan</b>	<b>75</b>
Absolut vodka shaken with triple sec, lime and cranberry juice, garnished with a citrus twist.	
<b>Margarita</b>	<b>75</b>
Olmeqa tequila shaken cold with triple sec and freshly squeezed lime juice.	
<b>Strawberry Daiquiri</b>	<b>75</b>
Bacardi rum blended with strawberries and lime juice.	
<b>Moscow Mule</b>	<b>75</b>
Absolut vodka, ginger beer, fresh lime juice with a dash of bitters.	
<b>Piña Colada</b>	<b>80</b>
Bacardi rum blended with pineapple, lime juice and coconut cream.	
<b>Watermelon Gin Bull</b>	<b>75</b>
Malfy gin, fresh lime, ice and Red Bull Red Edition Watermelon.	
<b>The Signature Strawberry B&amp;T</b>	<b>75</b>
Beefeater Pink gin, Indian tonic or lemonade, ice and freshly cut strawberries.	
<b>Espresso Martini</b>	<b>75</b>
Absolut vodka, coffee liqueur and a shot of espresso.	
<b>Hussar Highlander</b>	<b>85</b>
Glenmorangie 10 Yr Old and Disaronno Amaretto topped with ginger ale and a wedge of lime.	
<b>Bloody Mary</b>	<b>80</b>
Absolut vodka, tomato juice, ice and spices. Garnished with a celery stalk and lemon wedge.	



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In order to provide you with as much information as possible before finalising your selection, we have added the most recent available gradings from the **Platter's Wine Guide** to each wine. Please understand that our vintages are subject to availability from our wine farms.

A significant part of our Platinum Award status is owed to our careful selection of wines. It is a well-known fact that the 'terroir' – the soil, topography and climate – has a profound effect on the grapes producing the wine. It should come as no surprise then that all of our wines originate in the Western Cape – an area renowned for world-class terroir and home to the most revered wine regions in South Africa.

### Regions contributing to our wine selection

Stellenbosch	Durbanville	Franschhoek
Robertson	Constantia	Riebeeck West
Darling	Elgin	Paarl
Hemel-en-Aarde	Wellington	Swartland
Cederberg	Somerset West	Breedekloof

### WINE PAIRING

In order for your wine to deliciously complement your meal, we recommend pairing the following wines with your Hussar Grill creation.

#### Salads

Chenin Blanc, Unwooded Chardonnay, Rosé and Sauvignon Blanc

#### Beef

Cabernet Sauvignon, Merlot, Pinotage and Red Blends

#### Lamb

Merlot, Shiraz and Red Blends

#### Game

Pinotage and Shiraz

#### Poultry

Chardonnay, Chenin Blanc, Sauvignon Blanc and White Blends

#### Seafood

Chardonnay, Rosé, Sauvignon Blanc, Shiraz and Pinot Noir



Our guests are most welcome to bring their own wines. Rest assured there is never a corkage fee.

### WINE BY THE GLASS

A third of a bottle for a third of the price means you're not losing out if you decide to order a second (or third) glass of wine with your meal. It's only fair to you, our loyal patron.

	185ml
<b>Môreson Miss Molly MCC</b> Franschhoek Named for Môreson's silver Weimaraner, Miss Molly, it is as captivating and impossible to resist.	<b>80</b>
	250ml
<b>Sophie te'Blanche Sauvignon Blanc</b> (**½ Platter) Elgin This lively wine takes its quirky name from the vineyard workers' nickname for the variety – 'Sophie te'blanche'. Lovely lime cordial flavours give the wine a seafood-matching friskiness.	<b>80</b>
<b>HER Sauvignon Blanc</b> Wellington This full-flavoured wine is bursting with juicy granadilla and grapefruit flavours, with hints of green apple and freshly cut grass with a crisp, zesty finish.	<b>60</b>
<b>Cederberg Chenin Blanc</b> (**** Platter) Cederberg Beautiful layers of melon, grapefruit and fleshy white pear.	<b>82</b>
<b>Warwick The First Lady Chardonnay unoaked</b> (**½ Platter) Stellenbosch A great mix of citrus and melon on the nose. No sign of wood gives the wine its accessibility for everyday enjoyment.	<b>82</b>
<b>Laborie Chardonnay</b> (**½ Platter) Paarl Upfront litchi, lemon zest and pineapple aromas with undertones of raw almonds and green apple.	<b>55</b>
<b>De Grendel Rosé</b> (** Platter) Durbanville Dry Rosé from Pinotage and Cabernet grapes to make an invitingly fresh and vibrant wine.	<b>66</b>
<b>The Hussar Grill 50th Red</b> Durbanville A delectably spicy premium red blend to celebrate our 50th anniversary.	<b>62</b>
<b>Van Loveren Cabernet Sauvignon/Merlot Blend</b> (** Platter) Robertson A complex, full-bodied blend matured for eight months, culminating in elegant, rich Christmas pudding and tobacco notes.	<b>58</b>
<b>Alto Rouge</b> (**½ Platter) Stellenbosch A red blend, medium-bodied with blackberry nuances, followed by tobacco, chocolate and vanilla.	<b>80</b>
<b>Warwick The First Lady Cabernet Sauvignon</b> (**½ Platter) Stellenbosch Its sweet dark plum flavours slip down smoothly, leaving a rich choc-vanilla aftertaste.	<b>85</b>
<b>Franschhoek Cellar Shiraz</b> Franschhoek Full-bodied and generous with exuberant mulberry, plum, pepper and spice. Balanced by soft, ripe tannins for a finish with length and finesse.	<b>62</b>
<b>Fleur Du Cap Merlot</b> (**** Platter) Stellenbosch A silky voluptuous wine packed with enticing plum flavours underpinned by spicy tannins.	<b>85</b>
<b>Le Bonheur Merlot</b> (**** Platter) Stellenbosch Smooth, elegant and delightfully pleasing. Notes of ripe cherries, blackcurrant and cedarwood, with subtle hints of potpourri and dark chocolate. Medium-bodied with supple and fine tannins.	<b>72</b>
<b>L'Avenir Pinotage</b> (**½ Platter) Stellenbosch Medium-bodied and bursting with cherry and plum flavours, with a touch of sweet spice typical to Pinotage. Delicate and fresh, with supple tannins.	<b>70</b>

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## CHAMPAGNES & MCCs

<b>Graham Beck Brut MCC NV</b> (**** Platter) Franschhoek	<b>425</b>
Traditional Chardonnay-Pinot Noir blend chosen as celebratory bubbly at Mandela's inauguration and Obama's presidential win. Dry and delicious.	
<b>Pongrácz Brut MCC NV</b> (**** Platter) Stellenbosch	<b>380</b>
Bottle-fermented bubbly, named after feisty refugee Hungarian nobleman-turned-winemaker, Desiderius Pongrácz. Made from a blend of Chardonnay and Pinot Noir, it's attractively dry.	
<b>Môreson Miss Molly MCC NV</b> Franschhoek	<b>340</b>
Named for Môreson's silver Weimaraner, Miss Molly, it is as captivating and impossible to resist. Enjoy a chilled, refreshing glass before your meal.	
<b>Pongrácz Noble Nectar Demi-Sec MCC NV</b> (**** Platter) Stellenbosch	<b>415</b>
Softly sweet version of the MCC Brut, bolstered by a small dose of sugar to balance bubbly's keen acidity.	
<b>Pongrácz Rosé MCC NV</b> (****½ Platter) Stellenbosch	<b>375</b>
Pinot Noir's red skin puts the colour into this attractively dry, sparkling ballerina pink MCC.	
<b>GH Mumm Cordon Rouge Brut NV</b> France	<b>1050</b>
Maison Mumm was founded by the three German Mumm brothers in 1827. Pinot Noir ensures sufficiently intense flavours to enjoy with lighter meats.	
<b>Moët &amp; Chandon Impérial</b> France	<b>1050</b>
Moët is deliberately made in a richer, less dry style, coated with an irresistible veneer of creaminess in a soft, light and fresh style. Enjoy the fine bubbles and gingerbread flavours.	
<b>Moët &amp; Chandon Nectar Impérial</b> France	<b>1200</b>
The off-dry partner to the dry Brut Impérial from the luxury Champagne house, Moët Hennessy.	

## CHENIN BLANC

<b>HER</b> Wellington	<b>180</b>
Made with two styles of Chenin Blanc grapes, the strong tropical and stone fruit aromas make for a bold but fresh wine, with green melon lingering at the end.	
<b>Kleine Zalze Vineyard Selection</b> (**** Platter) Stellenbosch	<b>330</b>
The Chenin renaissance is in full swing, producing excellent barrel-fermented whites. Lovely richness and complexity make this a fine choice to accompany our crisp Pork Belly and Marrow Bones.	
<b>Cederberg</b> (**** Platter) Cederberg	<b>245</b>
From high-altitude mountain vineyards, this consistent Chenin is known for its mouth-tingling freshness and long fruit-laden finish.	
<b>Ken Forrester Old Vine Reserve</b> (****½ Platter) Stellenbosch	<b>335</b>
Full and delicious reserve bottling, with a touch of sweet fruit to soften Chenin's steely nature from eponymous Chenin maestro and ex-restaurateur who would pair it with seafood and poultry.	
<b>Mulderbosch Steen Op Hout</b> (**** Platter) Stellenbosch	<b>205</b>
A brush of French oak adds style and class to this grape (also called Steen, locally) made by this popular winery. Deliciously mouth-filling baked apple flavours.	
<b>Nederburg Stein</b> Paarl	<b>135</b>
Semi-sweet with fresh fruit flavours and generous aromas of pineapple, apricot and guava.	

## SAUVIGNON BLANC

<b>HER</b> Wellington	<b>180</b>
This full-flavoured wine is bursting with juicy granadilla and grapefruit flavours, with hints of green apple and freshly cut grass with a crisp, zesty finish.	
<b>Sophie te'Blanche</b> (****½ Platter) Elgin	<b>245</b>
Lovely lime cordial flavours give the wine a seafood-matching friskiness.	
<b>Thelema Sutherland</b> (**** Platter) Stellenbosch	<b>260</b>
A dry, zippy style, with mouth-watering Granny Smith apple flavours.	
<b>Steenberg</b> (**** Platter) Constantia	<b>335</b>
A classic cool-climate Sauvignon. Pungent green peppers and pea before a rich mid-palate helped by 90 days on lees, tangy lemon finish.	
<b>La Motte</b> (****½ Platter) Franschhoek	<b>240</b>
Multi-regional blend effortlessly combines different Sauvignon characteristics to create a balanced, refreshing wine.	
<b>Van Loveren</b> (**** Platter) Robertson	<b>180</b>
Full-bodied with hints of melon and figs on the palate, with an elegant, lingering finish.	
<b>Diemersdal</b> (**** Platter) Durbanville	<b>215</b>
Intense fruit flavours, vibrant acidity and flinty freshness.	
<b>Iona</b> (****½ Platter) Elgin	<b>385</b>
Complex passion fruit tightly wound around trademark flinty Elgin minerality.	
<b>Springfield Life from Stone</b> (**** Platter) Robertson	<b>325</b>
Hugely popular Sauvignon is made from vines grown on Springfield's limestone-rich soils in a piercing, steely style.	

## CHARDONNAY

<b>Waterside unoaked</b> Franschhoek	<b>175</b>
A balanced yet refreshingly uncomplicated white wine. Fresh and unoaked, with excellent balance between fruit and acidity, it was made with outdoor living in mind. The perfect wine for everyday drinking.	
<b>Warwick The First Lady unoaked</b> (****½ Platter) Stellenbosch	<b>245</b>
Character is gained from ageing on fine lees rather than oak. Stylish and rich, with lime cordial zestiness.	
<b>Fat Bastard</b> (****½ Platter) Robertson	<b>240</b>
The fat and happy Hippo label conveys a sense of fun in this butterscotch-laced Chardonnay.	
<b>Glen Carlou</b> (**** Platter) Paarl	<b>325</b>
Glen Carlou maintains the rich, luxuriously oaked buttery house style developed by Peter Finlayson in the 90s, balanced by abundant vibrant citrus flavours.	
<b>Delaire Graff Banghoek Reserve</b> (**** Platter) Stellenbosch	<b>465</b>
Diamantaire Laurence Graff has done a fine job of revamping this impressive Helshoogte property. The vibrant complex Chardonnay will easily cut through our Kingklip's rich butter sauce.	

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## PREMIUM WHITE BLENDS

**Van Loveren Chardonnay Pinot Noir** (\*\*½ Platter) Robertson **195**  
Upfront fresh floral flavours and a soft and fruity finish.

**Haute Cabrière Chardonnay Pinot Noir** (\*\*\*\* Platter) Franschhoek **255**  
Alluring, lightly tinted non-sparkling blend of Champagne grapes, by one of the Cape's oldest bubbly producers, Achim von Arnim, offering generous flavours which pair well with our grilled Salmon.

## ROSÉ/BLANC DE NOIR

**Delaire Graff Rosé Cabernet Franc** (\*\*½ Platter) Stellenbosch **265**  
Dry, pale pink stunner from the high-altitude Cabernet Franc vineyards of this fine property.

**Warwick The First Lady Dry Rosé** (\*\* Platter) Stellenbosch **230**  
Delightful summery pink named for 'First Lady' of SA wine, Warwick's matriarch Norma Ratcliffe.

**De Grendel Rosé** (\*\*\* Platter) Durbanville **195**  
Dry Rosé from Pinotage and Cabernet grapes to make an invitingly fresh and vibrant wine.

**Nederburg Rosé** (\*\*½ Platter) Paarl **150**  
An off-dry strawberry-coloured wine for those who prefer a soft edge of sweetness.

**Boschendal Blanc de Noir** Franschhoek **165**  
Popular fruity but dry salmon-pink wine from this historic estate, 'bled' from premium red grapes.

## PINOT NOIR

**Creation** (\*\*\*\* Platter) Hemel-en-Aarde **515**  
Creation's Pinot vineyards have a scenic view of the Hemel-en-Aarde valley and flourish in the cool climate, producing plush cherry flavours with sufficient structure to accompany lighter red meats.

**Thelema Sutherland** (\*\*½ Platter) Stellenbosch **385**  
Fussy Pinot thrives in the high altitude of the Elgin plateau vineyards, offering fresh, juicy, rambly fruit, which will match our Pork Belly.

**Iona Mr P** (\*\*\*\* Platter) Elgin **365**  
Made in a light, playfully juicy, dry style with pure cherry and cranberry flavours, and an underlying earthiness to match our vegetarian meals.

## MERLOT

**De Grendel** (\*\*½ Platter) Durbanville **385**  
Atlantic-cooled vines yield elegant wines, and lengthy ripening ensures bright cherry and plum flavours, delicious with our gourmet burgers or Grilled Lamb Loin Chops.

**Laborie** (\*\*½ Platter) Paarl **195**  
From the KWV stable, Laborie focuses on providing good value. Firmly tannic and lean red which calls for robustly flavoured food.

**Ernst Gouws & Co** (\*\*\*\* Platter) Stellenbosch **315**  
Merlot made by the Gouws family which doesn't take itself too seriously, offering juicy plum fruit flavours for delightful everyday drinking.

**Le Bonheur** (\*\*\*\* Platter) Stellenbosch **240**  
Smooth, elegant and delightfully pleasing. Notes of ripe cherries, blackcurrant and cedarwood, with subtle hints of potpourri and dark chocolate. Medium-bodied with supple and fine tannins.

**Fleur Du Cap** (\*\*\*\* Platter) Stellenbosch **255**  
A silky voluptuous wine packed with enticing plum flavours underpinned by spicy tannins.

## SHIRAZ/SYRAH

**Hartenberg (Doorkeeper)** (\*\*½ Platter) Stellenbosch **255**  
Top Shiraz grower Hartenberg use grapes from their younger vines to produce this great value red. Appealing blackberry fruit and roasted spices make it the ideal partner for our lighter grills.

**Zandvliet Estate** (\*\*\*\* Platter) Robertson **750ml | 310**  
A century after planting Shiraz, popular Zandvliet bottled their first **1.5l | 625**  
wines in the 1970s, developing a loyal following since. Juicy flavours with intriguing smokiness are perfect with our game steaks.

**Franschhoek Cellar** Franschhoek **185**  
Full-bodied and generous with exuberant mulberry, plum, pepper and spice. Balanced by soft, ripe tannins for a finish with length and finesse.

**Waterford Kevin Arnold** (\*\*\*\*½ Platter) Stellenbosch **750ml | 635**  
Kevin Arnold was winemaker at Rust en Vrede for many years. **1.5l | 1350**  
His Shiraz is made in a robust style, ideally paired with game or beef smothered in one of our richly flavoured speciality sauces.

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## CABERNET SAUVIGNON

<b>Van Loveren</b> (****½ Platter) Robertson	<b>185</b>
Soft plum and ripe summer berry flavours followed by a round finish.	
<b>Rustenberg</b> (****½ Platter) Stellenbosch	<b>295</b>
Historic Rustenberg produce classic, elegant reds at astonishingly pleasing prices. Ideal choice to accompany one of our juicy steaks, on or off the bone.	
<b>Nederburg Winemasters Reserve</b> (****½ Platter) Paarl	<b>245</b>
Perennial favourite, Nederburg's more premium bottling of this popular variety, made in an authoritative style for drinking with beef, game and ostrich fillets.	
<b>Warwick The First Lady</b> (****½ Platter) Stellenbosch	<b>265</b>
The first wine Norma Ratcliffe ever made here was a Cabernet, hence 'First Lady'. Its sweet dark plum flavours slip down smoothly, leaving a rich choc-vanilla aftertaste.	
<b>Rust en Vrede Estate Vineyards</b> (****½ Platter) Stellenbosch	<b>735</b>
Cape stalwart making reds in a consistently powerful, robust style which is the ideal choice to accompany our 28-day aged beef and game dishes.	

## PINOTAGE

<b>HER</b> Wellington	<b>180</b>
Zesty with upfront fruit flavours, this complex, textured wine lingers on the palate. Its medium-bodied structure is met with subtle, velvety tannins.	
<b>Diemersfontein</b> (****½ Platter) Wellington	<b>320</b>
Balanced and smooth, this ripe, black-fruited, mocha-laced Pinotage is a good partner for any robust meat dish with our signature basting.	
<b>Kanonkop</b> (**** Platter) Stellenbosch	<b>1050</b>
Powerful Pinotage from top producer Kanonkop, made from low-yielding old bush vines which sufficiently concentrate the grape's flavours to cope with the hearty Hussar Carpetbagger.	
<b>Beyerskloof</b> (****½ Platter) Stellenbosch	750ml   <b>245</b> 1.5l   <b>420</b>
Easy-going red with delightfully fresh, mocha-tinged red fruit flavours, from winemaker Beyers Truter, dubbed 'King of Pinotage'.	
<b>L'Avenir</b> (****½ Platter) Stellenbosch	<b>210</b>
Medium-bodied and bursting with cherry and plum flavours, with a touch of sweet spice typical to Pinotage. Delicate and fresh, with supple tannins.	

## PREMIUM RED BLENDS

<b>The Hussar Grill 50th Red</b> Durbanville	750ml   <b>185</b> 1.5l   <b>345</b>
Hussar Grill commissioned D'Aria to craft a delectably spicy premium red blend to celebrate our 50th anniversary, made to be enjoyed with our tender lamb, gourmet burgers or succulent steaks.	
<b>Van Loveren Retief Reserve Cape Blend</b> (****½ Platter) Robertson	<b>265</b>
Cape Blends must include Pinotage to be called such. Bussell Retief blends it with Cabernet and Shiraz to make a fruity but dry red, ideally paired with our slow-roasted Lamb Shank.	
<b>Van Loveren Cabernet Sauvignon Merlot</b> (*** Platter) Robertson	<b>175</b>
A complex, full-bodied blend matured for eight months, culminating in elegant, rich Christmas pudding and tobacco notes.	

<b>Nederburg Double Barrel Reserve</b> Paarl	<b>240</b>
Bright black cherry vibrance and succulence, toned by oak spice. Approachable, well-defined structure with integrated soft tannins and a lovely length.	
<b>Rupert &amp; Rothschild Classique</b> Franschoek	750ml   <b>475</b> 1.5l   <b>1100</b>
Succulent Bordeaux-style Cabernet and Merlot blend from this venerable farm is the perfect choice to match any of our flame-grilled steaks, on or off the bone.	
<b>Boekenhoutskloof Chocolate Block</b> (**** Platter) Swartland	<b>560</b>
Sought-after, sleek Shiraz and Grenache blend with beguiling rich, spiciness of the traditional reds of the Southern Rhône, delicious with our speciality Hollandse Biefstuk.	
<b>La Motte Millennium</b> (**** Platter) Franschoek	<b>265</b>
Classic, elegant blend of Bordeaux grapes supported by judicious oaking make this a go-to wine for a range of dishes on our menu, from gourmet burgers and Lamb Shank to Fillet Béarnaise.	
<b>Nederburg Baronne</b> (****½ Platter) Paarl	<b>185</b>
Reliable, hugely popular staple steakhouse Cabernet-Shiraz matches a wide range of meaty dishes.	
<b>Groote Post Old Man's Blend</b> (****½ Platter) Darling	750ml   <b>215</b> 1.5l   <b>435</b>
Friendly, very drinkable Merlot-led blend from Darling vines, yummy partner to our Hussar Burger.	
<b>Brampton Old Vine Red</b> (****½ Platter) Stellenbosch	<b>185</b>
Trendy, lusciously rich fruit-driven red blend for quaffing with or without food.	
<b>Neil Ellis Cabernet Sauvignon Merlot</b> (**** Platter) Stellenbosch	<b>305</b>
Warren Ellis has ably stepped into his dad Neil's large winemaking shoes to craft wine in a classic style. Flame-grilled beef with one of our compound butters will not disappoint.	
<b>Alto Rouge</b> (****½ Platter) Stellenbosch	750ml   <b>260</b> 1.5l   <b>580</b>
Firm favourite amongst South African wine drinkers for almost a century, Alto still delivers classic drinkability, especially when it comes to grill room enjoyment.	
<b>Roodeberg</b> (*** Platter) Paarl	750ml   <b>250</b> 1.5l   <b>520</b>
KWV Roodeberg Red has endured for many decades due to its reliability and smooth drinkability.	
<b>Ernie Els Big Easy</b> (**** Platter) Stellenbosch	<b>395</b>
Els' golfing nickname aptly describes the easy approachability and fleshy ripeness of this spicy, smoky Shiraz-based red blend. Enjoy its generosity with our ribs and gourmet grilled burgers.	
<b>Meerlust Rubicon</b> (****½ Platter) Stellenbosch	<b>1050</b>
One of the first Cape Bordeaux-styled blends from this internationally renowned estate, consistently restrained and quietly understated in style. Spoil yourself!	
<b>De Grendel Rubaiyat</b> (**** Platter) Durbanville	<b>795</b>
Rated by wine app Vivino as being in the top one percent of wines in the world, this complex, beguiling Bordeaux-styled blend is a heavenly match for our succulent speciality Chateaubriand.	
<b>Delaire Graff Botmaskop</b> (****½ Platter) Stellenbosch	<b>660</b>
Powerfully styled Bordeaux blend from vineyards high on the Botmaskop peak on this luxurious wine farm. Expect plenty of spicy tannins which cry out for a juicy flame-grilled fillet on the bone.	
<b>Vergelegen Cabernet Sauvignon Merlot</b> (**** Platter) Somerset West	<b>305</b>
Bright dark red. On the nose striking cassis underlined with cedar and fresh ripe fruit character. On the palate, the freshness carries through with a sprightly, lingering finish.	

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# DRINKS

## HOT BEVERAGES

<b>Americano</b>	<b>30</b>	<b>Caffé Latte</b>	<b>36</b>
<b>Decaffeinated Coffee</b>	<b>30</b>	<b>Cappuccino</b>	<b>36</b>
<b>Espresso</b>	Single   <b>30</b> Double   <b>35</b>	<b>Tea (Ceylon or Rooibos)</b>	<b>30</b>

## COLD DRINKS & MIXERS

<b>La Vie de Luc Mineral Water</b>	<b>48</b>	<b>Soft Drinks (300ml)</b>	<b>30</b>
Still or Sparkling 750ml		Coca-Cola, Coca-Cola No Sugar, Sprite, Sprite Zero, Fanta Orange, Stoney Ginger Beer or Crème Soda	
<b>Appletiser / Red Grapetiser</b>	<b>36</b>	<b>Fresh Fruit Juices</b>	<b>36</b>
<b>BOS Ice Tea (Peach or Lemon)</b>	<b>32</b>	Ask for our seasonal selection	
<b>Mixers (200ml)</b>	<b>26</b>	<b>Red Bull</b>	<b>42</b>
Fitch & Leedes Lemonade, Club Soda, Indian Tonic, Pink Tonic, Grapefruit Tonic, Ginger Ale or Bitter Lemon		<b>Red Bull Red Edition Watermelon</b>	<b>42</b>

## LOCAL BEER

<b>Castle Lager</b>	<b>35</b>
<b>Castle Lite</b>	<b>36</b>
<b>Carling Black Label</b>	<b>36</b>

## DRAUGHT (ON TAP)

<b>Darling Brew</b>	300ml   <b>44</b>
Ask for our selection	500ml   <b>54</b>
<b>Castle Lite</b>	300ml   <b>38</b>
(Where available)	500ml   <b>48</b>

## CIDERS

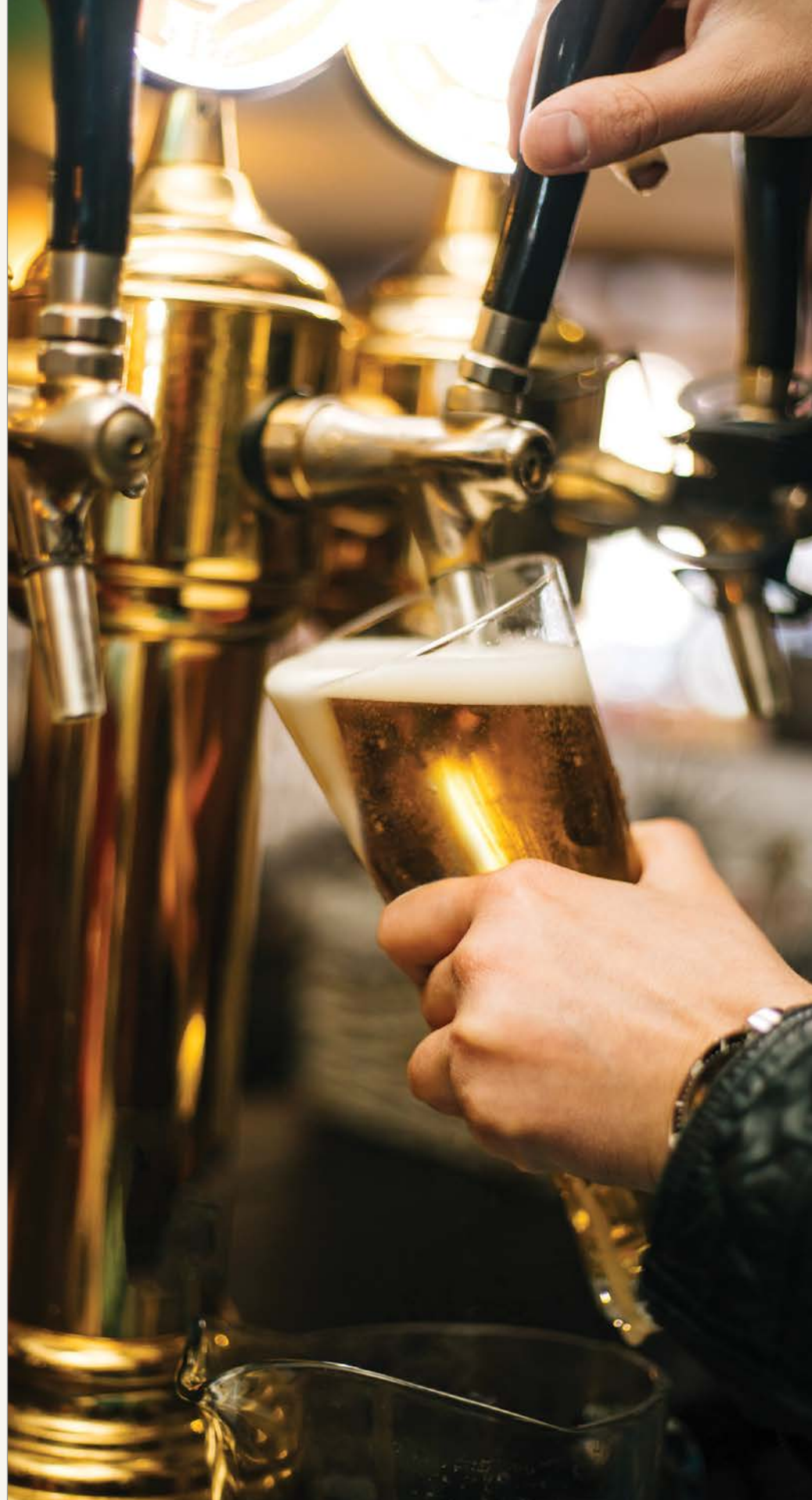
<b>Savanna (Dry or Light)</b>	<b>38</b>
<b>Hunter's (Dry or Gold)</b>	<b>38</b>

## INTERNATIONAL BEER

<b>Stella Artois</b>	<b>38</b>
<b>Corona</b>	<b>44</b>
<b>Heineken</b>	<b>38</b>
<b>Amstel</b>	<b>36</b>
<b>Windhoek Draught (440ml)</b>	<b>40</b>

## ALMOST ZERO/ ALCOHOL FREE

<b>Castle Free</b>	<b>35</b>
<b>Heineken 0.0</b>	<b>38</b>
<b>Savanna Lemon</b>	<b>36</b>



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## BRANDIES & COGNACS

<b>KWV 3 Yr Old</b>	<b>24</b>	<b>Martell VSSD</b>	<b>42</b>
<b>KWV 5 Yr Old</b>	<b>28</b>	<b>Richelieu</b>	<b>26</b>
<b>KWV 10 Yr Old</b>	<b>36</b>	<b>Richelieu 10 Yr Old</b>	<b>28</b>
<b>KWV 12 Yr Old</b>	<b>42</b>	<b>Klipdrift</b>	<b>26</b>
<b>KWV 15 Yr Old</b>	<b>80</b>	<b>Klipdrift Premium</b>	<b>30</b>
<b>Bisquit VSOP</b>	<b>66</b>	<b>Remy Martin VSOP</b>	<b>65</b>
<b>Hennessy VS</b>	<b>50</b>	<b>Van Ryn's 10 Yr Old</b>	<b>46</b>
<b>Hennessy VSOP</b>	<b>72</b>	<b>Van Ryn's 20 Yr Old</b>	<b>155</b>
<b>Hennessy XO</b>	<b>210</b>	<b>Courvoisier VSOP</b>	<b>58</b>

## WHISKIES & BOURBONS

<b>Jameson</b>	<b>38</b>	<b>Johnnie Walker Black Label</b>	<b>46</b>
<b>Jameson Caskmate</b>	<b>42</b>	<b>Johnnie Walker Blue Label</b>	<b>255</b>
<b>Jameson Caskmate IPA</b>	<b>44</b>	<b>Bell's</b>	<b>32</b>
<b>Jameson Select Reserve</b>	<b>48</b>	<b>Jack Daniel's Tennessee</b>	<b>35</b>
<b>Tullamore Dew</b>	<b>38</b>	<b>Maker's Mark</b>	<b>38</b>
<b>Chivas Regal 12 Yr Old</b>	<b>40</b>	<b>Bain's</b>	<b>35</b>
<b>Chivas Regal XV</b>	<b>48</b>	<b>J&amp;B</b>	<b>32</b>
<b>Chivas Regal 18 Yr Old</b>	<b>95</b>	<b>Suntory Whisky Toki</b>	<b>38</b>
<b>Dimple 15 Yr Old</b>	<b>65</b>	<b>Jim Beam White Bourbon</b>	<b>36</b>
<b>The Famous Grouse</b>	<b>32</b>	<b>Scottish Leader 12 Yr Old</b>	<b>35</b>
<b>Ballantine's</b>	<b>33</b>	<b>Dewar's 12 Yr Old</b>	<b>34</b>

## SINGLE MALTS

<b>Monkey Shoulder</b>	<b>42</b>	<b>Glenmorangie Original</b>	<b>62</b>
<b>The Glenlivet Founder's Reserve</b>	<b>48</b>	<b>Glenmorangie Lasanta</b>	<b>82</b>
<b>The Glenlivet 12 Yr Old</b>	<b>68</b>	<b>Glenmorangie Quinta Ruban</b>	<b>88</b>
<b>Aberlour 12 Yr Old</b>	<b>82</b>	<b>Glenmorangie Nectar D'Or</b>	<b>96</b>
<b>Ardbeg 10 Yr Old</b>	<b>84</b>	<b>Highland Park 18 Yr Old</b>	<b>180</b>
<b>Bunnahabhain 18 Yr Old</b>	<b>165</b>	<b>Lagavulin 16 Yr Old</b>	<b>160</b>
<b>Glenfiddich Reserve 12 Yr Old</b>	<b>60</b>	<b>Laphroaig Select</b>	<b>36</b>

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## GIN

<b>Inverroche™</b>	<b>38</b>	<b>Malfy</b>	<b>38</b>
(Classic, Amber or Verdant)		<b>Crueland</b>	<b>34</b>
<b>Bombay Sapphire</b>	<b>32</b>	<b>Bulldog</b>	<b>38</b>
<b>Tanqueray</b>	<b>30</b>	<b>Cape Town The Pink Lady</b>	<b>44</b>
<b>6 Dogs Blue</b>	<b>48</b>	<b>Beefeater / Beefeater Pink</b>	<b>28</b>
<b>Monkey 47</b>	<b>68</b>	<b>Beefeater Blood Orange</b>	
<b>Gordon's</b>	<b>28</b>	<b>Roku</b>	<b>34</b>

## VODKA

<b>Absolut</b>	<b>30</b>
<b>SKYY</b>	<b>28</b>
<b>Belvedere</b>	<b>48</b>
<b>Cruz</b>	<b>30</b>
<b>Smirnoff</b>	<b>28</b>
<b>Grey Goose</b>	<b>44</b>

## RUM

<b>Bacardi</b>	<b>30</b>
<b>Havana 3 Yr Old</b>	<b>28</b>
<b>Captain Morgan®</b>	<b>28</b>
<b>Spiced Gold</b>	<b>28</b>

## PORTS, SHERRIES & VERMOUTH

<b>Allesverloren Fine Old Vintage</b>	<b>28</b>
<b>Boplaas Cape Ruby</b>	<b>28</b>
<b>Monis</b>	<b>30</b>
(Full, Medium or Pale Dry Cream)	
<b>Martini</b>	<b>22</b>
(Rosso, Blanco or Extra Dry)	

## DIGESTIFS & GRAPPA

<b>Jägermeister (Digestif)</b>	<b>38</b>
<b>Underberg (Digestif)</b>	<b>45</b>
<b>Antonella (Grappa)</b>	<b>48</b>
<b>Dalla Cia (Grappa)</b>	<b>48</b>

## LIQUEURS & SHORT DRINKS

<b>Espolon</b>	<b>36</b>	<b>Kahlúa</b>	<b>32</b>
<b>Altos Reposado</b>	<b>34</b>	<b>Frangelico</b>	<b>34</b>
<b>Don Julio Reposado</b>	<b>58</b>	<b>Cointreau</b>	<b>36</b>
<b>El Jimador Reposado</b>	<b>34</b>	<b>Disaronno Amaretto</b>	<b>32</b>
<b>Patron Reposado</b>	<b>48</b>	<b>Drambuie</b>	<b>38</b>
<b>Olmecca Black</b>	<b>30</b>	<b>Nachtmusik</b>	<b>32</b>
<b>Amarula</b>	<b>34</b>	<b>Southern Comfort</b>	<b>32</b>
<b>Tia Maria</b>	<b>32</b>		

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