

**THE RED
TABLE
RESTAURANT**

**AT
Nederburg**

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STARTER



Smoked Smoor Snoek and Cauliflour Rice

LIGHTLY CURRIED WITH SAMBALS, GREEN CHUTNEY AND SWEET POTATO CRISPS
R90

Slaphakskeentjie Tart Tatin with Chevin Cream

R75

Asparagus, Green Bean, Avocado and Bocconcini Baby Leaf Salad

TOPPED WITH POACHED EGG, TOASTED ALMONDS AND LIGHT LEMON DRESSING

Starter: R90

Main: R160

Lentil Samosa

WITH DATE CHUTNEY | R75

Confit Shredded Duck Salad

WITH ORANGE SEGMENTS, ROASTED BEETROOT AND BABY SPINACH WITH
CITRUS DRESSING

Starter: R95

Main: R175

Soup of the Day | R65





MAIN COURSE



Slow Braised Springbok Phyllo Parcel

WITH MAIZE TABBOULEH, TOASTED CORN AND RED WINE JUS | R185
WINEMASTERS CABERNET SAUVIGNON

Biltong Crusted Beef Fillet

WITH POTATO BOULANGERE, FLASHED GARDEN VEGETABLES AND CHIMICHURRI SAUCE
R215
THE BREW MASTER

Pork Belly

WITH BRAISED RED CABBAGE AND GREEN APPLE WITH SWEET POTATO CROQUETTES
R180
THE YOUNG AIRHAWK

Grilled Duck Breast

WITH CARROT AND POTATO PUREE, BROCCOLI AND APRICOT CITRUS JUS | R180
THE MOTORCYCLE MARVEL

Chicken Supreme

WITH GARDEN VEGETABLES, PUTTANESCA SAMP AND OLIVE TAPENADE | R140
INGENUITY RED BLEND

Line Fish of the Day

R185
WINEMASTERS CHARDONNAY

Venison Burger

WITH CRISP LETTUCE, TOMATO, WHOLEGRAIN MUSTARD AIOLI AND CARAMELIZED ONION
R120
WINEMASTERS PINOTAGE

Vegetarian Moussaka

COURGETTES, AUBERGINE, RICOTTA AND BASIL PESTO | R130
WINEMASTERS RIESLING

Fried Squid Tentacles and Calamari

WITH PEARL BARLEY SALAD AND ROASTED GARLIC AIOLI | R190
WINEMASTERS SAUVIGNON BLANC

Fish and Chips

WITH FRIES AND TARTAR SAUCE | R130
THE ANCHORMAN





KIDS' MENU



Fish Goujons and Steamed Veggies | R55

Mini Cheese Burger | R65

Bolognaise | R55

Crumbed Chicken Strips | R60

CHEESE



Artisanal Cheese Platter for Two
R150

DESSERT



Gewurztraminer Infused Crème Brule | R80

Milk Tart

WITH ROOIBOS ICE CREAM | R70

Baked Cheesecake

WITH GOOSEBERRY COMPOTE | R85

Chocolate Fondant

WITH VANILLA ICE CREAM | R85

Selection of Las Paletas Artisan Lollies | R25 EACH





DRINKS



Thirst Quenchers

Homemade Lemonade R26

Soft Drinks & Mixers

Coca-Cola 330ml R22
Coca-Cola Light 330ml R22
Soda Water 200ml R18
Lemonade 200ml R18
Tonic Water 200ml R18
Ginger Ale 200ml R18
Dry Lemon 200ml R18
Appletiser 330ml R26
Grapetiser (Red) R26
Grapetiser (White) R26
Ice Tea (Peach) R24
Ice Tea (Lemon) R24

Cordials

Rose's Passion Fruit R5
Rose's Lime R5
Rose's Kola Tonic R5

Juices

Orange Juice R26
Apple Juice R26
Tomato Cocktail R22

Mineral Water

Still Water 500ml R15
Sparkling Water 500ml R15
Still Water 750ml R27
Sparkling Water 750ml R27



Ciders

Hunter's Dry R24
Savanna R26

Spirits

Vodka - Count Pushkin R18

Cane - Mainstay R18
Gin - Gordon's R18
Whisky - Bain's R25

Whisky - Three Ships 5YO R18
Whisky - Black Bottle R30
Brandy - Klipdrift R18
Brandy - Klipdrift Gold R29

Brandy - Flight Of The Fish Eagle R18
Brandy - Van Ryn's 12YO R63



Liqueurs & Bitters

Pimm's No.1 R22
Amarula R22
Underberg R37
Eine Kleine Nachtmusik R22

Fortified Wines

Monis Full Cream Sherry R20
Monis Medium Cream Sherry R20
Monis Pale Dry Sherry R20
Allesverloren Port R25

WINE

The Winemasters

Nederburg's most popular collection is undoubtedly The Winemasters range. Here we blend the tradition of generations with sure-handed attention to detail, to create wines of lasting good taste. Classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse. Rich, full bodied wines with ripe fruit, upfront flavours and delicate oak spice flavours, firm tannins and a lingering aftertaste.

NOBLE LATE HARVEST* R59 / R145

This wine is made from a blend of Chenin Blanc and Muscat de Frontignan. Brilliant yellow with hints of gold. Aromas of honey, apricot and tangerine.

SPECIAL LATE HARVEST** R36 / R89

Produced from a blend of Chenin Blanc and Viognier, this wine has a bright lemon-yellow colour and luscious honeyed palate with pineapple, apricot and raisin flavours buoyed by a fresh acidity.

SAUVIGNON BLANC R39 / R95

Brilliant in colour with greenish tinges. Melon and herbaceous nuances with a hint of green figs, gooseberries and tropical notes.

CHARDONNAY R39 / R95

Lemon green in colour with aromas of lime, melon and vanilla. Refreshing citrus and apricot flavours and a creamy texture.

CABERNET SAUVIGNON ROSÉ R51 / R125

A refreshing wine with an abundance of berry flavours and a pleasant finish.

RIESLING** R39 / R95

Brilliant green in colour with a lime tinge. Off-dry, crisp, floral, fruity and fresh with hints of pineapple and lime flavours and a lively finish.

SHIRAZ R51 / R125

This dark ruby-coloured wine shows flavours of ripe plums, prunes and cherries, oak spice and a hint of dark chocolate. Rich and full-bodied with a good tannic structure.

PINOTAGE R51 / R125

Ruby red in colour. A bounty of plums and prunes and some subtle oak spice.

MERLOT R51 / R125

Dark ruby in colour with aromas of strawberries, blackcurrants and subtle vanilla oak.

CABERNET SAUVIGNON R43 / R115

A rich and full-bodied wine with ripe berry fruit, cherry and delicate oak spice flavours, firm tannins and a lingering aftertaste.



SPARKLING WINE



PREMIÈRE CUVÉE BRUT NV R43 / R115
Is there anything that isn't enhanced by bubbles?

WINE



Manor House

Built in 1800, this South African national monument is a symbol of graceful harmony and balance. Its classical styling and pleasing proportions inspire these wines. A selection of outstanding varietal wines made from the best-of-best fruit selection, earmarked for this range.

Classic and powerful wines with excellent varietal character and terroir expression. Upfront ripe, intense aromas and well balanced acidity and mouthfeel. Red wines are showing soft tannins combined with sweet oak extracted character and a complex long aftertaste.

CABERNET SAUVIGNON R210

Appealing flavours of blackcurrants and blackberries, cassis, chocolate, mocha and a hint of oak spice with firm, but supple tannins.

SHIRAZ R210

Deep ruby red in colour with flavours of dense ripe black fruit and wood spice. A firm structure, sinewy tannins and a long finish.

SAUVIGNON BLANC R180

An abundance of tropical and passion fruit, floral and flinty aromas.





WINE



Heritage Heroes

This range of limited-edition gourmet wines, created by Razvan Macici, is exclusively available through speciality wine shops and restaurants. Each individually named, they have been made to honour some of the major figures in South African winemaking who have been a source of inspiration to him. Every one of these wines has been made with a focus on innovation, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour.

THE BREW MASTER: Johann Graue R100 / R255
BORDEAUX-STYLE BLEND

The Brew Master is a Bordeaux-style blend of Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc. A classic Bordeaux-style blend with rich colours, intense dark fruit characters and a hint of cigar box. Complex with juicy and savoury notes.

THE MOTORCYCLE MARVEL: Günter Brözel R100 / R255
RHÔNE-STYLE BLEND

Grenache, Carignan and Shiraz.
Rich with ripe, juicy concentrated flavours of spice and red fruit and silky tannins.

THE ANCHORMAN: Philippus Wolvaart R92 / R225**
CHENIN BLANC


A superb combination of freshness and complexity with ripe apricot, orange and floral characters laced with spice and minerality.

THE YOUNG AIRHAWK: Arnold Graue R92 / R225
WOODED SAUVIGNON BLANC

Layers of green figs, asparagus and minerality on the nose and palate with well integrated oak. Fresh, crisp and zesty with a creamy texture.

THE BEAUTIFUL LADY: Ilse Graue R92 / R225
GEWÜRZTRAMINER

Typical Gewürztraminer nuances of rose petals and Turkish delight on the nose with alluring sweet litchi and pineapple notes.





WINE



Ingenuity

Innovative, bold and daring. Individual, unusual wines building new boundaries of taste.

WHITE BLEND R330

A blend of eight white grape varieties, dominated by Sauvignon Blanc. Creamy-textured with a core of racy acidity and an amalgam of generous and enveloping fruit flavours enriched by partial fermentation and ageing in wood. Fresh green aromas layered with floral, peach and spice notes.

RED BLEND R480

This wine is made from a blend of 50% Sangiovese, 45% Barbera and 5% Nebbiolo grapes. A supple and elegant mouthfeel supported by fresh tannins and subtle oaking. This elegant and muscular wine displays ripe fruit and spice flavours which linger long on the aftertaste.

SPANISH RED BLEND R480

Concentrated red fruit, savoury and spicy notes. A collector's dream from the apex of the Nederburg range: richly-fruited, plush and silky Spanish-style blend of 90% Tempranillo and 10% Graciano, with grapes selected from individual vines. Notes of ripe dark fruits and dried plums, savoury notes of leather and tobacco leaf, vanilla and clove.

II Centuries

CABERNET SAUVIGNON R495

Big and bold, classically styled Cabernet. Excellent with European-style red meat dishes.



We've given a few suggestions of which types of food we think could complement the various Nederburg wines. Feel free, of course, to make up your own combinations (if you find a good one, please tweet it with the hashtag #redtable). Don't let wine rules get in the way of fun! We serve 150ml glasses to enable you to drink a greater diversity of wines during the course of your meal.

