

WINE LIST

CHAMPAGNE & SPARKLING WINE

These wines are produced in the method called Champenoise, where secondary fermentation takes place inside the bottle. These wines have a delicious biscuit character with a delicate sparkle. The wines tend to be full bodied & will complement most dishes - delightful with fresh oysters as well as possibly the best combination with a decadent chocolate dessert.

Nederburg Cuvée Brut R179 R39

Crisp & fresh with a lingering aftertaste & a bouquet of delicate fruitiness.

Pongracz - Stellenbosch R275 R65

Bright, busy bubbles with Granny Smith flavours.

Pongracz Rosé - Stellenbosch R320 R69

Wonderful foamy mouthful of black berry fruit flavours with a lingering brut aftertaste.

Moët & Chandon Brut Imperial N/V 750ml R695 R145

Paie yellow with fresh fruit aromas, buttery & creamy notes.

Dom Pérignon R2200

This silky-textured Champagne reveals elegance & clarity in its perfumed bouquet, with delicate notes of pears & roasted nuts.

SAUVIGNON BLANC

These wines make a statement of freshness. Gooseberry, green pepper, cut grass, flint & asparagus are all the delicious crisp flavours associated with this fruity wine. Best enjoyed when the fresh crisp flavours complement catch of the day, mussels & prawns. They partner chicken & curry dishes excellently. Also an interesting match with Carpaccio.

Indaba - Stellenbosch R99 R39 R29

Fruity & rich with a clean finish.

Durbanville Hills - Durbanville R145 R52 R39

Green aromatics showing distinctive Durbanville health pungency followed by a racy acidity & clean finish.

Brampton - Stellenbosch R149 R55 R40

Zesty, upfront with passion fruit, litchi & asparagus aromas following through to a lively palate.

Diemersdal - Durbanville R165 R60 R45

The nose is complex with an array of tropical fruit, ripe figs & gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish.



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SAUVIGNON BLANC



Buitenverwachting - Constantia R235

Full bodied, with cut grass, lime, flint & floral notes.

Saxenburg Private Collection - Stellenbosch R245

Exceptionally well balanced, rich wine with a long finish & elegant structure.

Springfield (Life from Stone) - Robertson R249

Brilliant greenish appearance, this a dramatic wine full of ripe red peppers & passion fruit, maturing to perfection into flavours of mineral & flint.

Clouds - Stellenbosch R65 R95 R255

Fresh tropical flavours, silky mouth feel & long farewell.

Iona - Elgin R85 R115 R319

One of the best, classically styled cool climate examples, fine herbaceous notes.

Award winning & a show pony for South African Sauvignon Blanc's.

Diemersdal Eight Rows - Durbanville R465

A strong core of minerality with a flinty elegance on the nose, a rounded mouth -feel & balanced acidity on the finish.

CHARDONNAY

Possibly one of the most sought after white wines for the past two decades. The wines tend to be barrel matured to varying degrees, ranging from light delicate wines to powerful blockbuster wines. Delicate flavours of vanilla & citrus are the most stand out flavours, but sometimes tropical pineapple can be found. Having a rounder fuller mouth feel, they tend to be best partnered with white meat dishes & rich sauces but can be excellent with duck, Carpaccio or salmon.

Indaba - Stellenbosch R29 R39 R105

Medium bodied, with pear & pineapple aromas & a hint of butterscotch.

Durbanville Hills - Durbanville R41 R59 R155

Soft & easy, with melon & lightly-buttered toast notes. Stave fermented.

Brampton Unoaked - Stellenbosch R41 R59 R155

Rich, full flavoured & fruity, pear, peaches & ginger

Graham Beck - Robertson R195

Lime green & golden colour with a gentle vanilla & citrus bouquet.



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CHARDONNAY

glass carafe bottle

Boschendal 1685 - Franschoek

R65 R85 R225

A bold, fleshy wine with toasty oak & canned peaches character.

Fleur du Cap 'Unfiltered' - Stellenbosch

R309

A classically styled Chardonnay, with authoritative oaking,

peaches & lime.

Vergelegen - Stellenbosch

R325

Aromas of oatmeal, citrus & toast. Twenty-five percent new oak. Fresh & well balanced.

Iona Chardonnay

R505

Stylish & burgundian with lime & lemon undertones. Beautiful floral notes & bright fresh acidity persist.

Hamilton Russell - Hemel-en-Aarde

R645

An elegant, yet textured & intense wine with a strong personality of both place & vintage.

CHENIN BLANC

The most widely grown variety in South Africa, used in varying products such as sherry, brandy & most importantly wine. This varietal is enjoying a great comeback into fine wines with excellent aging potential. The wines can be wooded or un-wooded & tend to have delicious tropical fruit flavours, as well as apricots & butterscotch. Delicious with seafood, chicken as well as Thai styled food.

glass carafe bottle

Indaba - Stellenbosch

R29 R39 R105

Ripe delicious apple, melon & citrus flavours with a touch of spice.

Boschendal - Franschoek

R39 R55 R135

Twenty-six year old bush vines, giving great fruit concentration.

Fleur du Cap - Stellenbosch

R155

Intense fruit & subtle oak.

WINE LIST

BLANC DE NOIR | ROSÉ

This literally means white from black. These wines are made from red grape varieties where only a small amount skin contact has been allowed. The resulting wine is a delicious looking light salmon colour. Complementing m seafood dishes & making an excellent summer wine.

glass carafe bot

Nederburg Rosé

R35 R45 R1

This wine is made entirely from Pinotage grapes for everyday enjoyment.

Buitenverwachting - Constantia

R1

A fresh, dry wine with all the characteristics of a Cabernet.

Durbanville Hills Merlot Rosé - Durbanville

R41 R59 R1

A light & dry wine with fresh summer berries & rose petals.

Boschendal Blanc de Noir - Franschoek

R41 R59 R1

Light, pretty & uncomplicated, pale salmon pink colour just off-dry.



DRY WHITE BLENDS

These wines, a blend of two or more varietals, are crisp, fruit driven wines with a light easy drinking character. Complementing most seafood & poultry dishes.

glass carafe bott

Buitenverwachting Buiten Blanc - Constantia

R41 R59 R15

Off dry Sauvignon Blanc & Chenin Blanc blend with a touch of

Riesling showing tropical fruits.

Haute Cabrière Chardonnay/Pinot Noir - Franschoek

R2

Just-dry from Chardonnay & Pinot Noir, unwooded & delicate.

Boschendal Chardonnay/Pinot Noir - Franschoek

R65 R89 R2

A dry barrel fermented wine with a peach & strawberry fruit profile.

Cocktail Menu

LEGENDARY COCKTAILS

Woo-Woo	45
Smirnoff vodka & Archers Peach Schnapps charged with cranberry juice.	
Call me a Taxi	55
Smirnoff Vodka, Southern Comfort, Banana liqueur & Malibu, shaken cold with pineapple & vanilla extracts.	
Guava & Rosewater Cosmo	55
Guava & Rosewater puree, triple sec, Smirnoff vodka, lime juice, shaken cold & strained.	
Margarita	55
Fiesta in a glass, Olmeca Blanco tequila shaken cold with triple sec & lime juice.	
Classic Mojito	55
Fresh limes muddled with mint, finished with Havana 3yo rum, Smirnoff vodka & topped with Schweppes Soda Water.	
Blue Moon	55
Classic G&T with our twist! Blueberry & cinnamon puree, Tanqueray gin, fresh lime & Schweppes Tonic Water.	
Robben Island Iced tea	65
Tanqueray gin, Smirnoff vodka, triple sec, Havana 3yo rum, Olmeca Blanco tequila, lime sour mix with mint shaken & strained on top of Bottings blueberry & cinnamon clubsoda.	



BELLINIS & SPRITZERS

Blueberry, Pinot Noir Spritzer	55
Blueberry puree, Pinot Noir, ice, fresh lemon & Schweppes Soda Water.	
Strawberry, Rosé Spritzer	55
Strawberry puree, Rosé, ice, fresh lemon & Schweppes Soda Water.	
Peach or Strawberry Bellini	65
Fresh Peach or Strawberry puree with bubbly.	

SIGNATURE COCKTAILS

Quay 4 Ice Tea	65
Olmeca Blanco tequila, Smirnoff vodka, squeeze of lemon, peach puree served tall & topped with peach Fuze Ice Tea.	
Apple-thai-zer	65
Apple, lemon, ginger, ginseng shaken cold with Bulleit bourbon & apple sours, charged with Appletiser.	



Upstairs®
QUAY FOUR



Four Play	65
Havana 3yo rum, Smirnoff vodka, Olmeca Blanco tequila, Tanqueray gin, shaken cold with lime & raspberries & finished off with PowerPlay energy drink.	
Cast Away	65
Bulleit bourbon & Smirnoff vodka shaken cold with cream & real pineapple & coconut, finished with a dash of Schweppes Soda Water.	
Raspberry Gin Collins	65
Bottings raspberry puree, Tanqueray gin, shaken cold with lemon juice, poured tall with Schweppes Soda Water.	
Naughty Gin Clubsoda Float	65
Tanqueray gin, blueberry or raspberry clubsoda topped with Amarula cream & finished with a ball of ice cream.	
Quay 4 Passion	65
Bulleit bourbon, fresh lime juice, passionfruit & vanilla puree with crushed ice, topped with bubbly.	

ARTISANAL MOCKTAILS

Choose one of the following Bottings flavours to go with your mocktail
Raspberry / Strawberry / Pineapple / Blueberry

Rooibos Iced Teas	39
Flavour of choice, shaken cold with ice, Rooibos infusion & lemon served sparkling or still!	
Clubsoda	39
Flavour of choice with Schweppes Soda Water & fresh lemon.	
Clubsoda Float	45
Choice of clubsoda topped with a ball of vanilla ice cream.	
Original Cream Soda	45
Schweppes Soda Water, ice & finished off with a dash of fresh cream.	

SHOTS

Pineapple Express	25 each
Pineapple & vanilla shaken with Smirnoff vodka & lime juice, topped with Malibu.	
Quay 4 Passion	25 each
Bulleit bourbon, fresh lime juice, shaken cold with passionfruit & vanilla.	
Blueberry Haze	25 each
Olmeca Blanco tequila, Smirnoff vodka & apple sours shaken cold with blueberries.	
Turkish Delight	25 each
Guava & rosewater puree shaken with triple sec & Smirnoff vodka drizzled with cream.	
Fizz Pop	25 each
Raspberry, Smirnoff vodka & apple sours shaken cold.	
Cast Away	25 each
Bulleit bourbon & Smirnoff vodka, shaken cold with real pineapple & coconut, finished with a dash of cream.	



Bringing you 100% local & 100% lekka, Bottings Natural Fruit Puree's.