

USHAKA SIGNATURE MENU

oXom Celebrate Africa

AFRICAN DELUXE SANDWICHES

Our decadent sandwiches are prepared with your choice of a cumin flavoured wrap, homemade seeded bread or pumpkin bread, accompanied with hand cut chips or side salad

SIMPLE VEGETARIAN (V)

95

Feta, cream cheese, avocado, lettuce, piquanté peppers, marinated tomato and chickpea chilli spread

CRUMBED CHICKEN & CHAKALAKA SANDWICH

109

Crumbed chicken breast with lettuce, avocado, sliced cheddar and chakalaka (on the side)

SPICY PREGO STEAK SANDWICH

125

125gr Beef sirloin marinated with bay leaf, peppercorns, garlic, olive oil and chilli, served with caramelised onions, a spicy moyo prego sauce, fresh lettuce and tomato

LIGHT MEALS

MALA MOGUDU

69

Traditionally prepared tripe cooked with onions and chilli, served with pap OR samp

SHISANYAMA

Your favourite cut of meat grilled to perfection and accompanied by African spinach, nhopi dovi, chakalaka and pap OR samp

Flame grilled braai cuts (200gr)

Boerewors OR Chicken quarters 79

Beef rib rashers 89

ANGOLAN STEAK

115

200gr Grilled and basted beef sirloin, smothered with prego sauce and topped with a fried egg, served with hand cut chips

LAMB SHANK LINGUINE

135

Moroccan slow braised lamb shank, deboned and splashed with cream, finished with parmesan, rocket and roasted cherry tomatoes



BASKETS



DIRTY FRIES

Hand cut chips topped with beef chilli, jalapeños and cheddar cheese

69

POPPERS (V)

Jalapeños filled with cream cheese, panko crumbed and deep fried. Served with minted yoghurt and fresh tomato salsa

85

BEEF RIB RASHER BASKET

300gr Beef rib rashers perfectly prepared with barbeque basting, served with hand cut chips

85



STARTERS



TUMERIC ROASTED CAULIFLOWER SOUP (V)

A delicious turmeric roasted cauliflower and garlic infusion, served with a pumpkin bread roll

55

PERI PERI CHICKEN LIVERS BUNNY CHOW

Pan-fried chicken livers in a spicy East African peri peri sauce, presented in homemade bunny chow bread rolls

59

CHEF RU'S RED PEPPER SOUP (V)

A sweet, creamy red pepper soup drizzled with yoghurt and served with garlic rubbed pumpkin bruschetta

65

MAINS

AFRICAN FISH STEW

Grilled line fish stewed in a spicy tomato and red pepper sauce, seasoned with fresh herbs, served with bread dumplings

145



STARTERS

BREAD PLATTER (V)	49
Crisp Moroccan and Tunisian flat bread drizzled with dukkah olive oil and served with a chickpea & chilli dip	
MOYO SAMOOSAS	65
3 deep fried triangular pastry pockets presented with homemade chutney Mild curried beef mince Cheese & spring onion (V)	
SOWETAN WINGS	68
3 Grilled chicken wings basted with your choice of BBQ, peri peri or Tunisian sauce	
GRILLED CALAMARI	79
Calamari grilled in a lemon harissa butter sauce	
WEST COAST MUSSELS	85
Half shelled black mussels steamed in a white wine, cream & garlic sauce	
SPRINGBOK CARPACCIO	85
Thinly sliced cured springbok loin served with an avocado, caper & celery salsa, parmesan shavings, pickled mushrooms and micro herbs	



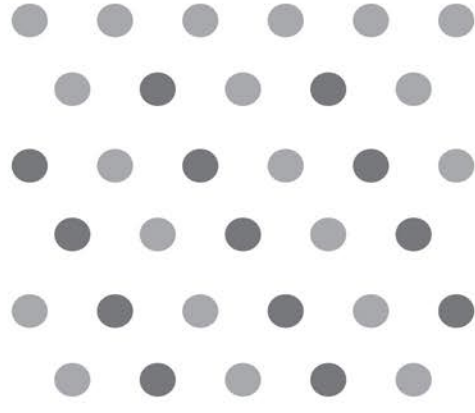
SALADS



HOUSE SALAD (V)	85
Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds, with a mustard & herb dressing	
LIMPOPO CHICKEN SALAD	115
Honey glazed sesame grilled chicken, rocket, mixed greens, tomato, feta, spicy nuts and strawberries, dressed with mustard & herb dressing	
OUTSHOORN OSTRICH SALAD	129
Marinated ostrich slivers, cubed feta, piquanté peppers, avocado, cucumber, nut crackle, and baby spinach leaves with a honey & mustard dressing	

Add: Olives 25 | Feta 25 | Harissa chicken 29 | Avocado (when ripe) 35 | Biltong 45

CASUAL



DINING

SOUTH COAST FISH CAKES

Homemade fish cakes, crumbed and deep fried, served with chermoula mayonnaise and side salad

89

FISH HOEK FISH AND CHIPS

Presented traditionally on paper, jumbo hake fried in crisp beer batter OR dusted in flour and grilled, served with hand cut chips, lemon wedges and harissa mayonnaise

105



USHAKA LAMB BUNNY CHOW

Delicious Durban style lamb curry on the bone, served in a homemade bunny chow bread with carrot salad and raita

115

MAIZE CRUMBED PRAWNS

Maize and panko crumbed, deep fried queen prawns, tossed in a sweet harissa mayonnaise and served with hand cut chips

149

BURGERS



Freshly prepared burgers, all served on a pumpkin bread roll with hand cut chips

MOYO BURGER

Homemade 150gr smashed beef patty, perfectly grilled, served with fresh tomato and lettuce

SINGLE 95 | DOUBLE 139

IMIFINO BURGER (VEGAN)

Panko crumbed soya, chickpea and roasted butternut patty, seasoned with cumin and coriander, served with wholegrain aquafaba mayo, lettuce, cucumber, tomato and chilli chickpea dip

SINGLE 95 | DOUBLE 139

DUKKAH DELIGHT

Homemade 150gr smashed beef patty, seasoned with dukkah spice and perfectly grilled, served with cream cheese, bacon, fresh lettuce, tomato and parmesan cheese

SINGLE 120 | DOUBLE 159

MAMA'S INKUKHU BURGER

Panko crumbed chicken breast served with harissa mayonnaise, avocado, onion rings and fresh tomato

SINGLE 120 | DOUBLE 159

Add: Egg 12 | Cheddar cheese 15 | Bacon 18 | Avocado (when ripe) 35



NYAMA

KRAAL GRILL

All our meat is carefully selected and certified to ensure the best quality experience. Our grills are accompanied by a side of your choice, African spinach and nhopi dovi. Enjoy your meat either coated in rich dark basting, seasoned with dukkah salt or grilled plain to your taste.

300gr Sirloin 155 | 300gr Lamb thins 179 | 250gr Fillet 189
400gr Imbazo 195 | 300gr Ostrich fillet medallions 199

SIDES 30

Pap | Hand cut chips | Moroccan rice | Seasonal vegetables
Side salad | Potato galette | Mashed potatoes | Samp
Dombolo - Traditional steamed dumplings
Nhopi dovi - Zimbabwean style pumpkin and peanut purée
African spinach - Braised with sweet potato, onion and cumin



SAUCES 30



Madagascan green peppercorn | Chakalaka | Mushroom
Mozambican peri peri | Creamy roasted garlic

COMMUNAL KRAAL MIXED GRILL - FEEDS 4

635

Basted, spiced or grilled plain. The communal grill must be enjoyed with good company and great wine, the moyo way.

300gr Sirloin, 400gr Boerewors, 400gr Lamb chop thins and 300gr Ostrich fillet with African spinach, nhopi dovi and your choice of 2 sides

NYAMA NA KUMBA

169

200gr basted beef sirloin skewered with prawns, grilled to perfection and served with a lemon harissa sauce, sautéed seasonal vegetables and hand cut chips

MAPUTO PERI PERI CHICKEN

179

Made famous in Maputo – flamed spatchcock chicken in peri peri, with hand cut chips

MOROCCAN SLOW BRAISED LAMB SHANK

199

Lamb shank, slow cooked in rich spiced gravy, with sautéed seasonal vegetables and mashed potato OR couscous

MOYO FLAMED FILLET

210

Aged fillet filled with mushroom, spinach and mozzarella, on herb potato galette with creamy Madagascan green peppercorn and piquanté peppers sauce

TAGINES & POTJIES

Preparation styles of North, East and South Africa, cooked and served in cast iron pots with your choice of couscous, Moroccan rice, pap, samp or dombolo

ZUCCHINI, BRINJAL AND MUSHROOM SMOOR (V) 99

Moroccan inspired slow cooked vegetable stew of zucchini, brinjal and mushrooms, with toasted flaked almonds, grilled peppers and chickpeas

CHICKEN, SWEET POTATO AND PEANUT CURRY 149

Chicken thighs and sweet potato cooked in a creamy coconut milk and peanut curry, spiced with ginger and paprika, finished with a toasted peanut sprinkle

BEEF DOMBOLO 155

Beef braised in a rich beef stock with onions, mushrooms, carrots and tomato, served with traditional dumplings

OXTAIL AMOS 179

Our famous oxtail braised with butterbeans and carrots in red wine beef jus

DURBAN LAMB CURRY 195

Cubed lamb on the bone, prepared in a perfect blend of masala and whole spices, served with poppadum, sambals, carrot salad and raita

SAMAKI

SEARED CALAMARI 165

Seared calamari sautéed with olives, broccoli and garlic, drizzled with lemony harissa butter and served with Moroccan rice

PRAWN AND CHICKEN CURRY 175

Fragrant creamy curry with tones of traditional spices and coconut served with Moroccan rice and poppadums

SENEGALESE LINE FISH 189

Fresh line fish grilled and topped with a creamy coconut, mango and bell pepper base sauce, infused with ground nut and ginger and topped with sliced green olives, served with nhopi dovi, African spinach and couscous OR Moroccan rice

MOZAMBIKAN PRAWNS 279

Prawns in a homemade peri peri or lemon harissa butter sauce served with Moroccan rice OR hand cut chips

SEAFOOD PLATTER - FEEDS 3 729

Subject to availability

Mozambican prawns, Senegalese line fish, mussels steamed in a white wine, cream & garlic sauce, grilled calamari, served with Moroccan rice, hand cut chips, creamy lemon butter and peri peri sauce

DESSERT

- AMARULA ICE CREAM** 55
Vanilla ice cream with a shot of Amarula and shaved chocolate
- RED VELVET BEETROOT CHEESECAKE** 65
Served with a berry compote and chocolate crumb
- LAANIE WAFFLE** 65
Homemade Belgium waffle served with vanilla ice cream and your choice of flavour:
Chocolate - Dark chocolate sauce, chocolate brownies, fresh strawberries and berry coulis
Caramel - Butterscotch sauce, vanilla custard, fresh banana, nut praline
- CAPE MALVA PUDDING** 69
Flambéed with brandy and served with custard, creamy vanilla ice cream and ground pistachio nuts
- DECADENT CHOCOLATE BROWNIES** 69
moyo's cross between a cake and cookie, with walnuts, drizzled with custard and chocolate sauce, served with vanilla ice cream

COFFEES



- ESPRESSO**
Bold intense flavours of our finest Arabica beans
Single **22** | Double **27**
- AMERICANO** 25
Espresso topped with hot water served with hot or cold milk
- CAPPUCCINO** 28
A single espresso shot topped with equal parts steamed and frothed milk or cream
- RED ESPRESSO**
Naturally caffeine-free and made only from pure rooibos tea. Served the way you like
Espresso **28** | Cappuccino **30**
- HOT FAVOURITES** 29
Hot chocolate | Milo
- CAFÉ LATTE** 30
A single espresso shot with steamed milk
- GOURMET LATTE** 36
Infused espresso, topped with steamed milk and froth. Available in vanilla or hazelnut
- ICED COFFEE** 39
Espresso blended with vanilla ice cream and milk

SELECTION OF TEAS AVAILABLE

Rooibos **18** | Five Roses **20** | Moroccan mint tea **25**

FRESH FRUIT JUICES

29

Cranberry | Strawberry | Mango | Orange | Pineapple | Apple

MILKSHAKES

36

Strawberry | Chocolate | Banana | Lime | Vanilla



MINERALS

AQA STILL OR SPARKLING WATER

330ml **22** | 660ml **35**

SODAS 200ML

23

Coca-cola

SCHWEPPE MIXERS 200ML

23

Dry lemon | Ginger ale | Lemonade
Soda water | Tonic water | Pink tonic

ZERO SODAS 300ML

24

Coke no sugar | Sprite zero | Tab

TOMATO COCKTAIL 200ML

25

SODAS 300ML

26

Coca-cola | Cream soda | Sprite
Fanta orange | Fanta grape | Stoney

BOS ICE TEA 330ML

32

Lemon | Peach | Berry

TIZERS 330ML

34

Apple | Red grape

RED BULL ENERGY DRINKS 250ML

39

Regular | Sugar free | Cranberry

Credit cards welcome. No cheques accepted. Service charge not included.
We reserve a right to charge a 10% service fee.

Some food items may have traces of nuts, sesame seeds and egg.
Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. Photographs are for illustrative purposes only and presentation may vary.
Certain ingredients used in this menu are seasonal and are subject to availability.

MOY-ORIGINAL

CAPTAIN NJANO Spiced Gold rum blended with fresh pineapple, coconut extracts, fresh lemon and mango juice	56
CHERRI GIN SMASH Tanqueray gin shaken with morello cherry extracts, fresh rosemary and lime	59
MOYO RUM RUNNER Bacardi pineapple rum muddled with fresh pineapple, mango puree, fresh lime, and chilled orange juice. Shaken cold, layered over fresh berry juice	60
KIJANI SKY Cruz vodka shaken with vanilla and cucumber extracts, fresh lime and pineapple juice	65
SPICED MANGO LEMONADE Smirnoff vodka mixed with mango puree, Sicilian lemon mix, fresh oranges and rosemary, finished with ginger ale	69
AFRICAN SUNSET Spiced Gold rum and white peach extracts shaken with mixed berry puree, muddled strawberries and fresh lime. Served tall, capped with crushed ice and an orange juice float	72
TROPICAL TIKI Bacardi rum shaken with white peach extracts, fresh mint, tiki spiced syrup, passion fruit puree, fresh lime, orange and pineapple juice. Finished off with a float of Captain Morgan dark rum	85
RED BULL SPRITZER Cruz vodka, soda, fresh orange and mint, topped with Red Bull cranberry	89
KILIMANJARO Tanqueray gin shaken with passion fruit puree, fresh limes and mint. Served tall over ice and charged with Red bull energy drink (contains guarana)	95
DOUBLE BLACK BERRY BLAZE Tall, dark and frozen. Smirnoff vodka and Double Black with guarana, blended with blueberry puree and fresh limes	95

G'NT'S

SPICED BLUEBERRY G'NT Tanqueray gin shaken with fresh lemon, blueberry puree and African spices. Served tall over ice, charged with chilled tonic water	89
CHERRY & ROOIBOS G'NT Tanqueray gin shaken with fresh lemon, cherry puree and strong brewed rooibos tea. Served tall over ice, charged with chilled tonic water	89



PASSION OF THE SERENGETI Rosé wine mixed with granadilla puree, fresh orange and lemon, topped with crisp cranberry juice	149
---	-----

BERRY BOMA Red wine and wild berry puree mixed with fresh fruit and orange juice, topped with lemonade	160
--	-----

1
LITRE
JUGS

CLASSIC-E MOYO

COSMOPOLITAN

Smirnoff vodka shaken with Triple Sec, fresh lime and cranberry juice, garnished with a citrus twist

55

PINA COLADA

An island classic. Bacardi rum blended with coconut extracts and fresh pineapple

60

R&R

The classic Rum & Raspberry mix from Mozambique, made with Tipo Tinto rum

65

CLASSIC MAMARITA

The traditional fusion of el Jimador blanco tequila with triple sec and freshly squeezed lime. Served shaken or frozen

67

VODKA RED BULL

Cruz vodka and Red Bull, regular or sugar free

Single **69** | Double **99**

LONG ISLAND ICED TEA

Four white spirits shaken with triple sec and freshly squeezed lemon. Served long, charged with Coca-Cola

69

STRAWBERRY DAIQUIRI

Bacardi rum blended with wild strawberry extracts, fresh lime and sultry strawberry juice, served frozen

72

MOJITO

Made with the freshest limes, quartered and muddled with mint, pure cane sugar and Bacardi rum. Stirred with crushed ice, topped with a splash of soda

80

MOYO-TAILS

(non-alcoholic)



VIRGIN COLADA

Fresh pineapple blended with coconut milk extracts and lemon

55

VIRGIN STRAWBERRY DAIQUIRI

Wild strawberry puree, fresh lime and sultry strawberry juice, served frozen

55

VIRGIN NJANO

Fresh pineapple blended with mango juice, coconut extracts and fresh lemon

55

BERRY CITRUS TWIST

Orange curacao extracts shaken with fresh lime and sultry strawberry juice, layered over orange juice

55

NO-JITO

Made with the freshest limes, quartered and muddled gently with mint and pure cane sugar. Stirred with crushed ice and topped with a splash of soda

59

RED BULL TWIST

Fresh apple, lime and mint with soda and Red Bull, regular or sugar free

69



BRAMPTON
Wines

HOUSE WINE

"Brampton is one of South Africa's eponymous lifestyle wine brands and the brand represents a range of up-front, fruit-driven wines with a strong, colourful personality."

BRAMPTON ROSÉ

 62  180

BRAMPTON SAUVIGNON BLANC

 65  190

BRAMPTON UNOAKED CHARDONNAY

 65  190

BRAMPTON PINOTAGE

 75  220

BRAMPTON SHIRAZ

 75  220

BRAMPTON CABERNET SAUVIGNON

 75  220

CHAMPAGNE



MOËT & CHANDON BRUT IMPÉRIAL NV

 1200

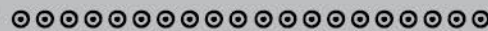
MOËT & CHANDON NECTAR IMPÉRIAL

 1390

VEUVE CLICQUOT YELLOW LABEL

 1390

METHODE CAP CLASSIQUE



KRONE BOREALIS CUVÉE BRUT
Chardonnay, Pinot Noir

 299

KRONE NIGHT NECTAR DEMI-SEC
Chardonnay, Pinot Noir

 299

PONGRACZ NOBLE NECTAR DEMI-SEC
Pinot Noir, Chardonnay

 299

SIMONSIG KAAPSE VONKEL BRUT
Pinot Noir, Chardonnay, Pinot Meunier

 299

SIMONSIG KAAPSE VONKEL SATIN NECTAR
Pinot Noir, Chardonnay, Pinot Meunier

 299

PIERRE JOURDAN BELLE NECTAR DEMI-SEC ROSÉ

 299

WHITE WINE



SAUVIGNON BLANC

ZEVENWACHT 7EVEN

 170

BON COURAGE THE GOOSEBERRY BUSH

 170

L'AVENIR FAR & NEAR

 205

CAPE POINT CAPE TOWN

 310

CHARDONNAY

DURBANVILLE HILLS

 179

DE KRANS UNWOODED

 189

RUSTENBURG STELLENBOSCH

 220

GLEN CARLOU

 349

CHENIN BLANC

KLEINE ZALZE CELLAR SELECTION

 169

ERNIE ELS BIG EASY

 229

BLENDS

NEDERBURG LYRIC

Sauvignon Blanc, Chenin Blanc, Chardonnay

 149

WOLFTRAP WHITE

Viognier, Chenin Blanc, Grenache Blanc

 165

FLAGSTONE NOON GUN

Chenin Blanc, Sauvignon Blanc, Viognier

 195

SPIER CREATIVE BLOCK 2

Sauvignon Blanc, Semillon

 305

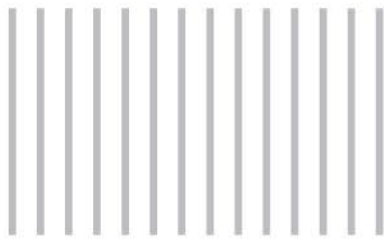
SOMETHING DIFFERENT

DE KRANS PREMIUM MUSCATO PERLÉ

 175

SIMONSIG GEWÜRZTRAMINER

 280



RED WINE

PINOT NOIR

PAUL CLUVER

NITIDA



310



440

CABERNET SAUVIGNON

VINOLOGIST STELLENBOSCH

ERNIE ELS BIG EASY



215



230

PINOTAGE

BARISTA

SIMONSIG

DIEMERSDAL RESERVE



240



280



480

SHIRAZ

FAT BASTARD



329

MERLOT

ROBERTSON

LANDSKROON

DE GREDEL



190



220



399

BLENDS

THE WOLFTRAP RED

Syrah, Mourvèdre, Viognier

ZEVENWACHT 7EVEN ROOD

Shiraz, Grenache

NEDERBURG BARONE

Cabernet Sauvignon, Shiraz

EDGEBASTON PEPPER POT

Syrah, Mourvèdre, Carignan, Tannat, Grenache, Cinsaut



165



170



190



250

ROSÉ

NEDERBURG
DE GREDEL



COMMUNAL SHOOTERS

Shooters to Share! Served for 4 in chilled shot glasses

SEED OF THE WAWA TREE	48
el Jimador blanco tequila shaken with mango juice and a spicy kick	
THE EARTH HAS WEIGHT	48
Smirnoff vodka shaken with natural mango extracts, lime and fresh orange juice	
SIAMESE CROCODILES	48
Smirnoff vodka shaken with fresh strawberry puree, limes, mint and strawberry juice	
INDEPENDENCE	48
Bacardi rum shaken with coconut extracts, fresh lemon and pineapple juice	
CHIEF OF GREATNESS	48
Cruz vodka, vanilla and roasted hazelnut extracts, dark chocolate and Cape Velvet liqueur	
THE MOON AND THE STARS	48
Wild strawberry puree shaken with Cruz vodka, vanilla extracts and Amarula liqueur	
TIME CHANGES	68
A cherry infused vodka, perfect for shots!	

CIDERS & COOLERS

BRUTAL FRUIT 275ML	36
Strawberry, Ruby Apple Spritzer	
HUNTERS 330ML	37
Gold, dry	
STRONGBOW 330ML	37
Dry, mixed berry	
SAVANNA 330ML	39
Dry, light, loco, lemon (non-alcoholic)	
HUNTERS EXTREME 275ML	40
SMIRNOFF 300ML	42
Spin, pine twist	
SMIRNOFF ICE DOUBLE BLACK 250ML	44

DRAUGHT

CASTLE LITE	300ml 34 500ml 44
STELLA ARTOIS	300ml 40 500ml 50



BEER

CASTLE 340ML	34
Lager, milk stout, free	
HANSA 330ML	34
BLACK LABEL 340ML	34
AMSTEL 330ML	34
Lager, lite, radler	
FLYING FISH 330ML	36
Lemon, apple	
CASTLE LITE 340ML	36
MILLER GENUINE DRAFT 330ML	36
WINDHOEK 330ML	36
Lager, light	
HEINEKEN 330ML	37
Lager, 0,0	
WINDHOEK LAGER DRAUGHT 440ML	38
BECKS NON-ALCOHOLIC 330ML	39
SOL 330ML	44
CORONA 355ML	48
GUINNESS 440ML	50

WHISKEY & BOURBON

SCOTTISH LEADER	20
THREE SHIPS	22
J&B	22
BELLS	24
BUSHMILLS ORIGINAL	30
BAIN'S	34
JACK DANIEL'S	36
BUSHMILLS BLACK BUSH	38
JACK DANIEL'S GENTLEMAN JACK	39
THE SINGLETON 12 YEAR OLD	49
MONKEY SHOULDER	49
GLENMORANGIE 10 YEAR OLD	65
TALISKER 10 YEAR OLD	78

GLENFIDDICH	
12 YEAR OLD	58
15 YEAR OLD	92
18 YEAR OLD	145
21 YEAR OLD	290

JOHNNIE WALKER	
RED	28
BLACK	44
DOUBLE BLACK	52
GREEN	79
GOLD RESERVE	79
BLUE	270



RUM (per 25ml's)	
BACARDÍ OAKHEART	20
SPICED GOLD	20
CAPTAIN MORGAN	20
TIPO TINTO	20
MALIBU	22
BACARDÍ	22
Carta blanca, gold, negra	
STROH 60	36
BACARDÍ 8 ANOS	42

VODKA (per 25ml's)	
SMIRNOFF	20
CRUZ VINTAGE BLACK	32
BELVEDERE	52
CÎROC	52
GREY GOOSE	52

GIN (per 25ml's)	
GORDONS	24
TANQUERAY	32
BOMBAY SAPPHIRE	36
HENDRICK'S	52
TANQUERAY NO. 10	52
SIX DOG'S BLUE	56
HENDRICK'S MIDSUMMER SOLSTICE	58

TEQUILA (per 25ml's)	
EL JIMADOR BLANCO	29
EL JIMADOR REPOSADO	34
DON JULIO	65

BRANDY (per 25ml's)	RICHELIEU	22
	FLIGHT OF THE FISH EAGLE	24
	100 RESERVE	24
	KLIPDRIFT	
	EXPORT	22
	PREMIUM	30
	GOLD	39

VAN RYN'S	
10 YEAR OLD	38
12 YEAR OLD	70



COGNAC (per 25ml's)

HENNESSY

VERY SPECIAL	55
V.S.O.P. PRIVILEGE	89
X.O.	280

REMY MARTIN

V.S.O.P	90
XO	280

APPERITIF (per 25ml's)

PIMMS	20
MARTINI	20
Bianco, rosso, extra dry	
PERNOD	25

DIGESTIVES (per 25ml's)

JAGERMEISTER	32
UNDERBERG	45
ANTONELLA GRAPPA	48

SHERRY (per 50ml's)

OLD BROWN	22
MONIS	24
Full cream, medium cream, pale dry	

PORT (per 50ml's)

ALLESVERLOREN	28
BOPLAAS	28
Cape ruby, cape tawny	

LIQUEUR (per 25ml's)

PO 10 C	20
TANG APPLE SOUR	20
ZAPPA	20
Original, black, blue, green, red	
LOVOKA	24
Caramel, chocolate	
CAPE VELVET	26
Original, strawberry	
VAN DER HUM	26
STRAWBERRY LIPS	26
AMARULA	26
BAILEYS IRISH CREAM	26
TANT SANNIE SE MELKTERT	26
SOUTHERN COMFORT	26
KAHLUA	28
NACHTMUSIEK	28
SOUTHERN COMFORT BLACK	29
AMARETTO DISARRONO	32
TIA MARIA	34
JACK DANIEL'S TENNESSEE FIRE	34
DRAMBUJE	38
COINTREAU	38



We are most grateful for the support of our suppliers.
Drink Responsibly. Not for Sale to Persons Under the Age of 18.
Contact Fournews for franchise opportunities
Tel: (011) 452 8770 Email: info@moyo.co.za • www.moyo.co.za