

AT TRUMPS UPMARKET CONTEMPORARY GRILLHOUSE

OUR FOCUS IS BEEF

Trumps was the first restaurant to open on Nelson Mandela Square in 1994. We are well known for our quality meat dishes as a result of our age-old maturing tradition. Our primal cuts; Rump, Sirloin, T-bone, Prime Rib and Rib-eye are matured for 21 - 40 days.

BUTCHERY

We pride ourselves in our superior quality meat products and have expanded our offerings to include a bespoke butchery. Not only can you enjoy the delicious meals from Trumps in our restaurant, but you can take our quality cut, perfectly aged steaks and award-winning biltong home with you and continue the experience that is Trumps Grillhouse and Butchery.

BOUTIQUE LIQUOR STORE

With great pride we have opened our boutique liquor store, making us the first Grillhouse, butchery, liquor store and wine cellar combination in South Africa! We have a wide selection of local as well as international liquor to choose from.

WINE CELLAR

We house a prestigious wine cellar, offering a delectable selection of wines from the finest Cape Winelands and most sought-after wines in South Africa.

MENU

We offer a wide variety of cuts on our menu and ensure that we serve only the best quality. Our meals have been designed with specific flavours for your enjoyment. All dishes are subject to availability.

PAYMENT

For tables of 8 patrons or more, we recommend a service charge of 10%. All major credit cards are accepted and all prices include 14% VAT. No cheques accepted.



RIGHT OF ADMISSION RESERVED

*Please be considerate to the fact that tables are booked in advance. Kindly reserve responsibly.
(We are not a bar)*

SIGNATURE SALADS BOWLS



ROQUEFORT SALAD

Mixed greens, cherry tomatoes, cucumber, onion and blue cheese, topped with our famous blue cheese sauce.

TRUMPS CEASAR

A well-deserved salad with all the trimmings, tossed with mixed lettuce, parmesan shavings, avocado, bacon bits, crispy onions, soft boiled egg & toasted bruschetta croutons, served with our in-house classic Caesar dressing.

THAI BEEF SALAD FILLET

Tender strips of a-grade grilled Karan beef fillet, served on a bed of mixed greens and fresh coriander topped with cucumber, cherry tomatoes, roast cashews and sesame seeds served with a Thai chilli relish.

TRUMPS BEEF

BILTONG SALAD – Proudly South African
Our Proudly South African salad mixed with blue cheese, grilled baby corn, avocado, sliced tomato, traditional thinly sliced beef biltong served with a creamy farm dressing.

TOMATO & AVOCADO SALAD

Sliced tomatoes, avocado chunks, slab of feta and cucumber wedges, tossed with a creamy lemon pesto aioli mayo dressing.

HALLOUMI SALAD

Grilled halloumi on a bed of mixed greens and cherry tomatoes, spiced couscous and a zesty lime and coriander aioli dressing.

CAPRESE AVOCADO SALAD

A well-abused salad "BUT WITH A TWIST". Placed with avocado, buffalo cheese rounds, sliced tomatoes, fresh basil leaves, capers stars and mixed lettuce. Napped with fresh basil and balsamic reduction.

TRADITIONAL GREEK SALAD

Sliced tomatoes, red onion, mixed pepper rings, rustic cut cucumber, well-cured olives and cubed feta. Cheese dressed with oils and vinegar.

GREEN GODDESS SALAD

A lush green salad dressed with mixed and butter lettuce, avocado, rustic cut cucumber, roasted walnuts & parmesan shavings.

TRUMPS RE-LOADED CHAR GRILLED CHICKEN SALAD

It's our best-selling house salad, re-loaded with freshly grilled chicken breast, avocado slices, cherry tomatoes, red onions, grilled baby corn, rustic cut cucumber, grilled baby carrots and cheddar cheese. Served with a creamy lemon pesto aioli mayo dressing.

SMOKED SALMON SALAD

Smooth cottage cheese, baby spinach, roasted sliced tomato, shaved carrots, spring onion and mixed lettuce, served with dill and sour cream dressing.

SALAD TOP UPS

**GRILLED PRAWNS
THAI CUBED FILLET**

**LIME CORIANDER
CHICKEN BREASTS**

**HALLOUMI
SLICED BILTONG**

VEGETERIAN PLATTER

Greek salad plated with fried halloumi, served with sweet and sour chilli chutney, grilled mushrooms. Served with a choice of thick cut fries or a baked potato and sour cream accompanied by sweet pumpkin and cream spinach.

ARRIVAL PLATES

TENDER FILLET CUBES

Pepper crusted cubes of fillet, served with a creamy horseradish sauce.

SPRINGBOK CARPACCIO

Springbok carpaccio, served on fresh rocket with balsamic caramel, grana Padano shavings and fresh lemon and side chillies.

BILTONG CARPACCIO

Beef biltong carpaccio, served on fresh rocket with balsamic caramel, grana Padano shavings and fresh lemon.

FRIED HALLOUMI FINGERS

Fried halloumi served with our sweet & sour chilli sauce.

STICKY PORK RIB

Glazed with a sweet & sticky BBQ bourbon sauce.

SMOKED SALMON CARPACCIO

Slivers of smoked salmon, served with avocado cuts, caper stars and spring onions, on a bed of lemony crème fraiche.

NEW STYLE CALAMARI

Served with a flashed grilled Spanish Chorizo slivers, olives, sautéed peppers in a butter garlic chilli sauce.

MUSSELS

Freshly steamed in a classic white wine sauce with fresh herbs and served with a ciabatta bread.

CREAMY GARLIC SNAILS

Smothered in rich and creamy garlic sauce, served with fresh ciabatta breads.

BOEREWORS

Made fresh daily in our butchery. A traditional South African beef sausage served with a traditional spicy chakalaka sauce and ciabatta bread.

FLASHED PAN

FRIED CHICKEN LIVERS

Sizzled in a hot pan, with onion and mixed peppers, with a dash of cream and chilli sauce. Served with ciabatta breads.

SPANISH CHORIZO

Served with sautéed peppers Chimichurri sauce and ciabatta breads.

BILTONG

Our in-house biltong, made on the premises.

CHICKEN OR BEEF TRINCHADO

Sizzled in a sizzling hot pan, with onions, peppers & garlic and chilli done Portuguese peri-peri style with a dash of cream.

PARMA HAM & WRAPPERS

Parma ham & wrapped melon or litchi (seasonal) topped with parmesan wafers and fresh basil, napped with a fresh basil & sweet balsamic reduction.

FIRECRACKER CHICKEN WINGS

Glazed with a sweet & sticky BBQ bourbon sauce or "BOOM BOOM" – Peri-Peri sauce.

QUEEN PRAWNS

3 succulent queen prawns, served on a citrus aioli with our tomato and chilli jam.

GARLIC LEMON CALAMARI

Tender pan-fried calamari tubes in a garlic and lemon butter sauce.

BEEF FILLET HARUMI ON A SPEAR

Beef fillet spiked on a skewer served with a spicy miso sauce.

SOUP OF THE DAY

Served with ciabatta bread. Ask your Waiter.

SIGNATURE SEAFOOD AND PRAWNS

Purveyors of Fine seafood. (All seafood is served with rice or fries).

CALAMARI TUBES

Tender baby calamari tubes lightly basted and grilled in a lemon butter with a touch of garlic and cilantro.

KINGKLIP FILLET

Seasoned and grilled served with a lemon butter and garlic sauce.

FRESH

NORWEGIAN SALMON

Grilled to perfection and served with a lime & coriander aioli mayo.

SALMON MISO

Grilled to perfection & finished in our miso sauce.

TERIYAKI SEARED TUNA STEAK

Coated in sesame seeds and seared.

KINGKLIP CURRY

Pan-fried kingklip fingers, finished with a fragrant green Thai or Cape Malay curry sauce served on a bed of rice.

HAKE FILLET

Seasoned with our nomu fish spices and grilled.

PRAWN NACIONAL

Ten queen prawns, pan-fried in a peri-peri, garlic and beer sauce served on a bed of rice.

QUEEN PRAWNS

Individually priced. Minimum 6

PRAWN CURRY

Ten pan-fried queen prawns, finished with a fragrant green Thai or Cape Malay curry sauce served on a bed of rice.

LANGOUSTINES

Butterflied and grilled, served with a lemon garlic sauce.

TIGER GIANTS

Butterflied and grilled, served with a lemon garlic sauce.



LOBSTER

Butterflied and grilled, served with a lemon garlic sauce.

KINGKLIP & QUEEN PRAWNS

Butterflied and grilled, served with a lemon garlic sauce.

CALAMARI & QUEEN PRAWNS

Butterflied and grilled, served with a lemon garlic sauce.

SHELLFISH PLATTER

Langoustines and queens.

SEAFOOD PLATTER FOR 2

Langoustines, queens, salmon, grilled calamari and mussels.

TRUMPS PLATTER

Queens, kingklip and grilled calamari.



BEEF



FROM THE GRILL

TRUMPS HAS IT'S OWN IN-HOUSE BUTCHERY.

At Trumps, we are serious about our meat. You will be able to purchase our superior quality meat in our retail butchery to take home.

*Please be aware that due to the size of our steaks, some steaks may take up to 40 minutes to prepare.
Lightly glazed with our in-house specialty BBQ glaze or finely pepper crusted.
All weights on pre-cooked produced.*

SIRLOIN	(10oz)	280G
RUMP	(13oz)	360G
FILLET - LADIES	(9oz)	250G
T-BONE	(17oz)	480G
PRIME RIB	(17oz)	480G
FILLET	(12oz)	350G
SIRLOIN	(13oz)	380G
RIBEYE	(13oz)	380G

BIGGER SPECIALISED SELECT CUTS FROM OUR MASTER BUTCHER

RUMP	(18oz)	600G
RIBEYE	(19oz)	550G
FILLET	(18oz)	500G
T-BONE	(25oz)	700G
PRIME RIB	(35oz)	1KG
KOBE STYLE – WAGYU		

ORDER ONE OF OUR UNTOUCHABLE SAUCES TO ACCOMPANY YOU STEAK

**"COMEBACK" –SAGE GARLIC TRUFFLE BUTTER
TRIO OF WILD MUSHROOMS AND SAGE CREAM
WHOLEGRAIN DIJON MUSTARD & COGNAC
THREE PEPPERCORN & WHISKY SAUCE
SMOKED BOURBON & BBQ
"WOW" – TRUFFLE BUTTER & INFUSED
WILD MUSHROOMS**

**"BOOM BOOM" HOT & SPICY– (Peri - Peri)
NACHO SAUCE "A THREE CHEESE SAUCE"
BLUE CHEESE & BACON SAUCE
CREAM GARLIC WHITE WINE
& ROSEMARY SAUCE
SWEET & SOUR CHILLI PEPPER SAUCE**

FIRECRACKER CHICKEN

Firecracker chicken grills, glazed with the following sauces:

SPATCHCOCK FULL CHICKEN

Seasoned with Maldon salt and taco spice.

With *lime cilantro and garlic glaze.*

With *honey & bourbon BBQ glaze.*

With *sweet and sour chilli pepper glaze.*

With *our "BOOM BOOM" peri-peri glaze.*



DUCKING & DIVING – CHICKEN ON A SPEAR

*Deboned rolled chicken breasts marinated in garlic, cilantro and lime.
Spiked with Chirico sausage, onion & peppers:*

With *lime cilantro and garlic glaze.*

With *honey & bourbon BBQ glaze.*

With *sweet and sour chilli pepper glaze.*

With *our "BOOM BOOM" peri-peri glaze.*

GRILLED CHICKEN BREASTS

Firecracker grilled and seasoned with Maldon salt and our nomu spices.

With *lime cilantro and garlic glaze.*

With *honey & bourbon BBQ glaze.*

With *sweet and sour chilli pepper glaze.*

With *our "BOOM BOOM" peri-peri glaze.*

CHICKEN CURRY – (PREPARED FRESH DAILY)

*Pan-fried, finished with a fragrant Green Thai or Cape Malay
curry sauce served on a bed of rice and sambals.*

LAMB. OXTAIL. GAME. PORK.

LAMB

LAMB LOIN CHOPS ladies 390g

LAMB LOIN CHOPS 520g

LAMB SHANK

Delicious slow cooked in a BBQ & red wine sauce.

OXTAIL

OXTAIL POT

Succulent, soft, melt in your mouth tender oxtail, slow cooked in a pot with a luscious brown onion and red wine sauce. Served with carrots, potatoes and beans.

PORK

PORK CHOPS

WITH a red sweet & sour chilli pepper sauce.

WITH smoked bourbon and BBQ sauce.

ROLLED PORK BELLY

WITH smoked bourbon and BBQ sauce.

WITH a red sweet & sour chilli pepper sauce.



EISBEIN

Served with sauerkraut & apple sauce.

GAME

OSTRICH

WITH a Three peppercorn & whisky sauce topped with Peppadew jelly.

WITH a red Sweet chilli pepper sauce.

SPRINGBOK OR GAME OF THE DAY – Please ask your Waitron

WITH a three peppercorn & whisky sauce topped with pepper dew jelly.

WITH a red sweet & sour chilli pepper sauce.

Visit our Butchery to share the great taste with family and friends.

PORK OR BEEF RIBS

BEEF RIBS - 2 Piece

-3 Piece

GLAZED with our "BOOM BOOM" hot & spicy – (Peri - Peri).

GLAZED with our in-house BBQ glaze.

GLAZED with our sweet and sour chilli pepper glaze.

RACK OF PORK RIBS

GLAZED with our "BOOM BOOM" hot & spicy– (Peri - Peri) glaze.

GLAZED with our in-house BBQ glaze.

GLAZED with our sweet and sour chilli pepper glaze.

EXTRA RACK OF PORK RIBS



DOUBLE FUSION



PORK RIBS AND WINGS

PORK RIBS AND SIRLOIN

PORK RIBS AND LAMB CHOPS

PORK RIBS & PRAWNS

SIRLOIN AND WINGS

BEEF RIBS AND WINGS

BEEF RIBS AND SIRLOIN

BEEF RIBS AND LAMB CHOPS

BEEF RIBS & PRAWNS

ADD INDIVIDUAL PRAWNS

SIDE ORDERS

SAUTEED MUSHROOM WITH FRESH HERBS

CHEESY GARLIC ROLL

SPINACH (with or without cream)

THICK CUT CHIPS

SWEET PUMPKIN

TOMATO AND ONION

GARLIC ROLL

ONION RINGS

SAVOURY RICE

BAKED POTATO & SOUR CREAM

**KARAN
BEEF**

SPECIAL TRUMPS BURGERS

**KARAN
BEEF**

HOMEMADE BURGER BASTED AND FLAME GRILLED WITH OUR FAMOUS RELISH ON A FRESH BUN.
ALL BURGERS SERVED WITH CHIPS.

BBQ BURGERS

BEEF BURGER	(9oz) 250G
CHEESE BURGER	(9oz) 250G
BACON & CHEESE BURGER	(9oz) 250G

ALL BURGERS

- WITH *trio of wild mushrooms and sage cream.*
- WITH *Nacho sauce "a three cheese sauce".*
- WITH *blue cheese & bacon sauce.*
- WITH *three peppercorn & whisky sauce.*
- WITH *"BOOM BOOM" hot & spicy- (Peri - Peri).*

BBQ CHICKEN BURGERS

- WITH *trio of wild mushrooms and sage cream.*
- WITH *Nacho sauce "a three-cheese sauce".*
- WITH *Nacho sauce "a three-cheese sauce".*
- WITH *"BOOM BOOM" hot & spicy- (Peri - Peri).*

HALLOUMI BURGER

- Deep fried halloumi with fresh rocket and tomato chilli jam on a fresh bun.*
- WITH *trio of wild mushrooms and sage cream.*
- WITH *Nacho sauce "a three cheese sauce".*

VEGETERIAN BURGER

- Falafel patty on a bed of sliced tomato and rocket, topped with a creamy mushroom sauce.*
- WITH *trio of wild mushrooms and sage cream.*
- WITH *Nacho sauce "a three-cheese sauce".*



RIGHT OF ADMISSION RESERVED

DESSERTS

A TRIO OF ICE CREAM

Three scoops of ice cream. Chocolate, pistachio, or hazelnut.

CAKE OF THE DAY

Please ask your waiter.

COOKIES AND CREAM

Chocolate cookies made with dark roast cocoa, chopped into a creamy, fluffy white chocolate mousse, poured over a moist layer of Sacher torte and garnished with chocolate cookie crumble. Served with a pistachio ice cream.

PASSIONATE LEMON CHEESECAKE

A heavenly match of passion fruit and lemon cheesecake made with whirls of lemon curd and layered over a golden gingerbread crumble base, topped with a delicious granadilla and lemon fruit glaze.

SOUTHERN RED VELVET

Moisty and velvety chocolate cake, layered with a smooth and delicious cream cheese frosting and garnished with crushed tree nut and coconut macaroons.

CAPE MALVA PUDDING

Cape Malay pudding made the traditional way using butter, fresh cream, apricot jam and a rich toffee sauce. Served with Madagascan vanilla ice cream.

CHOCOLATE VOLCANO

A rich chocolate Soufflé made with fine chocolate and baked to perfection. Served with hazelnut ice cream.

Life
is
SHORT
EAT
DESSERT
First

CLASSIC COCKTAILS

COSMOPOLITAN

Premium vodka shaken with fresh lime, Monin triple sec Curacao and cranberry juice. Served in a chilled martini glass and garnished with a citrus twist.

LONG ISLAND ICED TEA

Four white spirits with a fresh lemon and Monin triple sec Curacao. Served tall over ice and completed with coke and fresh citrus.

MARGARITA

Premium tequila with freshly squeezed lime juice and Monin Triple Sec Curacao. Served straight up, frozen or on the rocks.

MARTINI (GIN)

A variation of the classic gin cocktail with the addition of olive brine and juice. Served straight up in a chilled martini glass with olives.

MOJITO

Cuban light rum muddled with fresh lime, torn mint leaves and pure cane sugar. Churned with crushed ice and charged with soda water.

PINA COLADA

The most famous tropical cocktail around, Cuban light rum blended with fresh pineapple pieces and natural coconut extracts.

COCKTAIL VARIATIONS

FRUIT DAIQUIRI'S

(BLUEBERRY, STRAWBERRY, GREEN APPLE, MANGO)

Cuban light rum blended smooth with Monin fruit puree of choice, limes and fresh fruit juice.

FLAVOURED MOJITO

(GREEN APPLE, STRAWBERRY, BLUEBERRY, MANGO)

Cuban light rum, muddled fresh lime, torn mint leaves and Monin fresh fruit puree. Churned with crushed ice and charged with soda water.

CUCUMBER AND MINT G & T

A fun and fruity variation of the classic Gin and Tonic, enhanced with natural cucumber extracts and freshly squeezed lime.

HIBISCUS AND MINT G & T

A fun and botanical variation of the classic Gin & Tonic, enhanced with Monin hibiscus extracts, fresh mint and freshly squeezed lime.

PINK GRAPEFRUIT AND ROSEMARY G&T

A fun and fruity variation of the classic Gin and Tonic, enhanced with Monin pink grapefruit extracts, fresh rosemary and lime juice.

TIKI DRINKS

TRUMPS TIKI

Monin farlenum shaken cold with premium rum, fresh juice and finished off with a dash or two of bitters.

LEMONADES

CUCUMBER LEMONADE

Natural lemon and cucumber extracts, stirred well and served tall.

FROZEN MINT LEMONADE

A traditional lemonade, served frozen with fresh mint leaves.

FROZEN PINK GRAPEFRUIT LEMONADE

Our old fashioned lemonade with natural ruby grapefruit extracts. Blended until smooth and served tall.

ORIGINAL LEMONADE

The "Old Fashioned Lemonade" - with natural lemon extracts and fresh lemon juice.

STRAWBERRY LEMONADE

An old fashioned lemonade with a twist. Monin strawberry puree mixed with fresh lemon juice. Served tall over ice with fresh cut citrus.

FREEZOS

CARAMEL DE LECHE FREEZO

A delicious creamy caramel drink blended with milk and ice. Cappuccine - ask for it by name.

CHOCOLATE DECADENCE FREEZO

A sweet and creamy drink blended with milk ice and decadent chocolate. Cappuccine - ask for it by name.

LATTÉ FRAPPE FREEZO

A Delicious blend of flavoured milk powder, milk and ice. Blended smooth and creamy.

COLD BEVERAGES

SOFT DRINKS - Coke, Coke Zero, Coke Light, Sprite, Sprite Zero, Fanta, Cream Soda

ICE TEA - Lemon or Peach

'TISERS - Appletisers, Grapetiser Red \ White

WATER 250ML - Still or Sparkling

WATER 750ML - Still or Sparkling

SHAKES - Vanilla or Chocolate

SPECIAL SHAKES - Bar One, Berry or Hazelnut

FRUIT JUICES - Orange, Fruit Cocktail or Mango

BERRY FRUIT JUICES - Strawberry or Cranberry

CORDIALS - Passion Fruit, Lime, Cola Tonic or Bitters

DRAUGHTS

CASTLE

CASTLE LITE

WINDHOEK

HEINEKEN

STELLA - 

JACK BLACK LAGER - Craft Beer

BUTCHERS BLOCK - Craft Beer

BEERS

CASTLE LAGER

CASTLE LITE

CARLING BLACK LABEL

HANSA

WINDHOEK LAGER

WINDHOEK LITE

AMSTEL

HEINEKEN

GROLSCH SWING TOP

PERONI

CORONA

GUINNESS

MILLER GENUINE DRAUGHT

SOL

CARLSBERG

CRAFT BEERS

DEVILS PEAK BLOCKHOUSE
CBC AMBER WEISS

CIDERS

ICE TROPEZ - Regular

ICE TROPEZ - Non Alcoholic

SAVANNA - Dry or Light

HUNTERS - Gold or Dry

HUNTERS EXTREME

RED SQUARE

FLYING FISH - Lemon

STRONGBOW - Gold Apple or Red Berries

TEQUILA

JOSE CUERVO GOLD

JOSE CUERVO SILVER

PATRON XO CAFÉ

PATRON SILVER

DON JULIO - Reposado

AMERICAN WHISKY

JACK DANIEL'S

JACK DANIEL'S - Single Barrel

GENTLEMEN JACK

WOODFORD RESERVE

SA WHISKY

BAINS CAPE MOUNTAIN

THREE SHIPS - 10 Year Single Malt

THREE SHIPS - 15 Year Pinotage

SINGLE MALT WHISKY

GLENFIDDICH - 12 Year
GLENFIDDICH - 15 Year
GLENFIDDICH - 18 Year
GLENFIDDICH - 21 Year
GLEN GRANT - *The Major Reserve*
GLEN GRANT - 10 Year
GLEN GRANT - 16 Year
CARDHU - 12 Year
SINGELTON OF DUFFTOWN
GLENKINCHIE - 12 Year
OBAN - 14 Year
LAGAVULIN - 16 Year
BALVENIE - 12 Year Doublewood
BALVENIE - 14 Year
BALVENIE - 17 Year Doublewood
GLENMORANGIE - 10 Year
GLENMORANGIE - *Quinta Ruban*
GLENMORANGIE - 18 Year
TULLAMORE DEW - 15 Years
NIKKA PURE MALT - *Japan*
BUNNAHABAIN - 12 Year
MONKEY SHOULDER

BLENDED WHISKY

GRANTS FAMILY RESERVE
GRANTS SELECT RESERVE
GRANTS - 18 Year
BELLS
BELLS RESERVE
JAMESON
J&B
J&B JET
CHIVAS REGAL - 12 Year
BUSHMILLS ORIGINAL
BUSHMILLS BLACK BUSH
JOHNNIE BLACK
JOHNNIE DOUBLE BLACK
JOHNNIE SWING
JOHNNIE GOLD RESERVE
JOHNNIE PLATINUM
JOHNNIE BLUE
SCOTTISH LEADER - *Signature*
SCOTTISH LEADER - 12 Year
TULLAMORE DEW - 12 Year
THE POGUES

COGNAC

REMY MARTIN - *VSOP*
REMY MARTIN - *XO EXCELLENCE*
HENNESSY - *VS*
HENNESSY - *VSOP PRIVILEGE*
HENNESSY - *XO*

BRANDY

KLIPDRIFT PREMIUM
RICHELIEU - 10 Year
VAN RYN'S - 12 Year
OUDE MOLEN - 100 RESERVE
OUDE MOLEN - *VOV*

GRAPPA

ANTONELLA
DALLA CIA

RUM

CAPTAIN MORGAN SPICED GOLD
CAPTAIN MORGAN BLACK LABEL
RED HEART
SOUTHERN COMFORT
BACARDI
STROH RUM
SAILOR JERRY

VODKA

SKYY VODKA
SKYY 90
SMIRNOFF DOUBLE BLACK
CIROC
GREY GOOSE
BELVEDERE

GIN

TANQUERAY
TANQUERAY 10
THE BOTANIST
HENDRICKS
WHITLEY NEILL

CANE

CAPE TO RIO

LIQUEURS

AMARULA
CAPE VELVET
KAHLUA
TIA MARIA
FRANGELICO
AMARETTO
BAILEYS ORIGINAL IRISH CREAM
DRAMBUIE
COINTREAU
LUPINI SAMBUCA WHITE/BLACK
APEROL
LOVOKA - *Caramel Vodka*

DIGESTIFS

JAGERMEISTER
UNDERBERG

MIXERS

COKE
LEMONADE
DRY LEMON
TONIC WATER
GINGER ALE
TOMATO COCKTAIL
RED BULL

PORTUGUESE PORT

FERREIRA RUBY
FERREIRA TAWNY

SA PORT

ALLESVERLOREN - *Fine Old Vintage*
BEYERSKLOOF LAGARE

VERMOUTH

CINZANO BIANCO
CINZANO DRY
CINZANO ROSSO

PEDROS

DOM PEDRO
DOM KAHLUA
DOM VELVET

HOT BEVERAGES

LAVAZZA COFFEE
DECAF CAPPUCCINO
CAPPUCCINO
CAFÉ LATTE
AMERICANO
MACCHIATO
ESPRESSO SINGLE
ESPRESSO DOUBLE
TEA FIVE ROSES
TEA ROOIBOS
TEA ENGLISH
IRISH COFFEE
IRISH COFFEE JOHNNIE WALKER