



Casa Bella®

WoodFired Pizza • Pasta • Grills

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Buon Appetito



*In Italy, a meal without wine is like
a village without people.*

*Meals made with the utmost care and
attention merit wines of distinguished heritage.
Please enjoy our recommended wine pairings for
selected Casa Bella dishes throughout our menu.*

Please refer to the full wine list for pricing.

*We trust our selection will delight and
captivate you.*

Prices include VAT

❧ *First we eat, then we do everything else* ❧

STARTERS

PLATTERS TO SHARE

Good food is best shared

ANTIPASTO PLATTER 265

(Recommended for 4 or more)

Salami, Parma ham, chorizo, Gorgonzola, Camembert, Brie, grilled artichokes, zucchini fries, marinated olives, aubergines and walnuts. Served with your choice of a herb or garlic pizza bread.

🍷 *Waterside Chardonnay*

CURED MEAT PLATTER 162

(Recommended for 2 - 4)

Salami, Parma ham and chorizo. Served with your choice of a herb or garlic pizza bread.

CHEESE PLATTER 125

(Recommended for 2)

Gorgonzola, Camembert, Brie, grilled artichokes, walnuts, marinated olives and fig preserve. Served with Melba toast.



GARLIC OR HERB 55

Lightly salted and flavoured with garlic or herbs and extra virgin olive oil.

THREE CHEESE 95

A magnificent blend of Gorgonzola, Danish feta and mozzarella.

* Available when in season. 🍷 Contains nuts!

LIGHT DISHES

SPRINGBOK CARPACCIO 90

Thinly sliced springbok, topped with fresh rocket, capers, red onions, chillies, extra virgin olive oil, balsamic glaze and shaved Parmesan.

MUSSEL POT 99

Mussels in a creamy white wine sauce. Served with crispy garlic bruschetta.

CHICKEN LIVERS 99

Sautéed in a peri-peri Napoletana sauce with pancetta, red onion and served with garlic bruschetta.

CAPRESE SALAD 🍷 89

Buffalo mozzarella, wedged between thinly sliced tomato and fresh basil leaves, garnished with a touch of basil pesto and balsamic glaze.

CALAMARI 89

Grilled Cajun-style or flash-fried calamari tubes and heads. Served with zucchini fries.

GARLIC PRAWN TAILS 99

8 Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with a garlic bruschetta.

CREAMY GARLIC SNAILS 96

Snails, oven-baked in a creamy garlic and Parmesan sauce. Served with garlic bruschetta.

🍷 *Diemersdal Sauvignon Blanc*

25cm Italian pizza bread with your favourite toppings. All our pizza breads are prepared with garlic or herbs and cooked in our wood-fired oven.

MOZZARELLA CHEESE 75

Classically Italian!

CAPRESE 🍷 95

Buffalo mozzarella, topped with freshly sliced tomato, basil leaves, avocado* and basil pesto. Superb with extra virgin olive oil and balsamic vinegar.

SALADS



Using fresh local and imported Italian ingredients, our salads are served with balsamic glaze and our home-made honey and mustard dressing.

PARMA HAM SALAD 137

Mixed green leaves with Parma ham, avocado*, sliced pear, red onion, cherry tomatoes, cucumber and olives. Finished with grated Parmesan and croutons.

SALMON SALAD 125

Mixed green leaves with cherry tomatoes, salmon and cream cheese. Finished with grated Parmesan.

 *Peacock Wild Ferment Sauvignon Blanc*

CHICKEN CAESAR SALAD 105

Mixed green leaves with anchovies, chicken breast strips, cherry tomatoes, boiled egg and Parmesan. Served with bread sticks and a creamy Caesar dressing on the side.

CHOPPED SALADS

Our "no lettuce" chopped salads are served with balsamic glaze, our home-made honey and mustard dressing and finished with grated Parmesan.

CHOPPED CHICKEN SALAD 112

Grilled chicken breast, cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.

CHOPPED FILLET SALAD 137

Pepper-crusted fillet steak (cooked medium), cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.

INSALATA GRECA 92

Cherry tomatoes, olives, cucumber, carrots, red onion, avocado* and Danish feta drizzled with extra virgin olive oil.

PIZZA TOPPINGS



Personalise your favourite pizza with additional toppings.



CHEESE 30ea

Danish Feta, Mozzarella, Gorgonzola

CURED MEAT 46ea

Chorizo Sausage, Salami, Pancetta, Parma Ham

SAUCES 15ea

Tzatziki, Sweet Chilli Mayo, Fig Preserve, Peri-Peri, Basil Pesto 

SEAFOOD 36ea

Calamari Tubes and Heads, Anchovies, Mussels

GOURMET 50ea

Buffalo Mozzarella, Springbok Carpaccio, Salmon, Prawns, Pulled Pork, Deboned Roast Lamb Shank, Pepper-crusted Fillet (cooked medium)


DELI 33ea

Avocado*, Slow Cooked Bolognese (beef and pork), Olives, Roast Chicken, Brown and Portabellini Mushrooms, Oven-roasted Vegetables

VEGETABLES 15ea

Gherkins, Banana, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onion, Sweet Italian Cherry Tomatoes, Sliced Pear, Red Peppers, Pineapple, Jalapeños

* Available when in season.

 Contains nuts!

PIZZA

INSPIRED BY THE ORIGINAL RECIPE FROM NAPLES, ITALY. Authentic hand-pressed pizza, crafted from the highest quality imported Italian "OO" pizza flour, baked in a wood-fired pizza oven to achieve an authentic finish.

All our pizzas are made with mozzarella unless otherwise stated. Size: 30cm. ~ **BUON APPETITO** ~

Make some additions to your pizza from our toppings section.

REGULAR MARGHERITA	90	SARDINIA	125
Tomato and mozzarella.		Sweet pulled pork with jalapeños.	
AUTHENTIC MARGHERITA	100	MESSICANA	115
Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.		Slow cooked beef and pork Bolognese mince, red peppers, red onion, garlic and chilli.	
PISA	125	🍷 <i>Nederburg Baronne</i>	
Pancetta, Danish feta and avocado*.		CASA BELLA GORGONZOLA ~ unforgettable!	135
FILETTO	140	Gorgonzola cheese with pancetta and fig preserve.	
Pepper-crusted fillet strips (cooked medium) with caramelised onions, wild rocket, brown and Portabellini mushrooms, grated Parmesan and balsamic glaze.		A Casa Bella signature creation.	
🍷 <i>Beyerskloof Pinotage</i>		🍷 <i>Black Oystercatcher Sauvignon Blanc</i>	
LAMB	140	MODENA 🍷	105
Deboned roast lamb shank, fresh rosemary, Danish feta and tzatziki.		Sweet Italian cherry tomatoes, olives, Danish feta and basil pesto.	
AL CAPONE	122	PARMA HAM	140
Tikka chicken, red onions, sweet Italian cherry tomatoes, gherkins and chillies.		Parma ham, fresh tomato slices, wild rocket and grated Parmesan.	
🍷 <i>Allesverloren Shiraz</i>		CAPRI	110
CARNE	155	Oven-roasted vegetables, Danish feta, dressed with wild rocket, fresh basil and balsamic vinegar.	
Salami, pancetta, chorizo and caramelised onions.			
CHICKEN LIVERS	120		
Tender chicken livers, sautéed in a peri-peri Napoletana sauce with pancetta and red onion.			
MILANO	120		
Salami, avocado* and wild rocket.			
FRUTTI DI MARE	155		
Calamari tubes and heads, prawns, mussels and seafood dressing.			

PIZZA BIANCO




The Pizza Bianco offers an alternative to the traditional tomato base that we know and love. Cream cheese mixed with lemon, Parmesan cheese and garlic creates a white base.

LAMB, POTATO AND ROSEMARY	125
Dressed with wild rocket and balsamic reduction.	
OVEN-ROASTED VEGETABLES	110
Dressed with wild rocket.	
SALMON	125
Dressed with wild rocket and balsamic reduction.	

PASTA

FRESHLY MADE DAILY FROM 100% DURUM WHEAT USING OUR IMPORTED ITALIAN PASTA MACHINE. SAVOUR THE THEATRE AND ART OF PASTA-MAKING.

*For a low-carb, lower calorie, gluten-free alternative, swap your pasta for zucchini spaghetti ~ Complimentary
Gluten-free fusilli pasta ~ R24*

FETTUCCINE ALFREDO	120	CON PESCE FETTUCCINE OR RISOTTO	165
Pancetta with brown and Portabellini mushrooms in a creamy white sauce.		Prawns, mussels and calamari tubes in a creamy Napoletana sauce, with a slight dash of chilli.	
PENNE ARRABBIATA	89	 <i>Christina Brut MCC</i>	
Napoletana sauce with chilli and garlic.		SPINACH AND RICOTTA RAVIOLI	129
SPAGHETTI BOLOGNESE	99	Delicious filled ravioli in a creamy white sauce.	
An Italian classic! Pork and beef Bolognese in a Napoletana sauce. Slow cooked for 5 hours for extra flavour.		GORGONZOLA GNOCCHI	115
 <i>Nederburg Baronne</i>		Bite-size Italian dumplings in a creamy Gorgonzola sauce.	
SPAGHETTI AGLIO E OLIO	80	<i>Add Mushrooms</i>	<i>Add 10</i>
Garlic, chilli and extra virgin olive oil tossed with freshly made spaghetti. Simple yet delicious!		CREAMY PORK FETTUCCINE	125
PASTA DI POLLO	110	Pulled pork, mushrooms and caramelised onion in a creamy white sauce.	
Spaghetti, chicken, brown and Portabellini mushrooms, red peppers and Parmesan in a creamy white sauce.		 <i>Durbanville Hills Collectors Reserve Sauvignon Blanc</i>	
CHORIZO FETTUCCINE	110	SALMON FETTUCCINE	165
Chorizo sausage, brown and Portabellini mushrooms, red onions and olives in a creamy Napoletana sauce.		Salmon in a creamy Parmesan sauce with red peppers and a hint of chilli.	
		RISOTTO	105
		A creamy risotto with mixed brown and Portabellini mushrooms.	

BAKED PASTA

TOPPED WITH MOZZARELLA CHEESE AND BAKED IN OUR WOOD-FIRED PIZZA OVEN

VEGETARIAN LASAGNE	115
Layers of tender lasagne sheets, brown and Portabellini mushrooms, zucchini and marinated aubergines in a Napoletana sauce. Baked to golden perfection.	
LASAGNE BOLOGNESE	125
Layers of tender lasagne sheets, rich slow cooked beef and pork Bolognese, in a creamy white sauce, topped with mozzarella.	

BAMBINI MEALS

For our special little guests 12 years and younger.

FETTUCCINE ALFREDO	65
SPAGHETTI BOLOGNESE	60
FRIED CALAMARI & CHIPS	79
CHICKEN & PINE PIZZA	60
SALAMI & CHEESE PIZZA	65
MARGHERITA PIZZA	45

GRILLS

*Expertly prepared and lovingly adorned with the finest sauces, herbs, spices and essential ingredients.
Our A-grade South African steaks are carefully aged in our cold rooms.*

T-BONE FLORENTINA 600g 215

Two weeks dry-aged & one week wet-aged prime T-Bone steak. Rubbed in olive oil, cracked pepper and Maldon salt. Served on the bone with a side of your choice. Cooked medium-rare to medium.

FILLET STEAK FLAMBÉ 300g 225

A delectable choice. Coated in our secret rub of crushed black peppercorns, mustard seeds and fresh herbs, flambéed in brandy and finished off in cream. Cooked medium-rare to medium.

 *Rustenberg Cabernet Sauvignon*

STEAK & 3 QUEEN PRAWNS 200

250g Rump basted and grilled or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and black pepper, and grilled to your liking. Served with 3 queen prawns in either lemon butter, garlic butter or peri-peri sauce and your choice of side.

 *Durbanville Hills The Collectors Reserve Pinotage*

RUMP 250g 155

Aged for a minimum of 28 days. Basted and grilled or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt and black pepper, and grilled to your liking.

ADD A SAUCE 25

Truffle mushroom, mushroom, cheese, pepper, peri-peri, blue cheese.

OXTAIL 190

Slow cooked rich oxtail braised in red wine and stock, with red onions and carrots. Served with Parmesan and herb mash.

LAMB SHANK 230

Tender, hearty slow-roasted lamb shank in a deep red wine and vegetable jus. Served with delicious Parmesan and herb mash.

PORK BELLY 195

Slow-roasted rolled pork belly with a cranberry and pork stuffing. Served with gravy on Parmesan and herb mash and topped with crispy crackling.

LAMB CHOPS 170

2 x 150g succulent thick-cut chops, basted or rubbed in olive oil, cracked pepper and Maldon salt.

PARMESAN CRUSTED CHICKEN 120

Chicken breasts coated in breadcrumbs, mixed herbs and Parmesan cheese, pan-fried until golden brown. Crispy on the outside, juicy on the inside. Served with a sauce and side dish of your choice.

SPATCHCOCK CHICKEN 169

Full spatchcock chicken, grilled in your choice of peri-peri sauce or BBQ sauce.

FILLET SALTIMBOCCA 210

Pepper-crusted fillet medallions sautéed in herbed olive oil, served on a bed of fettuccine layered with mozzarella cheese, Parma ham, pancetta, brown and Portabellini mushrooms in a creamy white sauce.

 *Peacock Wild Ferment Merlot*

FILLET GORGONZOLA 185

Pepper-crusted fillet medallions, pan-fried with Gorgonzola cheese in a creamy white sauce. Served on a bed of fettuccine.

CALAMARI 140

Grilled Cajun-style or flash-fried calamari tubes and heads.

CASA BELLA QUEEN PRAWNS x6 ~ 165

Grilled in either lemon butter, garlic butter or x12 ~ 275
peri-peri sauce, served with your choice of side. x18 ~ 355

SIDE ORDERS

All our grills are served with a side of your choice, unless otherwise stated.

THICK-CUT POTATO CHIPS 35

GRILLED SWEET POTATOES 35

PARMESAN & HERB MASH 35

ZUCCHINI SHOESTRING FRIES 35

CREAMED SPINACH 35

BROCCOLI & CAULIFLOWER 40

Served with Parmesan white sauce.

OVEN-ROASTED VEGETABLES 40

SIDE CHOPPED INSALATA GRECA SALAD 40

DESSERTS

*Delicious mouthfuls of decadence,
prepared for your enjoyment.*

STICKY DATE BUTTERSCOTCH

A soft, spongy date pudding smothered in an indulgently rich butterscotch sauce. Served with vanilla gelato.

 *Nardini Grappa*

60

BANOFFEE PIE

Delicious pie made from bananas, cream and toffee on a caramel biscuit base.

60

TIRAMISU

A popular Italian dessert. Finger biscuits infused with a coffee liqueur, layered with smooth cream cheese, grated chocolate, and topped with cocoa powder.

60

WARM CHOCOLATE PUDDING

A rich, dark chocolate cake with a warm chocolate centre. Served with vanilla gelato.

60

LIMONCELLO CHEESECAKE ~ Lemon lover's delight! 70

Oven-baked creamy cheesecake made with cream cheese flavoured with Limoncello liqueur.

ETON MESS

A divine combination of crunchy meringue, strawberry sauce, strawberries and whipped cream.

60

GELATO


Ask your waitron for our selection.

35

HENNESSY 3 C'S

Hennessy Very Special Cognac perfectly paired with warm chocolate pudding & coffee.

110

 *Desserts may contain traces of NUTS!*

DRINKS

HOT BEVERAGES

Espresso	Single	24
	Double	28
Americano		26
Decaffeinated Coffee		26
Cappuccino	Single Shot	29
	Double Shot	37
Caffé Latte		29
Caffé Mocha		29
Macchiato		27
Hot Chocolate		29
Milo		29
Tea (Ceylon or Rooibos)		23

SPECIALITY TEA

Red Cappuccino 29

MILKSHAKES

Crème Brûlée, Black Forest, Turkish Delight, Iced Coffee or Fruit Shake 45

SOFT DRINKS

Refer to the wine list for our full selection.

SPECIALITY COFFEE

Your choice of Amarula, Kahlúa Irish Whiskey, Frangelico or Disaronno Amaretto. 50

DON PEDRO

Vanilla gelato with your choice of Whisky, Kahlúa, Limoncello, Frangelico, Amarula or Disaronno Amaretto. Select any other liqueur or spirit of your choice to create your own Don Pedro. 45

AFTER-DINNER DELIGHTS

Refer to the wine list for our selection of Whiskies, Liqueurs, Bourbons, Brandies and Ports.

Grappa and Espresso	50
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Prices include VAT

Our Private Cellar Selection



ENJOY OUR AWARD-WINNING,
EXTENSIVE WINE SELECTION FROM
OUR PRIVATE CELLAR - EXCLUSIVE TO
CASA BELLA THE SANCTUARY.

Vintages subject to availability

We recommend pairing the following wines with your Casa Bella meal ~ Buon appetito!

Salads ~ Sauvignon Blanc

Pasta & Pizza ~ White Blends, Sauvignon Blanc and Chenin Blanc

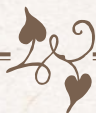
Beef ~ Cabernet Sauvignon, Shiraz, Pinotage and Red Blends

Lamb ~ Merlot, Shiraz and Cabernet Sauvignon | Pork ~ Sauvignon Blanc and Merlot

Seafood ~ Chardonnay, Sauvignon Blanc and Shiraz

Classic Wines of the Cape

THE SANCTUARY WINE SELECTION



CHAMPAGNE & MCC

	GLASS (150ml)	BOTTLE
PONGRÁCZ BRUT N/V MCC (<i>***½ Platter</i>) <i>Devon Valley (ABV 12%)</i> Classic yeast and biscuit character on the nose with a good fruit/acid balance on the palate.		285
PONGRÁCZ BRUT ROSÉ N/V MCC (<i>***½ Platter</i>) <i>Devon Valley (ABV 12%)</i> Delicate salmon-pink hue with blackberry fruit flavours.		315
VAN LOVEREN CHRISTINA BRUT N/V MCC (<i>*** Platter</i>) <i>Robertson (ABV 12%)</i> A blend of Chardonnay and Pinot Noir.	76	290
MOËT & CHANDON IMPÉRIAL N/V BRUT <i>France (ABV 12%)</i> Created in 1869, Moët Impérial is the House's iconic champagne and embodies a unique style distinguished by its bright fruitiness, seductive palate and elegant maturity.		995
KRONE BOREALIS MCC 2017 (<i>**** Platter</i>) <i>Western Cape (ABV 11.5%)</i> Elegant gold in colour. Aromas of lemon and orange peel underscored by hints of minerality evoking crushed oyster shell and a light biscuity character. The mousse is fine, persistent and mouth-coating with a refreshing, tensile finish.		185
CEDERBERG BRUT MCC 2013 (<i>****½ Platter</i>) <i>Cederberg (ABV 12.5%)</i> The creamy complexity of this sparkling wine is a bouquet of baked brioche, apples with fresh lemon and grapefruit aromas, enticing your senses.		360
GRAHAM BECK BRUT N/V MCC (<i>**** Platter</i>) <i>Robertson (ABV 12%)</i> Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate. The exceptionally fine mousse contributes the freshness and finesse.	80	320

CHENIN BLANC

	GLASS (250ml)	BOTTLE
CEDERBERG 2017 (**** Platter) <i>Cederberg (ABV 13.5%)</i> The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear. Five months lees contact ensured a mouth coating creaminess on the palate with a lively crisp acidity to finish off.		220
KEN FORRESTER PETIT 2018 (** Platter) <i>Stellenbosch (ABV 13.5%)</i> A youthful, fresh wine with quince and pear drop flavours. Earlier picked freshness shows on the palate with crunchy green apple and grapefruit flavours.	46	130
ERNST GOUWS & CO 2017 (**½ Platter) <i>Stellenbosch (ABV 12%)</i> Gloriously upfront mouthful of fresh litchi and tropical undertones. A wonderful balance of fruit and acidity with an unexpected richness.		160
BOSCHENDAL 1685 - 2017 (** Platter) <i>Coastal (ABV 13.5%)</i> Expressive tropical fruit aromas of ripe mango and pineapple followed by white peach and hints of lime. These aromas combine for an appetizing and refreshing experience.		194
DELAIRE GRAFF 2017 (**** Platter) <i>Swartland Reserve (ABV 13.8%)</i> Layered expressions of citrus and tropical fruit with complexity of honey and almonds in the background. Balanced and superbly structured, the flavours are complemented by a delicate minerality.		254
KLEINE ZALZE CELLAR SELECTION 2018 (**½ Platter) <i>Coastal (ABV 13%)</i> Aromas of lime and citrus zest are beautifully intertwined with a virtual 'fruit salad' of tropical fruits. These flavours follow on the palate, and combine with the rich texture and elegant minerality.		154
MARRAS - SWARTLAND 2017 <i>Swartland (ABV 13%)</i> Stone fruit and pear skin flavours accompanied by subtle creamy notes from being matured on the lees.	52	149
SPIER 21 GABLES 2015 (****½) <i>Tygerberg (ABV 14.39%)</i> Pale yellow in colour with a green hue, the wine shows rich aromas of dried apricot, lemon and lime with hints of vanilla. A lively palate rewards with generous fresh fruit, crisp acidity and a lingering finish.		284

SAUVIGNON BLANC

	GLASS (250ml)	BOTTLE
BLACK OYSTERCATCHER 2016 (**** Platter) <i>Elim (ABV 12.5%)</i> Well-balanced, cool climate Sauvignon Blanc with a forthcoming nose of gooseberry, capsicum and tropical notes, complemented by a full palate of minerality and ripe lingering aftertones.	90	250
PEACOCK WILD FERMENT 2018 (****½ Platter) <i>Stellenbosch (ABV 13.5%)</i> This Sauvignon Blanc has great complexity and exudes hints of green pepper, lime and mineral flavours on the nose. It has great texture and persistence. Fresh acidity provides a long length on the palate, without being overpowering.	50	140
DIEMERSDAL 2018 (****½ Platter) <i>Durbanville (ABV 13.16%)</i> A vibrant, lemon-lime colour with a complex array of tropical fruit aromas on the nose.		175
DURBANVILLE HILLS COLLECTORS RESERVE THE CAPE MIST 2017 <i>Durbanville (ABV 14.4%)</i> A full concentrated wine with sweet summer fruit and a hint of minerality. This wine shows plenty of passion fruit and goose berries with hints of citrus flavours on the nose.		270
LOURENSFORD RIVER GARDEN 2017 (*** Platter) <i>Stellenbosch (ABV 13.5%)</i> Pungent tropical fruit flavours of litchi, pineapple, guava, kiwi fruit and granadilla supported by fresh crispness and lime, paw-paw, passion fruit and green pepper undertones, makes this a delightful and balanced everyday wine.	52	151
STEENBERG 2017 (****½ Platter) <i>Constantia (ABV 13.5%)</i> This cool-climate Sauvignon Blanc has a striking and bright acidity which keeps it vibrant and fresh on the palate with notes of lime, minerality and tropical fruit.		264
PAUL CLUVER 2017 (****½ Platter) <i>Elgin (ABV 13.5%)</i> Clean and fresh with expressive granadilla, grapefruit, gooseberry and blackcurrant characteristics. These flavours follow through onto the palate which has a lovely creamy texture.		198
DELAIRE GRAFF 2017 (**** Platter) <i>Stellenbosch (ABV 13.8%)</i> A classic maritime Sauvignon Blanc, this wine reveals aromas of cut grass, asparagus and hints of citrus tropical fruit. Discover a multilayered mouthfeel, crisp vibrancy with flavours of Cape gooseberry and zesty fruit with a mineral finish.		224
HIDDEN VALLEY 2017 (**** Platter) <i>Stellenbosch (ABV 14%)</i> Subtle aromas of tropical fruit lead to a delicate palate layered with guava, lime and a wonderful minerality.		249
ZEVENWACHT 2018 <i>Stellenbosch (ABV 13.5%)</i> Clear and bright with a lime green tinge in colour, with complex aromas of crushed fig leaves, intense green guava skin and granadilla. The palate shows abundant granadilla, guava and ripe green fig with a gooseberry oiliness, accentuated by a juicy, zesty grapefruit-like citrus finish.		179

	GLASS (250ml)	BOTTLE
<p>BOSCHENDAL 1685 - 2017 (<i>*** Platter</i>) <i>Coastal</i> (ABV 13.5%)</p> <p>A melange of yellow and green tropical fruits with hints of citrus. A soft, full-bodied wine with a harmonious palate and coated acidity adding to the zesty, mineral finish. Good balance between acidity and structure, with a persistent lingering length.</p>		189
<p>GHOST CORNER WILD FERMENT 2017 (<i>****½ Platter</i>) <i>Elim</i> (ABV 13%)</p> <p>A unique Sauvignon Blanc that cannot be compared to any other. Powerful concentrated layers of green figs and gooseberries, with a touch of grapefruit, fynbos and a steely minerality on the palate.</p>		364

CHARDONNAY

	GLASS (250ml)	BOTTLE
<p>WARWICK FIRST LADY UNOAKED 2018 (<i>***½ Platter</i>) <i>Western Cape</i> (ABV 13%)</p> <p>A great mix of citrus and melons on the nose. An easy drinking wine that over-delivers on quality vs price. No sign of wood gives the wine great accessibility for everyday enjoyment.</p>	68	195
<p>WATERSIDE 2018 (<i>*** Platter</i>) <i>Robertson</i> (ABV 12.5%)</p> <p>Pale straw with hints of green on the edge. Vibrant freshness and an explosion of tropical fruit and ripe citrus on the nose with underlying yellow stone fruit tones.</p>		125
<p>VAN LOVEREN CHRISTINA 2015 (<i>****½ Platter</i>) <i>Robertson</i> (ABV 13.9%)</p> <p>A full-bodied, perfectly balanced Chardonnay. The wine was matured in new French oak barrels and has intense citrus flavours followed by hints of hazelnut.</p>		285
<p>ZEVENWACHT 2017 <i>Stellenbosch</i> (ABV 13.5%)</p> <p>A bright wine with hints of lime and gold in colour. This Chardonnay has superb and distinctive flavours of citrus and pear with a subtle oak aroma of roasted almonds.</p>		189
<p>KLEINE ZALZE CELLAR SELECTION (UNWOODED) 2017 (<i>***½ Platter</i>) <i>Western Cape</i> (ABV 13.5%)</p> <p>The wine pops with citrus flavours and stone fruit. This carries to a silky mouthfeel with a limey finish.</p>	55	159
<p>BOSCHENDAL 1685 - 2017 (<i>*** Platter</i>) <i>Western Cape</i> (ABV 13.5%)</p> <p>Zesty citrus and ripe tropical fruit flavours. Well-balanced with a soft, buttery character from barrel fermentation and maturation add to the complexity and roundness of the wine.</p>		209
<p>THE STELLENBOSCH RESERVE MOEDERKERK 2017 (<i>**** Platter</i>) <i>Stellenbosch</i> (ABV 13%)</p> <p>Aromas of fresh citrus, lime and hints of lemon zest come to the fore, with elegant pineapple notes that support the initial tropical impression.</p>		249
<p>VREDE EN LUST MARGUERITE 2016 <i>Franschhoek</i> (ABV 14%)</p> <p>Citrus, toasted nuts and butterscotch aromas followed by a creamy, well-balanced palate and tones of almond and pear.</p>		294
<p>BOSMAN FAMILY 2017 (<i>*** Platter</i>) <i>Upper Hemel-en-Aarde</i> (ABV 13.94%)</p> <p>Flavours of white pear, citrus and butterscotch with a creamy oatmeal finish. Gently oaked and with fresh acidity.</p>		234

BLANC DE NOIR & ROSÉ

	GLASS (250ml)	BOTTLE
BLACK OYSTERCATCHER ROSÉ 2016 (**½ Platter) <i>Elim</i> (ABV 11.5%) A forthcoming nose of nettles and capsicum, followed by hints of gooseberries and mouth-watering sweet and sour flavours.	75	215
NEDERBURG ROSÉ 2018 (**½ Platter) <i>Paarl</i> (ABV 12%) A charming rosé that is very easy-drinking and suitable for any occasion.		160
LANDSKROON BLANC DE NOIR 2018 (**½ Platter) <i>Paarl</i> (ABV 12.5%) A fresh and fruity off-dry white wine made from Pinotage grapes. Pale coral colour and lovely floral, fruity flavours.	50	140
LOURENSFORD RIVER GARDEN ROSÉ 2017 (**½ Platter) <i>Stellenbosch</i> (ABV 13%) Fresh, crispness, with citrus, pineapple and red fruit flavours and hints of mulberries and rose water.	52	151
STEENBERG RUBY ROSÉ 2017 (**½ Platter) <i>Constantia</i> (ABV 12.5%) The wine is full and creamy, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry, spiced stone fruit and a zesty finish.		174
DELAIRE GRAFF ROSÉ 2017 (** Platter) <i>Western Cape</i> (ABV 13.1%) Made from 100% Cabernet Franc, this unique Rosé displays flavours of ripe strawberries, cassis and candyfloss with dark red berries and cream on the mid palate and a juicy, crisp and dry finish.		179
SPIER SIGNATURE CHARDONNAY/ PINOT NOIR 2018 (**½ Platter) <i>Western Cape</i> (ABV 13.4%) Aromas of strawberries and yellow apple, with a crisp fruit finish. Truly a unique wine and blend.	52	149

OTHER WHITE VARIETALS & BLENDS

BUITENVERWACHTING BUITEN BLANC 2018 (****½ Platter*) Constantia (ABV 13%)

One of the top-selling white wines in SA. A full-bodied yet fruity blend that makes for easy drinking. 85% Sauvignon Blanc and 15% Chenin Blanc.

50

140

HAUTE CABRIÈRE CHARDONNAY PINOT NOIR 2017 (***** Platter*) Franschhoek (ABV 12.5%)

Shows elegant fruit and acidity, creating the perfect balance.

225

THELEMA MUSCAT DE FRONTIGNAN 2016 (***½ Platter*) Stellenbosch (ABV 13.5%)

Off-dry. Very fragrant, fresh and in good balance; an irresistible quaffer.

169

CEDERBERG BUKETTRAUBE 2017 (****½ Platter*) Cederberg (ABV 12.5%)

Cederberg Bukettraube is an explosion of aroma and flavour. It has prominent muscat flavours with apricot and floral notes on the nose.

A well-balanced wine with a delicate sweetness and a crisp acidity.

189

SARONSBERG EARTH IN MOTION WHITE 2018 (**** Platter*) Western Cape (ABV 12.64%)

Prominent tropical aromas with the Sauvignon Blanc contributing delicate gooseberry, exotic fruit and a hint of minerality.

55

159

ELITTE WINE RARE DIAMOND 2017 *Coastal* (ABV 13%)

Slightly oaked, light and delicate white blend with tastes of orange blossom, white peach and ending off with lingering flavours of kumquat.

210

SARONSBERG VIOGNIER 2017 (****½ Platter*) Tulbagh (ABV 13.5%)

The wine has a light straw colour and flavours of honey, pear, apricot and delicate floral notes. It has a rich, silky palate with subtle spice and yellow fruit flavours, light oak and a balanced fresh finish.

269

CABERNET SAUVIGNON

	GLASS (250ml)	BOTTLE
RUSTENBERG 2017 (****½ Platter) Stellenbosch (ABV 14%) The wine shows typical Cabernet Sauvignon flavour and aroma profiles of dark berries and tobacco with a well-structured and lengthy palate.		250
NEDERBURG 2017 (***½ Platter) Paarl (ABV 14%) Enticing fruit pastille aromas. A firm SA favourite.	66	190
HOOPENBURG 2016 (**** Platter) Stellenbosch (ABV 13.5%) Blackcurrant fruit flavours with a hint of vanilla and herbs.		170
GUARDIAN PEAK 2016 (**** Platter) Stellenbosch (ABV 15%) The fresh red fruit and hints of ripe dark fruit flavours are backed up by the blueberries from the nose and a toasty, hazelnut character that rounds off the flavour profile. This well-integrated wine has a full mouthfeel, a rich juicy mid-palate and a fantastic, balanced finish.	65	184
KLEINE ZALZE CELLAR SELECTION 2017 (** Platter) Coastal (ABV 14%) A wine with a deep red colour with a classic multi-layered Cabernet nose. Notes of redcurrant and dark plum follow on the palate with subtle notes of spice and oak lifting the mid-palate.		169
RUST & VREDE ESTATE VINEYARD 2015 (****½ Platter) Stellenbosch (ABV 15%) Deep ruby colour. Bold crème de cassis, cigar box and liquorice are subtly supported by notes of blackcurrant and dark chocolate.		389
CEDERBERG 2016 (**** Platter) Cederberg (ABV 14%) High altitude Cabernet vineyards that have a longer ripening period give rise to this phenomenal wine. Loads of blackcurrants with cedar wood undertones on the nose with a hint of smokiness and tobacco leaf, creating a complex wine.		289
KANONKOP CABERNET SAUVIGNON 2011 (****½ Platter) Stellenbosch (ABV 14.5%) Showing notes of blackcurrant, prune and perfumed spice, which follows onto the palate.		589
ZEVENWACHT 2015 (**** Platter) Stellenbosch (ABV 14.5%) The wine is classic and elegant and at the same time bold and full-bodied with intense aromas of black bramble berries and blackcurrant with a hint of blueberries. Dark black berry and plum flavours dominate the palate, followed by hints of cocoa.		255
VERGELEGEN V 2012 (**** ½ Platter) Stellenbosch (ABV 14.5%) The V, 100% Cabernet Sauvignon was matured in oak for 21 months, followed by 24 months in bottle before release. This Cabernet shows well on the nose of cocoa, cedar, vanilla, stewed fruit, mint and earthiness, which carries through on the palate for a lingering mouthfeel. The complexity of this wine is truly astonishing.		1259

MERLOT

	GLASS (250ml)	BOTTLE
ERNST GOUWS & CO 2016 <i>(***½ Platter) Stellenbosch (ABV 14.5%)</i> Roasted coffee beans, chocolate and ripe red berries.		200
PEACOCK WILD FERMENT 2017 <i>(***½ Platter) Stellenbosch (ABV 14%)</i> Tobacco and chocolate notes blend well with ripe black fruit flavours on the nose. A slight herbal edge brings freshness and complexity. A medium-bodied wine with lush mocha and berry flavours and soft tannins.	53	150
GUARDIAN PEAK 2017 <i>(*** Platter) Stellenbosch (ABV 14.5%)</i> Beautiful black fruit and cassis aromas are apparent on the nose, with notes of Cajun spice that is supported with a delicate fynbos line. The dark fruit shows superb follow-through from the nose. The wine is seamlessly integrated, with round tannins and a solid structure.		184
ZEVENWACHT 2015 <i>(*** Platter) Stellenbosch (ABV 14.5%)</i> Rich and generous with plush concentrated flavours of plums, chocolate and a combination of red and black cherries. Layers of red fruit, strawberries and hints of red cherries that cover the palate from start to finish.	71	209
SPIER SIGNATURE 2017 <i>(*** Platter) Western Cape (ABV 14%)</i> The wine shows rich plum and red berry aromas, with mouth-watering caramel and a hint of smoky tobacco. A velvety-smooth palate shows subtle oak and lingering berry flavours.		164
VREDE EN LUST THE RED LADY 2017 <i>(***½ Platter) Stellenbosch (ABV 14.5%)</i> This wine shows wonderful aromas of red stone fruit and mixed berries; cranberry jam comes to mind.		245
BOSCHENDAL 1685 - 2016 <i>(*** Platter) Western Cape (ABV 14%)</i> Rich red cherry plum and pronounced ripe mulberry flavours. An elegant cool-climate style of wine with intensity of fruit and length.		209
STEENBERG 2015 <i>(**** Platter) Constantia (ABV 14%)</i> Notes of fresh plum, dark chocolate and black olive. Furthermore, it exudes an earthiness and velvety texture that is supported by an elegant tannin structure and juicy acidity.		344

SHIRAZ/SYRAH

	GLASS (250ml)	BOTTLE
ALLESVERLOREN 2016 <i>(**** Platter) Riebeek West (ABV 13.9%)</i> Understated berries, vanilla and fynbos with juicy fruit. Well-balanced fresh acidity and fine tannins.		235
ERNST GOUWS & CO 2016 <i>(***½ Platter) Stellenbosch (ABV 14%)</i> Black and red berry fruit with hints of pepper and cinnamon.	75	215
SARONSBURG PROVENANCE 2016 <i>(***½ Platter) Tulbagh (ABV 14.4%)</i> The soft textured tannins, full-bodied mouthfeel and silken finish lends itself as a platform for a heady mix of red berry and black fruit flavours combined with floral notes and fynbos nuances.		224
BOSMAN GENERATION 8 - 2017 <i>(*** Platter) Western Cape (ABV 14%)</i> A confident presence. Layers of spice, tobacco and new leather with secondary layers of plum and dark fruit.	62	179
GUARDIAN PEAK 2016 <i>(***½ Platter) Stellenbosch (ABV 14.5%)</i> Beautiful black fruit and cassis aromas are apparent on the nose, with notes of Cajun spice that is supported with a delicate fynbos line. The dark fruit shows superb follow-through from the nose. The wine is seamlessly integrated, with round tannins and a solid structure.		184
SPIER SIGNATURE 2017 <i>(***½ Platter) Western Cape (ABV 14.5%)</i> Dark plum in colour, the wine shows inviting aromas of white pepper and ginger with mouth-watering fruit. A fruit-driven palate hosts well-structured tannin with hints of sweet and smoky American oak flavours.		164
BOSCHENDAL 1685 - 2016 <i>(***½ Platter) Coastal (ABV 14%)</i> Dark berries (cherries, mulberries and plum) and exotic spice from oak with cool-climate pepper spice.		224
ZEVENWACHT 2016 <i>(****½ Platter) Stellenbosch (ABV 14%)</i> Warm and vibrant white and black pepper undertones allure you to the mouth-filling flavours of black fruits, sweet violet and jasmine spice finishing with hints of white pepper. Its velvety feel leaves you mesmerized.		204

PINOT NOIR

PAUL CLUVER VILLAGE 2016 *(**** Platter) Elgin (ABV 13.9%)*

Beautiful aromas of red fruits intermingle with roasted spices followed by a delicious, elegant silky palate of poached ripe plums, resulting in a medium-bodied wine with soft edges.

GLASS
(250ml)

BOTTLE

72

209

PAUL CLUVER SEVEN FLAGS 2015 *(****½ Platter) Elgin (ABV 14%)*

The colour has a wonderful luminosity, reminiscent of ripe cherries. The nose holds a combination of red berry, spice, mushrooms and dark chocolate. The palate is a continuation of all found on the nose.

735

THELEMA SUTHERLAND VINEYARDS 2015 *(**** Platter) Elgin (ABV 13.5%)*

This Pinot Noir was aged in French oak barrels for 9 months and shows pure strawberry fruit aromas, a lovely perfumed spice and earthy characters on the nose. The wine is wonderfully balanced with a long, refined finish.

254

GHOST CORNER 2016 *(****½ Platter) Elim (ABV 13%)*

A beautifully crafted Pinot Noir with prominent red fruit of ripe cherries and sweet raspberries with an undertone of earthy, mushroom nuances. A silky palate with berries and delicate oak components following through.

369

PINOTAGE

DURBANVILLE HILLS COLLECTORS RESERVE THE PROMENADE 2016

Durbanville (ABV 12.42%)

A beautiful dark ruby colour with a brilliant red tinge. Aromas of plums and prunes, sweet red fruit, cedar wood, hints of cinnamon and rich dark chocolate notes on the nose with cherries lingering on the aftertaste.

GLASS
(250ml)

BOTTLE

325

BEYERSKLOOF 2018 *(****½ Platter) Stellenbosch (ABV 14%)*

A medium-bodied Pinotage with well-integrated fruit and oak flavours.

60

170

DIEMERSFONTEIN 2016 *(**** Platter) Wellington (ABV 14%)*

Mocha coffee, black chocolate and roasted nuts with undertones of caramelised banana and blackcurrants.

260

INTERNATIONAL WINES

	GLASS (250ml)	BOTTLE
MININI PINOT GRIGIO 2016 <i>Trentino and Veneto region, Italy (ABV 12%)</i> Delicate and fruity bouquet, with a long-lasting freshness on the palate. This Pinot Grigio will astonish you with its elegant and modern style.		220
MININI MONTEPULCIANO 2015 <i>Hills of Abruzzo, Italy (ABV 13%)</i> An appealing red, crafted from Montepulciano and Sangiovese grapes, providing an intense and pleasant bouquet. A gently dry taste, with a profile of black cherries and wild berries.		210
GAJA SITO MORESCO 2014 <i>(WS Rating 94) Piedmont, Langhe DOC, Italy (ABV 14%)</i> The cool weather trend of the 2014 led to a perfect ripening of all the three varieties of the blend, in particular it has helped the balanced expression of the early-ripening Merlot. The nose is clean, with pure aromas of white pepper, flowers and wild herbs. On the palate the notes of red cherry and mulberry are sharp and pure, sustained by balanced acidity and juiciness. The tannins are silky and refreshing.		749
CA'MARCANDA PROMIS 2015 <i>(WS Rating 92) Toscana IGT, Super Tuscan, Italy (ABV 13.5%)</i> A delightful wine that combines elegance and suppleness of Merlot and Syrah with the austerity of Sangiovese. Balanced and approachable.		650
ANGELO GAJA 2012 <i>(WS Rating 94) Brunello di Montalcino Tuscany DOCG, Italy (ABV 15%)</i> The Brunello 2012 shows a deep garnet colour. The bouquet features layered notes of spices and balsamic herbs such as anise, clove, juniper and mugwort. In a second moment the fruit opens up with notes of black cherry and ripe plum. Final hints of hazelnut and fresh almond. The palate shows dense savoury notes of goudron refreshed by precise and sweet tannins.		849
ANSELM GIUSEPPE & LUIGI PINOT GRIGIO 2015 <i>Friuli, Italy (ABV 12.5%)</i> A fresh bouquet with notes of green apple. Fruity with pleasant acidity, becoming more intense, complex and minerally with age. The palate is crisp and light with grapefruit, lime and apple notes. Velvety, dry and well-balanced with a lingering finish and smooth mouthfeel.	80	239
GIACONDI VINO ROSSO 2017 <i>Tuscany, Italy (ABV 12.5%)</i> A Sicilian blend of Negroamaro, Sangiovese, Montepulciano and Nero d'Avola. A silky smooth red with dark fruit flavours of plum and cherry. Medium-bodied with soft but persistent tannins.	70	209
CONTINI AMARONE 2009 <i>Valpolicella, Italy (ABV 16%)</i> This wine starts off with intense aromas of blackberry, sandalwood, vanilla and oak. The palate boasts a ripe plum flavour, along with spicy pepper and cinnamon accents. It has ample freshness as well as brooding tannins and depth.		629
J. MOREAU & FILS 2014 <i>(WS Rating 82) Bourgogne Rouge, Chablis, France (ABV 12.5%)</i> Cherry red in colour, tinged with garnet. Raspberry and blackberry on the nose with notes of spice (clove and cinnamon). Delectable on the palate, round attack with fruit flavours reminiscent of blackberry, sour cherry and liquorice. A touch of smoke and spice typical of this wine's terroir. Structured, well-integrated tannins.		249

	GLASS (250ml)	BOTTLE
MAISON BOUACHON 2012 (WS Rating 88) <i>Châteauneuf-du-Pape, France (ABV 14.5%)</i> Cardinal colour with violin tints and a bouquet with fine and complex notes of strawberry, morello and mocha. Mixing beauty and ample notes of blackberry and peppermint. This set quality with rich and subtle tannins give fullness to this elegant and complex wine.		629
PAVILLON SAINT PIERRE 2014 (WS Rating 80) <i>Reserve Cotes-du-Rhone, France (ABV 13.5%)</i> Intense ruby red colour with scintillating highlights and aromas of black fruit (black cherry and fresh blackcurrant) mingle with notes of thyme and rosemary. The palate starts off smooth and full, revealing fine tannins whose texture evokes the sensation of holding a piece of silk between the fingers. The tasting experience continues with flavours of plump black berries combined with herbal notes reminiscent of the garrigue landscape. Fresh on the finish.		249

OTHER RED VARIETALS AND BLENDS

	GLASS (250ml)	BOTTLE
ALTO ROUGE 2016 (**** Platter) <i>Stellenbosch (ABV 14%)</i> Medium-bodied with blackberry nuances, followed by tobacco, chocolate and vanilla.	72	205
RUPERT & ROTHSCHILD CLASSIQUE 2016 (**** Platter) <i>Franschhoek (ABV 13%)</i> A magnificent Merlot-Cab blend. Dark, ripe and serious. A truly great wine.		370
THE WOLFTRAP 2017 (** Platter) <i>Franschhoek (ABV 14%)</i> A spicy profile with ripe black fruit, cherries and hints of violets from the Viognier. Smooth and rich on the palate.		125
NEDERBURG BARONNE 2017 (****½ Platter) <i>Paarl (ABV 14%)</i> A medium-bodied, smooth dry red, showing good fruit and maturation flavours. A blend of Cabernet Sauvignon and Shiraz.	51	145
SPIER SIGNATURE CABERNET SAUVIGNON/MERLOT/SHIRAZ 2014 (** Platter) <i>Western Cape (ABV 13.68%)</i> Raspberry and plum aromas with hints of vanilla spice on the nose. A well-structured palate with soft tannins and luscious fruit.	55	164
STEENBERG NEBBIOLO 2014 (****½ Platter) <i>Constantia (ABV 14%)</i> The bouquet displays notes of rose petal, dried apricot and fynbos along with notes of leather and cherries. The wine displays the natural tart acidity and grippy tannins of Nebbiolo, accompanied with hints of sour cherries, raspberries and wild strawberry.		429
SPIER CREATIVE BLOCK 5 - 2014 (****½ Platter) <i>Coastal (ABV 14.5%)</i> Beautiful blackberry and currant is supported by cedar, dark chocolate and fennel hints that flow onto a vibrant palate with great balance and dense tannins.		279
HIDDEN VALLEY, HIDDEN GEMS 2015 (****½ Platter) <i>Stellenbosch (ABV 13.91%)</i> Cabernet Sauvignon leads this blend, with classic aromas of pencil shavings, eucalyptus, black fruit, minerality with a lingering finish of mint and velvet tannins.		349
ELITTE WINE RARE DIAMOND 2016 <i>Stellenbosch (ABV 14.5%)</i> An aromatic, rich, smooth and spicy red blend with notes of black cherry, blackberries and plum.		309

	GLASS (250ml)	BOTTLE
DELAIRE GRAFF BOTMASKOP 2015 (****½ Platter) Stellenbosch (ABV 14.7%) Powerful, yet elegant and polished. A red blend with classic aromas of dark berry fruit, spice and cassis. The softness of tannins and balance in structure complete this wine on the palate.		344
VILAFONTE SERIES M 2012 (****½ Platter) Stellenbosch (ABV 14.5%) Merlot and Malbec blend. Aromatically, the wine offers a smorgasbord of red fruit characters: plums, dark cherry preserves, and dried cranberries.		744
THELEMA MOUNTAIN RED 2015 (***½ Platter) Western Cape (ABV 14.5%) This wine shows inviting aromas of juicy black fruit, mulberries, plums and hints of warm spice. After spending 18 months in barrel, the palate is soft and juicy with well-rounded tannins and a long, delicious finish.		194
RUSTENBERG JOHN X MERRIMAN 2014 (****½ Platter) Stellenbosch (ABV 14%) The John X Merriman is a powerful wine that expresses cassis, blackcurrant and dark fruits complemented with cigar tobacco and sour cherry notes.		296
VREDE & LUST BOET ERASMUS 2012 (**** Platter) Franschhoek (ABV 14%) Dominant flavours of berry aromas, followed by pencil shavings and cedar on the nose. Layers of flavours with clean lines. A wonderful balance between the elegance of the wine and the ripeness of the fruit.		294
GUARDIAN PEAK SUMMIT 2015 (**** Platter) Stellenbosch (ABV 14.5%) The beautiful bouquet of violet and blueberry, infused with a hint of rich plum, combine with the delicate oak notes with subtle lavender aromas, creates a wine with a complex, intriguing nose. The rich red fruit flavours follow through from the nose onto the palate. This full-bodied wine has a juicy, creamy entry with soft, round tannins and a long lingering finish.		329

DESSERT WINES

	GLASS (50ml)	BOTTLE (375ml)
NEDERBURG NOBLE LATE HARVEST 2014 (**** Platter) Paarl (ABV 11.5%) Aromas of honey and tangerine with dried fruit and vanilla spice notes on the palate.	28	195
GLEN CARLOU THE WELDER 2014 (***½ Platter) Paarl (ABV 10.5%) A delicate pale lemon colour with tints of gold. On the nose are bright notes of citrus and pear with touches of apricot and marmalade. The palate displays tinned peaches and baked pineapple. Crisp acidity on the long finish perfectly balances the sweetness. This wine is still young and will benefit from ageing.		154
THELEMA SEMILLON NOBLE LATE HARVEST 2014 (**** Platter) Stellenbosch (ABV 10%) A light golden dessert wine with very typical Semillon characters of honey blossom, citrus and crème brûlée on the nose. The wine shows a wonderful balance of apricots, honey and sweet citrus on the palate.		192
PAUL CLUVER NLH RIESLING 2017 (****½ Platter) Elgin (ABV 10.5%) A very expressive nose, with apricot and pineapple aromas dominating. Soft cardamom pod fragrances and orange blossom are noticeable too. All these characteristics follow through onto the luscious, creamy palate which finishes clean.		349

CLASSIC CASA COCKTAILS

Sip on one of our freshly-made classic cocktails – expertly made and deliciously refreshing!

COSMOPOLITAN 69

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 69

Four white spirits shaken with fresh lemon and Monin Triple Sec Curacao. Served tall over ice and completed with Coke and fresh citrus.

MARGARITA 69

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

PINA COLADA 69

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

STRAWBERRY DAIQUIRI 69

Cuban light rum blended smooth with wild strawberry puree, fresh limes and sultry strawberry juice.

MOJITO 69

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

APEROL SPRITZ 69

MCC and Aperol topped with soda water and garnished with an orange slice. Best enjoyed as an aperitif before your meal, in true Italian tradition.

BELLINI (150ml) 69

A precise balance of lively and fragrant bubbles of MCC and premium peach puree.



LOCAL AND INTERNATIONAL LAGER AND DRAUGHT BEER

LOCAL

Castle Lager	29
Carling Black Label	29
Hansa Pilsener	29
Castle Lite	30
Castle Free	29
Flying Fish (Flavoured Beer)	30

INTERNATIONAL

Heineken	35
Miller Genuine Draft (Bottle)	30
Windhoek (Lager or Light)	30
Amstel	30
Stella Artois	34
Budweiser	30

CRAFT BEER & DRAUGHT ON TAP

Alpha Berry Cider	340ml	29
	500ml	39
Devil's Peak Lager	340ml	29
	500ml	39
Devil's Peak First Light	340ml	36
	500ml	46

Tasting Tray	3x 120ml glasses	29
<i>Can't make up your mind? Try one of each.</i>		

CIDERS & COOLERS

Savanna Dry	34
Savanna Light	34
Hunter's Dry / Gold	32
Smirnoff Spin	34

COLD BEVERAGES

San Benedetto Mineral Water	250ml	29
San Benedetto Mineral Water	750ml	51
Appletiser	330ml	31
Grapetiser	330ml	31
Sodas (Bottle) Sprite / Coke / Fanta Orange	300ml	28
Lipton Ice Tea	330ml	28
Red Bull	250ml	44
Tab / Coke Zero / Sprite Zero / Creme Soda	300ml	27
Stoney Ginger Beer Extra Strong	440ml	24
Fruit Juice	300ml	30

Ask your waitron for available flavours.

MIXERS

Cans	200ml	24
<i>Coca-Cola / Coke Light / Lemonade / Soda Water / Tonic Water / Pink Tonic / Dry Lemon / Ginger Ale</i>		

LIQUEURS

*Please request our full selection of liqueurs and shooters
from your service ambassador.*

Amarula	24
Cape Velvet	24
Southern Comfort	27
Frangelico	30
Kahlúa	30
Malibu	27
Nachtmusik	24
Peppermint	24
Lucrezio R. Berchidda Limoncello (Sweet)	40
Villa Massa Limoncello (Dry)	40
Cointreau	44
Disaronno Amaretto	33
Tia Maria	32



WHISKIES

Bell's	27
Chivas Regal 12 year old	42
Bain's	31
J&B	27
Jack Daniel's Single Barrel	55
Johnnie Walker Red Label	32
Johnnie Walker Black Label	44

18 YEAR OLD WHISKIES

Johnnie Walker Blue	210
Johnnie Walker Platinum	105
Chivas Regal 18 year old	95

SINGLE MALTS

Glenfiddich Reserve 12 year old	55
The Glenlivet 12 year old	55
The Macallan Fine Oak 12 year old	65
The Macallan Fine Oak 15 year old	110
The Macallan Rare Cask	230

IRISH WHISKEY

Jameson	38
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BRANDIES & COGNAC

KWV 10 year old	33
Klipdrift Premium	28
Richelieu	25
Hennessy Very Special Cognac	55

GRAPPA - TRAY

Antonella	45
Chianti	37
Nardini	47
Nardini Reserve	50

PORTS

Allesverloren	29
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SHERRY

Medium Cream	26
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SHOOTERS

Tequila José Cuervo Gold	34
Jägermeister	36

SPIRITS

Captain Morgan Rum	26
Spiced Gold	26
Tanqueray Gin	27
Hendrick's Gin	38
Absolut Vodka	29
Skyy Vodka	28

CORDIALS

Rock Shandy	27
Passion Fruit	11
Cola Tonic	11
Lime	11

Not for Sale to Persons Under the Age of 18. Drink Responsibly.

Casa Bella®

www.CasaBellaDining.co.za

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