

WINE LIST

Méthode Cap Classique

*—*

*Jacques Bruére Cuvée Brut Rosé 2011 (Robertson) 450*

*Claudia 2012 (Hemel-En-Aarde) 460*

*Colmant Brut Blanc De Blancs Nv (Western Cape) 560*

*Silverthorn “The Genie “Rosé Nv (Western Cape) 580*

*Silverthorn “The Green Man” 2016 (Western Cape) 610*

*Dainty Bess Brut Rosé 2015 (Western Cape) 630*

WHITE WINE

*Sauvignon Blanc*

—

*Trizanne 2018 (Elim) 240*

*Cape Point “Noordhoek” 2017 (Cape Town) 280*

*Ataraxia 2017 (Hemel-En-Aarde) 300*

*Klein Constantia “Metis” 2017 (Constantia) 340*

*Iona 2018 (Elgin) 400*

*Chardonnay*

—

*Eikendal “Janina” Unwooded 2017 (Stellenbosch) 270*

*Yardstick Chardonnay 2014 (Western Cape) 300*

*Dorrance “Cuvee Anais” 2016 (Robertson) 360*

*Newton Johnson “Southend” 2017*

*(Hemel -En- Aarde) 390*

*Uva Mira “The Mira” 2016 (Stellenbosch) 450*

*Restless River “Ava Marie” 2016 (Hemel-En-Aarde) 900*

*Hamilton Russell 2016 (Hemel-En-Aarde) 930*

*Paserene 2016 (Elgin) 990*

*Chenin Blanc*

—

*Chris Alheit “Flotsam And Jetsam*

*2017 (Western Cape) 330*

*Rijks 2015 (Tulbagh) 360*

*Raats “Original” 2018 (Stellenbosch) 420*

*Cederberg “Five Generations” 2016 (Cederberg) 620*

*Beaumont “Hope Marguerite” 2017 (Overberg) 740*

*Hogan 2017 (Swartland) 780*

*White Blend*

—

*Lourens Family Wines ” Lindi Carien”*

*2017 (Piekenierskloof) 380*

*Vondeling “Babiana” 2017 (Voor-Paardeberg) 480*

*Mullineux 2017 (Swartland) 670*

*Neil Ellis "Op Sy Moer" 2017 (Western Cape) 720*

*Warwick "Professor Black" 2017 (Western Cape) 900*

*Rosé And Blanc De Noir*

—

*The Wine Thief “Petit Verdot” Rosé*

*2016 (Slanghoek) 250*

*Van Loggerenberg "Break A Leg"*

*Blanc De Noir 2018 (Paarl) 300*

*Raised By Wolf “Rosé” 2018 (Stellenbosch) 570*

*Something Different White*

—

*Blacksmith "Barebones" Colombar*

*2018-(Stellenbosch) 240*

*Sauerwein “Chi” Riesling 2018 (Elandskloof) 375*

*Bosman “Fides” Grenache 2015 (Wellington) 480*

*Lismore “The Age Of Grace ‘” Viognier*

*2017 (Western Cape) 510*

*Raised By Wolf Muscat Blanc*

*2017 (Stellenbosch) 570*

*Boekenhoutskloof 2016 Sémillon*

*(Stellenbosch) 660*

*Thorne & Daughters “Tin Soldier”*

*Semillon 2015 (Western Cape) 700*

RED WINE

*Pinot Noir*

—

*Yardstick (Western Cape) 2014 300*

*Bosman 2017 (Upper Hemel-En-Aarde Valley) 360*

*Catherine Marshall Sandstone 2016 (Elgin) 450*

*JH Meyer “Elands Rivier” 2016 (Elandskloof) 610*

*La Brune 2016 (Elgin) 700*

*Saurwein “Nom” Pinot Noir 2017 (Elandskloof) 900*

*Pinotage*

—

*Kaapzicht 2016 (Stellenbosch) 360*

*Rijk’s Estate "Private Cellar 2013 (Tulbagh) 495*

*Vriesenhof 2009 (Stellenboch) 375*

*Merlot*

—

*Overgaauw 2017 (Stellenbosch) 345*

*Rainbow’s End 2016 (Stellenbosch) 390*

*Eagle’s Nest 2014 (Constantia) 470*

*Hartenberg 2012 (Stellenbosch) 600*

*Shannon ‘Mount Bullet” 2015 (Elgin) 930*

*Shiraz*

—

*Trizanne 2017 (Elim) 250*

*Hartenberg 2015 (Stellenbosch) 360*

*Intellego Kolbroek 2016 (Swartland) 450*

*Craven ‘the first Vineyard” 2017 (Stellenbosch) 510*

BY THE GLASS

*Sparkling 150ml*

*—*

*MCC Colmant Blanc De Blancs*

*NV (Western Cape) 130*

*MCC Dainty Bess brut Rosé NV   
2015 (Western Cape) 130*

*White & Rosé 175ml*

—

*Van Loggerenberg "Break A Leg"*

*Blanc De Noir 2018 (Paarl) 60*

*Cape Point “Noordhoek” Sauvignon Blanc*

*2017 (Cape Town) 60*

*Rijks Chenin Blanc 2015 (Tulbagh) 65*

*Newton Johnson “Southend”*

*Chardonnay 2017 (Hemel -En Aarde) 80*

*Red 175ml*

—

*Glenelly Cabernet Sauvignon*

*2015 (Stellenbosch) 60*

*Kaapzicht Pinotage 2016 (Stellenbosch) 75*

*Hartenberg Shiraz 2015 (Stellenbosch) 75*

*Rainbow’s End Merlot 2016 (Stellenbosch) 80*

*Catherine Marshall “Sandstone” Pinot Noir*

*2017 (Elgin) 95*

*Dessert Wine 75ml*

—

*Paul Cluver Noble Late Harvest Riesling*

*2017 (Elgin) 120*

*Klein Constantia “Vin De Constance”*

*2014 (Constantia) 300*

CHAMPAGNE

*Non Vintage*

—

*Ruinart “R” De Brut (Reims) 1300*

*Moet & Chandon Rosé (Epernay) 1800*

*Veuve Clicquot “Yellow Label” (Reims) 1860*

*Billecart - Salmon Rosé (Mareuil - Sur - Ay) 2930*

*Vintage*

—

*Dom Perignon “Grand Vintage”*

*2009 (Vallee De La Marne) 4300*

*Krug Grand Cuvée (Reims) 4600*

*Shiraz (continued)*

—

*Iona “Solace” 2015 (Elgin) 590*

*Mullineux 2016 (Swartland) 810*

*Luddite 2014 (Overberg) 1200*

*Cabernet Sauvignon*

—

*Glenelly “Glass Collection” 2015 (Stellenbosch) 240*

*Stark-Conde 2016 (Stellenbosch) 390*

*Le Riche 2015 (Stellenbosch) 600*

*Neil Ellis 2015 (Jonkershoek) 850*

*Restless River 2015*

*(Upper Hemel-En-Aarde Valley) 1050*

RED BLEND

*Bordeaux Style*

—

*Warwick "Three Cape Ladies" 2015 (Stellenbosch) 410*

*Constantia Glen “Five” 2013 (Constantia) 890*

*Keet “First Verse” 2013 (Stellenbosch) 1090*

*De Toren Fusion 2015 (Stellenbosch) 1200*

*Kanonkop Paul Sauer 2015 (Stellenbosch) 1800*

*Rhone Style & Other*

—

*Fable Mountain Vineyards “Night Sky”*

*2014 (Coastal) 450*

*Ataraxia “Serenity” 2016 (Western Cape) 460*

*Hogan “Divergent” 2017 (Western Cape) 900*

*Something Different Red*

—

*Kaapzicht Cinsault 2017 (Stellenbosch) 320*

*Raats Dolomite Cabernet Franc*

*2016 (Stellenbosch) 330*

*MagnumVriesenhof grenache   
2015 (Piekenierskloof) 1700*

FYN LIBRARY WINES

*White Wine*

—

*Alheit Vineyards*

*"Hemelrand Vine Garden” 2017 (Hemel-En- Aarde ) 750*

*“Cartology” 2017 (Western Cape) 950*

*“ Fire By Night” 2017 (Paardeberg) 1200*

*“Magnetic North” 2017 (Citrusdal) 1800*

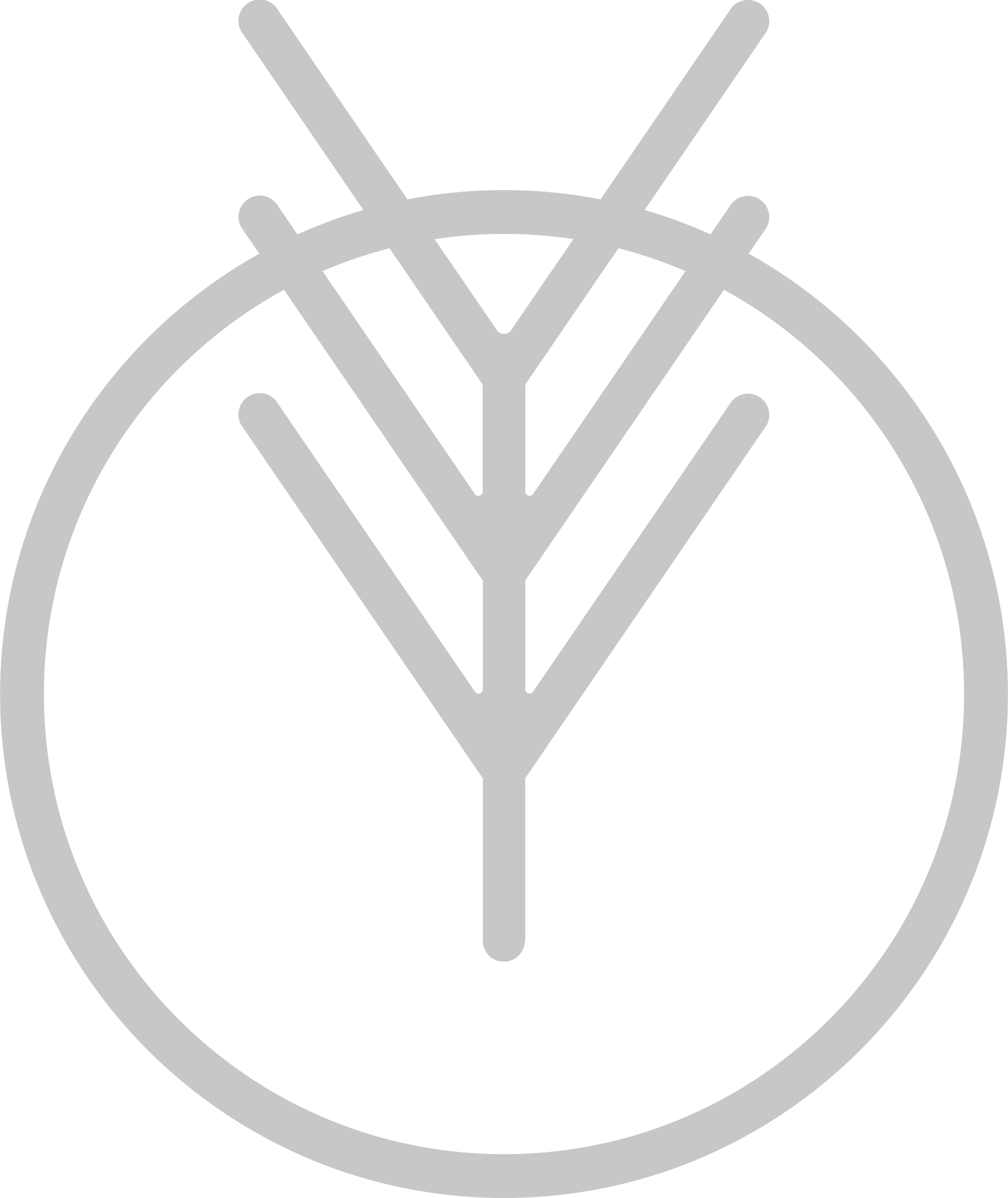
Sadie Family Wines

*“Skurfberg” 2017 (Olifantsrivier) 800*

*“T’ Voetpad” 2017 (Piketberg) 900*

*“Palladius” 2016 (Swartland) 1800*





*FYN LIBRARY WINES (continued)*

*Red Wine*

—

Sady Family Wines

*“Pofadder” 2017 (Swartland) 800*

*“Treinspoor” (Swartland) 800*

*“Soldaat” 2017 (Piekenierskloof) 900*

*Columella” 2016 (Swartland) 2200*

*OLD WORLD*

*Red Burgundy*

—

*Méo-Camuzet Bourgogne Rouge 2015 850*

*Bouchard Pere & Fils “Les Lavieres”*

*Savigny-Les-Beaune 2015 1090*

*Domaine Trapet Pere Et Fils Marsannay 2015 1500*

*Domaine Trapet “Ostrea”*

*Gevrey-Chambertin 2015 1960*

*Domaine Jean Grivot “Bossieres”*

*Vosne-Romanée 2015 2190*

*Domaine Mugnier “Clos De Maréchale”*

*1er Cru 2015 2750*

*White Burgundy*

—

*Clos-Du-Château De Puligny-Montrachet 2015 960*

*Jean-Claude Bachelet “Le Charmois”*

*Saint Aubin 1er Cru 2015 1090*

*Château De Puligny Montrachet Saint-Aubin*

*1er Cru En Remilly 2015 1430*

*Pierre-Yves Colin-Morey “Les Champlots”*

*Saint-Aubin 1er Cru 2016 1510*

*Bordeaux*

—

*Château Mouton Rothschild Pauillac 1999 12000*

*Château Mouton Rothschild Pauillac 2004 10000*

*Dessert Wine*

*—*

*Newton Johnson “L’illa” Noble Late Harvest*

*2015 (Hemel-En-Aarde) 360*

*Paul Cluver Noble Late Harvest Riesling*

*2017 (Elgin) 660*

*Klein Constantia “Vin De Constance”*

*2014 (Constantia) 2240*

*Warwick "Professor Black" 2017 (Western Cape) 900*

*Calvados*

—

*Christian Drouhin VSOP Calvados 60*

*WHISKY*

*Single Malts*

—

*Glenmorangie 10yo (Highland) 45*

*Glenmorangie Lasanta 12yo 55*

*Ardbeg 10 YO 57*

*The Macallan ‘1824 Sienna’ (Highland) 95*

*Lagavulin 16yo (Islay) 115*

*Aberlour A Bunadh #56 (Highland) 120*

*Blends*

—

*Nikka from the barrel 110*

*Irish*

—

*Jamesons 30*

*American Whiskey*

—

*Woodford Reserve (Kentucky) 65*

*Sherry 75ml*

—

*Douglas Green Pale Cream 30*

*Douglas Green Medium Dry 30*

*Douglas Green Cream 30*

*DIGESTIVES*

*Villa Massa Limoncello 40*

*Jagermeister 35*

*Klein Constantia Husk 45*

*Nonino Vuisanar Grappa 70*

*Triple 3 Williams Birne 40*

*Port (75Ml)*

—

*De Krans Limited Release Cape Tawny 65*

*Boplaas Cape Vintage Reserve 2014 65*

*COFFEE*

*Americano 30*

*Espresso – Single 25*

*Espresso – Double 30*

*Macchiato – Single 25*

*Macchiato – Double 35*

*Cappuccino 30*

*Latté 30*

*SPECIALITY TEAS by Nigiro*

*Sun Moon Lake 40*

*Honeybush Rooibos Blend 40*

*Earl Grey Blue Flower 40*

*Chamomile Flower 40*

*Sakura (Green Tea) 40*

*Dong Ding 40*

*Jasmin Dragon Phoenix Pearls 40*

*NON-ALCOHOLIC*

*Spiced Delight   
Lemon, ginger and lychee charged with ginger ale 65*

*Time After Time   
Grapefruit, passion fruit syrup, lime and thyme 65*

*BEER*

*Craft*

—

*Castle Lite 25*

*Devil’s Peak ‘Zero to Hero’ (non alc) 35*

*Aegir Project Seasonal Draft 40*

*SPIRITS*

*Vodka*

—

*Tito’s Handmade 30*

*Absolut 30*

*Belvedere 45*

*Grey Goose 45*

*Tequila*

—

*Olmeca Altos Reposado 35*

*Herradura Reposado 45*

*Patron XO Café 45*

*Rum*

—

*Bacardi 20*

*Copeland 40*

*Don Papa 60*

*Diplomatico 85*

*Liqueur*

—

*Amarula 25*

*Kahlua 30*

*Frangelico 35*

*Disaronno Amaretto 30*

*Drambuie 40*

*Cointreau 40*

*Brandy*

—

*KWV 10yo 50*

*Van Ryn’s 10yo 60*

*Van Ryn’s 20yo 150*

*Cognac*

—

*Maxime Trijol Elegance 77*

*Hennessy X.O 200*

*Armagnac*

—

*Chateau Du Tariquet VS 95*

*Craven ‘the first Vineyard” 2017 (Stellenbosch) 510*

*COCKTAILS*

*Martini*

—

*Espresso, vodka & kahlua 75*

*Gin Shaken or stirred, with an olive or twist 85*

*Vodka, Grey Goose / Belvedere 90*

*The FYN martini 95*

*CLASSICS & INNOVATED*

*Bloody Mary   
Vodka, tomato juice, lemon and spiced to order 70*

Aperol Spritz  *MMC, Aperol and a splash of soda 70*

*Rose Mojito   
Lanique, rum, lime, fresh mint 70*

*Cosmopolitan Vodka  
Cointreau, lime and cranberry juice 70*

*Whiskey Sours   
Bourbon, lemon juice, sugar syrup and egg white 80*

*Margarita   
Reposado, Cointreau, syrup and lime 85*

*Old Fashion   
Bourbon, bitters, sugar, cherry and orange 90*

*Negroni   
Vermouth, bitters, gin and orange 95*

*GIN & TONIC*

*Imported*

—

*Bombay Sapphire 35*

*Monkey 47 60*

*Hendrick’s 50*

*Local*

—

*Wilxworth 40*

*Pienaar & Son “Orient” 40*

*Triple 3 “citrus” 40*

*Clemengold 45*

*Imported Tonic*

—

*Fever Tree Indian 40*

*Fever Tree Light 40*

*Local Tonic*

—

*Symmetry citrus 30*

*Symmetry Spice 30*

*Symmetry Floaral 30*

*Fitch & Leedes 25*

BAR LIST