

# The Ivy

CHAMPAGNE GARDEN

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The Ivy is one of South Africa's finest social spaces & dinner bars in Bedfordview.

Celebrating high life leisure under the African Sun to the hazy twilight that follows.

Backdropped by the picturesque Joburg skyline and a view over the worlds largest urban forest.

The Ivy is an intimate and relaxing environment that is perfect for sundowners, corporate functions & networking while enjoying our Afro-Asian menu.

*Thank you for allowing us the opportunity to entertain you.*

## **ASK YOUR WAITER ABOUT OUR DAILY SPECIALS**

**Table bookings of 10 people or more, a minimum head spends of R250 is required with a 10% service charge.**

Corkage charges will apply if you choose to bring your own wine and a maximum of 2 bottles per reservation will be allowed.

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**RESERVATIONS: [hello@theivygarden.co.za](mailto:hello@theivygarden.co.za)**

**WEBSITE: [www.theivygarden.co.za](http://www.theivygarden.co.za)**

**FOLLOW US: [@theivysa](https://www.instagram.com/theivysa)**

**CALL US: +27 10 203 9054**

## Classic Sushi

**SASHIMI {3PC}** (SALMON / TUNA) **R85**

**SALMON ROSES {3PC}** **R80**

**SALMON ROSES RELOADED {3PC}** **R110**

**NIGIRI {2PC}** **R65**  
Salmon, tuna, prawn or crab.

**HAND ROLLS {1PC}** **R65**  
Salmon, prawn, tuna or crab.

**CALIFORNIA ROLLS {8PC}**

Tuna	<b>R85</b>	Salmon	<b>R80</b>
Prawn	<b>R80</b>	Crab	<b>R70</b>
Veg	<b>R70</b>		

**TEARDROP MAKI {6PC}**

Tuna	<b>R65</b>	Salmon	<b>R65</b>
Prawn	<b>R65</b>	Crab	<b>R55</b>
Veg	<b>R50</b>		

**FASHION SANDWICH SQUARES {4PC}**

Tuna	<b>R65</b>	Salmon	<b>R65</b>
Prawn	<b>R65</b>	Crab	<b>R55</b>
Veg	<b>R50</b>		

**DEEP FRIED CALIFORNIA ROLLS {4pc}**  
With sweet chilli, Japanese mayo & spring onion.

Tuna	<b>R70</b>	Salmon	<b>R70</b>
Prawn	<b>R70</b>	Crab	<b>R65</b>

## Sushi Starters

**EDAMAME BEANS** **R65**  
Dusted with course salt & spicy Ponzu dipping sauce.

**SALMON OR TUNA CARPACCIO {6PC}** **R85**  
Thin slices topped with jalapenos, spring onion, toasted sesame seeds & teriyaki sauce.

## Poké Bowls (SALMON / TUNA)

**WILD RICE** **R145**  
With chickpeas, julienne carrots & cucumber, cubed avo, toasted pumpkin seeds, ginger, spring onion, edamame beans and tempura crumbs. Served with a Ponzu & seven spice dressing.

**ASIAN EGG NOODLE** **R145**  
With sweetcorn, toasted cashew nuts, cubed avo, chopped nori, sesame seeds, spring onion & red radish. Served with a Ponzu & seven spice dressing.

## New Age Sushi

**TUNA CRUNCH CALIFORNIA {4PC}** **R80**  
Tempura tuna, cream cheese & sweet chilli mayo.

**PRAWN AVALANCHE CALIFORNIA {4PC}** **R85**  
Prawn, avo & tempura prawn with avalanche sauce.

**DRAGON ROLL CALIFORNIA {4PC}** **R80**  
Salmon, avo, tempura prawn with teriyaki sauce & Japanese mayo.

**SAMURAI ROLL CALIFORNIA {4PC}** **R80**  
Spicy seared tuna, tempura prawn, avo with teriyaki sauce & Japanese mayo.

**BAMBOO ROSES {3PC}** **R95**  
Salmon & cucumber roses, with Japanese mayo & caviar.

**THE YUPPIE {8PC}** **R110**  
Smoked salmon, cream cheese & avo california.

**TEMPURA PRAWN CALIFORNIA {4PC}** **R80**  
With Japanese mayo & avo.

**CRISPY RICE {4PC}** (SALMON / TUNA) **R80**  
Crispy rice squares, avo, spring onion, sesame seeds & teriyaki sauce.

**TEMPURA ROLL NO RICE {6PC}** **R125**  
Tuna & salmon, avo, nori, spicy mayo and teriyaki.

**PINK ROSES {3PC}** **R110**  
Salmon roses topped with spicy prawn mayo & caviar.

**RAINBOW ROLL RELOADED {8PC}** **R135**  
Japanese mayo, teriyaki, seven spice, spring onion & tempura crumbs.

## Sushi Platters

### **SALMON PLATTER {24PC}** **R375**

Salmon Sashimi {3pc}  
Salmon Nigiri {4pc}  
Salmon Roses {3pc}  
Salmon California {8pc}  
Salmon Maki {6pc}

### **CALIFORNIA PLATTER {20PC}** **R260**

Prawn Avalanche {4pc}  
Rainbow Roll {8pc}  
Salmon California {8pc}

### **THE IVY PLATTER {50PC}** **R600**

Assorted Nigiri {8pc}  
Assorted Sashimi {6pc}  
Assorted Maki {12pc}  
Assorted California {16pc}  
Assorted Fashion {8pc}

### **ROSES PLATTER {12PC}** **R350**

Salmon Roses Reloaded {3pc}  
Salmon Roses {3pc}  
Bamboo Roses {3pc}  
Pink Roses {3pc}

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## Tapas

### **TEMPURA PANKO PRAWNS {4PC}** **R135**

Served with sweet chilli mayo & teriyaki sauce.

### **CREAMY CHICKEN LIVERS PERI PERI** **R75**

Served with a toasted Portuguese roll.

### **SWEET POTATO FRIES** **R70**

Dusted with chinese seven spice, parmesan shavings & garlic aioli.

### **MEDITERRANEAN VEGETABLE MÉZE** **R150**

Marinated olives, Danish feta, smoked paprika hummus, haloumi, chargrilled mixed peppers with toasted panini bread.

### **SOFT / HARD SHELL TACOS** **R88**

(SALMON PANKO OR PULLED PORK)  
With jalapenos, red onion, coriander & chipotle mayo.

### **COS LETTUCE CHICKEN BOATS** **R80**

Grilled chicken skewers with julienne salad of cucumber, carrots, red onion, red peppers, radish, coriander, mint & basil.

### **HALLOUMI, CHORIZO & PEPPADEW BITES** **R80**

### **SALT & PEPPER CRISPY CALAMARI** **R80**

With chilli & basil flakes, skinny fries & lemon mayo.

### **SMASHED BEEF BURGER SLIDERS** **R85**

With cheese & caramelized onions. Served with skinny fries.

### **BUFFALO CHICKEN WINGS** **R80**

BBQ or peri peri. Served with skinny fries.

### **LAMB CUTLETS** **R145**

Wafer thin with fresh lemon, chardonnay & rosemary basting served with skinny fries.

### **PANKO CHICKEN STRIPS** **R85**

With parmesan shavings, skinny fries, lemon & chilli mayo.

### **ASIAN PORK SHORT RIBS** **R115**

Slow roasted glazed with teriyaki sauce, sweet chilli, ginger & topped with spring onion & sesame seeds. Served with skinny fries.

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## Platters

### **IVY CARNIVORE** **R395**

Buffalo wings, pork ribs, lamb cutlets, beef burger sliders onion rings & skinny fries.

### **IVY ROOFTOP** **R380**

Panko chicken, salt & pepper calamari, halloumi & chorizo skewers, peri peri chicken livers, onion rings & skinny fries.

## Salads

**CAJUN CHICKEN SALAD** **R89**  
Mixed baby leaf, tomato, cucumber, peppers & red onion.

**GRILLED CALAMARI SALAD** **R95**  
Mixed baby leaf, cucumber, tomato, peppers, carrots & red onion with a chilli coriander vinaigrette

**PEAR TO THE MAX** **R89**  
Mixed baby leaf, wild rocket, grilled pear slices, crumbled blue cheese, crunchy mixed seeds with a balsamic glaze dressing. **Add Fillet 150g: R60**

**SALMON & AVO** **R115**  
Seared sesame salmon, avo, mixed salad leaves, cucumber, celery, cherry tomatoes, red onion, microgreens with a Thai sesame dressing.

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## Burgers

	<b>SINGLE</b>	<b>DOUBLE</b>
<b>PLAIN</b>	<b>R89</b>	<b>R120</b>
<b>CHEDDARMELT</b> Cheddar slice & cheese sauce.	<b>R95</b>	<b>R130</b>
<b>GOURMET</b> Bacon, avocado & honey mustard crème.	<b>R100</b>	<b>R135</b>
<b>WAGYU INFUSED</b> Candied onions, smokey BBQ sauce, roasted rosa tomatoes with duck fat fried potato wedges.	<b>R150</b>	
<b>VEGETARIAN SMASH</b> Zucchini, carrot, sweet potato & chickpea pattie with roasted rosa tomatoes, avo, wild rocket, red pepper pesto sauce & skinny fries.	<b>R85</b>	<b>R105</b>

## Mains

**BEEF FILLET 250G** **R195**  
Black peppercorn sauce, panko onion rings & skinny fries.

**T BONE STEAK 500G** **R160**  
Grilled to your liking with a jalapeno sauce, panko onion rings & skinny fries.

**BEEF RUMP SKEWERS 300G** **R120**  
Dusted with coarse salt, black pepper, mustard seeds, garlic & parsley butter, panko onion rings & skinny fries.

**FILLET STEAK ROLL 150G** **R110**  
Smokey BBQ sauce, panko onion rings & skinny fries.

**CAJUN CHICKEN BURGER** **R95**  
Smokey BBQ sauce, panko onion rings & skinny fries.

**PARMESAN CRUSTED CHICKEN SCHNITZEL** **R105**  
With double cheese sauce, side salad OR skinny fries.

**SEARED SALMON** **SQ**  
On Asian stir fried noodles with a sesame & teriyaki glaze.

**CHICKEN PESTO TAGLIATELLE** **R95**  
With a dash of cream, wild rocket, parmesan shavings & toasted red pepper pesto ciabatta.

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## Desserts

**SALTED CARAMEL & PECAN NUT CHEESECAKE** **R75**  
With sweet cinnamon crème.

**DECADENT CHOCOLATE BROWNIE** **R75**  
With toasted coconut, biscuit crumb, vanilla ice cream & Bar One sauce.

**RUSTIC APPLE CRUMBLE** **R70**  
With a nutmeg & vanilla creme, caramelized apple slices.

**DARK CHOCOLATE GANACHE TART** **R70**  
With fresh berries & berry coulis.

## Juices Freshly Squeezed

<b>ORANGE</b>	<b>R32</b>
<b>GREEN APPLE</b>	<b>R32</b>
<b>PINEAPPLE</b>	<b>R32</b>
<b>CARROT</b>	<b>R32</b>
<b>THE GREEN DETOX</b>	<b>R40</b>
Cucumber, spinach, celery, mint & green apple.	
<b>GINGER SHOT 25ML</b>	<b>R18</b>
<b>HOT FLU SHOT 50ML</b>	<b>R25</b>
Ginger, lemon juice, honey & cayenne pepper.	

## Smoothies

All with vanilla ice cream (350ml)

Replace ice cream with whey protein & fat free milk  
**Add: R10**

<b>PBBM</b>	<b>R40</b>
Peanut butter, banana & muesli.	
<b>STRAWBERRY SENSATION</b>	<b>R40</b>
Fresh strawberries, banana, mint & pink lemonade.	
<b>COCO PINE</b>	<b>R40</b>
Fresh pineapple, coconut milk, coconut water, mint & honey.	

## Freezos

Coffee / Decadent chocolate / White chocolate. **R42**

## Milkshakes

<b>TRADITIONAL</b>	<b>R40</b>
Strawberry / Vanilla / Bar One.	
<b>GOURMET</b>	<b>R65</b>
Death by chocolate.	
	<b>R65</b>
Caramel popcorn & marshmallow.	

## Cold Beverages

<b>COLD DRINKS</b>	<b>300ML</b>	<b>R25</b>
<b>TIZERS</b>	<b>275ML</b>	<b>R35</b>
<b>MIXERS (FITCH &amp; LEEDES)</b>	<b>200ML</b>	<b>R22</b>
<b>ROSE'S CORDIALS</b>		<b>R9</b>
Lime / Passion Fruit / Kola Tonic.		
<b>BOS ICE TEAS</b>		<b>R30</b>
<b>COCONUT WATER</b>		<b>R35</b>
<b>ROCK SHANDY</b>		<b>R40</b>
Half lemonade, half soda & bitters.		
<b>VALPRE MINERAL WATER</b>		
(STILL & SPARKLING)		
350ML (GLASS BOTTLE)		<b>R25</b>
750ML (GLASS BOTTLE)		<b>R45</b>
<b>LEMON SODA / ORANGE SODA</b>		<b>R45</b>

## Coffees

<b>ESPRESSO</b>	Single <b>R24</b>	Double <b>R28</b>
<b>MACCHIATO</b>	Single <b>R28</b>	Double <b>R32</b>
<b>AMERICANO</b>	Single <b>R24</b>	Double <b>R27</b>
<b>CAPPUCCINO</b>		<b>R29</b>
<b>CAPPUCCINO CON PANNA</b>		<b>R32</b>
<b>RED CAPPUCCINO</b>		<b>R32</b>
<b>MOCHACCINO</b>		<b>R36</b>
<b>CAFFÈ LATTE</b>		<b>R30</b>
<b>SPICED CHAI LATTE</b>		<b>R37</b>
<b>ROASTED HAZELNUT LATTE</b>		<b>R37</b>
<b>CARAMEL LATTE</b>		<b>R37</b>

## Other Hots

<b>MILO</b>	<b>R28</b>
<b>HOT CHOC</b>	<b>R30</b>

## Teas

<b>FIVE ROSES</b>	<b>R25</b>
<b>ROOIBOS</b>	<b>R25</b>
<b>EARL GREY</b>	<b>R25</b>
<b>CHAMOMILE</b>	<b>R25</b>
<b>TONI GLASS SILKEN BAG TEAS</b>	<b>R32</b>
Please ask your waitron for selection.	

## Signature Cocktails

<b>BLUE WAVE</b>	<b>R75</b>
Havana Club Rum, blue curacao, coconut, lime & an egg white foam.	
<b>ROOFTOP HAWAIIAN</b>	<b>R75</b>
Havana Club Rum, blue curacao, fresh pineapple & pina colada syrup.	
<b>SPICED MOJITO</b>	<b>R75</b>
Havana Club Rum, fresh lime, mint & spicy ginger beer soda.	
<b>ELI SUNSET</b>	<b>R75</b>
Skyy Vodka, orange juice, lime juice, grenadine & orange soda.	
<b>PEACH PASSION CRUSH</b>	<b>R75</b>
Skyy Vodka, lemongrass, lime & peach lemonade soda.	
<b>APEROL SPRITZ</b>	<b>R75</b>
Prosecco, Aperol & a slice of orange.	
<b>MELON NEGRONI</b>	<b>R75</b>
Beefeater Gin, Aperol, Cinzano Rosso, Campari and watermelon syrup.	
<b>SOL-GARITA</b>	<b>R75</b>
Frozen margarita with a SOL beer.	
<b>HOT PINK FROZEN MARGARITA</b>	<b>R75</b>
Altos Silver Tequila, triple sec, sliced jalapenos, fresh lime & pink lemonade.	
<b>HENNESSY SOUR</b>	<b>R90</b>
Shaken with triple sec, lime juice & spicy ginger beer soda.	

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## Classic Cocktails

<b>LONG ISLAND</b>	<b>R80</b>
Skyy Vodka, Beefeater Gin, Altos Silver Tequila, Havana Club Rum, triple sec, lemon & coke.	
<b>CAIPIRINHA</b>	<b>R65</b>
Cachaca, fresh lime & sugar.	
<b>FROZEN DAIQUIRI</b>	<b>R65</b>
STRAWBERRY / BUBBLEGUM / WATERMELON Havana Club Rum & fresh lime.	
<b>MOJITO</b>	<b>R65</b>
Havana Club Rum, fresh lime, mint & soda.	
<b>BLOODY MARY</b>	<b>R65</b>
Skyy Vodka, tomato cocktail, Tabasco, salt & black pepper.	
<b>MARGARITA (SHAKEN / FROZEN)</b>	<b>R65</b>
Altos Silver Tequila, triple sec & fresh lime.	
<b>PINA COLADA</b>	<b>R65</b>
Havana Club Rum, pineapple & coconut milk.	
<b>CLASSIC MARTINI</b>	<b>R65</b>
Gin / Vodka, dry vermouth & green olive.	

## Gin Cocktails

<b>GIN CLOVER</b>	<b>R75</b>
Beefeater Gin, fresh lime, elderflower, strawberry fraise & an egg white foam.	
<b>TROPICAL G &amp; TEA</b>	<b>R75</b>
Beefeater Gin, infused tea bag & watermelon sugar free tonic.	
<b>MELON MINT</b>	<b>R75</b>
Beefeater Gin, fresh lime & mint, watermelon syrup & original tonic water	
<b>PINK GRAPEFRUIT</b>	<b>R75</b>
Beefeater Gin, fresh lime, grapefruit syrup & original tonic water.	
<b>CUCUMBER &amp; BASIL</b>	<b>R75</b>
Beefeater Gin & pink tonic.	
<b>ELDERFLOWER &amp; ROSEMARY</b>	<b>R75</b>
Beefeater Gin & pink tonic.	
<b>STRAWBERRY &amp; VANILLA</b>	<b>R75</b>
Beefeater Gin & pink tonic.	

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## Prosecco Kir Royale

Raspberry / Watermelon / Strawberry	<b>R65</b>
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## Hot Cocktails

<b>CAFFE AMARETTO</b>	<b>R65</b>
Amaretto, 1920 Brandy & pouring cream.	
<b>CAFFE ROYALE</b>	<b>R65</b>
Patron XO Cafe, Kahlua & pouring cream.	
<b>SPIKE HOT CHOCOLATE</b>	<b>R65</b>
1920 Brandy, hot chocolate & pouring cream.	
<b>IRISH COFFEE</b>	<b>R65</b>
Double shot Jamesons Whiskey & pouring cream.	
<b>KAHLUA COFFEE</b>	<b>R65</b>
Double shot Kahlua & pouring cream.	
<b>AMARULA COFFEE</b>	<b>R65</b>
Double shot Amarula & pouring cream.	

## *Bottle Service* 750ml

### **VODKA**

SKYY	R750
SKYY INFUSION RANGE	R750
SKYY 90	R1250
ABSOLUT	R810
ABSOLUT INFUSION RANGE	R810
CRUZ VINTAGE BLACK	R810
BELVEDERE	R1290
CIROC	R1350
CIROC INFUSION RANGE	R1350
CRYSTAL HEAD	R1540

### **GIN**

HENDRICK'S	R1250
BEEFEATER 24	R980
BULLDOG GIN	R1040
BOMBAY SAPPHIRE	R800
BOTANIST	R1350
TANQUERAY	R700
TANQUERAY 10	R1250
INVERROCHE AMBER	R1080

### **BRANDY & COGNAC**

HENNESSY V.S	R1200
HENNESSY V.S.O.P PRIVILÈGE	R2050
BISQUIT V.S	R1200
BISQUIT V.S.O.P	R2250
REMY MARTIN VSOP	R1950
REMY MARTIN 1738	R2500
REMY MARTIN XO	R4800
MARTELL VSSD	R980
KLIPDRIFT PREMIUM	R700
RICHELIEU 10	R780

### **WHISKEY**

JAMESON	R980
JAMESON CASKMATES	R1120
JOHNNIE WALKER BLACK	R1120
JOHNNIE WALKER DOUBLE BLACK	R1260
CLUBMAN HAIG	R980

### **BOURBON**

BULLEIT	R1050
WOODFORD RESERVE	R1350
GENTLEMAN JACK	R840
JACK DANIELS SINGLE BARREL	R1400

### **WHISKEY PREMIUM**

BALLENTINE 12YR	R1050
CHIVAS REGAL 12YR	R1100
CHIVAS REGAL EXTRA	R1260
MONKEY SHOULDER	R1200
JAMESONS SELECT RESERVE	R1200
GLEN GRANT 10YR	R1350
TALISKER 10YR	R2000
GLENFIDDICH 12YR	R1350
GLENFIDDICH 15YR	R2400
GLENFIDDICH 18YR	R4480
GLENLIVET 12YR	R1500
GLENMORANGIE ORIGINAL 10YR	R1650
GLENMORANGIE 18YR	R4300
JOHNNIE WALKER BLUE	R6900
JOHNNIE WALKER GOLD RESERVE	R2050
JOHNNIE WALKER 18YR	R3200
JOHNNIE WALKER GREEN	R1680
LAGAVULIN 16YR	R3300
OBAN 14YR	R2900
CARDHU 12YR	R1260
SINGLETON 12YR	R1400
SINGLETON 15YR	R2520
SINGLETON 18YR	R2940

### **TEQUILA**

ALTOS PLATA	R980
ALTOS REPOSADO	R980
JOSE CUERVO TRADICIONAL	R840
1800 REPOSADO	R1540
1800 SILVER	R1400
ESPOLON	R1200
DON JULIO	R1540
DON JULIO 1942	R9000
PATRON XO COFFEE	R1200
PATRON REPOSADO	R2100

### **LIQUEURS**

STRAWBERRY LIPS	R600
JÄGERMEISTER	R840
LOVOKA CARAMEL VODKA	R650
FIREBALL NO. 6	R840

# Champagne

**BOTTLE**

**MOËT & CHANDON  
NV BRUT IMPERIAL R1250**

The vibrant intensity of green apple & citrus fruit, the freshness of mineral nuances & white flowers, the elegance of blond notes.

**MOËT & CHANDON  
NV ROSE IMPERIAL R1650**

A lively intense bouquet of red fruits, floral nuances of rose & a slight hint of pepper.

**MOËT & CHANDON  
NV MAGNUM 1.5 LTR R2900**

The vibrant intensity of green apple & citrus fruit, the freshness of mineral nuances & white flowers, the elegance of blond notes.

**MOËT & CHANDON  
NECTAR IMPERIAL R1550**

A rich bouquet: a burst of exotic fruits (pineapple, mango), the roundness of stone fruits (mirabelle plum, apricot), a slight hint of vanilla.

**MOËT & CHANDON  
NECTAR IMPERIAL ROSÉ R1700**

Boasting a vibrant red colour with copper shades, the aromas are fragrant, recalling nectarine, cherry & redcurrant. Richness & elegance.

**POL ROGER BRUT RESERVE NV R1400**

Pale yellow. Toasty melon & white peach on the nose, with orange zest & dusty minerals emerging with air.

**LANSON BLACK LABEL BRUT NV R1200**

Light gold. Aromas of nectarine, pear & lemon curd, with subtle ginger, lees & floral accents.

**LANSON ROSÉ NV R1500**

Pale orange. Fresh redcurrant & tangerine aromas are complemented by talc & allspice, with a seductive floral quality.

**DOM PERIGNON R4900**

Aromas of almond & powdered cocoa develop gradually into white fruit with hints of dried flowers. Classic toasted notes give a rounded finish.

**BOTTLE**

**DOM PERIGNON ROSÉ R7700**

The nose incites a burst of richness & complexity. Ripe fruit at first, then fig & strawberry as the wine breathes & grows, revealing guava, violet & vanilla.

**VEUVE CLICQUOT YELLOW LABEL NV R1500**

Tightly knit, focused by robust acidity & a streak of minerality, this offers subtle notes of white peach, anise, biscuit & kumquat.

**VEUVE CLICQUOT RICH NV R2100**

In Veuve Clicquot RICH the fruit is boosted to an exciting new level. The signature Pinot Noir of Veuve Clicquot is given a new versatility with a higher dosage.

**VEUVE CLICQUOT RICH ROSE NV R2900**

In Veuve Clicquot RICH the fruit is boosted to an exciting new level. It is the most versatile champagne designed to allow anyone to create their own tasting experience

**VEUVE CLICQUOT ROSÉ R1850**

The nose is generous & elegant, with initial aromas of fresh red fruit, leading to biscuity notes of dried fruits & Viennese pastries.

**MUMM BRUT CORDON ROUGE R1350**

The nose reveals initial aromas of ripe fresh fruit (white & yellow peaches, apricots), tropical notes (lychee & pineapple).

**MUMM BRUT LE ROSÉ R1700**

Aromas of fruits of the forest & pink grapefruit, individual hints of strawberry, cherry & redcurrant dominate & expand into delicate scents of caramelised vanilla.

**MUMM DEMI SEC R1400**

A blend that gives balance, roundness and generosity, whilst maintaining its fresh character. Smooth & sweet with hints of honey candy.



## Méthode Cap Classique

	BOTTLE	GLASS
<b>PONGRACZ</b> Clean lemon & stone fruit flavours. Fine bead, refreshing with subtle creamy texture.	<b>R300</b>	<b>R75</b>
<b>PONGRACZ ROSÉ</b> Tangy red berry flavours & fine mousse.	<b>R325</b>	<b>R80</b>
<b>PONGRACZ NOBLE NECTAR</b> Creamy butter & citrus notes blend seamlessly with delicate bubbles, crisp juicy pears and litchi.	<b>R340</b>	<b>R85</b>
<b>KRONE BOREALIS</b> <b>VINTAGE CUVÉE BRUT</b> Aromas of lemon & orange peel, underscored by hints of Minerality evoking crushed oyster shell.	<b>R320</b>	
<b>KRONE ROSE CUVÉE BRUT</b> Salmon pink, elegant floral bouquet individual hints of pomegranate, cranberry & redcurrant dominate & expand into delicate scents of caramelised vanilla.	<b>R340</b>	
<b>GRAHAM BECK</b> <b>GORGEOUS SPARKLING</b> Delicately pink, beautifully fragrant and gorgeously refreshing; this sparkling wine might be likened to stepping into a blossoming garden of cherry blossoms, ripe peaches and wild strawberries.	<b>R340</b>	
<b>DURBANVILLE HILLS</b> <b>SAUVIGNON BLANC</b> <b>SPARKLING</b> Riper tropical elements of the Sauvignon Blanc, resulting in a delightful bouquet of green pepper, kiwi fruit, fig & gooseberry.	<b>R300</b>	
<b>SILVERTHORN</b> <b>THE GREEN MAN BRUT</b> 100% Chardonnay with light green hue, fine mousse, lively citrus with acacia blossom & delicate nutty characters.	<b>R590</b>	
<b>SILVERTHORN</b> <b>THE GENIE ROSÉ BRUT</b> Exotic bouquet of Turkish delight & rose water. Fresh raspberries & sherbet flavours supported by a velvety texture, fine mousse & lengthy finish.	<b>R550</b>	

## Bottle Fermented

	BOTTLE
<b>LUC BELAIRE LUXE</b> Notes of apricots, honeysuckle and brioche are perfectly balanced which can be sipped chilled or over ice.	<b>R900</b>
<b>LUC BELAIRE GOLD BRUT</b> Aromas of stone fruits, ripe pear & brioche, finely structured & delicate.	<b>R900</b>
<b>LUC BELAIRE FANTOME ROSÉ</b> Aromas of fresh strawberries & blackcurrant with a striking deep pink colour.	<b>R1050</b>

## Prosecco

<b>NUA NV</b> Nua is a premium Italian producer of the world famous Prosecco sparkling - elegant & crisp, with a fruity bouquet of citrus & tropical fruits.	<b>R350</b>
<b>VALDO DOGC ORO PURO</b> Typically floral with strong pear & golden apple fruity aroma.	<b>R500</b>
<b>VALDO DOC EXTRA DRY</b> Mildly fruity bouquet reminiscent of ripe wild apples & scent of acacia.	<b>R380</b>
<b>VALDO ROSE FLORAL BRUT</b> A fine and elegant blossom, with a consistent presence of raspberry.	<b>R550</b>
<b>VALDO ICE DEMI-SEC</b> An intense, fruity nose that is slightly aromatic, with nuances ranging from apple to apricot & mixed fruit salad.	<b>R550</b>
<b>BOTTEGA BRUT</b> Exceptional fruity perfumes of apple, pear & exotic fruit and a fresh taste, with a dry but always fruity aftertaste.	<b>R550</b>

## White Wines

BOTTLE GLASS

### SAUVIGNON BLANC

**DURBANVILLE HILLS** R135 R45

Zippy lemon pith vibrancy from this stalwart.

### SPRINGFIELD

**LIFE FROM STONE** R260

Bright, flinty & herbaceous flavours in this food friendly wine.

**PEACOCK WILD FERMENT** R150

A crisp, elegant wine with green & lemon flavours.

**FALSE BAY** R135 R45

Appealing peppery notes mingle with cool climate flavours, well balanced & refreshing.

**BLACK OYSTERCATCHER** R280

A well balanced wine with a forthcoming nose of gooseberry, capsicum & tropical notes complimented by a palate of minerality.

**SOPHIE TE'BLANCHE** R220

Floral notes with a complex medley of tropical fruits, mingled with subtle lime & gooseberry undertones.

BOTTLE GLASS

### CHARDONNAY

**DURBANVILLE HILLS** R135 R45

Rich, balanced oatmeal & cream with a lively lemon freshness on the tail.

**BONNIEVALE** R135 R45

Bouquet of green apple, honey & stone fruit dominate in this light & lively wine.

**FALSE BAY** R135 R45

Lime & peach aromas with a crisp acidity & mineral core which gives great length.

**FAT BASTARD** R190

Classic ripe peach & tropical fruit on the nose & soft, well-integrated vanilla flavour on the palate.

BOTTLE GLASS

### CHENIN BLANC

**REMHOOGTE FIRST LIGHT** R180

Green apple, yellow stone fruit, hints of honey & floral aromas characterize a fresh & upfront nose. The palate is rich.

**FALSE BAY** R135 R45

Aromas of apricots, raisins & Renosterveld with the signature drizzle of honey.

### SERIOUSLY COOL

**WATERKLOOF** R190

A chenin blanc with ripe fruits, apricots & nectarines with floral hints & traces of spice.

**FLEUR DU CAP** R150

The nose is very fruit driven with aromas of green apples, guava and ripe melon, rounded off with hints of oak vanilla.

## White Blends

BOTTLE GLASS

**MISS LUCY SPRINGFIELD** R270

Sauvignon Blanc, Pinot Gris & Semillon blend with part oak.

### BUITENWERWACHTING

**BUITEN BLANC** R165 R55

Old faithful Sauvignon Blanc led blend, tangy granadilla & lemon an unwooded mouthfeel.

### HAUTE CABRIERE

**CHARDONNAY, PINOT NOIR** R215

Ripe fruit, smooth richness in this pioneer rending wine.

### BLACK OYSTERCATCHER

**WHITE PEARL** R280

Blend of Semillon with touches of citrus & ginger, & Sauvignon Blanc with gooseberries & minerality.

### GROOTE POST

**OLD MANS WHITE** R165 R55

Delicately spiced Rosé with summer fruits on the palate.

**THE LADYBIRD WHITE** R210

Beautiful light straw colour. Some tropical aromas with papaya and fruit salad evident. A bit of lime on the nose.

## *Pink/Rosé*

BOTTLE GLASS

### **WARWICK FIRST LADY**

#### **PINOTAGE ROSÉ**

**R180**

Totally dry to preserve the delicate floral (jasmine) & fruit (raspberry) aromas.

### **BLACK OYSTERCATCHER**

#### **ROSÉ**

**R220**

Strawberry, pomegranate & red cherry aromas with a lingering dry, crisp & mineral taste on the palate.

### **FALSE BAY ROSÉ**

**R135**

**R45**

Delicately spiced Rosé with summer fruits on the palate.

### **BONNIEVALE CINSAUT**

#### **ROSÉ**

**R135**

**R45**

Beautiful pink salmon hue, with crisp notes of strawberry.

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## *Semi Sweet*

BOTTLE GLASS

### **DE KRANS MUSCATO**

**R135**

**R45**

Alluring freshness of tropical fruit, muscat & honey amplified with a fizzy taste & exotic spice.

### **CEDERBERG BUKETTRAUBE** **R210**

Fragrant aromas of perfume, litchi, Turkish delight & rose petals, underpinned by subtle hints of white pepper & ginger spice.

## *Red Wine*

BOTTLE GLASS

### **MERLOT**

#### **DURBANVILLE HILLS**

#### **MERLOT**

**R165**

**R55**

Accessible, fruity & gentle, ticks all Merlot boxes.

#### **VILLIERA MERLOT**

**R180**

Plum, Blueberry & Cherry tobacco perfumes, soft ripe tannins with cinnamon spice on tail.

#### **OVERGAAUW**

**R295**

Dark Plum & chocolate succulence, soft yet powerful.

#### **PEACOCK WILD FERMENT**

#### **MERLOT**

**R150**

**R50**

Aromas of cassis & cedarwood as well as dark berries, ripe & juicy flavours with fine tannins.

#### **BONNIEVALE MERLOT**

**R150**

**R50**

Is a medium bodied wine, with pure red & blackberry fruit with delicious vanilla aromas.

BOTTLE GLASS

### **CABERNET SAUVIGNON**

#### **DURBANVILLE HILLS**

**R165**

**R55**

Smooth & juicy but with a herbal note accompanying the berries.

#### **SPRINGFIELD WHOLE BERRY** **R350**

Black Cherry, cassis, tobacco with a herbaceous finish.

#### **ERNIE ELS THE BIG EASY**

**R180**

Ripe & robustly fruity with hefty tannin grip.

#### **ALTO CAB SAUV**

**R440**

Blackcurrant fruit balanced by savoury olive & tobacco.

#### **PEACOCK WILD FERMENT**

**R150**

**R50**

Hints of cassis, chocolate & vanilla spice on the nose & rich palate.

BOTTLE GLASS

### **SHIRAZ**

#### **DURBANVILLE HILLS**

**R165**

**R55**

Characterful olive tapenade nuances with a balanced finish.

#### **PEACOCK WILD FERMENT**

#### **SYRAH**

**R150**

**R50**

Red & sour cherries as well as spice on the nose. Ripe & juicy flavours balanced by fresh acidity.

BOTTLE GLASS

## SHIRAZ (CONTINUED)

### BONNIEVALE

#### BARREL SELECT

R230

Hand harvested grapes, spicy & berry flavours soft tannins & easy drinking.

## PINOTAGE

### DURBANVILLE HILLS

R165 R55

Smooth & juicy but with a herbal note accompanying the berries.

### REMHOOGTE VANTAGE

R340

Aromas of berries, spice, berry coulis & dark chocolate.

### BARISTA

R180

Coffee style is bold, with opulent fruit & robust oaky flavours.

### BEYERSKLOOF

R180 R60

Blackcurrant & black plum intensity balanced by refreshing acidity.

## PINOT NOIR

### CREATION PINOT NOIR

R420

Hints of earth with primary berry & cherry features, well balanced.

### NEWTON JOHNSON FILICITE

R200

Ripe cherry & red berry fruit & spice, sauve & textured with a long lingering savoury finish.

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## Red Blends

BOTTLE GLASS

### SPRINGFIELD

#### THE WORK OF TIME

R395

Bordeaux style blend, fruit purity & intensity, balanced & complex.

### SECETEURS RED BLEND

R240 R80

Perfumed, peppery, spicy & smokey with ripe fruit notes.

### BABYLONSTOREN BABEL

R310

Shiraz led blend with Cabernet Sauvignon, plenty red fruit, floral charm, supple yet fresh texture.

### RUPERT AND ROTHSCHILD CLASSIQUE

R360

Well structured blend that shows power & elegance in a bottle.

BOTTLE GLASS

### MULDERBOSCH FAITHFUL

#### HOUND RED

R350

Bordeaux style blend, succulent berry compote, perfumed with appealing freshness.

### KANONKOP KADETTE

R220

The wine has a deep ruby, red colour. It shows ripe raspberries, black currant & mocha flavours on the nose & has dark chocolate & blackberry fruit on the palate.

### RUSTENBERG JOHN X

#### MERRIMAN

R380

52% Merlot, 38% Cab Sauvignon, 5% Malbec, 4% Cab Franc & 1% Petit Verdot. This Bordeaux style blend typifies Rustenburg's terroir.

### BOEKENHOUTSKLOOF

#### CHOCOLATE BLOCK

R420

The nose exudes aromas of raspberry, mulberry, blackberry, damson, dark chocolate & liquorice with whiffs of cloves, nutmeg & orange rind the berries.

### THE MOTORCYCLE MARVEL

R390

A Rhone style blend with an abundance of sweet spice, berry & dried fruit characters.

### CLOS MALVERN DEVENOT

R190 R65

The wine has a deep ruby colour. The cherry & red berry character of the Merlot is apparent & complemented by the plum fruitiness of the Pinotage.

### LAIBACH LADYBIRD RED

R270

Deep dark colour. Oodles of fruit with blackberry, sour cherry & wild spice evident.

### WARWICK

#### THREE CAPE LADIES

R350

A pioneering taste trip filled with heady red fruit notes of wild strawberry, freshly picked mulberry & cherries.

### MEERLUST RUBICON

R850

Beautifully perfumed & floral nose with violets, ripe plum, cedar wood & intense spiciness.

### JOUBERT-TRADAUW

R360

The R62 is a delicious blend (Cabernet Sauvignon, Pinot Noir, Merlot & Cabernet Franc) combining sweet red & black fruits with fynbos & an undertone of cured meat.

### ZONNEBLOEM LAUREAT

R270

An inviting mix of aromas on the nose including berries, ripe plums & Turkish Delight chocolate subsequently joined by dashes of spice & black pepper.