



Dear Customer,

*Welcome to one of our special Forti Group of Restaurants
Chef Forti Mazzone and his teams of experienced and hospitable
staff invite you to enjoy our special brand of hospitality
and the Forti Experience!*

FORTI **GRILL & BAR**

Sun Times Square
C/O Aramist & Corobay Street
Menlyn Maine Precinct
08600FORTI(36784)
forti@forti.co.za
www.forti.co.za
7 Days a week - 11:30 - 22:00

FORTI **TOO**

Shop 6, Lynnwood Bridge Centre
C/O Daventry & Lynnwood Road
Lynnwood Glen
071 996 1708
forti@fortitoo.co.za
www.fortitoo.co.za
7 Days a week - 09:00 - 22:00

FORTI **BISTRO**

Shop 2, Brooklyn Bridge Centre
511 Fehrsen Street
Brooklyn
012 340 0025
forti@forti.co.za
www.fortibistro.co.za
Monday - Friday: 9:00 - 21:00
Closed on Public Holidays

VEE & FORTI **WINE BAR & LIQUOR EMPORIUM**

Shop 2, Lynnwood Bridge Centre
C/O Daventry & Lynnwood Road
Lynnwood Glen
082 820 8562
forti@fortitoo.co.za
www.forti.co.za
Monday - Saturday: 9:00 - 21:00
Sunday: 9:00 - 14:00





FORTI MENU

STARTERS

CHICKEN LIVERS IN SPICY TOMATO SAUCE	85
PARMA HAM AND MELON	140
6 OYSTERS SERVED WITH A TRIO OF DRESSINGS (WHEN AVAILABLE)	200
CHUNKY MINESTRONE SOUP 	75
FORTI SIGNATURE SALAD  MIXED LEAVES, WALNUT, AVOCADO, CHERRY TOMATOES, SPANISH RED ONIONS, CREAMY GORGONZOLA DRESSING	100
CLASSIC GREEK SALAD WITH DANISH CREAMY FETA	100
CAPRESE TRICOLORE (TOMATO, BUFFALO MOZZARELLA, AVOCADO, BASIL) 	130
PARMIGIANA DI MELANZANE  BAKED LAYERED AUBERGINE WITH PARMESAN AND NAPOLI SAUCE	130
SMOKED SPRINGBOK CARPACCIO, GRILLED STRAWBERRIES, PARMESAN SHAVINGS	130
STEAMED FRESH MUSSELS, WHITE WINE GARLIC SAUCE (CREAM STYLE OPTIONAL)	140
SAUTEED LAMB KIDNEYS, CREAMY DIJON MUSTARD AND SHERRY SAUCE	130
SPICY CHICKEN WINGS	120

NEAPOLITAN STYLE PIZZA

*ALL OUR PIZZA HAS A CLASSIC MOZZARELLA AND TOMATO BASE WITH ORIGANUM
EXTRA GARLIC OR CHILLI - R5 | OTHER EXTRA INGREDIENTS - R20
VEGAN PIZZA OPTION ALSO AVAILABLE PREPARED WITH A GLUTEN FREE, LACTOSE FREE AND LOW
CALORY BASE THAT WAS DEVELOPED ESPECIALLY FOR OUR GROUP, TOPPED WITH VEGAN
MOZZARELLA PREPARED FROM COCONUT CREAM - R35 EXTRA ON ANY PIZZA*

FOCCACCIA - PIZZA BREAD WITH OLIVE OIL AND ORIGANUM 	50
CLASSIC MARGHERITA - TOMATO, MOZZARELLA, BASIL 	110
CAPRI - MUSHROOM 	120
REGINA - HAM AND MUSHROOM	130
INVERNO - HAM, SALAMI AND CHILLI	140
BOERA - HAM, PINEAPPLE (APOLOGIES TO THE ITALIAN COMMUNITY)	150
NAPOLETANA - ANCHOVY AND GARLIC	150
QUATTRO STAGIONI - HAM, MUSHROOM, OLIVES, ARTICHOKE	160
VEGETARIANA - ARTICHOKE, MUSHROOM, GREEN PEPPER, ONION 	160
FRUTTI DI MARE - MIXED SEAFOOD	190

Vegetarian Food is marked with the Vegetarian Symbol. 

PASTA SELECTION

*CHOOSE SPAGHETTI, PENNE OR FETTUCCINE
GLUTEN FREE PENNE R10 EXTRA*

NAPOLETANA - TOMATO, GARLIC, BASIL (VEGETARIAN) 🌿	120
ARRABIATE - TOMATO, GARLIC, BASIL, GREEN CHILLI 🌿	125
BOLOGNESE - MINCED BEEF, TOMATO, WINE RAGU SAUCE	150
CREMONA - MUSHROOMS, CREAMY ROSÉ SAUCE 🌿	170
MATRICIANA - TOMATO, ONION, BACON, MILD FRESH CHILLI	180
LASAGNA - LAYERED, MINCE, MOZZARELLA CHEESE, BECHAMEL	170
LUMACONI - PASTA SHELLS STUFFED WITH BEEF, MUSHROOM, OVEN ROASTED, CREAMY ROSÉ SAUCE, MOZZARELLA, PARMESAN	190
FRUTTI DI MARE - PRAWNS, MUSSELS, CLAMS, WHITE WINE, TOMATO	190

VEGAN DISHES

ALL VEGAN DISHES CONTAIN NO ANIMAL PRODUCTS OR DAIRY IN ANY FORM

ASIAN STYLE VEGETABLE STIRFRY, CASHEWS	120
BEANS, SPINACH, BROCCOLI STEW	100





OUR FAMOUS PLATTERS

ALL PLATTERS SERVED WITH FRENCH FRIES AND ONION RINGS

THE SNACK PLATTER (SERVES 2-4) CHICKEN WINGS, PORK RIBLETS, LAMB KIDNEYS, ITALIAN SALSICCIA	700
IZIMBAMBU (SERVES 4-6) 2 KG OF SALTED, DRIED AND ROASTED LAMB RIBS IN THE TRADITIONAL STYLE	800
THE MEAT PLATTER (SERVES 3-4) CHAR GRILLED LAMB CHOPS (4 X 100G), FILLET(300G), SIRLOIN(300G), T-BONE (750G)	1000
THE PORTUGUESE PLATTER (SERVES 4-6) 12 PRAWNS NACIONAL, 6 SARDINES, WHOLE CHICKEN, MUSSELS, CHICKEN LIVERS	1100
THE FISH PLATTER (SERVES 3-4) 8 GRILLED PRAWNS, GRILLED CALAMARI, GRILLED KINGKLIP GOUJONS, MUSSELS	1200
THE PRAWN PLATTER (SERVES 3-4) 24 GRILLED KING PRAWNS, SEPARATE CHILLI, GARLIC AND LEMON BUTTER SAUCE	1200
THE EMPEROR'S PLATTER (FOR A CROWD) 30 GRILLED KING PRAWNS, 1 KG RIBLETS, 1 KG CHICKEN WINGS, LARGE CALAMARI	2500

MAIN COURSES

ALL DISHES SERVED WITH THEIR OWN CUSTOM SIDES

GRILLED KINGKLIP, BEURRE BLANC SAUCE	300
SPICY PAN-FRIED CALAMARI WITH SLICED CHOURIZO, CHILLI, GARLIC	220
CALAMARI GIOVANNI (GRILLED, CREAMY GARLIC SAUCE, PARMESAN RICE)	220
SEARED SALMON, LEMON CAPER SAUCE	300
GRILLED PRAWNS SERVED WITH CREAMY PARMESAN RICE (SELECTION OF SAUCES)	300
PRAWNS OF MY FATHER (OVEN ROASTED, WINE, GARLIC BUTTER, TOMATO AND SERVED WITH CREAMY PARMESAN RICE)	300
MARINATED ORGANIC DEBONED HALF CHICKEN	190
PANKO CRUMBED CHICKEN SCHNITZEL, LEMON BUTTER SAUCE	160
FORTI'S WAGYU BURGER (200G) WITH ALL THE TRIMMINGS	160
4 X 100G LAMB CHOPS CHARGRILLED, YOGHURT AND MINT	260
200G GRILLED GRASS FED FILLET STEAK	240
300G GRILLED GRASS FED FILLET STEAK	300
300G GRILLED GRASS FED RIB EYE STEAK	300
300G GRILLED GRASS FED SIRLOIN STEAK	260
750G GRILLED T-BONE STEAK FIORENTINA STYLE WITH GARLIC AND OLIVE OIL	390
SLOW ROASTED EISBEIN, APPLE PUREE	240
OXTAIL CASSEROLE, BEANS, RED WINE RAGU	290
FILLET RITROVO FOR TWO	660
OUR STYLE CHATEAUBRIAND MADE FAMOUS OVER 30 YRS SERVED WITH ALL THE TRIMMINGS, DUO BEARNAISE AND RED WINE SAUCE	
900G PORK RIBS IN A STICKY MARINADE	320
SELECTION OF SAUCES (CREAMY MUSHROOM, CREAMY PEPPER, CHILLI, CREAMY GARLIC, TARTARE)	40
ADDITIONAL SIDE PORTION OF MIXED ROAST VEGETABLES	40
ADDITIONAL SIDE PORTION OF CHIPS WHEN SERVED WITH A MEAL	40
ADDITIONAL SIDE SALAD WHEN SERVED WITH A MEAL	40
ADDITIONAL ONION RINGS WHEN SERVED WITH A MEAL	30
ADDITIONAL AVOCADO SLICES WHEN SERVED WITH A MEAL	30

DESSERTS

BOURBON VANILLA ICE CREAM SERVED WITH LIQUEUR SOAKED SOUR CHERRIES	85
BOWL OF OUR SPECIAL IN HOUSE PRODUCED ITALIAN GELATO (MIXED FLAVOURS)	85
SLICE OF ANY OF OUR CAKES:	75
CARROT AND PECAN NUT CHOCOLATE LEMON AND LIMONCELLO LEMON CHEESE FRIDGE CAKE	
CRÈME BRULEE	85
BAVEROISE ORANGE CAKE	85
PROFITEROLE, CREMA PASTICCERE, FRUIT SORBET	95
DON PEDRO OR IRISH COFFEE (JAMESON WHISKEY, KAHLUA OR AMARULA)	65

DRINKS

SOFT DRINKS AND MIXERS COKE, COKE ZERO, SPRITE, SPRITE ZERO, FANTA ORANGE, CREAMSODA, SODA WATER, GINGER ALE, LEMONADE, TONIC WATER, PINK TONIC, GRAPEFRUIT TONIC, BITTER LEMON	29
APPETIZER / GRAPETIZER RED	39
KAROO LOCAL MINERAL WATER 500ML (STILL OR SPARKLING)	29
SURGIVA IMPORTED WATER IN GLASS (THE SOMMELIERS CHOICE) 1 LITRE	69
MILKSHAKE MADE WITH HAND MADE GELATO STRAWBERRY, CHOCOLATE, VANILLA, COFFEE, HAZELNUT	60
ICED TEA (VARIOUS FLAVOURS AS PER DISPLAY)	39
FRUIT JUICES ORANGE, MANGO, FRUIT COCKTAIL	45
AMERICANO COFFEE	29
ESPRESSO	29
DOUBLE ESPRESSO	39
CAPPUCCINO	39
CAPPUCCINO GRANDE (DOUBLE SHOT)	49
CAFFE LATTE (TALL CUP)	49
HOT CHOCOLATE	45
WHITE HOT CHOCOLATE	45
COFFEE FREEZO	59
POT OF TEA CEYLON, GREEN TEA, PEPPERMINT, ROOIBOS	29
RED ESPRESSO	29
RED CAPPUCCINO	39
ALMOND MILK OPTION AVAILABLE FOR ALL WARM BEVERAGES EXTRA	10



5 COURSE GASTRONOMIC TASTING MENU

Antipasto

Selection of artisan cured cold meats, cheese and Italian delicacies

Pasta Course

*Fresh Potato Gnocchi served with a Four Meat Ragu Sauce (Contains Pork) OR
Chef's choice of pasta of the day*

Fish Course

Trio of Oven Roasted Prawns of my father

Sorbet to refresh the palate

Meat Course

Grass fed Angus (100g) Served with Bearnaise Sauce and Sides

Dessert

Signature Profiteroles and Sorbet

R 790

With Fine Wine Pairing Specially Selected by our
Sommelier Team Consisting of 4x187ml glasses of
wine served with Course 1 - 4 and 100ml glass of
dessert wine with Dessert. Per Person.

R 1190

*For reasons of practicality and timing this menu is only
available when ordered by the entire table*

THE ITALIAN FEAST

A Gastronomic Extravaganza, as Served on Italian Festive Occasions.
Served for a Minimum of EIGHT People

Food is served Platter Style in such a way that it allows everyone at the table to enjoy a little of every dish

Normally a selection of 20+ seasonal dishes spread across five “flights” of food.
Requires at least three hours to enjoy properly

Prepared bespoke for every meal depending on Chef Forti’s whim, his specials of the day and seasonal Speciality Items and can include challenging and unusual dishes and classic Italian regional Specialities

Antipasto

Wonderful, Colourful and Aromatic Selection of Italian Starters Hot and Cold to wake up the palate “Gastronomic Foreplay”

Pasta

*No Italian meal is complete without at least a taste of Pasta.
Here designed not to fill you, but to give you a taste of the real deal*

Fish

A lovely selection of interesting Seafood and shellfish dishes

Meat

The main event. An amazing selection of our speciality meat dishes of the week served on platters to delight and entertain

Dessert Selection

Beautiful spread of desserts because sharing is caring

R890
Per Person



SOUTH AFRICA WINE MAP

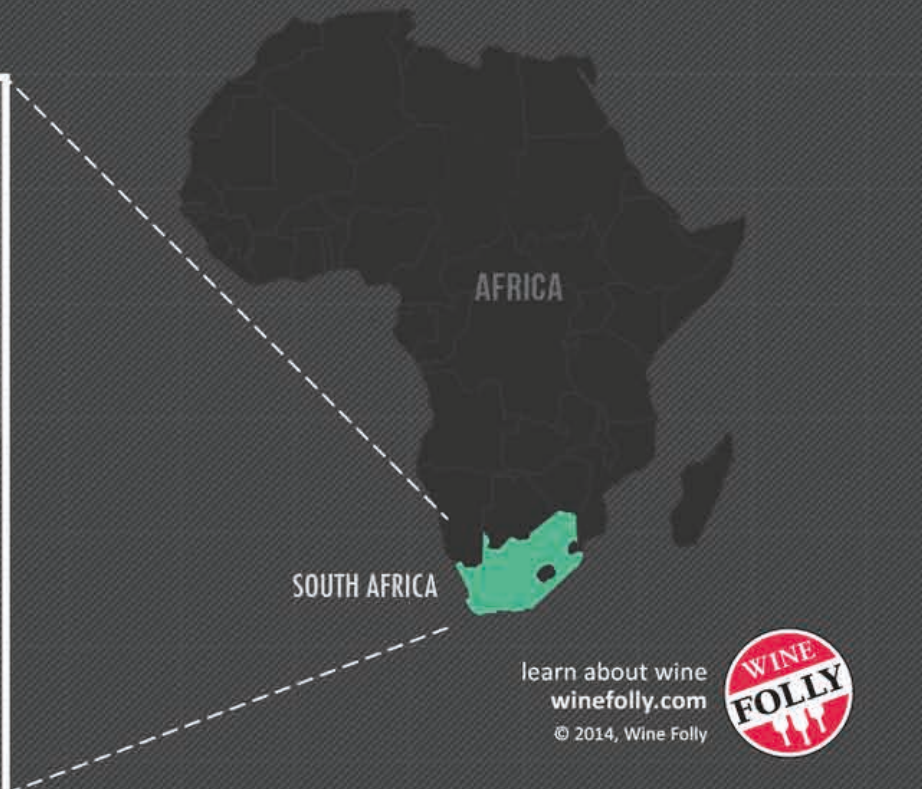
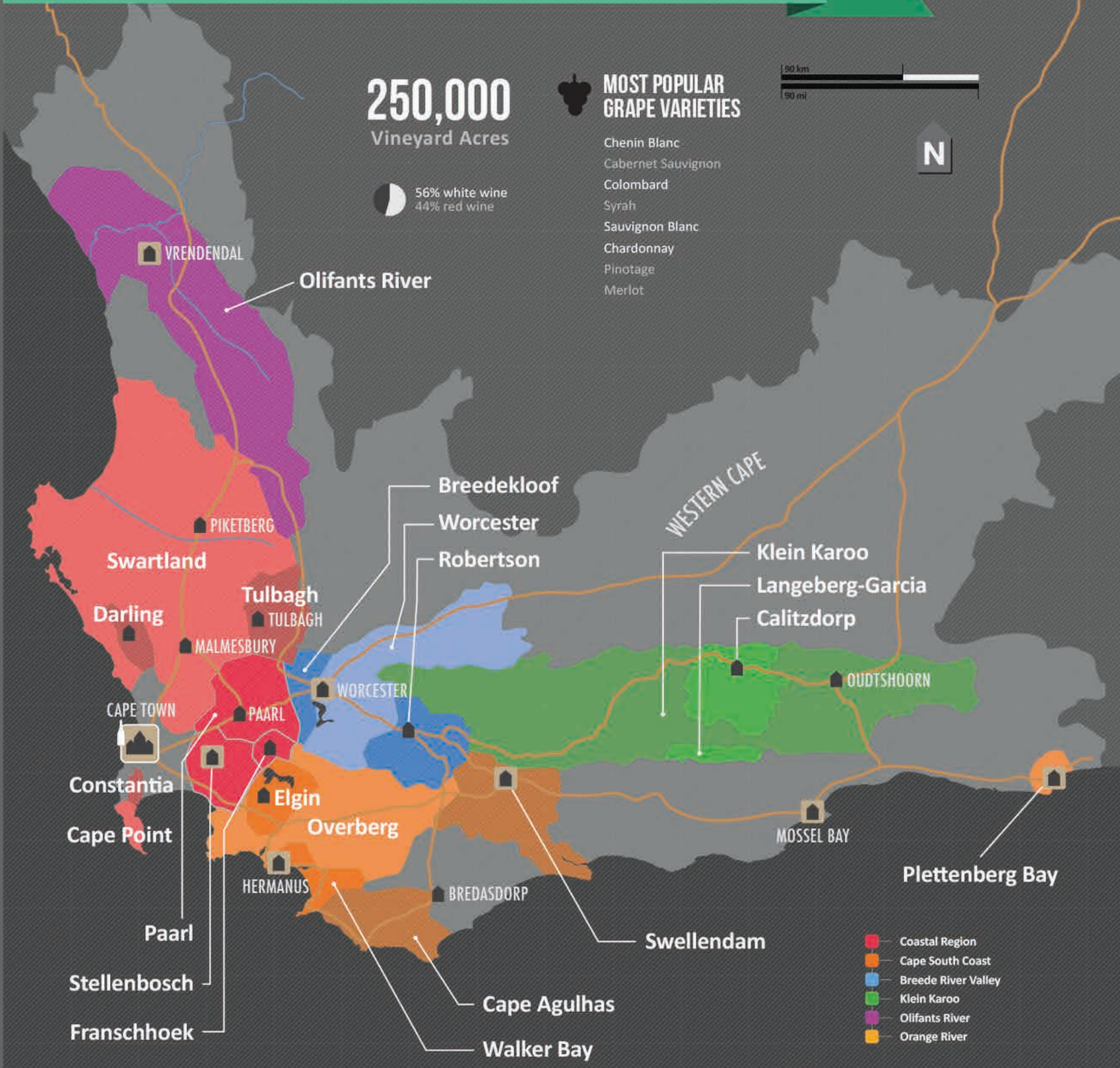
250,000
Vineyard Acres

56% white wine
44% red wine

MOST POPULAR GRAPE VARIETIES

- Chenin Blanc
- Cabernet Sauvignon
- Colombard
- Syrah
- Sauvignon Blanc
- Chardonnay
- Pinotage
- Merlot

90 km
90 mi

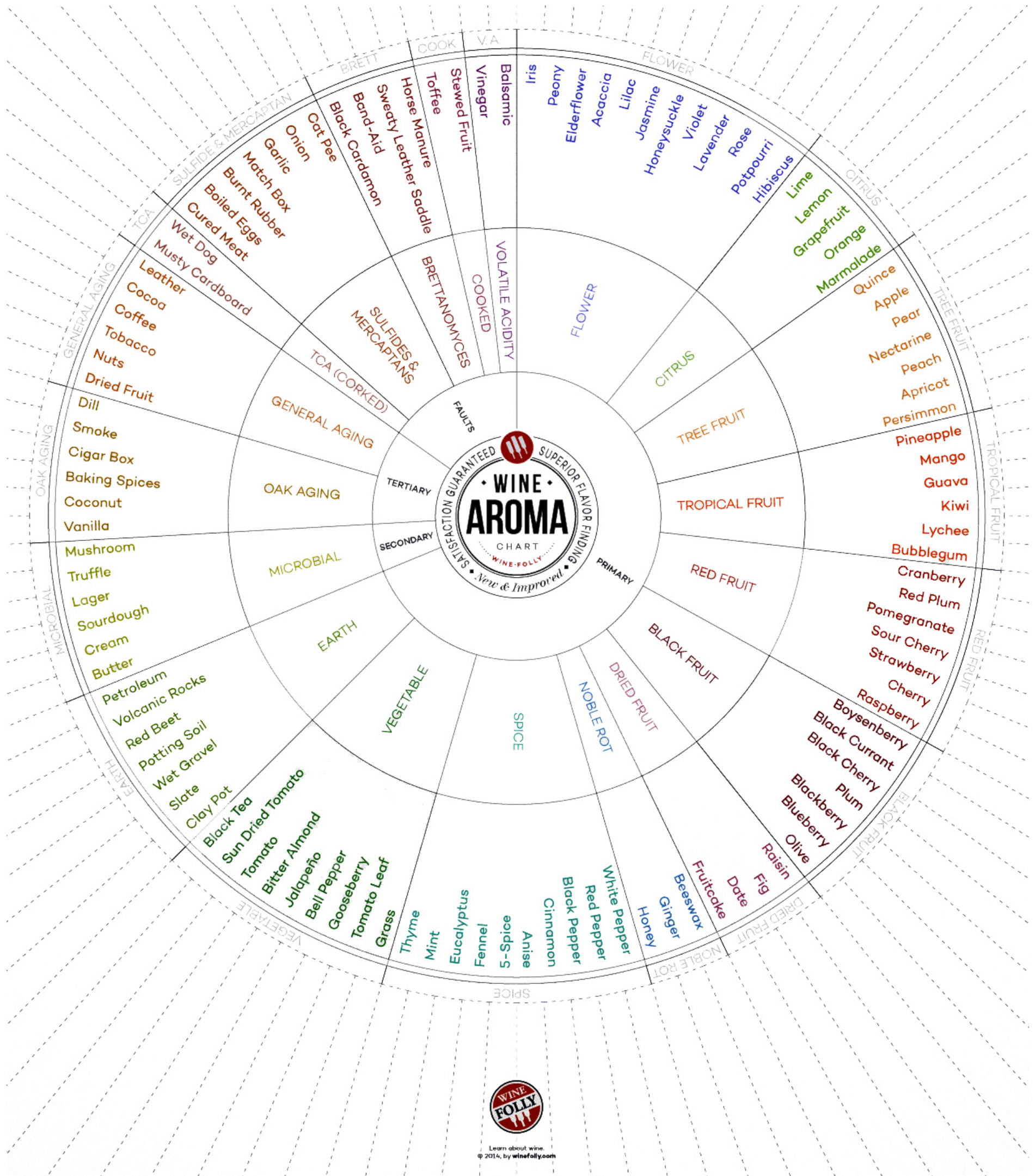


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Aroma Wheel

Our sense of smell is even more important when experiencing wine than our sense of taste.
 Our tongues recognize only five tastes: sweet, sour, bitter, salty and umami (savoury)
 With our sense of smell, however, we may identify hundreds of substances from memory or by association.



WINE LIST

CHAMPAGNE AND SPARKLING WINE

JC LE ROUX NON-ALCOHOLIC LE DOMAINE	240
A LIGHT FLORAL CRISPY FRUIT SALAD IN THE GLASS WITH A SWISH OF BUBBLES. IDEAL FOR THE DESIGNATED DRIVER WHO NEEDS TO STILL LOOK FASHIONABLE.	
JC LE ROUX LA CHANSON (SWEET)	240
GLASS	70
DEEP RED COMPLEXITY OF RED FRUIT WITH A LOVELY BALANCED SWEETNESS FOR THOSE WHO PREFER THEIR BUBBLY IN THE SWEETER STYLE.	
PONGRACZ NOBLE NECTAR (DEMI SEC)	440
GLASS	100
THE FULLER DEMI-SEC STYLE MADE WITH A SLIGHTLY HIGHER DOSAGE, YEILDING A BUBBLY WITH THE COMPLEXITY OF A FULL STYLE CAP CLASSIQUE WITHOUT THE BITING DRYNESS.	
SIMONSIG KAAPSE VONKEL SATIN NECTAR DEMI-SEC	420
GLASS	90
SPRING BLOSSOMS, RIPE SUMMER FRUIT AND HINTS OF CARAMELISED BAKED APPLE ON THE NOSE. A LIVELY MOUSSE AND HINT OF SWEETNESS ON THE PALATE BALANCED BY A SOFT, NATURAL ACIDITY.	
SIMONSIG KAAPSE VONKEL SATIN NECTAR ROSÉ DEMI-SEC	420
GLASS	90
BRIGHT SALMON PINK COLOUR AND A DELICATE MOUSSE. A NOSE OF FRESH STRAWBERRY COMPOTE AND RED CURRANTS. ON THE PALATE, SWEET PINK LADY APPLES AND CANDIED RED BERRIES. A BALANCED DEMI-SEC.	
PIERRE JOURDAN BELLE ROSÉ	390
"THE BELLE ROSE HAS A VOLUPTUOUS NOSE OF STRAWBERRIES AND CREAM, FOLLOWED BY FRESH ACIDITY AND RED FRUIT ON THE PALATE. BELLE ROSE MEANS 'BEAUTIFUL ROSE'.	
L'ORMARINS BRUT CLASSIQUE NV	420
GLASS	90
ELEGANT, FRESH AND LIVELY THIS WINE IS RICH IN MINERALITY WITH HINTS OF BRIOCHE, CITRUS AND FRAMBOISE. CHARDONNAY YIELDS A FRESH LIME CHARACTER AND THE PINOT NOIR PROVIDES PERFUME.	
PONGRACZ BRUT	440
THE BRISK DRYNESS, FULL TOASTY FLAVOUR OF FINE PREMIUM WINE LEFT TO FERMENT A SECOND TIME ON THE YEAST GIVES THIS WINE THE CHARACTER OF SOME OF THE GREAT CHAMPAGNE HOUSES.	
MOËT & CHANDON BRUT IMPERIAL	1500
THE WORLDS FAVOURITE CHAMPAGNE WITH ALL THE FEATURES THAT MAKE CHAMPAGNE SO SEDUCTIVE AS A CLASSIC APERETIF OR MEAL COMPANION. DELICIOUS CRISPY BALANCE.	
MOËT & CHANDON NECTAR IMPERIAL	1700
A HINT OF FRUITY SWEETNESS CREEPING INTO THE CLASSIC TOASTY MOUTHFEEL OF CHAMPAGNE GIANT MOËT.	
MOËT & CHANDON ICE IMPERIAL	1700
A NEW STYLE FOR MOËT, A COCKTAIL CHAMPAGNE RICH IN FRUIT AND RECOMMENDED SERVED ON ICE.	
MOËT & CHANDON ROSÉ IMPERIAL	1900
THE CLASSIC STRAWBERRY FRUIT OF GREAT PINOT NOIR GIVING AN INTENSITY TO THE MOUTH FEEL.	
VEUVE CLICQUOT NV	1500
CRISP YEASTY FLAVOURS LEAD TO A LONG DRY FINISH AND FRESH TOASTY NOSE.	
VEUVE CLICQUOT RICH DEMI-SEC	1700
THE CLASSIC STYLE OF VEUVE CLIQUOT IN A FRUITIER FULLER STYLE WITH PEARDROPS AND APRICOT ON THE PALATE.	
VEUVE CLICQUOT ROSÉ	1800
A RICH TOASTY PINOT NOIR BASED BUBBLY WITH A LONG LINGERING FINISH REDOLENT OF RED FRUIT.	

BILLECART-SALMON BRUT RESERVE CHAMPAGNE NV	1500
LIGHT, FINE AND HARMONIOUS. A BLEND OF PINOT NOIR, CHARDONNAY AND PINOT MEUNIER FROM THREE DIFFERENT YEARS. AROMAS OF RIPE PEAR.	
BILLECART-SALMON DEMI SEC CHAMPAGNE	1600
THE NOSE IS LIVELY WITH A HINT OF DELICATE FLOWERS, EVOLVING TOWARDS AROMAS OF BUTTERED BRIOCHE.	
BILLECART-SALMON BRUT ROSÉ RESERVE CHAMPAGNE NV	2600
FORTI'S ABSOLUTE FAVOURITE. THE TRADITION OF SEVEN GENERATIONS AND A SPECIAL METHOD OF VINIFICATION GIVE THIS CUVÉE A LIGHT, ELEGANT FLAVOUR AND FRESH FINISH WITH A TASTE OF RASPBERRY.	
DOM PERIGNON VINTAGE BLANC	5000
THE DEEP ELEGANCE AND TOASTY AROMA OF THIS WORLD-RENOWNED FLAGSHIP BUBBLY MAKE IT TRULY UNMISTAKEABLE.	
DOM PERIGNON VINTAGE ROSÉ	8500
THE MOST PRESTIGIOUS CUVÉES OF WOODED PINOT NOIR LEAD TO THIS LUSTROUSLY DEEP WINE WITH AN AMAZINGLY LONG FINISH WITH RICHNESS AND MOUTHFEEL ALMOST OF A GREAT ELEGANT RED WINE.	

WHITE WINE

VARIETALS

LEOPARD'S LEAP SAUVIGNON BLANC	180
CARAFFE (187ML)	60
A FRESH, MEDIUM-BODIED WINE WITH A LIVELY TROPICAL FRUIT CHARACTER, GREEN FIG, PEAR AND CITRUS WITH A CRISP ACIDITY.	
DURBANVILLE HILLS SAUVIGNON BLANC	200
CARAFFE (187ML)	65
GORGEOUS TROPICAL FRUIT TYPICAL OF DURBANVILLE - PEACH AND STONE FRUIT. A CRISP ENTRY HAS A LIME CITRUS NUANCE, AND A LEMONY FINISH.	
BRUCE JACK SAUVIGNON BLANC	200
CARAFFE (187ML)	65
CRISPY COLD CLIMATE SAUVIGNON BLANC WITH A FLINTY EDGE BUT CAPE GOOSEBERRIES BOUNCING ALL OVER THE PALATE.	
PAUL CLUVER SAUVIGNON BLANC	300
THIS CRISP DRY WINE IS MADE IN A SERIOUS STYLE BUT IS IDEAL FOR ALL OCCASSIONS. THE MAZZONE FAMILY STAPLE. ALWAYS ON OUR SUMMER TABLE.	
DE GRENDDEL SAUVIGNON BLANC	230
ABUNDANT TROPICAL FRUIT FLAVOURS OF PASSION FRUIT, GRAPEFRUIT AND GUAVA ON THE NOSE. THE FRUIT FOLLOWS THROUGH ON THE PALATE, GIVING RICHNESS, THEN ENDS CRISPY DRY.	
PROTEA CHARDONNAY	200
CARAFFE (187ML)	65
BLOSSOMING CITRUS, PEACH AND STONE FRUIT. A DRY ENTRY HAS A MARMALADE NUANCE, THEN SUCCULENT NECTARINE AND A LEMON CREAM FINISH.	
DURBANVILLE HILLS CHARDONNAY	200
DURBANVILLE GIVES THIS WINE CITRUS CITRUS CITRUS, BURSTING WITH ZEST WITH A LONG DRY AND ELEGANT FINISH.	
DE WETSHOF LIMESTONE HILL CHARDONNAY	270
CARAFFE (187ML)	90
NAMED AFTER THE VINEYARD'S CLAY AND LIME-RICH SOILS THAT IMPART A TEXTBOOK, TYPICAL CITRUS FRUIT CLARITY, ALSO GRAPEFRUIT, LEMONGRASS, NUTTINESS AND MINERALITY, WITH A CLEAN, ZESTY FINISH.	

PAUL CLUVER VILLAGE CHARDONNAY	330
CARAFFE (187ML)	110
LIGHTLY OAKED CHARDONNAY, BURSTING WITH CITRUS, FRESH GRANNY SMITH APPLE NOTES, NUANCES OF WHITE PEACH, FRESH AND FINE ACIDITY, WITH A LINGERING FINISH.	
RUPERT & ROTHSCHILD BARONESS NADINE CHARDONNAY	750
CRISP LEMON NOTES WITH SUBTLE GRAPEFRUIT NUANCES AND SMOOTH CREAMY NOUGAT FLAVOURS, FOLLOWED BY LINGERING MACADAMIA NUT UNDERTONES.	
HAMILTON RUSSELL CHARDONNAY	1200
FLAGSHIP CHARDONNAY WITH INCREDIBLE PROVENANCE AND A LONG ILLUSTRIOUS AWARD-WINNING LINEAGE.	
KEN FORRESTER PETIT (NATURAL SWEET)	180
CARAFFE (187ML)	60
A DECIDEDLY CHEEKY MOREISH AND 'LEKKER' WINE WITH A POWERHOUSE OF FLAVOURS THE LIKES OF RIPE MELON, GUAVA AND PINEAPPLE.	
NICK AND FORTI'S ARTSPACE CHENIN BLANC BY SARONSBERG	200
CARAFFE (187ML)	65
SWARTLAND CHENIN BLANC FROM BUSHVINES, A RICH TINGLY MOUTHFEEL WITH THE CLASSIC AFTERTASTE OF BOILED SWEETS. THE ESSENCE OF THE SUN.	
BRUCE JACK CHENIN BLANC	200
FRESH GUAVA AND TROPICAL FRUIT ABOUND IN THIS OXIDATIVE STYLE CHENIN WITH NO WOODING. FULL BODIED BUT NOT A MOUTHFUL OF PLANKY WOOD..	
ALLESVERLOREN CHENIN BLANC	240
CARAFFE (187ML)	80
MEDIUM-BODIED WINE WITH A CREAMY MOUTHFEEL. IT DELIVERS A RICH AND LAYERED PALATE WITH AN ABUNDANCE OF RIPE STONE AND CITRUS FRUIT WITH A GREAT BALANCED ACIDITY.	
KEN FORRESTER OLD VINE RESERVE CHENIN BLANC	360
FROM THE KING OF CHENIN. MELON AND SPICY BAKED APPLE AROMAS. LAYERED, WITH MINERAL NOTES AND HONEYCOMB CARAMEL FLAVOURS FROM LEES CONTACT WITH HARMONIOUS, DELICATE VANILLA/OAK FLAVOURS.	
KEN FORRESTER FMC CHENIN	1300
A RICH AND GENEROUS, ICONIC CHENIN BLANC, LAYERED WITH DRIED APRICOT, MELON, VANILLA AND HONEY CHARACTERISTICS THAT WILL GAIN ADDITIONAL COMPLEXITY WITH CELLARING.	
TERRA DEL CAPO PINOT GRIGIO	200
ATTRACTIVE, SUBTLE WHIFFS OF LEMON AND ORANGE, WITH SUCCULENT NOTES OF FLESHY PEACH SWIRLING EFFORTLESSLY ACROSS THE PALATE THAT FINISHES WITH ZESTY FRESHNESS.	

BLENDS

BUITENVERWACHTING BUITEN BLANC	200
CARAFFE (187ML)	65
A SAUVIGNON BLANC BASED BLEND WITH RIPE GOOSEBERRY, GREEN PEPPERS, GREEN MELON AND HINTS OF TROPICAL FRUIT, FINISHING WITH A PLEASING CITRUS TANG.	
HAUTE CABRIÈRE CHARDONNAY PINOT NOIR	240
CARAFFE (187ML)	80
YOU WILL FIND AN ABUNDANCE OF ZESTY FRUIT, MOST NOTABLY WHITE PEACH, LYCHEE AND RED FRUIT; WITH A DELECTABLY FULL MOUTHFEEL AND BALANCE.	
CASAL GARCIA VINHO VERDE (PORTUGAL)	280
LIGHT, FINE PETILLANCE WITH THE CLASSIC FRUITINESS AND FRESHNESS OF VINHO VERDE. A SEAFOOD MUST.	

ROSÉ WINE

NEDERBURG ROSÉ (SEMI-SWEET) GLASS	180 60
FLAVOURS OF RIPE STRAWBERRIES, CASSIS AND CANDYFLOSS WITH DARK RED BERRIES AND CREAM ON THE MID-PALATE AND A JUICY, CRISP AND DRY FINISH.	
PROTEA ROSÉ CARAFFE (187ML)	200 65
A PALE BLUSH-PINK BLEND WITH LIVELY RIPE CHERRY AND STRAWBERRY ALONG WITH STONE FRUIT AND AN APPEALING FLINTY NUANCE. LIGHT AND REFRESHING WITH A DRY FINISH.	
DURBANVILLE HILLS MERLOT ROSÉ CARAFFE (187ML)	240 80
SALMON-PINK HUES. THE FLORAL AROMA LEADS TO THE FRESH PALATE WITH NOTES OF RED BERRIES, STONE-FRUIT AND PLUMS, WITH A LINGERING UNDERTONE OF LIGHT SPICE AND HONEYCOMB.	
DE WETSHOF LILYA ROSÉ	250
SALMON-PINK HUES. THE FLORAL AROMA LEADS TO THE FRESH PALATE WITH NOTES OF RED BERRIES, STONE-FRUIT AND PLUMS, WITH A LINGERING UNDERTONE OF LIGHT SPICE AND HONEYCOMB.	
WARWICK THE FIRST LADY DRY ROSÉ	250
100% PINOTAGE. BEAUTIFUL FLORAL NOTES OF WHITE PETAL ON THE NOSE, OPEN UP TO AN EXHILARATING, CRISP PALATE OF POMEGRANATE AND FRESH RED CHERRY.	
DELAIRE GRAFF CABERNET FRANC DRY ROSÉ CARAFFE (187ML)	290 95
FLAVOURS OF RIPE STRAWBERRIES, CASSIS AND CANDYFLOSS WITH DARK RED BERRIES AND CREAM ON THE MID-PALATE AND A JUICY, CRISP AND DRY FINISH.	

RED WINE

VARIETALS

PROTEA MERLOT CARAFFE (187ML)	200 65
BLUE AND BLACK BERRY FRUIT AROMAS WITH A LIGHT LEAFY BRUSH AND COCOA NUANCES. IN THE MOUTH IT HAS ABUNDANT JUICINESS, RICH, DARK BERRIES, WITH THE GENTLE SPICE AND COCOA.	
DURBANVILLE HILLS MERLOT GLASS	240 80
GRASSY FRESH NOTES FOLLOWED BY A DENSE PENCIL FINISH. A WINE MADE WITH RIPE FRUIT IMPARTING A LONG PERSISTENT FINISH.	
DE GRENDDEL MERLOT	390
CLASSIC ELEGANCE, FIRST REVEALING A DELICATE ALLSORTS OF BERRIES - RED, BLACK AND BLUE - FOLLOWED BY THE ALLURING AROMA OF ANISEED AND LIQUORICE.	
BRUCE JACK CABERNET SAUVIGNON CARAFFE (187ML)	200 65
EASY DRINKING AND SMOOTH LIGHTER STYLE OF CABERNET SAUVIGNON IN SCREWCAP.	
WARWICK THE FIRST LADY CABERNET SAUVIGNON CARAFFE (187ML)	270 90
DEEP DARK FRUITS DOMINATE WITH BLACKBERRY COMPOTE AND BLACK PLUM, WITH SPICY AROMATICS OF CLOVE AND CINNAMON AND A LOVELY CHOCOLATE HINT.	
NEDERBURG CABERNET SAUVIGNON	280
CLASSIC ELEGANCE, FROM THE OLD LADY OF THE PAARL. DEPENDABLE AND FULL BODIED WINE IN THE STYLE THAT US AS SOUTH AFRICANS LOVE WITH OUR MEAT.	

LA MOTTE CABERNET SAUVIGNON	390
CARAFFE (187ML)	130
INTENSE BLACKCURRANTS, VIOLETS, MINT AND FLESHY PLUM REFLECTS VARIETAL CHARACTER ELEGANTLY FINISHING WITH SEAMLESS OAK INTEGRATION, TEXTURE AND LINGERING FRUIT.	
JORDAN CABERNET SAUVIGNON	390
RICH FLAGSHIP STYLE CABERNET SAUVIGNON FROM STELLENBOSCH ROYALTY. A SERIOUS WINE IN EVERY WAY.	
BEYERSKLOOF PINOTAGE	240
CARAFFE (187ML)	80
SOUTH AFRICA'S MOST POPULAR PINOTAGE, LOVED FOR ITS CONSISTENTLY SMOOTH, EASY DRINKING STYLE WITH CLASSIC RED CHERRIES, RIPE PLUM AND SUBTLE NOTES OF CEDAR AND MOCHA.	
FLEUR DU CAP PINOTAGE	290
CARAFFE (187ML)	95
RICH AND JAMMY WITH THE MUSCLES THAT TRUE RED WINE DRINKERS LOOK FOR IN THE WINES THAT COMPLEMENT OUR MEAT LOVING PALATES..	
HAUTE CABRIÈRE PINOT NOIR UNWOODED	290
CARAFFE (187ML)	95
DEMURE EARTHY FOREST FLOOR AND RED BERRY, LAYERED WITH FINE HINTS OF TRUFFLE, TOBACCO, CEDAR AND SPICE AND PLEASING DARK BERRY INTENSITY.	
PAUL CLUVER VILLAGE PINOT NOIR	330
CARAFFE (187ML)	110
BEAUTIFUL AROMAS OF RED FRUITS INTERMINGLE WITH ROASTED SPICES FOLLOWED BY A DELICIOUS, ELEGANT AND SILKY PALATE OF POACHED RIPE PLUMS.	
LEOPARD'S LEAP SHIRAZ	200
CARAFFE (187ML)	65
A MEDIUM-BODIED FRUIT DRIVEN WINE WITH LIVELY RIPE RED AND BLUE PASTILLE CHARACTER ETCHED WITH PEPPER AND SPICE SUPPORTED BY A FIRM FRIENDLY TANNIN TEXTURE.	
NICK AND FORTI'S SHIRAZ (BY SARONSBURG)	270
CARAFFE (187ML)	90
RHÔNE STYLE AND FINE TANNINS UNDERLAYED BY DELICATE SPICINESS. FORTI'S FEMININE DESIRES IN A WINE.	
ALLESVERLOREN SHIRAZ	380
A MEDIUM-BODIED FRUIT DRIVEN WINE WITH LIVELY SPICINESS CLASSIC OF THE SUN DRENCHED GRAPES OF THE SWARTLAND WITH GENTLE RIPE TANNIN.	
TERRA DEL CAPO SANGIOVESE	260
SULTRY, SUCCULENT, RIPE, RED AND BLACK CHERRY AROMAS WITH A SPICY ENTRY OF BLACK PEPPER. OAK INTRIGUE AND RIPE SUPPLE TANNINS, FINISHING WITH A SOFT PLUMMY FRUIT FLOURISH.	
BLEND	
BRUCE JACK PINOTAGE / MALBEC BLEND	200
CARAFFE (187ML)	65
A JUICY BLEND OF THE JUICIEST CULTIVARS. A FRUIT EXPLOSION IN THE MOUTH.	
LA MOTTE MILLENNIUM	270
CONTINUES TO IMPRESS IN STYLE WITH RASPBERRY AND MULBERRY FRUIT, CINNAMON SPICE AND A HINT OF MINT AS WELL AS EARTHINESS AND DISCREET MINERALITY.	
NICK AND FORTI'S EPICENTRE BORDEAUX BLEND (BY SARONSBURG)	300
CARAFFE (187ML)	100
THE ULTIMATE FOOD WINE AND AN AUSTERE MUSCLY EXPRESSION OF FORTI'S DESIRES IN A WINE. THE DEEP RED MUSCLE STRUCTURE OF CABERNET SAUVIGNON, SEASONED WITH THE CLASSIC VARIETALS OF BORDEAUX.	
THE DRIFT MOVEABLE FEAST RED BLEND	470
BRUCE JACKS FLAGSHIP EXPRESSION OF THE FULL-BODIED BORDEAUX STYLE. A MUST WITH PASTA AND A RED BASED SAUCE.	



OPTIMA RED BLEND BY ANTHONIJ RUPERT

480

A GORGEOUS WINE OF INTENSE DEPTH AND COMPLEXITY WITH DARK BERRY AND PLUM FRUIT CONCENTRATION, EMBELLISHED BY OAK SPICE, TEXTURED RIPE TANNINS AND A SMOOTH FINISH.

RUPERT & ROTHSCHILD CLASSIQUE

490

ALLURING PLUSH BLACK FRUITS, EARTHY NOTES AND PENCIL SHAVINGS WITH A SMOOTH, SILKY TEXTURE SUSTAINING SPICE, TEA LEAVES NUANCES AND DARK CHOCOLATE.

TAAIBOSCH

690

THE NEW ICON WINE IN SA - WHERE THE SPIRIT OF ELEGANT ORIGINAL CORDOBA CRESCENDO LIVES ON.

MEERLUST RUBICON

990

WONDERFUL EXOTIC AROMAS OF PLUM, SANDALWOOD AND PERFUME, STILL WITH A TOUCH OF CREAMY VANILLA. MEDIUM BODIED WITH A FORWARD DARK FRUIT FLAVOUR OF CASSIS AND MULBERRY.

TOKARA DIRECTOR'S RESERVE RED

1200

A BORDEAUX-STYLE BLEND WITH CLASSIC HEADY NOTES OF CASSIS, BLACK BERRIES AND DARK CHERRIES PUNCTUATED BY A SLIGHT HERBAL LIFT AND FRESHNESS, HINTS OF TOMATO PUREE AND MINT.

VILAFONTE M

1900

MIKE RADCLIFFE'S BORDEAUX INSPIRED BLEND OF THE CLASSIC MERLOT AND CABERNET

ANTHONIJ RUPERT MAIN BLEND

2600

COMPLEX AND SEDUCTIVE, THE NOSE OFFERS CREAMY, SPICY OAK AROMAS THAT MINGLE SENSUOUSLY WITH BLACK CHERRY, PLUM, TOBACCO AND THEN A SUBTLE WHIFF OF VIOLET.

ZONIN VALPOLICELLA CLASSICO (ITALY)

480

LIGHT, ELEGANT AND TIMELESS DRYNESS OF THE CLASSIC FOOD WINES OF THE VENETO.

MARIANA RED (PORTUGAL)

390

DRY RIPE TANNINS OFFSET BY A FRUITY CORE DEMANDING SOME SERIOUS MEAT TO GO WITH IT.



BEERS / CIDER

BECKS ALCOHOL FREE	35
SAVANNA LIGHT / DRY / LEMON NON-ALCOHOLIC	35
HUNTER'S DRY	35
HUNTER'S EXTREME	40
CASTLE LITE / CASTLE	29
CARLING BLACK LABEL	29
WINDHOEK LAGER	35
JACK BLACK LAGER	35
HEINEKEN	35
GUINNESS DRAUGHT IN A CAN	59
MAD GIANT LAGER DRAUGHT 500 ML	70
DE POES DRAUGHT (BELGIUM) 500 ML	80

SPIRITS

	TOT 25ML	BOTTLE
GORDON'S LONDON DRY GIN	30	600
BULLDOG DRY GIN	40	800
HENDRICKS GIN	40	800
MALFY BLOOD ORANGE GIN	40	800
INVERROCHE AMBER GIN	40	800
WILDERERS ROSE GIN	40	800
SKYY VODKA	35	700
BELVEDERE PURE VODKA	50	1000
BELVEDERE LAKE BARTEZEK VODKA	80	1600
RED HEART RUM	30	600
CAPTAIN MORGAN DARK RUM	30	600
SOUTHERN COMFORT	30	600
BAINS SINGLE GRAIN WHISKEY (SOUTH AFRICA)	30	600
CARDHU 12 YEAR OLD SINGLE MALT WHISKY	70	1400
CHIVAS REGAL 12 YEAR OLD BLENDED WHISKY	50	1000
DEWARS 12 YEAR OLD WHISKY	40	800

J & B WHISKY	30	600
JACK DANIELS TENNESSEE WHISKEY	45	900
JAMESONS IRISH WHISKEY	40	800
JOHNNY WALKER BLACK LABEL WHISKY	45	900
SCOTTISH LEADER SIGNATURE WHISKY	30	600
WOODFORD RESERVE BOURBON WHISKEY	65	1300
ARDBEG 10 YEAR OLD SINGLE MALT WHISKY	100	2000
GLEMORANGIE NECTAR D' OR SINGLE MALT WHISKY	100	2000
GLEMORANGIE QUINTA RUBAN SINGLE MALT WHISKY	100	2000
GLENMORANGIE LA SANTA SINGLE MALT WHISKY	90	1800
GLENFIDDICH 12 YEAR OLD SINGLE MALT WHISKY	70	1400
MONKEY SHOULDER BLENDED MALT WHISKY	60	1200
KLIPDRIFT PREMIUM BRANDY	30	600
RICHELIEU 10 YEAR OLD BRANDY	40	800
HENNESSY VS COGNAC	70	1400
HENNESSY VSOP COGNAC	90	1800
HENNESSY XO COGNAC	240	4800
REMY MARTIN VSOP COGNAC	90	1800
GRAPPA INVECCHIATA	40	800
EL JIMADOR BLANCO OR REPOSADO TEQUILA	40	800
HERRADURA ANEJO TEQUILA	90	1800
LIMONCELLO	30	600
AMARETTO DI SARONNO	35	700
KAHLUA COFFEE LIQUEUR	35	700
AMARULA CREAM	35	700
AMARO AVERNA	40	800
JAGERMEISTER	40	800
CAMPARI	40	800
TRIPLE SEC	30	600
PEPPERMINT LIQUEUR	30	600
COINTREAU	40	800
DRAMBUIE	40	800
PEACH SCHNAPPS	30	600
CINZANO 50 ML (RED, WHITE OR DRY)	40	



NAWTY FORTI COCKTAILS

APEROL SPRITZ	85
FORTI MOJITO	85
CLASSIC COSMOPOLITAN	85
DRY MARTINI - GIN OR VODKA	85
PINA COLADA	85
LONG ISLAND ICED TEA	85
GIOVANNI'S CAMPARI AND TONIC	85
SEX ON THE BEACH	85
FROZEN MARGARITA	85
FROZEN STRAWBERRY DAQUIRI	85
BLOODY MARY	85
JAEGERBOMB	85
BLOWJOB SHOOTER	35
B-52 SHOOTER	35
SPRINGBOK SHOOTER	35

Other shooters on Request

