

BEERS

DRAFT - TAP SML 2.5dl / LGE 4dl.

SWISS BREWED LAGER	4-	6 ⁵⁰
DUNKLE PERLE (DARK BEER)	4-	6 ⁵⁰
BOTTLED BEERS	all	6.-

COCKTAILS AND MIXED DRINKS

STRAWBERRY & ORANGE DAIQUIRI White rum, lime, strawberry and orange juice.	11.-
SEA BREEZE Vodka, Cranberry and grapefruit juices with lime.	11.-
JAMAICAN Appleton Rum, Banana and pineapple juice.	12.-
SURFERS SURPRISE Tequila, Liqueur 43 and orange juice.	11.-
CAPETOWN SUNDOWNER Brandy, Peach schnapps, fresh lime and coke.	13.-
MOSCOW MULE Vodka, lime, ginger ale and mint	11.-
FROZEN LIME MARGARITA Tequila, Tripple sec and lime	9.-
WINE COOLER Peach schnapps , white wine and lemonade.	9.-
HOUSE APERO Prosecco and strawberry liqueur	9.-
SOBER SURFER A Mixed fruit blended cocktail.	6.-
VODKA : GIN : RUM : WHISKY with your choice of mixer	11.-
APERO STRENGTH ALCOHOLS WITH MIXER Campari, Martini, pastis, Malibu, ...ect,	9 ⁵⁰

HOT DRINKS

Espresso	3 ⁵⁰
Black coffee	4-
Milk coffee	4 ⁵⁰
Californian Cappuccino with whipped cream, and cinnamon.	5.-
Hot chocolate with whipped cream	5.-
CUP OF TEA;	4.-
Mint, Earl Grey, Green Tea, Chai Tea. Black English with lemon or milk; Arabic, Roibos (South African)	

LIQUEUR COFFEES	All	11.-
Cafe Delphin, orange and coffee liqueur whipped cream, chocolate and cinnamon.		
Irish Coffee, Irish whisky and cream.		

Amarula coffee, African style baileys

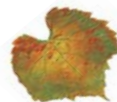
SOFT DRINKS	by the glass 3dl
Sparkling mineral water	3.-
Zermatt Glacier water free when you purchase another drink.	2.-
Lemon ice tea	3 ⁵⁰
Coke, Sprite or coke light	4.-
Rivella or sparkling apple juice	4.-
Tonic water or Bitter lemon	4.-
Cranberry or Grapefruit juice	4.-

Wine by the glass

Our wines have been personally selected to match our menu. Ask your server about our recommendations. All wines by the glass, also available by the bottle.

House Red - Cabernet / Merlot	6.-
Cabernet / Shiraz	6 ⁵⁰
Pinotage	7.-
House White - Sauvignon Blanc	6.-
Chardonnay - Unwooded -	7.-
House Rose	6.-

White wines



Lesca Finesse Chardonnay	2006	45-
Matured in french oak barrels. A classical, lightly structured, Steely dry wine. With strong lemony flavours and a lingering nutty aftertaste. Easy drinker on its own and great with spice.		
Mulderbosch Chennin Blanc	2007	46-
Close your eyes and think flowers and lime. 100% Chennin Blanc. Shrimps, chicken or as an Apero. Long finish, simply different.		
Mulderbosch Sauvignon Blanc	2007	52-
Goosberries and Guava with a subtle hint of green peppercorn. With or without food. Great with salads, seafood and spice.		
Hartenberg Riesling	2006	59-
Honey on the tongue , Excellent with meat or shrimp top premium wine, really one of the best. 100% Riesling , not too sweet but passionate fruits.		
Graham beck Viognier	2007	67-
A modern South African wine. Nice, full and fruity with plenty of apricot flavours. Perhaps not as subtle as your used too. But that`s South Africa for you..., Great with a chicken Curry.		



Rose wines



Stone Valley White Zinfandel	2007	42-
Fresh fruits forward. Strawberry and blackberry blended with a subtle sweetness. From the Sierra foothills of California. A great refreshing wine. With food or on ist own as an Apero.		
Mulderbosch Rosé	2007	47-
100% Cabernet Sauvignon creamy fruit aftertones. Not so sweet, so great with desserts or seafood..		
Graham Beck Brut Rose		75-
70% Pinot Noir and 30% Chardonnay. Fermented for 30 months to give a charming pink hue. Bubbles, a sweet and sour perfection to any spicy foods. Also great as a sundowner to wash away the day.		

Red Wines



- Echeverria Cabernet Sauvignon** 2005 47-
Intense ruby red with purple hue. Cranberries and smooth coffee and tobacco notes. Pleasant silky soft tannin finish. All meats and spice. (Also available in half bottles 24.-)
- Penfolds Shiraz Mourvèdre** 2006 53.-
With grapes sourced from southern Australia. Matured in old oak, to give a ripe berry, medium bodied wine with a fine tannin finish. Red meat and spice. Also great on its own.
- Mulderbosch Faithful hound** 2005 57-
With its deep ruby colour and soft blackberry nose. Followed by hints of coffee and nutmeg. The berry and vanilla finish adds to the complexity.
- Hartenberg Cabernet Shiraz** 2005 59-
Dominance of the Shiraz aftertones gives this wine Fruit, nuts and chocolate all in one. Compliments company perfectly, whether it be fin, fur or feather.
- Zandvliet shiraz** 2005 61-
Ruby red with strong cherry and liquorice, well integrated with subtle oaking. A stylish, elegant wine with a smooth and lengthy finish.
- Beyerskloof Reserve Pinotage** 2006 64-
A full bodied and complex wine that truly represents the indigenous features of Pinotage - blackberry and cassis with oak.
- Vergelegen Mill Race** 2005 72-
A full bodied Cabernet Merlot. Not so heavy to drink. Attractive dark ruby red. Shows ripe berry, plum, chocolate and coffee flavours. Finish, Fine oak tannins, mint and spice. Truly represents the Heritage of this winery (est 1700).
- Warwick Trilogy** 2006 84-
Much care is taken in sorting only premium grapes For this blend, before resting in oak for 2 years. Berries and chocolate nose. Mocca nuts on the tongue. Cabernet Sauvignon - Cab Franc - Merlot.
- Hartenberg Merlot** 2006 86-
Ripe berry fruits with smoked chocolate undertones rich and velvety finish. Full bodied enough to compliment any spice. Curried meats especially. Chef rates 5*

Reserve Selection

These Wines are Some of the best that the new world has to offer. If your not sure, ask the chef for help. We only purchase a limited number of these wines each season. So dont wait too long to try one.

- Boschendal Grande Reserve** 2004 85-
Red cherries and rich dark fruits. Your palate will be filled with flavours of pomme granate, enhanced by the delicate tannins. Cabernet Franc, Cabernet Sauvignon blend. Matches all our spices, Red meats best.
- Warwick *3 Cape ladies** 2004 83-
Robust Estate Blend. The soft full finish of the Pinotage and Shiraz Helps this new world wine, Satisfy any one who trys it. Don` t miss out.
- Bin 138 Old Vine Blend** 2006 92-
Shiraz, Grenache, Mourvèdre. From one of Australias most well known wine makers. Grapes sourced from the Barossa valley. Ripe tannins, luscious fruit, licorice and chocolate.
- Galpin Peak Pinot Noir** 2006 95-
Given five stars by the John Platter wine guide. one of the best Pinot Noirs to be produced over the past few years. Fun, fruity and full of cassis.
- Rust en Vrede Estate blend** 2003 115-
With a winery listed in the top 100 worldwide. little else needs to be said about this great Estate blend. Plums and mulberries, with a hint of white pepper.
- Rupert and Rothchild Baron Edmond** 2002 130-
A sophisticated Cabernet - Merlot. Using only hand picked grapes from selected vines. This Winery has over 300 years experience in wine making, so the elegant blackberry flavours wrapped in french oak, will leave you completely satisfied with the cigar box and corriander aftertones.
- Hartenberg « Eleanor « Estate Chardonnay 2004** 116-
For this wine, the covered Award of Wine maker of the year was given. A complex Chardonnay that will blow your mind. A treat that should be savoured. Limited production wine.
- Wine taste and Tapas evenings...., from 75.- per person. Reservations required for a minimum of 12 persons. How it works ?**
You choose 5 wines, we select five courses to match them. You eat drink and Experience something new. (start to finish - Aprox 3 hours)

