



Wine List

Champagne and MCC

Graham Beck Brut Rose MCC- Robertson

Whiffs of raspberries, cherries and aromas of minerality. Hints of oyster shell and fresh lavender.

Pinot Noir & Chardonnay

Perfect with triple cream (Brie-style) cheese or sweet bread and mascarpone cheese.

R392

Graham Beck Brut MCC - Robertson

Chardonnay & Pinot Noir Blend. This delightful sparkling wine exudes light yeasty aromas, limey fresh fruit on the nose, and rich creamy complexity on the palate. This Brut NV is intended to cleanse the palate, stimulate the taste buds and entice you to progress to the 'next level' in your tasting journey as you savour the nuances and complexities of the other bubbly in our portfolio. Pair well any mushroom dish, pasta or risotto, fish and seafood especially lobster.

R392

Spier Signature Brut MCC, Stellenbosch, 2019

Chardonnay (60% Pinot Noir (40%). Classic aroma's of green apple, lime and citrus abound with a subtle minerality. A lively dry palate with a lingering fresh, crisp after taste. Pair well with white fish.

R780

Veuve Clicquot Brut Yellow Label- Reims

50% Pinot Noir, 30% Chardonnay, 20% Pinot Meunier. Veuve Clicquot Yellow Label manages to reconcile two opposite factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness. Champagne is "probably on the of the most versatile wines for food". The two extremes complement elements in almost any food, from a tame poached salmon to red-hot Thai food.

R1790

White Wine

Chardonnay

Bouchard Finlayson sans Barique – Unwooded- Overberg 2018

R380

Mineral rich with strong peach, lime and gooseberry flavours. The time on yeasty lees, adds a creaminess and complexity with increase in viscosity; presenting a notable penetration of appealing palate length. Perfect accompaniment to lobster and other shellfish, or sushi.

Thelema Sutherland - Oaked Chardonnay- Stellenbosch 2018

R340

This wine has a beautiful light straw colour with hints of green. The nose shows pure marmalade fruit and complex yeasty flavours in a nice harmony with toasty oak. The palate is clean and pure with a lovely texture and finishes long. Perfect wild risottos, chicken salads and seafood dishes.

Boschendal Elgin - Wooded Chardonnay 2019

R960

Vibrant pale gold with a glimmer of green. Expressive grapefruit and golden delicious apple aromas detailed with graceful lime blossom, franfipani and white truffle aromas. Perfect with a rich fish or poultry.

- IWC trophy best SA white wine, trophy best SA Chardonnay, trophy Best Elgin Chardonnay.

Hamilton Russel – Wooded Chardonnay- Hermanus 2021

R1085

Unusually prominent pear and lime fruit aromas and flavours are brought beautifully into focus by a tight line of bright natural acid and a long, dry minerality. An elegant, yet textured and intense wine with a strong personality of both place and vintage. Perfect with sea bass, arugula, lemon cream sauce, avocado, prawns or crayfish.

Sauvignon Blanc

Tokara- Stellenbosch 2021

R220

Displays a vibrant deep straw colour with flecks of green. The aromas on the nose are a mélange ripe tropical fruits such as guava, papaya and passion fruit intermingled with the more herbaceous aromas indicative of a cooler climate Sauvignon blanc such as asparagus, nettles and fresh cut grass. On the palate the wine is surprisingly full and rich with mouth filling flavours reminiscent of the characters on the nose. Perfect with goat's cheese and feta.

Springfield Life from Stone - Robertson 2020

R270

Extremely rocky terrain yields this vibrantly 'wild' sauvignon blanc. Flinty herbaceous tone and racy freshness. Perfect with gorgonzola, pasta and prawn dishes.

Chenin Blanc

Kleine Zalze - Cellar Selection, Chenin Blanc, Stellenbosch, 2021

R195

Tropical stonefruit flavors, supported by burst of citrus on the pallet. Well integrated with amazing texture. Paired with fruity endive salad, roast trout or coconut fish curry

Raats Family Old Vine- Stellenbosch 2021

R988

The wine offers a complex nose showing quince, white peach, yellow apple, acacia, nettles, white pepper and fenugreek spices and an intense minerality. The wine lingers with hints of ripe nectarine and apricot, zesty lemon and wet chalk. Perfect with rich creamy mussels, smoked salmon, white fish with a beurre blanc sauce, butternut soup or mild Indian curries

Semillon

Old Road Wine Co- Grand-Mere Semillon, 2017

R727

Opulent pear, kumquat and citrus peel flavours, sweet exotic spice and textured mouth-feel. The Flavours evolve and persist from the entry onto the palate, with layers of succulent tropical fruit and candied citrus flavours unfolding. Pair well with seafood, especially shellfish, pork, chicken, game birds or dishes with cream sauces.

Viognier

Idiom - Viognier 2018

R525

An opulent, barrel fermented Viognier with a typical light straw colour. Initial top notes of rose petal potpourri develop into a complex melange of passionfruit, nougat and vanilla on the nose. This medium to full bodied wine has an elegant, creamy mid palate followed by a lingering sensation of lime cordial and lavender. Serve chilled and enjoy the evolution of flavours in the glass. Pair well with baked brie or pork.

Babylonstoren Viognier 2018

R390

The mouth-feel is round and creamy from the 30% well integrated French oak (7 months). A floral nose and lime zest finish complete the perfect balance. Pair well with shellfish dishes, spicy or curry dish.

White Blends

Haute Cabrière – Franschhoek 2020

R290

This enticing blend of Chardonnay and Pinot Noir shows elegant fruit underlined by firm acidity. You will find an abundance of zesty fruit – most notably white peach, lychee and red fruit – with a delectable full mouth feel and balance.

Perfect with fish, chicken and Mediterranean cuisine or just on its own.

Trizanne Reserve – Semillon/Sauvignon Blanc - Swartland 2019

R590

The different parcels were whole bunch pressed and fermented in old french oak barrels with extended lease contact before blending. The Semillon component brings a lovely warmth to the blend with some thatch and a touch of honey while the Sauvignon component brings a vibrant flinty, smoky aromatic. Perfect with scallops, crab, seafood salad, salmon, trout, seafood risotto and fish or chicken in a creamy sauce.

Bellingham - Founder's Series Freda, Franschhoek 2019

R1050

40% Chenin Blanc, 30% Grenache Blanc, 30% Sauvignon Blanc

Only 800 Bottles Produced

This ultra-premium white blend has delicate floral aromas entice on entry, with pear drop, yellow peach and green almonds on the palate, and a slightly saline fresh finish.

Paired with confit duck, Salmon and Crayfish.

Sadie Palladius - Swartland 2015

R2330

Blend of 11 varietals based on Chenin Blanc, Grenache Blanc, Marsanne, Colombard, Palamino, Semillon and others. Palladius comes from 17 different vineyards and was fermented in clay amphora and concrete egg and aged for first year, then racked and aged for additional year in old foudres prior to bottling. Tropical fruits and limey notes and slight nuances of almonds and hay. The aromatics of the wine also have a very salty and mineral character that comes more forth in the mouth feel and aftertaste.

Perfect with scallops, and it's an excellent seafood wine, but it would match well with a variety of foods, from chicken to even pork.

Rose

Bellingham Founder's Series Quintessential Couple Rose, Franschoek 2018 R732
60% Pinotage & 40% Shiraz from Old Vines planted in 1976/7. Barrel fermented for 3 months. Only 800 Bottles Produced. Ripe red fruit on the nose, with strawberry, raspberry and cherry notes, persisting on the palate. Bright acidity balances the sweet fruits with a hint of spice. Most recent vintage awarded best South African Rose by Tim Atkin. Pair well with fruit-laden summer salads, sushi and light curry dishes.

Waterford Rose-Mary, Stellenbosch, 2021 R320

Blend of Shiraz, Merlot, Malbec, Tempranillo and Sangiovese. An elegant, dry wine of a sophisticated salmon colour and delicious hints of raspberries and rose petals. A single sip leads to the delightful discovery of crushed pomegranate, the sweet freshness of watermelon and a subtle punch of acidity. Pairs perfect alongside summer dishes, also pork, tuna, salmon, vegetarian and poultry.

Babylonstoren - Rose, Franschoek, 2022 R350

100% Mourvèdre. A vintage which will be remembered for drought and heat. Luckily for Waterford's location on the Helderberg mountain and the near proximity to the ocean, the vineyards could cool down overnight. The lack of water resulted in light bunches with tiny berries, great for red wine colour and flavour. Pair well with charcuterie, trout, salmon, sushi and salads.

Red Wine

Merlot

Vergelegen Reserve - Somerset West 2014 R565

The Reserve Merlot from Vergelegen Estate delivers a wonderfully accessible palate, dripping with crushed berries and alluring spiced notes. The nose is distinctly fruit-focused, presenting sultry flavours of ripe plum and black cherry alongside delicately wooded notes of fine spice and subdued chocolate that hint at the mouth-watering flavours that await on the palate. The wine displays pleasing balance between concentrated fruit flavours, soft tannins and fresh natural acidity. Perfect with beef steak, duck, venison and ostrich.

Oldenburg Merlot - Banghoek 2018 R650

The wine shows aromas of macerated blackcurrants, cherries and plums. Ripe, fruit with well-integrated caramel defines the palate with slight mint on a smooth mid-plate, following through to elegant tannins, ending dry. Perfect with pork, vegetables, beef or lamb

Cabernet Sauvignon

Tokara- Stellenbosch 2019 R265

The Tokara Cabernet Sauvignon displays a bright deep plum colour with a ruby red edge, this wine overflows with a melange of aromas: dark cherry, ripe plum and cassis, high notes of red berries, mint and nettles; all with an underlying smokey aroma. The palate shows further cassis and dark cherry with a savoury undertone. Perfect beef steak, beef stew, lamb stew

Springfield Whole berry- Robertson 2019 R400

The wine takes its name, 'Whole Berry' from its vinification – with grapes macerated whole, then fermented with natural yeasts, racked, and finally matured in French oak barrels for one year. The wine has a velvety-smooth texture with soft tannins and typical Cabernet Sauvignon notes of red fruits and hints of cedar. Because the wine is made more traditionally without filtering or fining, it may require decanting to avoid sediment. Perfect with slow cooked beef, steaks or meaty pasta dishes.

Stark Conde - Three Pines, Franschhoek, 2018

R1375

The grapes were hand-harvested and hand-sorted and fermented in open tanks with hand-punchdowns throughout. Matured for 20 months in small French oak, 70% new. A small amount of Petit Verdot (3%) was blended in to enhance the mouthfeel and perfume. An excellent vintage of Cabernet that will reward careful cellaring. Pair well with beef long ribs and grilled steak. Best beef wine.

Pinotage

R210
R55 / Glass

Painted Wolf The Den Pinotage- Paarl 2019

The inspiration behind the labels is the threatened African Hunting Dog, a percentage of the proceeds goes to conservation charity TUSK. A splash of malbec adds backbone to pinotage's juiciness

Enjoyable either on its own or with a variety of dishes, from pasta and curries to pan-fried or grilled steak

R340

Diemersfontein - Paarl 2019

The Original Coffee Chocolate Pinotage! On the nose rich dark chocolate and powerful freshly brewed coffee styling, with a hint of mint and baked plums. The palate shows distinct characters of coffee and chocolate, which is balanced with smooth velvety tannins and a lingering aftertaste. Pairs perfect rich, decadent chocolate dessert, like molten chocolate cake, chocolate brownie can also go with lamb casseroles and gentle malay curry.

R1350

Kanonkop - Stellenbosch 2019

A complex wine with red fruit flavours. Big elegant & ripe tannin structures. South Africa's original Pinotage; from one the oldest wine estates. Barrel aged 18 months in French oak. Perfect with pasta, red meat and spicy Asian style dishes and pork belly.

Shiraz / Syrah

Waterford Kevin Arnold Shiraz - Stellenbosch 2014

R675

The aromas on the nose follow onto a smooth palate that has natural acidity and classically dry tannins. All the elements of this wine are in fine balance and display the typical varietal features of a fine Shiraz.

Perfect with beef, lamb, venison or poultry.

Rust En Vrede - Stellenbosch 2015

R745

100% Syrah. Intense Ruby. Floral notes extend to upfront black and red fruit aromas that are well supported by savory and salty hints of dark chocolate, cinnamon and nutmeg spice. The palate is fruit forward with flavors of strawberries, cherries, and mocha which bring this wine together well. Perfect with lamb, beef, venison or a beef stew.

Pinot Noir

Newton Johnson Walker Bay- Hemel-en-Aarde Valley 2021

R540

Youthful perfume with intricate spice and tertiary notes. Fresh violet petals, dark cherry and grape stem spice play with the darker, more brooding and earthy characters of wood bark and truffles. The silky tannin structure encompasses the ripe cherry succulence, with cranberries, cinnamon and gentle acidity drifting in to the finish. Perfect with leaner meats like veal, chicken, turkey, rabbit, any game bird, filets of beef or pork, and duck. Smoked, braised or sausage meats; earthy flavours like truffles or wild mushrooms; mild or creamy cheeses like brie or camembert.

Hamilton Russel- Hermanus 2019 R1125

Their philosophy of expressing their terroir in their wines – give rise to a certain tightness, tannin line and elevated length to balance the richness and generosity of our Pinot noir. This Pinot noir is not overtly fruity, soft and “sweet” and it generally shows hints of that alluring “primal” character along with a dark, spicy, complex primary fruit perfume. Perfect with a variety of dishes, but goes well with truffle risotto, wild mushroom soup, pork, duck and creamy cheeses.

Red Blends

Boekenhoutskloof The Chocolate Block- Franschhoek 2019 R505

71% Syrah, 11% Grenache, 9% Cinsault, 8% Cabernet Sauvignon. The Chocolate Block from Boekenhoutskloof is one of South Africa's icons. This wine has a gorgeous nose that expresses abundant floral perfume supported by cedar, redcurrant, black pepper, coriander and suggestions of Turkish Delight. Softened red fruit follow onto the palate which is multi-layered and exhibits marzipan, mineral notes and a structure that's silky. The wine is poised and textured.

Perfect with beef stew, lamb shank, roast beef, roast lamb.

Oldenburg Rondekop Rhodium Blend – Banghoek 2015 R800

Cabernet Franc and Merlot blend. A deep and intense red-purple hue can be seen in this wine. A smooth, seamless palate, laden with berry fruits. The Cabernet Franc component brings acidity and balance to the lush, luxurious Merlot. A firm structure of fine, well-integrated tannins surround the luscious, opulent core. Perfect with poultry, roast beef or leg of lamb

Boschendal Black Angus, Stellenbosch, 2018 R970

59% Shiraz, 25% Cabernet Sauvignon, 11% Merlot & 5% Malbec - The wine mesmerizes with a beautiful ruby color, and first impression berry and plum aromas layered with winter spice and roast cacao, bean complexity. The entry is smooth and rich leading to sumptuous ripe mulberry, black cherry and cassis flavours etched with black pepper and oak spice on the palate. The Finish is long and moreish, with tremendous texture and lingering fruit concentration. Perfect with black angus beef, smoked beef rib, leg of lamb.

De Toren Fusion - Stellenbosch 2018 R1080

The iconic Fusion V is meticulously crafted from Bordeaux's 'Noble Five' varietals, Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot. The wine has spice and dark chocolate on the nose. Complex flavours of black cherry, cedar & dark berries; it offers a stylish departure for sophisticated tastes. For optimum enjoyment, decant at least one hour before consumption.

Perfect with robust meats and aroma filled red meat dishes.

Franschhoek Cellar the last Elephant, Franschhoek, 2018 R1112

62% Cabernet Sauvignon, 24% Malbec, 14% Merlot. An exclusive red blend made from the best batches the winery can produce every year. An iron fist in a velvet glove, this small-production wine is boldly expressive and well rounded. The nose brims with moreish dark fruit, showing black currants, cherries, mulberries along with cedar wood, lead pencil and cigar box aromas. Pairs well with rich full-bodied dishes like lamb shank, smoked duck and beef bourguignon.

Bellingham - Founders Series Pod, Franschhoek, 2019 R1198

70% Pinotage, 30% Shiraz - Only the best 3 barrels selected, and 850 bottles produced. This ultra premium Cape Blend is handcrafted and produced with the utmost care from meticulous vineyard management, Berry sorting and gentle cellar approach, creating an opulent wine brimming with rich layers of dark fruits, black cherries and plums followed by a long mouth-filling of exotic spices. Pairs with richly sauced beef or venison fillet, pork belly and black forest dessert.

Meerlust Rubicon - Stellenbosch 2016

R1350

Blend of Cabernet Sauvignon (49%) in the blend is the lowest in Rubicon history, with 28% Merlot, 20% Cabernet Franc and 3% Petit Verdot. The iconic Meerlust Rubicon is among South Africa's most highly anticipated releases every year. Meerlust Rubicon has an intense dark fruit on the nose, mulberry and damson plum with hints of dark chocolate and spice. Perfect with beef or venison

Kanonkop Paul Sauer - Stellenbosch 2019

R1675

A dense full-bodied Cabernet Sauvignon/ Cabernet Sauvignon (75%), Cabernet Franc and Merlot blend, showing notes of supple blackcurrant, black plum, cedar wood and spice which follows on to the palate. The palate offers additional characteristics of pencil shavings, tea leaf and molasses. Balanced with a good acidity and integrated ripe tannins. A lingering finish to complete a wine that will benefit from future bottle maturation of up to 20 years from vintage date
Perfect with Lamb, all types of steak, meat casseroles and matured cheeses.

Cabernet Franc

Boschendal Cabernet Franc, Stellenbosch, 2018

R690

Rich Ruby red in color. An intricately structured wine with subtle oak and cinnamon spice on the nose which gives way to a basketful of perfumed dark berries and subtle floral complexity on the palate, there is rich red fruit and brambles with elegant and fine tannins and an intense finish. Pairs well with charcuterie, terrines and pate's.

Grenach Noir

Oldenburg Grenache Noir – Banghoek 2019

R650

Grenache Noir shows expressive, appealing, savoury aromas and ripe berry flavours on the nose, underlined with spicy, salty notes. The palate evokes a succulent spicy taste which carries through to the finish of this graceful wine. Perfect with long slow cooked roasts of pork or lamb

Dessert & Port Wine

Thelema "Vin de Hel" Muscat Late Harvest – Stellenbosch 2020

R388

Beautiful rich golden colour with very typical Muscat characters on the nose complemented by some undertones of citrus and apricot. Superb mouthfeel with bags of flavour which is backed up with. Perfect with dessert or some fine handcrafted cheeses

Klein Constantia Vin de Constance - Constantia 2014

R3725

Late-harvest style made from Muscat de Frontignan without botrytis. Bright and yellow gold in colour. This iconic dessert wine displays aromas of citrus, ginger and fresh nutmeg on the nose. Elegant, well rounded in acidity with a creamy mouthfeel, the flavours follow through offering a zesty mid palate. Full and refreshing, the wine concludes with a long and concentrated finish. Perfect with fruit-based desserts

House Wines

MCC/Sparkling Wine

Boschendal Brut NV MCC

R45.00 Per Glass

Blend of Chardonnay and Pinot Noir. Pale gold in colour with a flourish of delicate bubbles, this MCC carries enticing lemon cream and almond Biscotti preceding lovely layers of citrus with a finish appealing in length and freshness. Maturation on the lees provides a well-rounded, creamy mouthfeel with mouthwatering minerality, good balance and a seamless finish. Paired with seafood, lemon garlic aioli, cheese based pasta dishes.

House Whites

Franschoek Cellar - Sauvignon Blanc, Franschoek, 2022

R40.00 Per Glass

Taking its name from the graceful monument built in honour of the French Huguenots, this elegant Sauvignon Blanc has delectable tropical flavours tinged with capsicum, balanced acidity and a fresh, lingering finish. Pairs well with shellfish, vegetarian dishes and goats cheese.

Ken Forrester Petit - Chenin Blanc, Stellenbosch, 2021

R40.00 Per Glass

Perfect everyday drinking wine. A youthful, fresh wine, with quince and pear drop flavors. Earlier picked freshness shows on palate. Goes well with Shellfish, lean fish, spicy food, mild and soft cheeses.

Franschoek Cellar - Chardonnay (Unoaked), Franschoek, 2021

R40.00 Per Glass

Like our stately historical town hall, this wine has gentle curves yet boldly expresses itself. It is unoaked Chardonnay with wonderful complexity, featuring attractive citrus on both nose and palate underpinned by a lively balancing acidity. Pairs well with roast pork, grilled calamari, chicken, veal, pasta alfredo

Buitenverwaching Buiten Blanc - Blend - Durbanville 2020

R40.00 Per Glass

85% Sauvignon Blanc, 10% Chenin Blanc, 5% Semillon. A full bodied Sauvignon Blanc based blend showing wonderful warm tropical fruit flavors and fresh minerality due to the perfect position within the vineyard and the cool sea breezes. A light, yet very fruity palate of gooseberry, green melon and hints of green pepper makes this a great everyday white wine to enjoy. Paired with grilled salmon, shellfish and thai curry.

House Red

Ken Forrester Petit - Cabernet Sauvignon, Stellenbosch, 2021

R40.00 Per Glass

Youthful wine showing fresh ripe mulberries and plums with a spicy undertone. Pair well with beef or lamb dishes.

Franschoek Cellar - Shiraz, Franschoek, 2020

R40.00 Per Glass

A wine with depth and interest reminiscent of the Sir Herbert Baker-named original station building. Brimming with exuberant mulberry and plum flavours, it has soft ripe tannins that provide a well-structured and balanced juicy finish. Pair well with smoked meats, roast venison, confit duck, mature cheddar or blue cheese.

Franschoek Cellar Merlot, Franschhoek, 2020

Our Merlot pays homage to the rich settler history preserved by the old town museum. It is soft and juicy with attractive plum and black cherry aromas intertwined with herbal tea, liquorice and gentle oak spice. Pair well with roast lamb, spicy sausages, spaghetti bolognese and pizza.

R40.00 Per Glass

Dessert Wines

Allesverloren Port- Swartland, 2011

Blend of several grapes including Tinta Barocca., Souzao, Pontac and others. A soft and elegantly structured wine with fresh flavours of red berries and cherries, backed by spicy cedar oak. The flavours combine to produce a wine with a complex flavour yet has remarkably drinkability. Perfect with cheese, chocolate or to enjoy on its own.

R40.00 Per Glass



Beverage List

Whiskey

Bells	Incl.
J&B	R25.00
Jamesons	R30.00
Jack Daniels	R35.00
Chivas Regal	R36.00
Jhonnie Walker Black Label	R41.00
Woodford Reserve	R42.00
Glenmorangie 10 year single malt	R45.00
Glenfiddich 12 year single malt	R46.00
Glenfiddich Reserve 18 year	R125.00
Talisker 10 year single malt	R62.00
Laphroaig 10 year single malt	R70.00
Nikka from the Barrel	R80.00
Lagavulin 16 year single Malt	R145.00

Aperitif & Vermouth

Monnis Pale Dry Sherry	Incl.
Monnis Full Cream Sherry	Incl.
Pimms	R20.00
Martini Bianco	R17.00
Campari	R35.00
Cointreau	R36.00

Rum

Captain Morgan Rum	R21.00
Captain Morgan Spice Gold	R21.00
Malibu Rum	R21.00
Bacardi White Rum	R25.00

Gin/Craft Gin

Gordons Gin	Incl.
Inverroche Gin - Classic	R35.00
Inverroche Gin - Amber	R35.00
Inverroche Gin - Verdant	R35.00
Woodstock hemp infused	R30.00
Woodstock albert Gin	R30.00
Whitley Neil Protea&Hibiscus Gin	R32.00
Hendrick's Gin	R40.00
Musgrave Rosewater Pink Gin	R40.00
Wilderer Fynbos Gin	R42.00

Sambuca & Vodka

Smirnoff Vodka	Incl.
Lupini Black Sambuca	R22.00
Absolute Vodka	R25.00
Grey Goose Vodka	R55.00

Brandy

Richelieu Brandy	Incl.
Klipdrift Brandy	R20.00
Klipdrift Premium Brandy	R20.00
KWV Brandy 5 year	R20.00
KWV Brandy 10 year	R30.00
Blaauwklippen Brandy	R45.00

Cane, Tequila & Cognac

Jose Cuervo Gold	R26.00
Jose Cuervo Silver	R26.00
Olmecca Tequila Blanco	R22.00
Olmecca Tequila Reposado	R22.00
Remy Martin Cognac	R75.00
Jagermeister	R24.00
Hennessy Cognac	R50.00

Liqueur

Amarula Cream	Incl.
Butlers Triple Sec	Incl.
Butlers Peppermint	Incl.
Butlers Blue Curacao	R16.00
Butlers Cherry Kirsch	R16.00
Butlers Creme de Banana	R16.00
Butlers Strawberry	R16.00
Southern Comfort	R21.00
Kahlua	R26.00
Frangelico	R23.00
Angostura Bitters	R25.00
Galliano	R26.00

Beers

Castle Lager	Incl.
Castle Lite	Incl.
Black Label	Incl.
Amstel Lager	R35.00
Windhoek Light	R33.00
Windhoek Lager	R33.00
Windhoek Draught	R40.00
Heineken	R38.00
Savanna Dry	R42.00
Savanna Lemon	R42.00

Soft Drinks

Coco Cola - 330ml	Incl.
Coca Cola - 200ml	Incl.
Coca Cola Zero - 330ml	Incl.
Coca Cola Zero - 200ml	Incl.
Cream Soda	Incl.
Fanta Orange	Incl.
Sprite	Incl.
Sprite Zero	Incl.
Fitch & Leeds - Tonic	Incl.
Fitch & Leeds - Pink Tonic	Incl.
Fitch & Leeds - Sugar Free Tonic	Incl.
Fitch & Leeds - Soda Water	Incl.
Fitch & Leeds - Ginger Ale	Incl.
Fitch & Leeds - Dry Lemon	Incl.
Liqui Fruit - Apple	Incl.
Liqui Fruit - Orange	Incl.
Liqui Fruit - Breakfast Punch	Incl.
Liqui Fruit - Orange & Mango	Incl.
Liqui Fruit - Cranberry & Apple	Incl.
Tomato Juice	R40.00
Lipton Iced tea - Lemon	R30.00
Lipton Iced tea - Peach	R30.00
Lipton Iced tea - Berry	R30.00
Appetizer	R35.00
Grapetizer	R35.00



Cocktail Menu

Frank's Gin Cocktail

Woodstock Hemp-infused Gin, Blended Strawberries Fitch & Leeds Tonic Water.
R120.00

Welgevonden Bloom

Musgrave Pink Gin Infused with rosewater, Blueberries, Raspberries, Rosemary and Fitch & Leeds Tonic water.
R120.00

Mhondoro Spice

Inverroche Amber Gin, Cucumber, Orange and Fitch & Leeds Tonic water.
R110.00

Mhondoro Waterhole

Malibu, Bacardi White Rum, Spiced Gold, Crème de Cacao Cointreau, Milk, Amarula and Vanilla Ice Cream.
R130.00

Thunderstorm

Blue Curacao, Grenadine, Malibu, Appletizer
R110.00

Cosmopolitan

Vodka, Triple Sec, Lime and Cranberry Juice
R110.00

Long Island Ice Tea

Tequila, Gin, Whiskey, White Rum, Vodka, Sugar Syrup and Coca Cola.
R110.00

Martini Dry

Gin, Vermouth & Olives
R95.00

Pina Colada

White Rum, Coconut Milk, Pineapple Juice
R120.00

Tequila Sunrise

Tequila, Grenadine, Orange Juice
R95.00

Margarita

Tequila, Cointreau, Sour Lemon
R115.00

Bloody Mary

Vodka, Tomato Juice, Worcestershire sauce, Lime, Tabasco, Ground Pepper.
R95.00