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BOTLIERSKOP

Game Reserves & Villas





## STARTERS

**THREE CHEESE ARTICHOKE DIP**  **R75**  
A creamy blend of Parmesan, cream cheese and mozzarella with artichokes. Served hot alongside garlic and herb crostini

**CAPRESE SALAD**  **R95**  
A vibrant mix of sweet exotic tomatoes bursting with flavours. Complemented by Bufala and bocconcini, drizzled with pesto and a scattering of olives and grilled baby marrow

**CURRIED COCONUT CREAM MUSSELS** **R90**  
Half-shell Mossel Bay mussels immersed in a curried coconut cream sauce

**SOUP OF THE DAY**  **R75**  
A daily special prepared with seasonal vegetables, perfect for those seeking a vegetarian option

**LENTIL BOBOTIE SAMOSA**  **R70**  
Crispy-fried lentil bobotie pockets served with sambals and tomato chutney. A delightful vegetarian and vegan choice

**SPRINGBOK CARPACCIO** **R95**  
Cured Springbok carpaccio served with fresh wild rocket, capers and shaved Parmesan

**GRILLED CHICKEN  
CAULIFLOWER SALAD** **R95**  
Grilled chicken served over cauliflower rice, baby spinach, roasted red peppers, shaved Parmesan and sliced avocado. Drizzled with a zesty harissa dressing



## MAINS

### **ROASTED ORGANIC CHICKEN BREAST R190**

An organic chicken breast, stuffed with leek and cream cheese. Presented on a bed of wild mushroom risotto and accompanied by tenderstem broccoli, buttered cabbage & chicken jus

### **SLOW-COOKED PORK BELLY R245**

Delight in tender, slow-cooked pork belly. Served with roasted butternut, cauliflower parsnip puree, mangetout and a drizzle of honey soy sauce

### **SUSTAINABLE LINE FISH R250**

Enjoy pan-fried sustainable line fish paired with garlic and herb cauliflower rice, a medley of stir-fry greens and a lemon chive cream sauce

### **KAROO LAMB CHOPS R260**

Lemon and herb grilled Karoo lamb chops. Served alongside creamy mashed potatoes, sautéed baby carrots, green beans and a rich Bordelaise sauce

### **PLANT-BASED**

### **THAI VEGETABLE COCONUT CURRY R150**

A delectable medley of seasonal vegetables in a Thai red curry sauce enriched with coconut cream and fresh coriander. Served over fragrant basmati rice

**Add chicken R40**

### **SUMMER VEGETABLE RISOTTO R150**

Creamy Arborio rice, slow-cooked in a flavourful vegetable broth, featuring roasted cherry tomatoes and grilled tenderstem broccoli

### **BUTTERNUT SQUASH CANNELLONI R180**

Cannelloni tubes generously filled with roasted butternut squash and tofu. Drenched in a vegan béchamel sauce infused with tahini and sage



## HOT FROM THE GRILL

*All grilled items are accompanied by a marrow bone and your choice of one side dish and one sauce*

<b>300G RIB EYE STEAK</b>	<b>R280</b>	<b>200G VENISON STEAK</b>	<b>R255</b>
<b>200G BEEF FILLET</b>	<b>R260</b>	<b>250G DEBONED CHICKEN THIGH KEBABS</b>	<b>R190</b>

### **SIDES**

*Additional side R40*

#### **SALAD**

A delightful blend of tender spinach, garden kale, crisp red and green cabbage topped with shredded carrots, cucumber, broccoli florets and avocado. Drizzled with a zesty citrus dressing

#### **VEGGIES**

A medley of stir-fry greens  
(broccoli, mushroom, spinach, baby marrow)

#### **POTATOES**

Rustic potato chips

*or*

Smooth and creamy mashed potatoes

### **SAUCES**

Green peppercorn

Creamy mushroom

Gorgonzola

Bordelaise



## DESSERTS

### MILK TART MALVA PUDDING **R75**

A delightful fusion of two classic South African desserts - a warm, caramel spongy pudding topped with creamy milk custard and served alongside aromatic cinnamon ice cream

### BAKED VANILLA CHEESECAKE **R85**

Our signature twice-baked cheesecake served with a generous scoop of vanilla ice cream and drizzled with salted caramel sauce

### CRÈME BRÛLÉE **R80**

Vanilla-flavoured baked custard topped with crunchy caramelized sugar, accompanied by a sable biscuit

### RAW VEGAN BROWNIE **R110**

A guilt-free raw vegan brownie paired with a refreshing strawberry mint salad and a scoop of berry sorbet

### MANGO PANNA COTTA **R80**

A soft vanilla-flavoured coconut cream dessert set with Agar Agar. Served with ripe mango, a drizzle of passion fruit coulis and a scoop of coconut sorbet

### PEAR AND CHOCOLATE FRANGIPANE TART **R85**

Poached pears nestled in a chocolate tart case, filled with a creamy almond filling and served with a scoop of vanilla ice cream

### RASPBERRY PARFAIT **R85**


A classic frozen cream dessert with zesty raspberries, berry sauce and a sprinkling of pistachio crumbs

### LOCAL ARTISANAL CHEESE BOARD **R115**

A selection of local artisan cheeses served with preserves, fresh fruit and a variety of crackers

## *Indulge in our Scoop-by-Scoop Selection of Ice Cream and Sorbets*

**ICE CREAM:** Chocolate, Strawberry, Vanilla, Bar One, Blueberry Cheesecake **R24/scoop**

**SORBETS:** Lemon, Mango, Passionfruit, Summer Berry, Pineapple  **R24/scoop**



## KIDS MENU

### CHICKEN STRIPS

**R85**

Crispy fried chicken strips served with fries

### KIDS BURGER

**R95**

100% pure beef patty, grilled with BBQ sauce, served on a sesame seed bun with sliced cheese and fries

### KIDS TOASTIES

Toasted ham and cheese sandwich with fries

**R80**

Toasted cheese and tomato sandwich with fries

**R75**

### MAC AND CHEESE

**R75**

Macaroni baked in a rich creamy cheese sauce topped with cheddar cheese

### RAINBOW ICE CREAM

**R70**

A scoop of creamy vanilla, strawberry and chocolate ice cream topped with chocolate sauce and Astros

### ICE CREAM AND CHOCOLATE SAUCE

**R65**

2 Scoops of creamy vanilla ice cream topped with chocolate sauce, Oreo dust and sprinkles

### KIDS WAFFLE

**R75**

A crispy baked waffle topped with creamy vanilla ice cream and golden syrup



## COFFEE & TEA

<b>AMERICANO / DECAF</b>		<b>32</b>
<b>ESPRESSO</b>	<b>S24</b>	<b>D28</b>
<b>FILTER COFFEE / DECAF FILTER COFFEE</b>		<b>32</b>
<b>FLAVOUR YOUR COFFEE</b>		<b>7</b>
caramel   vanilla   hazelnut		
<b>CAPPUCCINO / RED CAPPUCCINO</b>		<b>33</b>
Double espresso, steamed milk and milk foam		
<b>CAFÉ LATTE</b>		<b>39</b>
Double espresso, a bit more steamed milk and a little less milk foam		
<b>FLAT WHITE</b>		<b>39</b>
Double ristretto, steamed milk		
<b>CHOC CHINO</b>		<b>40</b>
Single espresso and hot chocolate with milk		
<b>CHAI LATTE / DIRTY CHAI</b>		<b>40</b>
Double espresso, a bit more steamed milk and a little less milk foam		
<b>HOT CHOCOLATE</b>		<b>39</b>
Milky hot chocolate		
<b>TEA</b>		<b>30</b>
english   rooibos   lemon   earl grey   green tea rooibos with chamomile		
<b>Almond milk substitute</b>		<b>+10</b>



## REGULAR SMOOTH MILKSHAKES

Topped with cream

Small 42 Large 54

**STRAWBERRY**

**CHOCOLATE**

**BUBBLEGUM**

**BANANA**

## GOURMET MILKSHAKES

Small 50 Large 72

**COOKIES AND CREAM**

Cookies and cream ice cream topped with whipped cream and crushed oreo cookies

**BLUEBERRY CHEESECAKE**

Blueberry cheesecake ice cream with blueberry compote and topped with whipped cream

**SALTED CARAMEL TOFFEE**

Vanilla ice cream with salted caramel toffee sauce, topped with whipped cream and sprinkled with hazelnut praline



# WINE LIST

## CAP CLASSIQUE

### **Darling Cellars Blanc de Blanc Brut** **80 375**

DARLING - 100% CHARDONNAY

A pale golden colour with lime green tinges. The bouquet displays buttery, toasty, ripe apples and citrus notes. Flavours follow through on the palate with a crisp, well balanced acidity and undertones of brioche and butterscotch due to extended lees contact.

### **Darling Cellars Demi Sec**

DARLING - 100% CHENIN BLANC

Pale golden in colour with a unique bouquet of green apples, pineapple, lemon and orange zest. Flavours of biscuit and a delicate touch of sweetness with a crisp and well balanced acidity.

 **80 375**

### **Graham Beck Brut** **525**

ROBERTSON - PINOT NOIR

Light, yeasty aromas with limey fresh fruit on the nose. Rich & creamy complexity on the palate.

### **Graham Beck Brut Rosé NV** **525**

ROBERTSON - PINOT NOIR

The fine, lively mousse is brisk on the palate, showing hints of oyster shell, fresh lavender and subtle hints of berry and cherry.

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## CHAMPAGNE

### **Veuve Clicquot**

**1450**

FRANCE

Predominance of Pinot Noir to provide that typical Clicquot structure, a touch of Meunier rounds out the blend whilst Chardonnay adds elegance and finesse.





## SAUVIGNON BLANC

### First Sighting

 **90 260**

AGULHAS

The Southernmost winery & vineyards in Africa. A wonderfully refreshing wine with a tropical and citrus fruit nose, a full crisp palate and typically expressive notes of buchu and minerality.

### Diemersdal

 **90 260**

DURBANVILLE

Night harvested at different stages of ripeness, with the blocks harvested and vinified separately. This classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. On the nose an array of tropical fruit, ripe figs and gooseberries repeats in the mouth, along with a mineral character followed by a long fruity finish.

### Springfield Life From Stone

**360**

ROBERTSON

Life from Stone derives its name from the incredibly rocky soils in which it is grown resulting in a flinty mineral character true to the quartz rocks, producing highly concentrated powerful wines. The minerality is balanced with fruitiness and notes of red pepper and granadilla can be found on the nose and palate.

### Groote Post Seasalter

**410**

DARLING HILLS

The Seasalter is wonderfully expressive on the nose and the palate with captivating notes of black current, stone fruit and green apple together with hints of fynbos and kelp, sea-breeze and a touch of oak. An elegant well-balanced wine showing typical Darling minerality, vibrant acidity and some leesy complexity before a saline finish.

### Tokara Reserve Collection

**425**

ELGIN

Handpicked at optimal flavour ripeness on Tokara's Highlands farm. The wine displays a stunning light straw colour with a green edge. Inviting aromas of granadilla, cape gooseberries, lemon grass and hints of fresh cut grass entice the senses. There is an amazing freshness as the wine enters the palate, with fresh citrus, grapefruit flavours leading to a creamy mid-palate and a lingering crisp finish.



## CHARDONNAY

### **De Wetshof Limestone Hill**

ROBERTSON

An un-wooded wine, Limestone Hill has notes of grapefruit and nuts, with the complexity balanced by a nuanced elegance ending with a delicate ripeness.

 **95 280**

### **Boschkloof**

STELLENBOSCH

Thoughtfully integrated flavour profile of juicy lime, citrus and infused aromas of vanilla. Fruit driven & well balanced. Subtle hints of oak follow through on the luscious fruit characteristics, leaving you with a crisp finish and lingering after taste.

**365**

### **Le Vierge Jezebelle**

HEMEL & AARDE RIDGE

Planted on a variation of Shale and Clay-based soils, this wine therefore expresses the zip and texture of the clay on the palate and aromatic lime, white floral and stone fruit, mineral character on the nose.

Produced from shy-bearing vineyards that are situated on Babylon Farm, this wine is a clear and true reflection of the potential of the unique soils and maritime site situated in the hills above Hermanus.

**425**

### **Arendsig Blok A15**

BONNIEVALE

Single vineyard, fruit driven with guava, fig & green peas on the nose and a fresh mineral, rich and round mouthfeel. 6 Months on the lees, with no wood maturation.

**510**



## CHENIN BLANC


### Marras Piekenierskloof

 90 255

PIEKENIERSKLOOF

Straw in colour with aromas of pear, quince and baking spice. Expect a fresh juicy pear on the palate and a refreshing aftertaste.

### A.A. Badenhorst Sacateurs

 90 255

KALMOESFONTEIN, SWARTLAND

High quality fruit from old, un-irrigated, low yielding bushvines grown on a variety of granite soils, planted between 1960's - mid 1970. Hand picked over 12 days extending fermentation time to 20 days in concrete tanks and old casks. The aromas are flinty with honey, orange blossom and white stone fruit notes.

### Fairview Coastal

270

DARLING

Vibrant yellow-green in colour, with aromas of guava, peach and hints of blossoms on the nose. Fresh and crisp palate with well-balanced acidity and flavours of limey minerality.

### Delheim Wild Ferment

390

STELLENBOSCH

Vibrant straw colour with a green hue. Notes ranging from barley, apricots, peaches to tropical fruit are underpinned by well balanced acidity and oak flavours. The wine follows through with citrus notes that linger on the palate.



## ROSÉ

### Cederberg Shiraz

 80 240

CEDERBERG

Shiraz Rosé - This single vineyard Shiraz on sandstone soil, shows elegant aromas of strawberries, watermelon and cotton candy. It has a dry entry with a creamy palate yet it has a crisp finish.

### De Wetshof Lilya Cabernet Franc

275

ROBERTSON

Hues of onion-skin and salmon-pink are the result of a rosé made to the classic method of bleeding juice of red grapes shortly after crushing. The floral aroma leads to a freshness on the palate showing notes of red berries, stone-fruit and plums, with a lingering undertone of light spice and honeycomb.

### L'Avenir Single Block Glenrosé

390

STELLENBOSCH

This Pinotage Rosé has a lively and layered nose with candy-sweet strawberry mingling with a delicate rose-petal note and ending off with an abundance of citrus aromas. A deceptively dry wine with a refreshing acidity that complements the fruity taste of this wine.



## WHITE BLENDS & OTHER WHITE CULTIVARS

### **Buitenverwachting Buiten Blanc** 75 210

CONSTANTIA

Full bodied blend of Sauvignon Blanc & Semillion offers a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit.

### **Diemersdal Grüner Veltliner** 310

DURBANVILLE

Austrian cultivar, lemon-lime colour, inviting aromas of kiwi, stone fruit and lime with sweet melon, ripe pear and white pepper note. A medium bodied wine, with a concentrated palate and a long lingering and mineral finish.

### **Haute Cabriere Chardonnay Pinot Noir** 285

FRANSCHHOEK

Enticing blend of Chardonnay and Pinot Noir shows elegant fruit underlined by firm acidity. An abundance of zesty fruit – most notably white peach, lychee and red fruit – with a delectable full mouth feel and balance.

### **Theuniskraal Bouquet Blanc** 70 195

TULBAGH

Golden hued, with the soft, sunripe richness of Gewürztraminer and Bukettraube harvested at optimum berry ripeness. Spice and floral flavours from the Gewürztraminer combined with sunripe raisins and a whiff of Muscat flavours. Fresh and sweet with a complexity of fruit flavours and a lingering aftertaste.

### **Hartenberg Riesling** 315

STELLENBOSCH

A delicate dry Riesling with hints of stone fruit, sweet spices and petals. A mid-palate that has richness and vibrance.

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### **DE-ALCOHOLISED Lautus Savvy White** 190

STELLENBOSCH - PURE, ELEGANT & SUMPTUOUS

Great care was taken whilst removing the alcohol from this cool climate white wine. Showcasing pure aromas of gooseberry, capsicum and citrus. The elegant palate is underpinned by sumptuous tropical fruit and lime flavours, finishing with a fresh acidity and lingering after taste. To be enjoyed in its purist and natural form, without the restrictions of alcohol.



## MERLOT

### Spier Signature

 80 240

STELLENBOSCH

Ripe red and black berries, plums and an undertone of eucalyptus and mint. This Merlot has sappy fruit, mint and soft tannins.

### ORG de RAC



310

SWARTLAND

An elegant yet vibrant wine. Lighter in style with a bouquet of berry, plum, cigar box, a whiff of mint and a touch of dark chocolate. Generous on the palate with well-integrated oak and soft tannins supporting the delicate fruit flavours, resulting from 13 month 1st, 2nd, and 3rd fill Sylvain wood barrel maturation.

### De Grendel

395

TYGERBERG

It has a beautiful gem-like ruby colour with garnet flashing around the edges and first reveals a delicate all-sorts of berries followed by the alluring aroma of aniseed, cedar and liquorice which are all carried through on the palate.

### Rainbow's End

450

STELLENBOSCH

100% Merlot with a deep crimson colour, whiffs of cedar on the nose and plums and ripe mulberries on the palate. 12 Month French oak maturation with 33.3% 1st, 33.3% 2nd and 33.3% 3rd fill resulting in a velvety mouth feel with sturdy rounded tannins and a long lasting finish. This is an unfinned and unfiltered wine.



## SHIRAZ | SYRAH

### Hartenberg Doorkeeper

 110 310

STELLENBOSCH

Beautiful cedary oak top notes on bouquet entry. Also aromas of cherry, dark chocolate and spice. The elegant palate is packed with berry fruits, more wood spice and fine dry tannins make for a long finish.

### Gabrielskloof

365

BOTRIVIER

On the nose, signature white pepper with violets and blackcurrant flavours of Shiraz combine with baking spice. The wine has a palate-filling mouthfeel with a creamy, velvety finish and will continue improving and developing for five to eight years after harvest.

### Zandvliet Estate

410

ASHTON

This wine introduces you to a ripe complex nose showing flavours of plums, blackcurrants and pepper with hints of dark chocolate and mixed spice. These deep flavours follow through to a seamless, supple, complex palate with added hints of dark chocolate.

### Boschkloof

510

STELLENBOSCH

Complex and attractive bouquet of oriental spices with pronounced violet and white pepper flavours with lovely ripe fruit and a perfumed background on the nose. Well balanced with spicy overtones and a lingering finish. Very classic style with unmistakable Rhone flavours.



## PINOTAGE

### Raka

 110 310

STANFORD

Handpicked, this Pinotage has an intense, clean purple colour; aromas of red cherries with an explosion of spices backed by oak, bouquet well carry through on the palate. A medium body wine with balance between acidity and tannin.

### Diemersfontein

370

WELLINGTON

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.

### Kaapzicht Rooiland

450

BOTTELARY

Unirrigated dryland bush vines. Wild fruit, prune and youngberry with toasted cedar, vanilla and gun smoke. The palate starts out racy, with a red fruited bright core and firm tannins, developing further complexity of sour cherry, cola, green olives and smoke.

### Diemersdal Reserve

490

DURBANVILLE

Full bodied with dark berry and plum flavours and well balanced with complex aromas from French Oak barrels. A wine with a long lingering finish.

### De Grendel Amandelboord

550

TYGERBERG

Caramelised banana and vanilla pods on the nose are aptly supported by black cherry and blueberry aromas, with hints of fennel, clove, cardamom and pepper (Chinese five spice). On the palate, a smooth entry is followed by sweet and sour dried cranberry with nuances of mulberry and mocha.



## CABERNET SAUVIGNON

### Painted Wolf

 105 305

BOTTELARY

A Typical Cabernet with flavours of red and black berries and cigar box with a touch of toasty oak. This wine has a lovely rich mid-mouth texture and a long, fruit driven finish with fresh acid and firm tannins which will soften with a little bottle age. Painted Wolf Wines supports the conservation of the highly endangered painted wolf (African wild dog).

### Springfield Whole Berry

390

ROBERTSON

Grown in rocky chalky soil on a gentle southerly slope with moderate summer with low night temperatures. These grapes, simply destemmed, uncrushed bunches, transported by gravity flow with whole berry maceration and natural yeast fermentation, racking and one year in oak barrels results in a velvety wine with softer tannins and classical varietal characteristics. Unfiltered and unfined.

### Longridge

480

SOMERSET WEST

Rooted in deep decomposed granite over clay soils on the slopes of the Helderberg Mountain. The vineyards enjoy the refreshingly cool breezes from False Bay (Atlantic Ocean) during the hot and dry summer days, and cool mountain winds during the evening, resulting in even ripening of the berries. An elegant wine with classic aromas of rich cherry tobacco, cigar box and dark fruit, complemented by silky tannins, which is well structured and delicately smooth.

### Cederberg

525

CEDERBERG

High altitude Cabernet vineyards that have a longer ripening period give rise to this phenomenal wine. Loads of blackcurrants with cedar wood undertones on the nose with a hint of smokiness and tobacco leaf, creating a complex wine. Good integration of oak with a velvety finish on the palate.



## RED BLENDS & OTHER RED CULTIVARS

### **Cederberg Merlot Shiraz**

 **105 310**

CEDERBERG

A partnership of 57% Merlot and 43% Shiraz. Perold trellised in Sandstone, Glenrosa, Slate and Hutton on south facing slopes. Sweet plums and blackcurrants from the merlot and cherries and spice from the shiraz reflects on the palate. Accessible and smooth with fruity flavours lingering on the palate.

### **Saronsberg Seismic**

**460**

TULBAGH - **BORDEAUX BLEND**

The Saronsberg Seismic has a dark colour with flavours of cassis, red berry and integrated oak. The tannin is firm and well balanced with a full-bodied, elegant finish.

### **Jakkalsvlei Mount Cuvée**

**470**

GARDEN ROUTE - **CAPE BLEND**

On the nose you will find dried prunes, black cherries and white pepper follow. This wine has layers of flavours as it opens to spice, violets and dried leaves. The palate is fresh and complex with flavours of red berries, cacao and dried herbs. A medium to full bodied wine with rounded tannins and a finish of spice and pepper.

### **Fairview Grenache Noir**

**270**

PIEKENIERSKLOOF

The Grenache Noir was picked and vinified with delicious drink-ability front of mind, with low alcohol levels, and spending time in older 300l oak barrels. The Grenache Noir brims with juicy red fruit, exotic spices and a bright line of acidity.

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### **DE-ALCOHOLISED Lautus Savvy Red 190**

STELLENBOSCH

Great care was taken whilst removing the alcohol from this rich supple red. Showcasing pure red and black berry fruit flavours, with a touch of oak. The elegant palate is underpinned by fine tannin and juicy yet subtle fruit.



## A RARE FIND

### **Driefontein Syrah, Organic**

**590**

SIMONSBERG

100% Syrah. On the nose, the wine shows cinnamon, black cherries and charcuterie. Rooted in the oldest viticulture soil in the world, with decomposed granite on the lower slopes of the Helderberg Mountain. Cool breezes from False Bay during the day and cool night air flowing down the mountain, results in even ripening of the berries and good natural acidity. The macro climate is maritime, with cold wet winters and dry, warm summers. Grapes were sorted twice, as whole bunches and then as berries. Extraction happens by way of remontage, carefully monitored to prevent over-extraction. Matured in French oak barrels during primary and secondary fermentation for 22-24 months.

### **Ghost Corner Pinot Noir**

**650**

ELIM

A beautifully crafted Pinot Noir with prominent red fruit of ripe cherries and sweet raspberries with an undertone of earthy, mushroom nuances. A silky palate with berries and delicate oak components following through. The Ghost Corner Pinot Noir is inspired by the extreme coastal area around Cape Agulhas near Elim, known as 'Spookdraai' where many ships have been wrecked. This wine is as intriguing and extreme as the story of its origin at the southernmost tip of the Cape Winelands

### **Beyerskloof Diesel Pinotage**

**2100**

KLAPMUTS

A dense blood red, shimmering colour. Enticing, feminine perfume, Burgundian with savoury mushroom notes. The more you nose, the more comes to the fore. Silk smooth entry, but solid tannins, rounded, polished. Perfectly balanced and great depth. Spice, but also berries, violet and other florals. Great future of Burgundian complexity after maturation. Great wine. Pinotage at its peak, showing a remarkable elegance.

### **De Grendel Rubaiyat**

**995**

TYGERBERG

A classically poetic Bordeaux style blend consisting of a quatrain of Cabernet Sauvignon, Petit Verdot, Merlot, and Cabernet Franc, the Rubaiyat was named after Omar Khayyam's exquisite collection of 1000 Persian love poems from the 10th century, held dear by the late Sir David Graaff. Each successive vintage features a different quatrain from the poem on the label, hence the blend of four varieties. Perfumed violets on the nose precede luscious blackcurrant and black cherry aromas underpinned by nuances of cedar, graphite and tobacco leaf. Exceptionally elegant pomegranate and plum unfurl on the palate, nuanced by hints of fruitcake and spice with a bold tea leaf tannin finish.

### **Waterford Kevin Arnold Shiraz**

**750**

STELLENBOSCH

Vibrant red fruit, earthy and cold stone lead the aromatics of this Shiraz, accompanied by soft plum fruit and leather spice undertones. Natural acidity and the classic granular tannins are very characteristic to the nature of a Stellenbosch Shiraz. A good long winter, but late rains and cold delayed pruning. Great windless conditions experienced for flowering resulted in a high yield vintage.

**\*As this is a reserved list with premium wine, it is subject to availability and production.**





## CRAFT BEER

<b>KCB The Impala American Pale Ale</b>	440ml	<b>59</b>
<b>KCB The Jackal IPA</b>	440ml	<b>59</b>
<b>KCB The Kudu Lager</b>	440ml	<b>59</b>
<b>KCB The Oryx Weiss</b>	440ml	<b>59</b>

## BEER

<b>Amstel</b>	<b>37</b>
<b>Castle Lite</b>	<b>37</b>
<b>Black Label</b>	<b>37</b>
<b>Stella Artois</b>	<b>40</b>
<b>Windhoek Lager</b>	<b>37</b>
<b>Windhoek Draught</b>	<b>48</b>
<b>Becks Non-Alcoholic</b>	<b>37</b>



## CIDER

<b>SAVANNA</b> Dry, Light, Lemon	<b>40</b>
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## COLD DRINKS

<b>Appletizer, Grapetiser Red</b>	<b>44</b>
<b>Coke, Coke Zero, Sprite Zero, Raspberry, Creme Soda, Orange, Ginger Beer</b>	<b>29</b>
<b>Ice Tea</b> Lemon, Peach, Berry	<b>37</b>
<b>Dry Lemon, Lemonade, Soda Water, Ginger Ale</b>	200ml <b>25</b>
<b>Tomato Cocktail</b>	<b>40</b>
<b>Red Bull</b>	<b>45</b>
<b>Cordial</b>	<b>7</b>
<b>Mineral Water</b> Still / Sparkling Water	750ml <b>50</b>
<b>Mineral Water</b> Still / Sparkling Water	250ml <b>30</b>
<b>Juice</b> - flavours seasonal	<b>30</b>



## CRAFT GIN

<b>Cape St Blaize Classic</b>	25ml	<b>45</b>
<b>Cape St Blaize Oceanic</b>		<b>45</b>
<b>Cape St Blaize Floristic</b>		<b>45</b>
<b>Six Dogs Blue</b>		<b>40</b>
<b>Hendricks</b>		<b>45</b>
<b>Whitley Neill Dry</b>		<b>28</b>
<b>Musgrave Pink</b>		<b>40</b>
<b>Bloed Lemoen</b>		<b>38</b>
<b>Honeybush</b>		<b>35</b>
<b>Indlovu - Original Elephant Dung Gin</b>		<b>45</b>

Botlierskop's naturally foraging elephants provided the selected African botanicals used in the original blending of this uniquely earthy Gin.

### TONIC

Traditional • Pink • Blue • Light  
Elderflower • Hibiscus

## BRANDY & COGNAC

<b>Klipdrift Premium</b>	25ml	<b>25</b>
<b>KWV 10 year Potstill</b>		<b>35</b>
<b>Van Ryns 20 Year Potstill</b>		<b>125</b>
<b>Remy Martin VSOP Cognac - France</b>		<b>65</b>
<b>Hennessy VS</b>		<b>48</b>



## WHISKY

<b>Jack Daniels Tennessee / Honey</b>	25ml	<b>30</b>
<b>Jameson</b>		<b>35</b>
<b>Jameson Select Reserve</b>		<b>45</b>
<b>Jameson 18Y</b>		<b>150</b>
<b>Johnnie Walker Black Label</b>		<b>37</b>
<b>Glenfiddich 12Y</b>		<b>55</b>
<b>Glenlivet 12Y</b>		<b>55</b>
<b>Glenlivet 18Y</b>		<b>170</b>
<b>Monkey Shoulder</b>		<b>40</b>
<b>Glenmorangie La Santa</b>		<b>70</b>

## VODKA

<b>Absolute</b>	25ml	<b>30</b>
<b>Grey Goose</b>		<b>45</b>

## VERMOUTH

<b>Martini Bianco or Rosso</b>	25ml	<b>18</b>
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## DESSERT WINES

<b>Neethlingshof Maria Noble</b>	
<b>Late Harvest</b>	<b>50</b>
<b>Boplaas Hanepoot</b>	<b>17</b>
<b>Boplaas Red Muscadel</b>	<b>17</b>

## LIQUEUR

<b>Amarula</b>	<b>18</b>
<b>Drambuie</b>	<b>30</b>
<b>Frangelico</b>	<b>25</b>
<b>Jägermeister</b>	<b>28</b>
<b>José Cuervo Gold / Silver</b>	<b>28</b>
<b>Kahlua</b>	<b>28</b>
<b>Tia Maria</b>	<b>28</b>

## RUM

<b>Bacardi Blanco</b>	<b>22</b>
<b>Captain Morgan Dark</b>	<b>20</b>
<b>Captain Morgan Spiced Gold</b>	<b>20</b>



## PORTS & SHERRIES

Fortified wine is a wine to which additional alcohol has been added. The original reason for fortification was to preserve wines, as the higher alcohol level and additional sweetness help to preserve the wine.

<b>Boplaas Vintage Reserve Port</b>	<b>30</b>
<b>Allesverloren Port</b>	<b>30</b>
<b>Monis Medium Cream Sherry</b>	<b>20</b>
<b>Monis Full Cream Sherry</b>	<b>20</b>
<b>Monis Dry Sherry</b>	<b>20</b>

## GRAPPA

Literally a word for “grape stalk”, grappa is made by distilling grape residue leftover from after pressing, originally made to prevent waste at the end of the season.

<b>Antonella Grappa Originale</b>	
<b>Cabernet - Italy</b>	<b>65</b>

## APERITIF

<b>Angostura</b>	<b>9</b>
<b>Campari</b>	<b>30</b>
<b>Pimms #1</b>	<b>20</b>
<b>Aperol</b>	<b>30</b>