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# The Baron

## SALADS

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### PARMESAN & AVOCADO

Mixed leaves, avocado, cucumber, parmesan shavings, spring onions, sliced radish and snap peas.  
..... 78<sup>00</sup>

### GREEK

Mixed leaves, tomatoes, feta, olives, cucumber and red onion.  
..... 85<sup>00</sup>

### CHICKEN

Seasoned chicken breasts served with mixed leaves, sliced radish, cucumber, snap peas, toasted sunflower seeds, goats cheese and avocado.  
..... 98<sup>00</sup>

### AVOCADO & BILTONG

Mixed leaves topped with sliced biltong, rosa tomatoes, feta, sliced radish, snap peas and avo.  
..... 99<sup>00</sup>

### CALAMARI SALAD WITH LIME & CORIANDER DRESSING

Freshly grilled calamari tubes and squid heads, served on assorted salad greens with avocado, snap peas and feta, lightly dressed with a lime, coriander and chilli dressing.  
..... 99<sup>00</sup>

### BLUE SALAD

Mixed leaves, rosa tomatoes, egg, red onions, croutons, crispy bacon, blue cheese and a blue cheese dressing.  
..... 98<sup>00</sup>



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## STARTERS

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### CHICKEN TRINCHADO

Strips of chicken breasts in a creamy peri-peri, garlic sauce with red and green peppers.  
..... 90<sup>00</sup>

### DEEP FRIED HALLOUMI

Stacked on garlic ciabatta with rocket and drizzled with a sweet chilli sauce.  
..... 80<sup>00</sup>

### BEEF TRINCHADO

Cubes of beef in a Portuguese sauce of red wine, chilli and black olives.  
..... 87<sup>00</sup>

### SNAILS

With a creamy garlic or creamy blue cheese sauce served with toasted ciabatta.  
..... 78<sup>00</sup>

### POTATO SKINS

..... 70<sup>00</sup>

### CHICKEN LIVERS

In a creamy garlic peri-peri sauce.  
..... 68<sup>00</sup>

### CALAMARI

Grilled and served in a garlic lemon butter or garlic peri-peri sauce or crumbed served with tartare sauce.  
..... 95<sup>00</sup>

### BEEF CARPACCIO

Paper thin slices of air dried Beef drizzled with olive oil and topped with Wild Roquefort lettuce and parmesan shavings.  
..... 85<sup>00</sup>

### MEDITERRANEAN

Sliced halloumi and chouriço pan-fried in butter and lemon juice, chopped chilli and whole cherry tomatoes with a hint of garlic served with a toasted Portuguese roll.  
..... 95<sup>00</sup>



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# GRILLS & ESPETADAS

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## THE BARON'S RUMP

200g .....	145 <sup>00</sup>
300g .....	165 <sup>00</sup>
400g .....	195 <sup>00</sup>

**RIB EYE** 300g ..... 193<sup>00</sup>

## LAMB CHOPS ..... 205<sup>00</sup>

Four juicy lamb chops spiced and flame grilled served with a half grilled lemon.

## BEYOND MEAT VEG BURGER ..... 125<sup>00</sup>

A plant based burger patty topped with garlic sautéed black mushroom, melted Brie cheese and finished with a red onion marmalade. Vegan option available.

## NEW YORK SIRLOIN

200g .....	145 <sup>00</sup>
300g .....	165 <sup>00</sup>

**BARON'S FILLET** 250g ..... 190<sup>00</sup>

## BEEF ESPETADA 450g ..... 193<sup>00</sup>

Cubes of rump, seasoned with a rub of crushed rock salt, and black peppercorns, grilled to perfection and served on the skewer drizzled with garlic butter and fresh lemon.

## CHICKEN ESPETADA ..... 168<sup>00</sup>

Deboned thighs grilled with a sweet chilli basting, served on a skewer drizzled with garlic butter.

## SPATCHCOCK ..... 160<sup>00</sup>

Peri-peri or lemon and herb, served with chips.

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# CUTS ON THE BONE

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## TOMAHAWK 550g ..... 210<sup>00</sup>

Aged Rib eye served on a french trimmed bone.

## T-BONE STEAK 500g ..... 193<sup>00</sup>

## + A STYLE

### CHEESE SLICE PEPPER

Topped with a slice of melted cheese and creamy pepper sauce.

..... 35<sup>00</sup>

### BLUE CHEESE

Slices of avo and crumbled blue cheese, topped with a rich creamy blue cheese sauce.

..... 35<sup>00</sup>

### JALAPEÑO

Stuffed with chopped capsicum, mushrooms, onion and jalapeño chillies then topped with a delicious jalapeño cheese sauce.

..... 35<sup>00</sup>

### PORTUGUESE

Served in a bowl of Portuguese sauce, strong flavours of red wine, black olives, bay leaves and chilli, topped with a fried egg.

..... 35<sup>00</sup>

### CREAMY GARLIC, WITH CRISPY GARLIC ..... 33<sup>00</sup>

A rich and creamy sauce with subtle flavours of garlic with crispy garlic bits.

## SAUCES

Pepper | Cheese | Mushroom | Monkey Gland | Honey Mustard | Brandy Biltong  
Creamy Crispy Garlic | Jalapeño | Madagascar Peppercorn | Creamy Blue Cheese

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# BURGERS & PREGOS

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## BARON'S BURGER

The Baron's traditional 200g pure beef burger, flame-grilled to juicy perfection.

..... 95<sup>00</sup>

## BACON AND CHEESE BURGER

Flame-grilled cheese burger, topped with two rashers of grilled bacon.

..... 105<sup>00</sup>

## GOURMET BURGER

Beef burger mixed with chopped onion and fresh thyme flame-grilled and topped with caramelized red onion, sliced Brie & a black mushroom sautéed with garlic butter.

..... 115<sup>00</sup>

## BACON, CHEESE AND EGG BURGER

The perfect 'brunch', melted cheese, two rashers of bacon and a fried egg, perched on top of a juicy Baron beef burger.

..... 108<sup>00</sup>

## CHEESE BURGER

Flame-grilled cheese burger, topped with melted cheese.

..... 102<sup>00</sup>

## MUSHROOM BURGER

Flame-grilled with a generous topping of a creamy, thick, tasty mushroom sauce.

..... 105<sup>00</sup>

## CHEESE SLICE PEPPER BURGER

Flame-grilled cheese burger, topped with a creamy, beefy pepper sauce.

..... 105<sup>00</sup>

## PEPPER BURGER

Flame-grilled and topped with a creamy, beefy pepper sauce.

..... 105<sup>00</sup>

## BARON'S STEAK ROLL

150g of aged sirloin flame-grilled to perfection.

..... 110<sup>00</sup>

## BEEF PREGO ROLL

Served in a spicy prego sauce with crispy chips.

..... 105<sup>00</sup>

## CHICKEN BURGER

Served either peri-peri or lemon and herb

..... 95<sup>00</sup>

## CHICKEN PREGO ROLL

Served in a creamy peri-peri sauce with crispy chips.

..... 99<sup>00</sup>



## PASTA

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### WILD MUSHROOM PASTA

Wild mushrooms sautéed in butter and olive oil with thyme, tossed with Linguine pasta and topped with parmesan shavings.

..... 120<sup>00</sup>

### PRAWN AGLIO E OLIO

Linguine with lemon, chilli and garlic olive oil tossed with pan fried prawns.

..... 120<sup>00</sup>

### CAJUN CHICKEN PASTA BAKE

Grilled chicken strips in a creamy Cajun sauce with chopped chives and penne pasta topped with Parmesan, served with a side salad.

..... 110<sup>00</sup>

## PLATTERS

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### BARON'S PLATTER

Mini beef and chicken shwarmas, halloumi, Austrian viennas and crumbed chicken strips served with peri-peri, sweet chilli, cheese sauces and chips.

..... For two 170<sup>00</sup> | For four 290<sup>00</sup>

### SLIDER PLATTER

Mini Baron beef and chicken burgers, served with a choice of three sauces and chips.

..... For two 160<sup>00</sup> | For four 250<sup>00</sup>

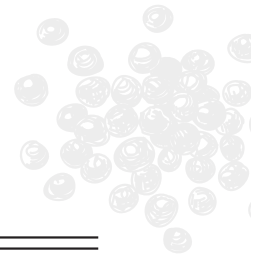
### SKEWERED PLATTER

Skewers of aged Rump, chicken thighs and Chourico & Halloumi served on a platter with crispy chips and dipping sauces.

..... For two 190<sup>00</sup> | For four 310<sup>00</sup>

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## *Fresh* FRESH FISH OF THE DAY



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### GRILLED KINGKLIP

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### CALAMARI

Grilled and served in a lemon butter or peri-peri garlic sauce or crumbed calamari served with tartare sauce and rice.

..... 155.00

### FISH AND CHIPS

Deep-fried beer-battered hake.

..... 98.00

### HAKE GOUJONS

Strips of hake crumbed in seasoned breadcrumbs served with crispy chips and a tangy tartare sauce.

..... 90.00

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## *Chef's* CHEF'S PICK

### PARMESAN-CRUSTED CHICKEN BREASTS

Served with a honey mustard sauce and a green side salad.

..... 120.00

### OXTAIL

Braised oxtail in red wine and port with garlic, baby onions and carrots served with mashed potato.

..... 198.00

### LIVER AND ONIONS

Strips of liver served with mashed potato, bacon and gravy.

..... 98.00

### LAMB CURRY

Traditional Indian curry, served on the bone, accompanied with rice.

..... 205.00

### PIE OF THE DAY

Ask your waitron.

..... 105.00

### PORK SPARE RIBS

..... 215.00

### PORK RIB & CHICKEN COMBO

Half ribs served with a half lemon and herb or peri-peri chicken.

..... 190.00

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## *Desserts* DESSERTS

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### CRÈME BRÛLÉE

..... 55.00

### ICE CREAM AND BAR-ONE SAUCE

..... 55.00

### CHOCOLATE MOUSSE

..... 59.00

### MALVA PUDDING

..... 55.00

### CHOCOLATE BROWNIES

..... 55.00

### BLUEBERRY CHEESECAKE

..... 59.00

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# WINE



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## SAUVIGNON BLANC

**BRAMPTON** ..... 170.00 | 57.00  
*(Stellenbosch)*

Expressive tropical fruit salad aromas leap out of the glass, followed by underlying green fig and apple notes. Fruit forward with a rich tropical mid-palate of Guava and passion fruit. This Sauvignon Blanc is in a lively and fresh style, displaying complex, but beautifully balanced fruit.

**FAT BASTARD** ..... 230.00 | 77.00  
*(Robertson)*

A powerful balanced sauvignon blanc showing good fruit texture with layers of tropical fruit. A fresh, crisp acidity follows through to a long, smooth finish.

**PORCUPINE RIDGE** ..... 165.00 | 55.00  
*(Stellenbosch)*

Gentle and round, showing juicy tropical fruit and pure, gooseberry and greengage flavours with vibrant, yet balanced, acidity. The wine is refreshing, crisp, focused and it lingers with a lemony aftertaste and hints of angelica, nettles and green figs.

**DURBANVILLE HILLS** ..... 170.00 | 57.00  
*(Durbanville)*

It is a full-bodied wine that dazzles with its grassy bouquet while tropical fruit combines with subtle gooseberry on the palate.

**IONA SOPHIE TE'BLANCHE** ..... 245.00 | 82.00  
*(Elgin)*

Vibrant pure fruit of cut green apples, zesty limes, gooseberries and tropical notes with white flowers and subtle mineral undertones. Sophie is fresh, crisp, balanced, accessible, playful and delicious!

**WARWICK FIRST LADY** ..... 215.00 | 72.00  
*(Stellenbosch)*

Expect a light delicate colour of pale honey with a kiwi fruit rim. The nose is a giant rainbow of fig, pear, nettle, flint and melon, offering so many layers you can't help taking a sip. The palate is bone-dry with bright granadilla, lime cordial and citrus guaranteeing a racy white knuckled ride.

**KEN FORRESTER RESERVE** ..... 230.00 | 77.00  
*(Stellenbosch)*

This wine shows lovely complexity with a mix of tangy grassy notes, fig leaf, and peach and nectarine nuances. Baron food pairing - Baron food pairing - Mushroom Pasta and Roasted Butternut and Asparagus salad.

**SPRINGFIELD** ..... 290.00 | 97.00  
**LIFE FROM STONE**

*(Robertson)*

Dramatic tones of passion fruit and underlying minerality, from vines cast in quartz rock.

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*Wine flies when  
you're having fun!*

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## CHENIN BLANC

**DURBANVILLE HILLS** ..... 170.00 | 57.00  
*(Durbanville)*

An abundance of fruity aromas, citrus and some fruit. A medium-bodied wine with a lingering finish.

## UNWOODED CHARDONNAY

**BRAMPTON** ..... 170.00 | 57.00  
*(Stellenbosch)*

Citrus and lime on the nose as well as pear, peach and winter melon. Lime and green apple on the palate.

## WOODED CHARDONNAY

**FAT BASTARD** ..... 230.00 | 77.00  
*(Robertson)*

A brilliant lemon yellow colour with green reflections. Enticing grapefruit, lemon grass and floral aromas intermingle on the nose while the palate displays fresh exotic fruit aromas and a pronounced, crisp acidity followed by a long, persistent finish.



# WINE

## OTHER WHITE WINES

### HAUTE CABRIÈRE ..... 230.00 | 77.00 CHARDONNAY / PINOT NOIR

(Franschhoek)

You will find an abundance of zesty fruit, most notably white peach, lychee and red fruit; with a delectably full mouth-feel and balance. Versatile with food.

Baron food pairing - Pamesan Crusted Chicken Breast.

### BOSCHENDAL BOSCHEN ..... 150.00 | 50.00 BLANC

(Franschhoek)

Lively green with straw tinge, tropical fruit and citrus aromas. Vibrant citrus infused with some pear drop sweetness.

A hint of honeysuckle, finishing with a balanced elegance.

### BUITENVERWACHTING ..... 165.00 | 55.00 BUITEN BLANC

(Constantia)

A Sauvignon Blanc based blend that offers ripe gooseberry, green peppers, green melon and hints of tropical fruit finishing with freshness and a pleasing citrus tang.

Baron food pairing - Lemon Butter Calamari.

### PIERRE JOURDAN ..... 165.00 | 55.00 TRANQUILLE

(Franschhoek)

This is a gentle elegant wine with a fragrant bouquet, fine fruit and a dry finish. The low alcohol makes this an ideal companion for a hot summer's day or a lunch time meal.

Baron food pairing - Chicken Espetada.

### BOSCHENDAL ..... 270.00 | 90.00 CHARDONNAY PINOT NOIR

(Franschhoek)

Hints of strawberry preserve impart an intriguing aroma, characteristic hints of ripe red berries are also evident.

## SEMI-SWEET

### LEGACY ..... 110.00 | 37.00

(Western Cape)

The wine style is elegant with attractive fruit flavours and a balanced mouth structure. The initial sweetness ends in a dryish aftertaste which has made the wine enormously popular and one of South Africa's favourites.

## DRY ROSÉ

### BRAMPTON ROSÉ ..... 160.00 | 53.00

(Stellenbosch)

Complex red berry notes on the nose followed by bright red berry and strawberry on the palate.

## SEMI-SWEET ROSÉ & BLANC DE NOIR

### BOSCHENDAL ..... 150.00 | 50.00 BLANC DE NOIR

(Franschhoek)

An appealing pale salmon colour leads to bright red fruit, strawberry and red berries. Good freshness, balance and drinkability. Crisp and dry but with a pleasant hint of fruit sweetness.

### NEDERBURG ROSÉ ..... 120.00 | 40.00

(Paarl)

Delicately sweet, fragrant and fruity, with aromas of candy floss, cherries, strawberries and herbs.

Refreshing with a good acid structure.

## BORDEAUX BLEND

### MEERLUST RUBICON ..... 780.00

(Stellenbosch)

A classic Rubicon nose with violets, ripe plum, cedarwood and intense spiciness. The palate is full bodied structured but packed with fresh dark fruit and rounded, linear tannins. Baron food pairing - Oxtail.

### ANTHONIJ RUPERT OPTIMA ..... 480.00

(Franschhoek)

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.

Baron food pairing - The Baron Rump.

### VILAFONTÉ ..... 450.00

#### SERIOUSLY OLD DIRT

(Stellenbosch)

Vibrantly coloured wine of red and black hues.

A delicious blend that offers an abundance of aromas, including fresh red fruit, chocolate and cherry preserve.

### FAT BASTARD ..... 300.00

#### THE GOLDEN RESERVE

(Robertson)

Luxurious aromas and flavours of dark berry fruit and plum entice the senses. The palate of the wine is rich and full with its silky and lasting finish.

### RUPERT & ROTHSCHILD CLASSIQUE ..... 420.00

(Franschhoek)

Inviting cranberry and raspberry aromas mingle with an earthy, mineral focus. Integrated oak, smooth ripe tannins and a lingering cinnamon and walnut finish. Baron food pairing - Beef Espetada.

### WARWICK THE 3 CAPE LADIES ..... 400.00

(Stellenbosch)

Cassis and black plum dominate with complex layers of all spice, mace, cinnamon, cocoa powder and dried lavender. The palate is bursting with dark berry flavour with a spicy top note of cinnamon and fresh fennel.

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## RED BLEND

### HARTENBERG CABERNET SAUVIGNON / SHIRAZ

(Stellenbosch)

Vibrant red fruit, plum and cassis aromas from the Cabernet Sauvignon combine with soft black pepper notes from the Shiraz to give this household favourite a velvety finish.

### PLAISIR DE MERLE PETIT PLAISIR

(Paarl)

Sweet spicy and vanilla flavours of the oak barrels bring the wine components together in a long, lingering sweet and soft finish.

### THE CHOCOLATE BLOCK

(Swartland)

The nose is exceptionally perfumed with an abundance of complex red and dark berry fruit, violets and intense aromas of white pepper. Dark brooding fruit follows through onto a structured, opulent palate with notes of cardamom, cumin, cloves and black pepper.

### BRAMPTON OLD VINE RED

(Stellenbosch)

On the nose the wine expresses mulberry and blackcurrant fruit intermingled with spice. Vibrant fruit intensity on the palate, fine tannins, and structure with savouriness that leaves a lingering finish.

### THE WOLF TRAP

(Swartland)

Fruit blossom, spices and almond flavours abound on a well-textured palate with a rounded finish. This Red Blend has a lingering aftertaste with subtle wood flavours.

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## SHIRAZ

### BRAMPTON

(Stellenbosch)

Rich impressions of black cherries and ripe plums brushed by alluring floral notes, to integrated spicy clove and pepper nuances. Supporting oak spice on the finish enhances the primary fruit intensity.

### DURBANVILLE HILLS

(Durbanville)

The smoky, spicy pepper and nutmeg flavours combine well with the abundance of prune.

### ALTO

(Stellenbosch)

Full-bodied with a delicate spice, prune and plum flavours, a creamy mouth-feel and a good tannic backbone.

## CABERNET SAUVIGNON

### BRAMPTON

(Stellenbosch)

The wine has a rich ruby colour with a dense core of red cherry, mulberry and blackcurrant flavours. There is also a hint of ripe plum and cocoa on the nose, which is backed by dark chocolate notes. The ripe silky tannins offer smooth drinkability, while the oak and clove notes add complexity.

### WARWICK FIRST LADY

(Stellenbosch)

Dark chocolate, bramble berries, star anise, cracked cloves, black pepper and notes of fresh thyme.

### EXCELSIOR

(Robertson)

Ripe blackcurrants and plummy fruit. Soft ripe tannins balance toasty oak aromas and sweet fruit flavours. Good structure with a soft clean finish.

### DURBANVILLE HILLS

COLLECTORS RESERVE

THE CASTLE OF GOOD HOPE

(Durbanville)

This wine has a robust character and presence, and a full-bodied profile which is complemented by dark fruit flavours and a supple tannin structure.

### BOEKENHOUTSKLOOF

STELLENBOSCH

CABERNET SAUVIGNON

(Stellenbosch)

Claret like in its profile, the wine exhibits richness, texture and a youthful elegance. Wild berry cassis with spicy notes abound. The tannins are refined and well integrated.

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## MERLOT

### EXCELSIOR MERLOT

(Robertson)

Sweet violet, blackberry fruits and on the nose. Succulent flavours of ripe plum and blackcurrent, enhanced by hints of coffee and chocolate. Soft tannins lend to a firm structure.

### GUARDIAN PEAK

(Stellenbosch)

The fresh, lingering, red fruit characteristics are well supported with soft vanilla flavours. The wine is well integrated with gentle tannins and a soft, elegant finish. Baron food pairing - Pepper Burger.

### PORCUPINE RIDGE

(Stellenbosch)

Rich flavours of red berries and ripe plum. Medium- body palate with balanced tannins and judicious oak aromas. Lingering flavours with a mouth-watering finish.

### DURBANVILLE HILLS

(Durbanville)

Medium-bodied and fruity wine with ripe berry character and dark chocolate.

### FLEUR DU CAP

(Stellenbosch)

Soft tannins and the fruity taste of overripe berries.

### LA BRI MERLOT

(Franschhoek)

This Merlot has a rich garnet colour. The nose is a complex mix of black cherries, nutmeg and cedar oak. A juicy and elegant entry with soft integrated tannins. Hints of dried mushrooms on the palate.



# WINE

## PINOTAGE

**BRAMPTON** ..... 195.<sup>00</sup> | 65.<sup>00</sup>

(Stellenbosch)

Deep ruby with a purple-tinged rim, revealing bright red and black berry aroma and flavour expressions of mulberry, raspberry and cherry. Backed by the tobacco spiciness of a typical pinotage.

**BEYERSKLOOF** ..... 225.<sup>00</sup> | 75.<sup>00</sup>

(Stellenbosch)

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. Baron food pairing - Lamb Chops.

**DURBANVILLE COLLECTORS RESERVE THE PROMENADE** ..... 390.<sup>00</sup>

(Durbanville)

Grippy tannins, sweet red plums and prunes with cherries lingering on the aftertaste.

## PINOT GRIGIO

**TERRA DEL CAPO** ..... 220.<sup>00</sup>

(Franschhoek)

Attractive from the first subtle whiffs of lemon and orange with succulent notes of fleshy peach that swirl effortlessly across the palate, finishing with zesty freshness. Baron food pairing - Cajun chicken pasta.

## PINOT NOIR

**BOUCHARD FINLAYSON** ..... 450.<sup>00</sup>

(Hemel-En-Aarde Valley)

Elegantly styled with complex fruits of strawberries & spicy cherry.

*Come quickly,  
I am tasting  
the stars!*

- Dom Pérignon

## METHODE CAP CLASSIQUE/ CHAMPENOISE

**BOSCHENDAL BRUT NON VINTAGE** ..... 410.<sup>00</sup>

(Franshoek)

Pale gold with a flourish of delicate bubbles and enticing lemon cream and almond Biscotti precede lovely layers of citrus and a finish with appealing length and freshness. Maturation on the lees provides a well-rounded, creamy mouth-feel with mouth-watering minerality, good balance and a seamless finish.

**L'ORMARINS NON VINTAGE BRUT ROSÉ** ..... 350.<sup>00</sup>

(Franshoek)

Lively bubbles with bright red berry flavours and a crisp acidity. Providing equilibrium are rich, creamy lees notes & toasted biscuit flavours. Baron food pairing - Seafood Munchies.

**DURBANVILLE HILLS SAUVIGNON BLANC** ..... 230.<sup>00</sup>

(Durbanville)

The burst of tiny bubbles on the tongue awakens the palate, allowing the mouth to fully appreciate the fresh, tropical fruit flavours experienced with a hint of citrus, which is invigorating and refreshing.

**PONGRACZ ROSE** ..... 365.<sup>00</sup>

(Western Cape)

Graceful blend of Pinot Noir and Chardonnay with delicate strawberry flavours, layered whiffs of baked bread, clean acidity, juicy blackberry fruit and crisp finish.

**PONGRACZ BRUT** ..... 365.<sup>00</sup>

(Western Cape)

The Pinot Noir impacts a clean flintiness and the Chardonnay distinctive body, displaying delicate yeasty tones, layered with toast and ripe fruit enlivened by a firm mousse and foamy mouthful of blackberry fruit.

**MOËT ET CHANDON BRUT IMPERIAL NON VINTAGE** ..... 1500.<sup>00</sup>

(France)

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

**PONGRACZ NOBLE NECTAR DEMI-SEC** ..... 400.<sup>00</sup>

(Western Cape)

Bold and unapologetically so, the Pongracz Noble Nectar reveals velvety, creamy butter and citrus notes which blends seamlessly with delicate sweet bubbles, light yeast aromas, crisp, and juicy pear and litchi flavours.