

The Baron

BAR & GRILL - EST 1993

BREAKFAST

OMELETTE 98.⁰⁰

3 egg omelette wrapped around fried tomatoes, butter sautéed mushrooms and bacon.

FRENCH TOAST (SWEET) 86.⁰⁰

2 thick slices of white bread, dipped in a rich egg batter, served golden brown. Topped with mixed berries, dusted with castor sugar and accompanied with Chantilly cream and maple syrup.

FRENCH TOAST (SAVOURY) 90.⁰⁰

2 thick slices of white bread, dipped in a rich egg batter, served golden brown. Topped with crispy streaky bacon and drizzled with maple syrup.

EGGS BENEDICT 115.⁰⁰

English muffin topped with Hickory ham, poached eggs and topped with a rich Hollandaise sauce.

EGGS FLORENTINE 115.⁰⁰

English muffin topped with steamed baby spinach, poached eggs and topped with a rich Hollandaise sauce.

EGGS BENEDICT WITH BACON 115.⁰⁰

English muffin topped with streaky bacon, poached eggs and topped with a rich Hollandaise sauce.

GRILLED HALLOUMI 115.⁰⁰

Grilled halved tomato, topped with mashed avo, Halloumi, cream cheese and rocket.

MUSHROOM ON TOAST 90.⁰⁰

2 slices of toasted sourdough bread topped with creamed wild mushrooms and baby spinach, finished off with micro herbs and a lemon wedge.

MINCE ON TOAST 123.⁰⁰

2 slices of toasted sourdough bread topped with savoury mince and parmesan shavings. Served with avo.

AVO ON TOAST 90.⁰⁰

2 slices of toasted sourdough bread topped with mashed avo, seasoned with salt and black pepper.

SCRAMBLED EGG CROISSANT 99.⁰⁰

Scrambled eggs and bacon bits, served on a lightly toasted croissant.

SUNRISE BREAKFAST 100.⁰⁰

1 egg, butter sautéed mushrooms, 2 rashers of bacon and Napolitana baked beans.

ENGLISH BREAKFAST 129.⁰⁰

2 eggs, grilled cocktail tomatoes, butter sautéed mushrooms, 3 rashers of bacon, pork sausage and Napolitana baked beans.

SHAKSHUKA 150.⁰⁰

Poached eggs in a lightly spiced dish of saucy Napolitana style sauce. Flavoured with peppers, smoked paprika, garlic, basil, cayenne pepper, and Chorizo. Served with toasted sourdough bread.

STARTERS

CHICKEN LIVERS 105.⁰⁰

In a creamy garlic peri-peri sauce. Served with a Portuguese Roll

DEEP FRIED HALLOUMI 🍷 115.⁰⁰

Stacked on garlic ciabatta with rocket and drizzled with a sweet chilli sauce.

PRAWNS NACIONAL 165.⁰⁰

Prawns pan-fried in garlic butter, peri-peri spice and beer sauce. Accompanied with a garlic brushed toasted Ciabatta.

SNAILS 105.⁰⁰

With a creamy garlic or creamy blue cheese sauce, served with toasted ciabatta.

BEEF CARPACCIO 125.⁰⁰

Thin slices of air-dried beef, drizzled with olive oil and topped with wild rocket lettuce and parmesan shavings.

CALAMARI 145.⁰⁰

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

SALADS

PARMESAN & AVOCADO 109.⁰⁰

Assorted salad greens, cocktail tomatoes, avocado, cucumber, parmesan shavings, spring onions, sliced radish and snap peas.

GREEK 109.⁰⁰

Assorted salad greens, cocktail tomatoes, feta, olives, cucumber and red onion.

CHICKEN 119.⁰⁰

Seasoned chicken breast served with assorted salad greens, tomato, sliced radish, cucumber, snap peas, toasted sunflower seeds, goats cheese and avocado.

QUINOA BOWL 🍷 125.⁰⁰

Marinated rosa tomatoes, cucumber, olives, red onions, avo. Danish feta and baby herb leaves, tossed in with quinoa and bulgur wheat.

BARON-STYLE CAESAR SALAD 129.⁰⁰

Lettuce topped with crispy bacon, oven-crisped ciabatta croutons, boiled egg, avo and parmesan shavings, drizzled with Baron's Caesar dressing.

BLUE CHEESE SALAD 120.⁰⁰

Assorted salad greens, rosa tomatoes, egg, red onions, croutons, crispy bacon, blue cheese and a blue cheese dressing.

CALAMARI SALAD WITH LIME & CORIANDER DRESSING 185.⁰⁰

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.

LIGHT MEALS

GARLIC CHEESE BREAD 75.⁰⁰

Half French loaf smothered with melted cheese and garlic.

POTATO SKINS 105.⁰⁰

Topped with mozzarella and cheddar cheese, oven baked.

POKÉ BOWL 120.⁰⁰

A combination of freshly cubed cucumber, radish, snap peas, baby tomatoes and sliced red cabbage. Finished off with quinoa and freshly sliced avo with a lemon Tahini sauce. Add Squid heads drizzled with a honey chilli soy sauce as a non-veg option..

BLISS BROWN RICE BOWL 110.⁰⁰

Brown rice with roasted cauliflower, blanched Julienne carrots, spinach Falafal and drizzled with a lemon Tahini sauce.

BEEF TRINCHADO 128.⁰⁰

Cubes of beef in a Portuguese sauce of red wine, diced red onion, black olives, chopped chillies and garlic.

CHICKEN TRINCHADO 128.⁰⁰

Strips of chicken breast in a creamy peri-peri and garlic sauce with red and green peppers.

MEDITERRANEAN 150.⁰⁰

Sliced halloumi and Chorizo pan-fried in butter and lemon juice, chopped chilli and whole cherry tomatoes with a hint of garlic. Served with a toasted Portuguese roll.

CHICKEN STRIPS 149.⁰⁰

Crumbed chicken strips served with a cheese sauce and crispy chips.

TAPAS

*“Life
without
Tapas, is
like a heart
without
love.”*

- B.K.S. IYENGAR

PATATAS BRAVA 80.⁰⁰

Crispy fried chunks of potatoes smothered in a Bravas sauce.

JALAPEÑO BITES 69.⁰⁰

Oven baked jalapeños filled with cheese, bacon bits and chopped olives. Served with Greek yoghurt.

ZUCCHINI FRIES 69.⁰⁰

Flash-fried tempura dusted Zucchini.

JALAPEÑO POPPERS 80.⁰⁰

Jalapeños stuffed with mozzarella and cheddar, served with cheese sauce.

PRAWN TEMPURA 120.⁰⁰

Tempura dusted prawns flash-fried. Served with Sriracha mayo.

FRIED SQUID HEADS 115.⁰⁰

Seasoned Squid heads flash fried and served with Sriracha mayo.

CHORIZO 149.⁰⁰

In a lemon butter and Cajun spice sauce, served with chips.

KETTLE FRIES 65.⁰⁰

Thinly sliced potatoes, cooked to a crispy golden brown, with a satisfying crunch.

CHILLI FRIED BILTONG 180.⁰⁰

Biltong pan fried with fresh chopped chilli and Olive oil.

CHICKEN WINGS X 8 105.⁰⁰

BBQ/ Peri-Peri / Sweet chilli flame-grilled chicken wings, served with chips.

SIG NAT URE GRILLS

SUBSTITUTE STARCH SIDES WITH VEGGIES & SALAD. ADD R5

THE BARON'S RUMP

200g	185. ⁰⁰
300g	245. ⁰⁰
400g	295. ⁰⁰

RIB EYE

300g	320. ⁰⁰
------------	--------------------

NEW YORK SIRLOIN

200g	185. ⁰⁰
300g	245. ⁰⁰

FILLET	250g	305. ⁰⁰
--------	------------	--------------------

LAMB CHOPS		350. ⁰⁰
------------	-------	--------------------

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

BEEF ESPETADA	450g	305. ⁰⁰
---------------	------------	--------------------

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.

CUTS ON THE BONE

TOMAHAWK

Aged Rib Eye served on a French trimmed bone.

700g	390. ⁰⁰
------------	--------------------

T-BONE STEAK

550g	335. ⁰⁰
------------	--------------------

+ A STYLE

CHEESE SLICE PEPPER	40. ⁰⁰
---------------------------	-------------------

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

BLUE CHEESE	40. ⁰⁰
-------------------	-------------------

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

CRISPY GARLIC	40. ⁰⁰
---------------------	-------------------

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

JALAPEÑO	40. ⁰⁰
----------------	-------------------

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

PORTUGUESE	40. ⁰⁰
------------------	-------------------

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

SAUCES	40. ⁰⁰
--------------	-------------------

Pepper · Cheese · Mushroom · Monkey Gland
Honey Mustard · Brandy Biltong · Jalapeño
Madagascar Peppercorn · Creamy Blue Cheese

SPATCHCOCK CHICKEN	210. ⁰⁰
--------------------------	--------------------

Marinated in either peri-peri or lemon herb flavours and flame-grilled.

CHICKEN ESPETADA	210. ⁰⁰
------------------------	--------------------

Grilled deboned thighs with a sweet chilli basting, served on a skewer, drizzled with garlic butter and grilled jalapeños.

DEBONED CHICKEN	195. ⁰⁰
-----------------------	--------------------

Marinated half chicken, deboned and flame grilled, served on a bed of crispy chips and drizzled with a lemon butter sauce, flavoured with garlic and a hint of chilli.

GRILL EXTRAS

PAP & SHEBA	48. ⁰⁰	VEGGIES	50. ⁰⁰	SALAD	58. ⁰⁰
-------------------	-------------------	---------------	-------------------	-------------	-------------------

BURGERS & PREGOS

BARON'S BURGER **145.00**

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

BACON AND CHEESE BURGER **165.00**

Flame-grilled burger, topped with melted cheese and two rashers of grilled bacon with crispy chips.

GOURMET BURGER **178.00**

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

BACON, CHEESE AND EGG BURGER **170.00**

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

CHEESE BURGER **150.00**

Flame-grilled burger, topped with melted cheese with crispy chips.

VEGETARIAN BURGER **205.00**

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

MUSHROOM BURGER **160.00**

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

CHEESE SLICE PEPPER BURGER **165.00**

Flamed-grilled burger, topped with melted cheese and a creamy, beefy pepper sauce with crispy chips.

PEPPER BURGER **160.00**

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

STEAK ROLL **165.00**

150g of aged sirloin, flame-grilled to perfection with crispy chips.

BEEF PREGO ROLL **160.00**

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

CHICKEN BURGER **140.00**

Chicken breast fillet, marinated in either peri-peri or lemon herb flavours and flame-grilled. Served with chips.

CHICKEN PREGO ROLL **160.00**

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

PASTA

WILD MUSHROOM PASTA **180.00**

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

PRAWN AGLIO E OLIO **225.00**

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

CAJUN CHICKEN PASTA BAKE **180.00**

Grilled chicken strips in a creamy Cajun sauce with chopped chives and cheddar oven baked in penne pasta. Topped with Parmesan cheese.

PLATTERS

BARON PLATTER

Mini beef and chicken schwarmas, Halloumi, Austrian viennas and crumbed chicken strips. Served with peri-peri, sweet chilli, cheese sauces and chips.

For two **320.00** For four **460.00**

SLIDER PLATTER

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

For two **235.00** For four **365.00**

SKEWERED PLATTER

Skewers of aged rump, chicken thighs, Chorizo & Halloumi. Served with a choice of three sauces and chips.

For two **310.00** For four **560.00**

FISH

GRILLED KINGKLIP 265.⁰⁰

Grilled fillet of Kingklip drizzled with a creamy lemon butter sauce.

CALAMARI 210.⁰⁰

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

FISH AND CHIPS 145.⁰⁰

Deep-fried beer-battered hake. Served with chips and a tangy tartare sauce.

HAKE GOUJONS 145.⁰⁰

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

CHEF'S PICK

PARMESAN-CRUSTED CHICKEN BREASTS 185.⁰⁰

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

OXTAIL 325.⁰⁰

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

LIVER AND ONIONS 120.⁰⁰

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

BUDDA BOWL 170.⁰⁰

Deep dish bowl overflowing with grilled Halloumi, avo, chia seeds, exotic tomatoes, brown Basmati rice. Cubed oven roasted beetroot and butternut and topped with a boiled egg.

LAMB CURRY 325.⁰⁰

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

PIE OF THE DAY 190.⁰⁰

Ask your waitron.

PORK SPARE RIBS 345.⁰⁰

600g of succulent ribs, char-grilled and served with crispy chips and fried onion rings.

PORK RIB & CHICKEN COMBO 299.⁰⁰

Half rack of ribs served with lemon and herb or peri-peri chicken.

LUPINI CALAMARI 310.⁰⁰

Flash-fried Falklands calamari tubes stuffed with halloumi, feta and cashew nuts. Drizzled with a sweet chilli crème. Served with a green salad.

DESSERTS

CRÈME BRÛLÉE 95.⁰⁰

ICE CREAM AND BAR-ONE SAUCE 95.⁰⁰

SALTED CARAMEL CHEESECAKE 95.⁰⁰

MALVA PUDDING 95.⁰⁰

CHOCOLATE BROWNIES 95.⁰⁰

BLUEBERRY CHEESECAKE 95.⁰⁰

KIDDIES MENU

KIDS SPARE RIBS **125.⁰⁰**

Pork spare ribs served with chips.

MAC & CHEESE **85⁰⁰**

Classic Mac and Cheese.

CHICKEN STRIPS **90.⁰⁰**

Crumbed chicken strips served with chips.

AUSTRIAN VIENNAS **105.⁰⁰**

Austrian viennas served with chips.

CHIPS | MASH **25.⁰⁰**

KIDS BEEF BURGER **98.⁰⁰**

Served with chips.

KIDS CHICKEN BURGER **98.⁰⁰**

Served with chips.

KIDS HAKE GOUJONS **105.⁰⁰**

Deep fried cutlets of hake, crumbed in seasoned bread crumbs, served with tartare sauce and chips.

KIDS CRUMBED CALAMARI RINGS **118.⁰⁰**

Crumbed and flash fried calamari ring. Served with tartare sauce.

KIDDIES DESSERTS

ICE CREAM AND BAR ONE SAUCE **75.⁰⁰**

One scoop of vanilla ice cream served with Bar-One sauce.

WAFFLES **75.⁰⁰**

Served with cream or ice cream, strawberry syrup, 100's & 1000's and mini Bar-One bits.

JELLY **70.⁰⁰**

Two flavours of jelly with custard.

WINE

SAUVIGNON BLANC

BRAMPTON 245.00 82.00

(Stellenbosch) – Expressive tropical fruit salad aromas leap out of the glass, followed by underlying green fig and apple notes. A rich tropical mid-palate of guava and passion fruit. This Sauvignon Blanc has a lively and fresh style, displaying complex, but beautifully balanced fruit.

DURBANVILLE HILLS 245.00 82.00

(Durbanville) – It is a full-bodied wine that dazzles with it's grassy bouquet while tropical fruit combines with subtle gooseberry on the palate.

FAT BASTARD 280.00 94.00

(Robertson) – A powerfully balanced Sauvignon Blanc showing good fruit texture with layers of tropical fruit. A fresh, crisp acidity follows through to a long, smooth finish.

DELHEIM 280.00 94.00

(Stellenbosch) – Light-toned wine with a citrus and passionfruit nose and a soft palate.

IONA SOPHIE TE'BLANCHE 290.00 97.00

(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!

SPRINGFIELD LIFE FROM STONE 485.00

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

CHENIN BLANC

DURBANVILLE HILLS 245.00 82.00

(Durbanville) – An abundance of fruity aromas, citrus and stone fruit. A medium-bodied wine with a long lingering finish.

**KLEINE ZALZE
CELLAR SELECTION
BUSH VINES** 230.00 77.00

(Stellenbosch) – Tropical- and stone fruit flavours supported by a burst of citrus on the palate. Well integrated with amazing texture.

UNWOODED CHARDONNAY

BRAMPTON 245.00 82.00

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

DURBANVILLE HILLS 240.00 80.00

This wine is un-wooded and made in such a way as to preserve the fresh, vibrant yellow fruit characteristics of the cultivar. This soft accessible wine holds an abundance of dried peaches, apricot, citrus and vanilla flavours and ends with a crisp acidity.

**RUSTENBURG STELLENBOSCH
WILD FERMENT UNWOODED** ... 280.00 94.00
CHARDONNAY

(Stellenbosch) – A lime green straw colour with bright citrus aromas. Shy flavors of lemon and grass are lifted by moderate acidity, leading to a brief finish.

WOODED CHARDONNAY

FAT BASTARD 285.00 95.00

(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.

*“We are all mortal
until the first kiss
and the second glass
of wine.”*

- EDUARDO GALEANO

WINE

OTHER WHITE WINES

HAUTE CABRIÈRE **290.00** **97.00**
CHARDONNAY / PINOT NOIR

(Franschhoek) – You will find an abundance of zesty fruit, most notably white peach, lychee and red fruit, with a delectably full mouthfeel and balance.

BUITENVERWACHTING
SAUVIGNON BLANC / **285.00** **95.00**
CHARDONNAY

(Constantia) – The wine has a pale lemon yellow colour and a bouquet reminiscent of melons with hints of gooseberries. The wine is dry, full bodied and has a long lingering finish.

THELEMA **265.00** **90.00**
MOUNTAIN WHITE

(Stellenbosch) – This vibrant aromatic wine exhibits beautiful passionfruit and gooseberry aromas which merge with hints of apricot and melon on the nose. The palate is medium bodied with a crisp clean finish.

TRANQUILLE CLASSIQUE **270.00**

(Franschoek) – Known for its vibrant fruit-forward character, with notes of tropical fruit, red berries, and lime. This wine is typically low in alcohol and is described as an everyday, happy wine, perfect for sharing with friends.

SEMI-SWEET

LEGACY JOHANNISBERGER **160.00** **54.00**

(Franschhoek) – 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.

SEMI-SWEET ROSÉ & BLANC DE NOIR

BOSCHENDAL **210.00** **70.00**
BLANC DE NOIR

(Franschhoek) – An appealing pale Salmon colour leads to bright red fruit, strawberry and red berries on the palate

NEDERBURG ROSÉ **190.00** **64.00**

(Paarl) – Delicately sweet, fragrant and fruity, with aromas of candy floss, cherries, strawberries and herbs.

DRY ROSÉ

BRAMPTON ROSÉ **245.00** **82.00**

(Stellenbosch) – Complex red berry notes on the nose followed by bright red berry and strawberry on the palate.

BORDEAUX BLEND

MEERLUST RUBICON **1190.00**

(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.

ANTHONIJ RUPERT OPTIMA **580.00**

(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.

RUPERT & ROTHSCHILD CLASSIQUE **570.00**

(Franschhoek) – Inviting cranberry and raspberry aromas mingle with an earthy, mineral focus. Integrated oak, smooth ripe tannins and a lingering cinnamon and walnut finish.

LE BONHEUR PRIMA **340.00**

(Stellenbosch) – The wine shows an attractive blend of red and black berries, with hints of mint, cigar box, vanilla and chocolate. The palate is medium-bodied with well-judged extraction, resulting in a sappy, detailed wine.

VILAFONTÉ SERIOUSLY OLD DIRT **650.00**

(Western Cape) – 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.

NEDERBURG DOUBLE **299.00** **100.00**
BARREL RESERVE

(Paarl) – A silky-smooth Bordeaux-style red blend of skillfully selected noble varieties, led by Cabernet Sauvignon. Classically styled, full-bodied and food-friendly, each component of this velvety blend is first aged independently in oak before blending.

ALTO ROUGE **320.00** **107.00**

(Stellenbosch) – Dark fruit notes such as prune and blueberry with hints of pine-needle. The palate is silky with firm tannins and a lengthy finish.

WINE

RED BLEND

BRAMPTON OLD VINE RED **250.00** **84.00**

(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 **190.00** **64.00**

(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.

HELDERBERG WINERY CAPE BLEND **440.00**

(Stellenbosch) – An inviting warm baked-spice on the nose, with a smooth palate.

HARTENBERG CABERNET SAUVIGNON / SHIRAZ **325.00** **109.00**

(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.

MEERLUST RED **510.00**

(Stellenbosch) – Full bodied with intergrated, soft tannins, fresh acidity and a focused, linear flavour profile with notes of exotic spice. The wine has a persistent and long lasting aftertaste.

THE CHOCOLATE BLOCK **620.00**

(Swartland) – The nose is exceptionally perfumed with an abundance of complex red and dark berry fruit, violets and intense aromas of white pepper.

BOSCHENDAL NICOLAS **460.00**

(Swartland) – The Nicolas is an exceptional blend, showcasing how skilled craftsmanship can create a masterpiece greater than the individual components on their own.

FAT BASTARD GOLDEN RESERVE **370.00**

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

NEDERBURG BARONNE RED BLEND **250.00** **84.00**

(Paarl) – Generous and smooth Cabernet Sauvignon and Shiraz blend, bursting with ripe, juicy berry and cherry flavours and some spice. Gentle oaking and soft, approachable tannins.

CABERNET SAUVIGNON

BRAMPTON **280.00** **94.00**

(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.

DURBANVILLE HILLS CABERNET SAUVIGNON. **265.00** **89.00**

(Durbanville) – An elegant full-bodied wine with prominent cinnamon, red-fleshed plums, blackberries, and red cherries accompanied by lingering sweet baking spices.

ERNIE ELS BIG EASY **300.00** **100.00**

(Stellenbosch) – A majestic blend of ripe cherries, plums, and olives, harmonised with notes of chocolate, tobacco, and cedarwood.

BOEKENHOUTSKLOOF STELLENBOSCH CABERNET SAUVIGNON **990.00**

(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.

MERLOT

PORCUPINE RIDGE **215.00** **72.00**

(Stellenbosch) – Rich flavours of red berries and ripe plum. Medium bodied palate with balanced tannins and judicious oak aromas. Lingering flavours with a mouth watering finish.

DURBANVILLE HILLS **250.00** **84.00**

(Durbanville) – Medium-bodied and fruity wine with ripe berry character and dark chocolate.

GUARDIAN PEAK **280.00** **94.00**

(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.

DELHEIM **395.00**

(Stellenbosch) – A medium bodied and fruit driven style of Merlot, with a subtle structure and silky tannins. Fleshy plums, cigar box and oak undertones.

SHANNON ELGIN **445.00**

(Elgin) – The wine has a fragrance of ripe red fruits such as plums and dark cherries, with earthy complexity and yet still expressing minerality.

NEDERBURG CLASSIC **190.00** **64.00**

(Paarl) – Aromas of plums and cranberries, with subtle vanilla and black pepper notes. A medium-bodied wine with attractive up-front fruit flavours and a soft, silky texture.

WINE

SHIRAZ

BRAMPTON 275.00 92.00

(*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 250.00 58.00

(*Durbanville*) – The smoky, spicy pepper and nutmeg flavours combine well with the abundance of prune.

GUARDIAN PEAK 285.00 95.00

(*Stellenbosch*) – Expressive dark fruits on the nose – blackberry, black cherry and mocha with sweet baking spices.

ZANDVLIET 420.00

(*Ashton*) – Dark garnet red. The wine shows a ripe complex nose with flavours of plums, prunes and aniseed with hints of mixed spice. These deep flavours follow through to an integrated yet complex palate.

PINOTAGE

THE FATMAN 285.00 95.00

(*Franschhoek*) – Layers of succulent red berries and plums, hints of milk chocolate and spice. Smooth medium bodied wine with a dry finish.

BEYERSKLOOF 285.00 95.00

(*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.

CHAMPENOISE

**MOËT & CHANDON
BRUT IMPERIAL** 1990.00

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

**MOËT & CHANDON
NECTAR IMPERIAL** 2250.00

(*France*) – Distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

VEUVE CLICQUOT BRUT 2350.00

(*France*) – Meunier with fresh aromas of lightly candied citrus fruit and delicate hints of toasted notes in the finish.

VEUVE CLICQUOT ROSÉ 2750.00

(*France*) – A burst of red fruits and the expression of Madame Clicquot's ingenious and audacious spirit.

METHODE CAP CLASSIQUE

BOSCHENDAL BRUT ROSÉ NV 510.00

(*Western Cape*) – This Brut Rosé captivates with its delicate pale pink colour and intoxicating red fruit aromas which further delight the palate with hints of strawberry, raspberry and cherry flavours.

BOSCHENDAL BRUT NV 510.00

(*Western Cape*) – 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.

PONGRÁCZ ROSÉ 490.00

(*Western Cape*) – It is a timeless and elegant Cap Classique composed in the classic French style of the noble varietals, Pinot Noir and Chardonnay.

PONGRÁCZ BRUT 490.00

(*Western Cape*) – This dry Cap Classique has a wonderful foaming mousse and persistent bead with a classic yeast and biscuit character that culminates in a full, fruity finish.

**DURBANVILLE HILLS
SPARKLING SAUVIGNON BLANC** 290.00 58.00

(*Western Cape*) – This Brut Rosé captivates with its delicate pale pink colour and intoxicating red fruit aromas which further delight the palate with hints of strawberry, raspberry and cherry flavours.

PONGRÁCZ NOBLE NECTAR 490.00

(*Western Cape*) – Velvety creamy butter palate blend – Delicate bubbles with the light yeasty aromas of pears and litchi.

PIERRE JOURDAN SILK NECTAR (375ML) .. 270.00

(*Western Cape*) – Made from a blend of Chardonnay and Pinot Noir, and aged for 18 months on the lees, this exquisite Cap Classique offers a perfectly balanced, slightly sweeter profile, bursting with fresh citrus, rich honeycomb, and a soft, velvet-smooth finish.

PIERRE JOURDAN BRUT (375ML) 270.00

(*Western Cape*) – Created in the traditional French method of bottle fermentation or 'Méthode Cap Classique'. Enjoy delicate yeasty aromas on the nose, complemented by fresh citrus flavours and crisp acidity. A versatile wine complementing a variety of dishes.

MIMOSA 90.00

The classic mixed drink, which is equal parts Sparkling Wine and Orange Juice, is one of the lowest calorie drinks out there.