

me|lo|n|c|ir|o

ourmano
italiana
pizzeria • bar • ristorante



CORKAGE

R100 or at the discretion of the sommelier

All wines subject to availability. All bottles are 750ml unless stated otherwise. Wine by the glass is 250ml unless indicated otherwise. Champagne & MCC's are 150ml.

All major credit cards welcome.
No cheques accepted.
Service charge not included.

A 10% service charge will be added for parties of 10 or more persons.

Please note: Wine farms may change vintage of some wines during the course of the year.

glass bottle

WINE SELECTION

Our wine list comprises a premium selection of South Africa's top wine estates at various price points. We strive to represent different wine regions within the borders of South Africa & International to provide our guests with the best and most thorough experience of our country's superb selection.

We also invite you to have a look at our selection of vintage wines available on the wine list. The temperature of these wines is carefully monitored and controlled. We offer some rather rare and special vintages. Please ask the sommelier for assistance in selecting these top wines.

SOMMELIERS

A sommelier or wine steward is a trained and knowledgeable wine professional, commonly working in fine restaurants, who specializes in all aspects of wine service as well as wine and food pairing.

Our sommeliers/wine stewards:
Paolo Carrara & Misha Tichelaar

WINES BY THE GLASS

We have a great deal of top quality wines on offer in South Africa. To assist you to try different wines from different regions, we offer a number of wines by the glass. Please ask your sommelier for assistance in making the perfect selection for your palate.

APERITIFS

To begin your evening, why not enjoy an aperitif before your meal. All are served by the glass.

36	MONIS FULL CREAM SHERRY
36	MONIS MEDIUM CREAM SHERRY
36	MONIS PALE DRY SHERRY
55	MARTINI BIANCO
55	MARTINI ROSSO
55	MARTINI SECCO
55	MARTINI GOLD
55	CAMPARI
55	APEROL

PORT

We have sourced Port from various areas in regions in South Africa. Excellent to start or end your evening. All are served by the glass.

44	ALLESVERLOREN CAPE RUBY PORT Region: Swartland
48	FLAGSTONE "THE LAST WORD PORT" Region: Stellenbosch

glass bottle

CHAMPAGNE

Made in the traditional Methode Champenoise style, true Champagne is only created in the Champagne region in France.

Food pairing: Antipasti Misti, Rotolo di Mozzarella Farcito con Bresaola.

DOM PERIGNON CUVÉE PRESTIGE – 2006 4400

Region: Epernay, France

MOËT & CHANDON BRUT – NV 1400

Region: Epernay, France

MOËT & CHANDON BRUT ROSÉ – NV 1500

Region: Epernay, France

VEUVE CLICQUOT – NV 1700

Region: Reims, France

SPARKLING WINE

Instead of following the more time consuming method of Methode Cap Classique, the wine is carbonated to create the fizz. **Food pairing: Insalata di Mare,**

Carpaccio di Polipo cons.

DURBANVILLE HILLS SPARKLING – NV 160

Region: Durbanville

NEDERBURG BRUT – NV 152

Region: Paarl

LEOPARDS LEAP CHARDONNAY PINOT NOIR – NV 65 195

Region: Franschhoek

METHODE CAP CLASSIQUE

South Africa's own version of the traditional Methode Champenoise, a bottled fermented sparkling wine that mimics the characteristics of the original Champagne style.

Food pairing: Zuppetta di cozze in Bianco, Linguine All'Astice

SIMONSIG KAAPSE VONKEL BRUT – 2016 69 354

Region: Stellenbosch

SIMONSIG KAAPSE VONKEL 69 354

BRUT ROSÉ – 2016

Region: Stellenbosch

PONGRACZ BRUT – NV 65 320

Region: Stellenbosch

PONGRACZ BRUT ROSÉ – NV 66 330

Region: Stellenbosch

GRAHAM BECK BRUT ROSÉ – 2012/13 495

Region: Constantia

IMPORTED ITALIAN SPARKLING WINE

Italian sparkling wines are made using the Charmat method in Northern Italy. Using this method, the wine's second fermentation is done in a tank, instead of the bottle, and the resulting wine is bottled young. This technique results in a crisp, low alcohol wine that is best consumed when young. **Food pairing: Gamberi Grigliati, Calamari alla Griglia**

426		BELLENDIA SAN FERMO BRUT Region: Veneto
825		BERLUCCHI SPUMANTE BRUT Region: Borgonato
80	350	VINI LA DELIZIA PROSECCO EXTRA DRY Region: Friulli Venezia Giulia
65	270	DA LUCA PROSECCO Region: Sicily

IMPORTED ITALIAN WHITE WINES

Italian wines are crisp, soft and highly acidic, they are made to accompany food, not overpower it. Italy's best white wines are grown, primarily in the three Regions called collectively "Tre Venezie" (literally Three Venices). **Food pairing: Gamberi Grigliati, Gnocchetti di patate al Gorgonzola, Bucatini con Pesto di Melanzana E Pomodoro Dadolata.**

470		DONNACHIARA FALANGHINA Region: Campania
565		DONNAFUGATA LIGHEA Region: Sicily
105	335	LE POGGERE EST! EST!! EST Region: Montefiascone
595		FEUDI DI SAN GREGORIO GRECO DI TUFO Region: Campania
425		ZENATO PINOT GRIGIO Region: Veneto

glass bottle

DRY WHITE BLEND

With no set rules behind the content of a dry white blend, each producer is free to create something unique from the various varietals produced on the estate.

Food pairing: Filetto di Pesce alla Siciliana, Calamari fritti

ASHBOURNE SAUVIGNON BLANC/ CHARDONNAY – 2017 Region: Walker Bay	195	
BOSCHENDAL 1685 CHARDONNAY/PINOT NOIR – 2016 Region: Franschhoek	72	225
LEOPARDS LEAP LOOK-OUT WHITE – 2017/18 Region: Franschhoek	41	138
FABLE MOUNTAIN VINEYARDS JACKAL BIRD – 2016/17 Region: Tulbagh	395	
NEETHLINGSHOF THE SIX FLOWERS – 2017 Region: Stellenbosch	275	
ZONNEBLOEM BLANC DE BLANC – 2017 Region: Stellenbosch	40	120
SAUVIGNON BLANC		
One of South Africa's steadfast favourites, this grape offers the distinct green peppery or grassy characters that people have grown to love.		
Food pairing: Arrosto di Pesce Misto ala Meloncino, Pesce Fresco di Giornata alla Griglia.		
BOSCHENDAL 1685 GRANDE CUVEE – 2016/17 Region: Franschhoek	72	225
DALLA CIA – 2017/18 Region: Stellenbosch	278	
DIEMERSDAL – 2017/18 Region: Durbanville	61	183
DURBANVILLE HILLS – 2017 Region: Durbanville	53	159
NEETHLINGSHOF – 2017 Region: Stellenbosch	165	
MUD HOUSE – NON-SPECIFIC Region: Marlborough, New Zealand	235	
STEENBERG RATTLESNAKE – 2017 Region: Constantia	290	
LA MOTTE – 2017 Region: Franschhoek	67	201
ZEVENWACHT 7EVEN – 2017 Region: Stellenbosch	46	138

glass bottle

CHENIN BLANC

South Africa has more Chenin than even France's Loire Valley, the variety's home. Used here for everything from generic "dry whites" to ambitious sweet wines, this grape has produced many flavoursome wines. **Food pairing: Gamberi Grigliati, Calamari alla Griglia.**

159

DURBANVILLE HILLS – 2017/18

Region: Durbanville

44 132

FLEUR DU CAP NATURAL LIGHT – 2017/18

Region: Stellenbosch

54 162

SIMONSIG – 2017/18

Region: Stellenbosch

40 125

KWV CLASSIC – 2017

Region: Paarl

335

KWV THE MENTORS – 2014

Region: Paarl

70 210

SWARTLAND WINERY BUSHVINE – 2016

Region: Swartland

225

ZEVENWACHT – 2016

Region: Stellenbosch

SEMILLON

Thought to originate in Bordeaux, this is one of South Africa's oldest varieties and in the 1700s, over 90% of its plantings were Semillon. **Food pairing: Fritto misto al cartoccio**

395

STEENBERG – 2016/17

Region: Constantia

RIESLING

Riesling is a white grape variety originally from the Rhine region of Germany. It is an aromatic grape displaying flowery, almost perfumed, aromas as well as high acidity. **Food pairing: Tonno scottato guarnito con sesamo bianco e nero.**

170

NEDERBURG RIESLING – 2017

Region: Paarl

188

HARDY'S NOTTAGE HILL – NON-SPECIFIC

Region: Adelaide, Australia

PINOT GRIGIO

Italy's most popular white wine. A light, crisp white wine that is intended to be consumed early on. **Food pairing: Fagottini di Pollo, Millefoglie di filetto con funghi porcini e salsa tartufata.**

65 195

IDIOM BIANCO DI STELLENBOSCH – 2016/17

Region: Stellenbosch

38 117

TWO OCEANS – 2017

Region: Coastal

355

ZENATO – 2014/15

Region: Veneto, Italy

VIOGNIER

Traditionally associated with the northern Rhône area, Viognier is highly aromatic with wonderful peach and apricot characters. **Food pairing: Linguine con calamari, basilico, pachino e pinoli, Spaghetti scoglio in carta fata.**

216

FLAGSTONE WORD OF MOUTH – 2016/17

Region: Helderberg

GEWÜRZTRAMINER

Gewürztraminer is a variety with a pink-to-red skin colour, which makes it a white wine grape different to the blue-to-black skinned varieties. The variety has high natural sugar and the wines are white and usually off-dry with a flamboyant bouquet of litchis.

Food pairing: Calamari fritti

57 171

NEETHLINGSHOF – 2016/17

Region: Stellenbosch

395

NEDERBURG THE BEAUTIFUL LADY – 2016

Region: Paarl

240

SIMONSIG – 2017

Region: Stellenbosch

glass bottle

SEMI-SWEET WHITE WINE

These wines have slightly higher sugar levels that create charming flavours. Easy drinking wines for everyday occasions. **Food pairing: Bistecca di manzo, Filetto di manzo alla griglia.**

LEOPARDS LEAP LOOK-OUT – 2017/18 42 144
Region: Franschhoek

NEDERBURG STEIN – 2017 130
Region: Paarl

CHARDONNAY

Another popular grape that is used in a wide range of styles, including barrel fermented, unwooded and oak ageing.

Food pairing: Millefoglie di Filetto con funghi porcini e salsa tartufata, Filetto di pesce con salsa di pachino e basilico.

BOSCHENDAL ELGIN – 2015 485
Region: Elgin

BRAMPTON UNWOODED – 2016/17 50 150
Region: Stellenbosch

DE WETSHOF FINESSE – 2017 95 285
Region: Robertson

DURBANVILLE HILLS – 2017 53 159
Region: Durbanville

EIKENDAL – 2016 375
Region: Stellenbosch

GLENELLY ESTATE RESERVE – 2014/15 430
Region: Stellenbosch

HAMILTON RUSSELL – 2015/16 665
Region: Hemel & Aarde

LYNGROVE RESERVE – 2016/17 68 225
Region: Stellenbosch

PLAISIR DE MERLE – 2015/16 102 306
Region: Paarl

ZANDVLIET ESTATE – 2017/18 184
Region: Robertson

GRENACHE BLANC

Grenache blanc is a variety of white wine grape that is related to the red grape Grenache noir. It is mostly found in Rhone wine blends and in northeast Spain.

Food pairing: Risotto campagnola, Tartufo e prosciutto pizza

KWV THE MENTORS – 2015 475
Region: Paarl

ROSÉ WINE

These light Rosé's and Blanc de Noirs offer a simple, refreshing drinking experience.

Food pairings: Calamari alla griglia

DE GREDEL – 2017/2018 165
Region: Durbanville

DURBANVILLE HILLS MERLOT – 2017 48 142
Region: Durbanville

KWV ROODEBERG – 2017 62 184
Region: Paarl

STEENBERG SYRAH/CINSAULT – 2017/18 56 174
Region: Constantia

ZEVENWACHT 7EVEN – 2017 46 138
Region: Stellenbosch

VINTAGE WINE SELECTION

We have sourced some of South Africa's finest rare wines for your enjoyment during your visit. For more detailed information on this collection, please speak to our sommeliers or wine stewards.

BORDEAUX BLENDS

- | | |
|------|--|
| 1650 | ASARA BELL TOWER – 2005
Region: Stellenbosch |
| 1950 | LA MOTTE MILLENNIUM – 1999
Region: Franschhoek |
| 2300 | SIMONSIG TIARA – 1998
Region: Stellenbosch |
| 1950 | MARIANNE ESTATE FLOREAL – 2004
Region: Stellenbosch |
| 1550 | MARIANNE ESTATE FLOREAL – 2006
Region: Stellenbosch |
| 1450 | MARIANNE ESTATE FLOREAL – 2007
Region: Stellenbosch |
| 1000 | MARIANNE ESTATE FLOREAL – 2013
Region: Stellenbosch |
| 3300 | DALLA CIA GIORGIO – 2007
Region: Stellenbosch |
| 3900 | MEERLUST RUBICON – 1983
Region: Stellenbosch |
| 3600 | MEERLUST RUBICON – 1984
Region: Stellenbosch |
| 1200 | DIEMERSDAL PRIVATE COLLECTION – 11/12/13
Region: Durbanville |
| | CABERNET SAUVIGNON |
| 1200 | SPRINGFIELD WHOLE BERRY – 2008
Region: Robertson |
| 850 | DEVONAIR “THE CAB” – 2012
Region: Stellenbosch |
| 3300 | MEERLUST CABERNET – 1983
Region: Stellenbosch |
| 1250 | MONT ROCHELLE – 2008
Region: Stellenbosch |
| 800 | MARIANNE ESTATE – 2014
Region: Stellenbosch |
| 1400 | FLEUR DU CAP – 2004
Region: Stellenbosch |
| 1300 | FLEUR DU CAP – 2005
Region: Stellenbosch |
| 1250 | ASARA – 2004
Region: Stellenbosch |
| 1550 | ALLESVERLOREN – 2003
Region: Swartland |

SHIRAZ

glass bottle

AVONDALE SAMSARA – 2007
Region: Paarl

1400

AVONDALE SAMSARA – 2009
Region: Paarl

1100

ZANDVLIET – 1984
Region: Robertson

2400

ZANDVLIET – 2006
Region: Robertson

1250

ZANDVLIET – 2007
Region: Robertson

1000

MONT ROCHELLE – 2007
Region: Stellenbosch

1150

MEERENDAL – 1987
Region: Durbanville

2500

STELLENZICHT – 1994
Region: Stellenbosch

2400

STELLENZICHT – 1997
Region: Stellenbosch

1600

STELLENZICHT – 2001
Region: Stellenbosch

1200

STELLENZICHT – 2004
Region: Stellenbosch

1000

STELLENZICHT GOLDEN TRIANGLE – 1999
Region: Stellenbosch

2450

PLUM PUDDING HILL BY STELLENZICHT – 2012
Region: Stellenbosch

1250

CONSTITUTION ROAD – 2013
Region: Stellenbosch

1000

PINOTAGE

STELLENZICHT GOLDEN TRIANGLE – 1999
Region: Stellenbosch

2450

STELLENZICHT GOLDEN TRIANGLE – 2001
Region: Stellenbosch

2150

STELLENZICHT GOLDEN TRIANGLE – 2006
Region: Stellenbosch

1550

STELLENZICHT GOLDEN TRIANGLE – 2014
Region: Stellenbosch

700

SIMONSIG REDHILL – 2007
Region: Stellenbosch

3350

SIMONSIG REDHILL – 2012
Region: Stellenbosch

2250

WILDERKRANS BARREL COLL. – 2013
Region: Overberg

1450

WILDERKRANS BARREL COLL. – 2014
Region: Overberg

1250

SELENA RED BY MARIANNE ESTATE – 2012
Region: Stellenbosch

750

STELLENZICHT "MISTAKEN IDENTITY" – 2013
Region: Stellenbosch

990

MARIANNE ESTATE CAPE BLEND – 2014
Region: Stellenbosch

1000

PINOTAGE BLENDS

SIMONSIG FRANS MALAN – 2003
Region: Stellenbosch

2550

RHÔNE BLENDS

EBEN SADIE COLUMELLA – 2003
Region: Swartland

3500

glass bottle

BLENDS

1950 WELBEDACHT SCHALK BURGER & SONS
NO 6 BLEND – 2006
Region: Wellington

900 KWV ROODEBERG – 2008
Region: Stellenbosch

3750 VERGELEGEN V – 2011
Region: Stellenbosch

2850 VERGELEGEN GVB – 2006
Region: Stellenbosch

1750 MULDERBOSCH FAITHFULL HOUND – 2004
Region: Stellenbosch

MERLOT

1550 MEERLUST – 1997
Region: Stellenbosch

1400 MEERLUST – 2001
Region: Stellenbosch

1650 NEDERBURG AUCTION
RESERVE – 2001
Region: Paarl

750 ELGIN VINTNERS – 2014
Region: Elgin

550 ELGIN VINTNERS – 2015
Region: Elgin

PINOT NOIR

990 MEERLUST – 2015
Region: Stellenbosch

AMARONE

1950 ASARA AVALON – 2005/06
Region: Stellenbosch

CABERNET FRANC

750 AVONTUUR – 2010
Region: Stellenbosch

850 RAINBOWS END – 2011/12/13
Region: Franschhoek

MOUVÈDRE

550 HAWKSMOOR ESTATE – 2012
Region: Stellenbosch

glass bottle

IMPORTED ITALIAN RED WINES

Italy has very diverse wine growing regions. The cool mountainous Northern region of Piedmont produces crisp, austere wines, whereas the sunny temperature of central region of Tuscany yields bold, lusty, full-bodied sensations.

Food pairing: Meloncino Caldo Napoletana pizza, Tagliata di manzo con salsa di tartufo bianco.

BADIA A COLTIBUONO CHIANTI CLASSICO Region: Tuscany	695	
BARBI CHIANTI Region: Tuscany	115	398
CASTELLO DI CICOGNOLA DODICI DODICI Region: Lombardia	480	
DONNAFUGATA SEDARA Region: Sicily	535	
ENRICO SERAFINA BAROLO Region: Piedmont	1300	
LE POGGERE ROSSO Region: Lazio	130	389
TALENTI BRUNELLO DI MONTALCINO Region: Tuscany	1450	
ZENATO RIPASSA Region: Veneto	885	

RED BLENDS

A simple term that describes a wide range of blended wines, each offering something different to enjoy. **Food pairing: Abbacchio scottadito, bistecca di manzo, Osso buco alla romana.**

ALTO ROUGE – 2015 Region: Stellenbosch	231	
BOSCHENDAL LANOY CABERNET/MERLOT – 2015/16 Region: Franschhoek	55	165
DIEMERSDAL MATYS CABERNET/MERLOT – 2016/17 Region: Durbanville	155	
FABLE MOUNTAIN VINEYARDS NIGHT SKY – 2016/17 Region: Tulbagh	420	
GLENELLY ESTATE RED – 2012 Region: Stellenbosch	450	
KWV ROODEBERG – 2017 Region: Paarl	72	222
PLAISIR DE MERLE PETIT PLAISIR – 2013/14 Region: Paarl	92	276
PETER FALKE RUBY BLEND – 2015 Region: Stellenbosch	95	285
ROXTON BY BRAMPTON – 2013 Region: Stellenbosch	250	
ERNIE ELS "BIG EASY" BLEND – 2016 Region: Stellenbosch	381	
ZEVENWACHT 7EVENROOD – 2015 Region: Stellenbosch	46	138
ZORGVLIET ARGENTUM – 2015 Region: Stellenbosch	47	142

SHIRAZ

Also known as Syrah, this grape is seen by many as the future of South African wines. Made in a variety of styles, but generally wooded in American oak, it offers a rich, spicy wine that is both complex yet easy to drink. **Food pairing: Osso buco alla romana, Saltimbocca alla romana, Bistecca di manzo.**

67 195

BELLINGHAM HOMESTEAD – 2015/16
Region: Stellenbosch

495

KWV THE MENTORS – 2011
Region: Paarl

595

PETER FALKE SIGNATURE – 2015
Region: Stellenbosch

285

SWARTLAND BUSHVINE – 2015
Region: Swartland

65 192

WILLIAM HARDY'S LANGHORNE CREEK SHIRAZ –
NON-SPECIFIC
Region: Adelaide, Australia

86 255

ZANDVLIET ESTATE SHIRAZ – 2015/16
Region: Robertson

FRENCH STYLE BORDEAUX BLEND

These blends use all five of the noble varietals in varying proportions to create elegant and sophisticated wines that can be enjoyed now or for years to come.

Food pairing: Bistecca di manzo, Abbacchio scottadito.

720

DALLA CIA GIORGIO – 2013/15
Region: Stellenbosch

960

MEERLUST RUBICON – 2014
Region: Stellenbosch

495

KWV THE MENTORS ORCHESTRA – 2013/14
Region: Paarl

PINOTAGE BLENDS

These blends use the Pinotage grape in the forefront to create some unique, proudly South African wines.

Food pairing: Tagliata di manzo all'aceto balsamico invecchiato 12 anni, Filetto di manzo alla griglia

78 224

FLAGSTONE DRAGON TREE – 2015/16
Region: Helderberg

750

SIMONSIG FRANS MALAN – 2015/16
Region: Stellenbosch

SOUTH AFRICAN ITALIAN BLENDS

In some ways, Sangiovese is to Chianti as Cabernet Sauvignon is to Bordeaux. Both form the base of wines normally blended with other varietals and both by themselves share a certain distinctive elegance and complexity, when well-made.

Food pairing: Bistecca di manzo

55 165

BELLINGHAM PINOPASSO – 2016/17
Region: Coastal

1550

DALLA CIA TEANO 2014
Region: Stellenbosch

65 195

IDIOM ROSSO DI STELLENBOSCH 2016
Region: Stellenbosch

385

IDIOM SANGIOVESE 2016
Region: Stellenbosch

MALBEC

One of the traditional “Bordeaux varieties”, Malbec has characteristics that fall somewhere between Cabernet Sauvignon and Merlot, and has found both fame and glory in the sun-drenched climate of Argentina.

Food pairing: Abbacchio scottadito

NEETHLINGSHOF – 2016 77 235
Region: Stellenbosch

PINOT NOIR

A notoriously difficult grape to grow, but when done right produces some wonderfully smooth and rich examples.

Food pairing: Tonno scottato guarnito con sesamo bianco e nero

BOSCHENDAL ELGIN RANGE – 2015/16 595
Region: Elgin

FLAGSTONE FIONA – 2016 270
Region: Stellenbosch

MUD HOUSE – NON-SPECIFIC 325
Region: Marlborough, New Zealand

HAMILTON RUSSELL – 2016 855
Region: Hemel & Aarde

CABERNET SAUVIGNON

Widely planted all over South Africa, this adaptable grape has produced some of the finest and longest-lasting wines that are enjoyed all over the world. **Food pairing: Tagliata di manzo con salsa di tartufo bianco.**

BRAMPTON – 2016 58 174
Region: Western Cape

DE WETSHOF NAISSANCE – 2015 360
Region: Robertson

DURBANVILLE HILLS 2016 60 180
Region: Durbanville

EIKENDAL – 2015 420
Region: Stellenbosch

LEOPARDS LEAP 2017/18 47 144
Region: Franschhoek

NEDERBURG 2016 70 215
Region: Paarl

SIMONSIG LABYRINTH – 2016 306
Region: Stellenbosch

ZEVENWACHT – 2014 255
Region: Stellenbosch

MERLOT

A popular grape to use in blends, this varietal also stands alone to create some full-bodied, smooth and easy-drinking wines. **Food pairing: Filetto di manzo con salsa di fichi e senape.**

DE GREDEL – 2016 335
Region: Durbanville

DURBANVILLE HILLS – 2016 60 180
Region: Durbanville

FLEUR DU CAP – 2016 75 225
Region: Stellenbosch

KWV LABORIE – 2017 52 156
Region: Paarl

STEENBERG – 2015 385
Region: Constantia

48 144 LEOPARDS LEAP – 2017/18
Region: Franschhoek

68 210 ZEVENWACHT – 2012
Region: Stellenbosch

68 204 ZONNEBLOEM – 2016
Region: Stellenbosch

PINOTAGE

This true South African grape, made from Pinot Noir & Cinsaut, has become a fast favourite with locals and visitors alike. **Food pairing: Carpaccio di carne con sedano e parmigiano, Burrata di mozzarella con prosciutto e fichi, Bucatini amatriciana.**

480 BERNARD SERIES BUSH VINES – 2014/15
Region: Coastal

201 BEYERSKLOOF – 2017
Region: Stellenbosch

210 FLAGSTONE TRUTH TREE – 2016
Region: Stellenbosch

65 195 KVV CLASSIC – 2017
Region: Paarl

395 KVV THE MENTORS – 2015
Region: Paarl

75 225 FLEUR DU CAP – 2015
Region: Stellenbosch

235 NEETHLINGSHOF – 2017
Region: Stellenbosch

69 207 SIMONSIG – 2015/16
Region: Stellenbosch

861 SIMONSIG REDHILL – 2015
Region: Stellenbosch

PETIT VERDOT

Petit Verdot is one of the classic Bordeaux varietals, it ripens very late so in a cool region like Bordeaux, it often fails to reach optimum maturity. It has attracted many winemakers in the New World, because in warmer climates, it adds a dimension of tannin, colour and flavour to blends.

Food pairing: Paccheri con gamberi, asparagi e pachino.

395 KVV THE MENTORS – 2014/15
Region: Paarl

CABERNET FRANC

Cabernet Franc is one of the major black grape varieties worldwide. It is principally grown for blending with Cabernet Sauvignon and Merlot in the Bordeaux style, but can also be vinified alone, as in the Loire's Chinon. **Food pairing: Filetto di manzo con salsa di Fichi e Senape.**

270 ZORGVLIET – 2014
Region: Stellenbosch


DESSERT WINE	glass	bottle
The ideal way to end off your meal, either as an accompaniment to one of our decadent puddings or simply sipped by themselves.		
ALLESVERLOREN PORT – 2011	44	
Region: Swartland		
KLEIN CONSTANTIA VIN DE CONSTANCE – 2011	159	2385
Region: Constantia		
FLAGSTONE “THE LAST WORD” PORT – 2013	48	360
Region: Stellenbosch		
BADIA A COLTIBUONO VIN SANTO	170	2550
Region: Tuscany		
AFTER-DINNER LIQUEURS		
Excellent way to end your meal. Best accompanied with espresso or cappuccino.		
UNDERBERG	48	
AVERNA	48	
MONTENEGRO	48	
RAMAZOTTI AMARO	48	
FERNET BRANCA	48	
FERNET BRANCA MENTA	48	
JAGERMEISTER	42	
LUCANO	48	
MIRTO DI SARDEGNA	48	
AMARETTO DISARONNO	47	
DALLA CIA ESPRESSO CORRETTO	40	
GRAPPA NONINO FRUILANA	45	
GRAPPA NONINO TRADIZIONALE	44	
GRAPPA NONINO MOSCATO	88	
GRAPPA NONINO CHARDONNAY	105	
BOTTEGA LIMONCINO	48	
BOTTEGA WHITE SAMBUCA	48	
BOTTEGA GRAPPA FIOR DI LATTE (White Chocolate Grappa)	44	
BOTTEGA GRAPPA GIANDUIA (Brown Chocolate Grappa)	44	
BOTTEGA GRAPPA DI ANANAS (Pineapple Grappa)	38	
BOTTEGA GRAPPA CANNELLA (Cinnamon Grappa)	38	
BOTTEGA GRAPPA NIRTILLO (Blueberry Grappa)	38	
DALLA CIA CABERNET/MERLOT GRAPPA	59	
GRAPPA VENDEMMIA TARDIVA	75	

glass bottle

95	DALLA CIA SINGLE CULTIVAR GRAPPA PINOT NOIR
98	GRAPPA MERLOT
105	GRAPPA PROSECCO
98	GRAPPA NONINO UVA ROSSA (Red Grape Grappa)
	SPIRITS
	WHISKY
	SINGLE MALT
60	GLENMORANGIE ORIGINAL
70	GLENMORANGIE QUINTA RUBAN
67	GLENMORANGIE LASANTA
89	GLENMORANGIE NECTAR D'OR
	SPEYSIDE
60	GLENFIDDICH 12 YEAR
92	GLENFIDDICH 15 YEAR
260	GLENFIDDICH 21 YEAR
170	GLENROTHES SELECT RESERVE
	IRISH WHISKY
35	JAMESON
59	JAMESON 12 YEAR
145	JAMESON 18 YEAR
	BLENDED SCOTCH WHISKY
52	BALLANTINES
35	BELLS
58	CHIVAS REGAL 12 YEAR
89	CHIVAS REGAL 18 YEAR
285	CHIVAS REGAL ROYAL SALUTE 21 YEAR
70	DIMPLE 15 YEAR
39	FAMOUS GROUSE
35	J&B
37	JOHNNIE WALKER RED LABEL
50	JOHNNIE WALKER BLACK LABEL
285	JOHNNIE WALKER BLUE LABEL
75	JOHNNIE WALKER SWING
34	BAINS CAPE MOUNTAIN (VOTED BEST SINGLE GRAIN WHISKY IN THE WORLD)
34	THREE SHIPS 5 YEAR OLD (VOTED BEST BLENDED WHISKY IN THE WORLD)

	GIN	
	GORDONS GIN	28
	BOMBAY SAPHIRE LONDON DRY GIN	52
	KWV CRUXLAND LONDON DRY GIN (INFUSED WITH KALAHARI TRUFFLES)	48
	CLEMENGOLD GIN	48
	WHITLEY NEILL GIN-SMALL BATCH	34
	WHITLEY NEILL PROTEA AND HIBISCUS GIN	34
	TANQUERAY GIN	58
	RUM	
	SPICED GOLD / RED HEART / CAPTAIN MORGAN	32
	BACARDI SUPERIOR RUM	38
	BACARDI GOLD RUM	45
	WHITE SPIRITS	
	MAINSTAY CANE	28
	MAINSTAY 54 VODKA	33
	CRUZ CARAMEL VODKA	39
	SMIRNOFF VODKA	34
	ABSOLUTE VODKA	44
	BELVEDERE VODKA	55
	STOLICHNAYA VODKA	42
	COUNT PUSHKIN VODKA	30
	GREY GOOSE VODKA	55
	TEQUILA	
	EL JIMADOR TEQUILA GOLD	45
	EL JIMADOR TEQUILA SILVER	42
	PATRON ANEJO TEQUILA	80
	PATRON XO CAFÉ TEQUILA	49
	PATRON REPOSADO TEQUILA	72
	DON JULIO TEQUILA	55

29	BRANDY KLIPDRIFT
42	KLIPDRIFT GOLD
48	K.W.V. 10 YEAR
60	K.W.V. 12 YEAR
99	K.W.V. 15 YEAR
120	K.W.V. 20 YEAR
45	RICHELIEU 10 YEAR
32	RICHELIEU BRANDY
39	OUDE MEESTER DEMANT
90	UITKYK ESTATE 10 YEAR BRANDY
	ISLAY
75	LAPHROAIG 10 YEAR
	BALVENIE
125	SINGLE BARREL 15 YEAR
	COGNAC
69	VSOP COURVOISIER
92	VS HENNESSEY
165	REMY MARTIN VSOP
95	BISQUIT VSOP
	BOURBON
45	JACK DANIELS
55	JACK DANIELS SINGLE BARREL
38	JIM BEAM WHITE LABEL
72	WOODFORD RESERVE
	WHISKY LIQUEURS
42	DRAMBUIE
35	SOUTHERN COMFORT



	BEER	
	CASTLE LAGER / LIGHT	30
	CARLING BLACK LABEL	30
	HANSA PILSNER	30
	AMSTEL LAGER	30
	MILLER	30
	WINDHOEK LAGER / LIGHT	30
	PERONI DRAUGHT	
	300ml	38
	500ml	49
	IMPORTED BEER	
	HEINEKEN (HOLLAND)	34
	PERONI (ITALY)	34
	CORONA (MEXICO)	45
	CRAFT BEERS	
	SWIFTY'S IMPI PALE ALE	55
	SWIFTY'S LAGER	55
	CIDERS & COOLERS	
	SAVANNAH DRY / LIGHT	30
	HUNTERS GOLD / DRY	30
	LIQUEURS	
	AMARULA	30
	BAILEYS	32
	BOLS BANANA	28
	CAPE VELVET	27
	COINTREAU	40
	FRANGELICO	44
	GALLIANO	44
	GRAND MARNIER	42
	KAHLUA	27
	PEPPERMENT	28
	RICARD	37
	TIA MARIA	27
KLIPDRIFT BLACK GOLD		26

	SOFT DRINKS
29	LAMB & WATT ORIGINAL TONIC WATER
29	LAMB & WATT CUCUMBER TONIC WATER
29	LAMB & WATT BASIL TONIC WATER
29	LAMB & WATT HIBISCUS TONIC WATER
24	SODA WATER
26	COKE / COKE LIGHT / COKE ZERO
24	GINGER ALE / TONIC WATER
24	DRY LEMON
26	FANTA / CREME SODA
26	SPRITE
33	ICED TEA LEMON (Imported from Italy)
33	ICED TEA PEACH (Imported from Italy)
29	KOLA TONIC
29	LIME JUICE
29	PASSION FRUIT
29	TOMATO COCKTAIL
33	ROCK SHANDY
30	APPLETIZER
30	GRAPETIZER
29	ORANGE JUICE (Fresh)
29	STRAWBERRY JUICE
42	RED BULL
42	RED BULL SUGARE FREE
	SPARKLING MINERAL WATER
39	SAN PELLEGRINO - SMALL
60	SAN PELLEGRINO - LARGE
42	LA VIE - LARGE
	STILL MINERAL WATER
39	AQUA PANNA - SMALL
60	AQUA PANNA - LARGE
42	LA VIE - LARGE

LIQUOR ACT

Section 52 Read with Section 159 (a) of Act 27/189

Place for consumption of liquor: The holder of every on-consumption license shall ensure that liquor sold there under be consumed on the licensed premises only. The owner of the licenses can be held responsible and lose their liquor license as well as be liable to a fine or even imprisonment if the above is not complied with.

