

me|lorcino

ristorante • bar • pizzeria italiana



Corkage – R50 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.

MOST POPULAR SOUTH AFRICAN WINE REGIONS:



MELONCINO IS THE PROUD WINNER OF:



*Diners Club
International*

WINE LIST OF THE YEAR

- 2013 - Diamond
- 2014 - Diamond
- 2015 - Diamond
- 2016 - Diamond

This award is presented by Diners Club International in recognition of the quality, interest and choice of the wines on the wine list as assessed by an independent panel of judges.

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FOOD & WINE PAIRING

Please ask our sommelier to assist you in the selection of one of our outstanding South African wines to pair with your meal. Should you wish to make your own choice, see a quick guideline below that will assist you in making the best decision regarding pairing.

White fish – Chardonnay, White Blends or Sauvignon Blanc

Salmon – Chardonnay, Semillon, Champagne, MCC's, Rosé

Spicy dishes – Riesling, Chardonnay, Viognier & Gewürtztraminer

Steaks (Beef) – Cabernet Sauvignon, Red Blends, Shiraz or Pinotage

Venison options – Pinotage, Cape Blends or Bordeaux Blend

Lamb – Pinot Noir, Grenache, Red Blends, Merlot & Malbec

Veal – White Blends, Sauvignon Blanc or Semillon

Chicken dishes – White Blends, Pinotage

Salads – Chenin Blanc, Sauvignon Blanc, Rosé

Dessert – Noble Late Harvest, Straw Wine, Natural Sweet or Port

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 Venter

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.

| | |
|----|---------------------------|
| 35 | MONIS FULL CREAM SHERRY |
| 35 | MONIS MEDIUM CREAM SHERRY |
| 35 | 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.

| | |
|----|---|
| 42 | ALLESVERLOREN CAPE RUBY PORT Region: Swartland |
| 42 | FERREIRA TAWNY PORT Region: Calitzdorp |
| 44 | FLAGSTONE "THE LAST WORD PORT" Region: Stellenbosch |

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 – 2004/06 Region: Epernay, France | 3700 |
| MOËT & CHANDON BRUT – NV Region: Epernay, France | 1100 |
| MOËT & CHANDON BRUT ROSÉ – NV Region: Epernay, France | 1195 |
| Veuve Clicquot – NV Region: Reims, France | 1250 |

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 Region: Durbanville | 160 |
| NEDERBURG BRUT – NV Region: Paarl | 152 |

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

| | | |
|--|----|-----|
| DE GRENDEL BRUT – 2014/15 Region: Durbanville | 72 | 390 |
| SIMONSIG KAAPSE VONKEL BRUT – 2014/15 Region: Stellenbosch | 55 | 276 |
| SIMONSIG KAAPSE VONKEL BRUT ROSÉ – 2014/15 Region: Stellenbosch | 55 | 276 |
| PONGRACZ BRUT – NV Region: Stellenbosch | 59 | 287 |
| PONGRACZ BRUT ROSÉ – NV Region: Stellenbosch | 62 | 310 |

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**

| | | |
|----|-----|--|
| | 395 | BELLENDIA SAN FERMO BRUT Region: Veneto |
| | 785 | BERLUCCHI SPUMANTE BRUT Region: Borgonato |
| 72 | 320 | VINI LA DELIZIA PROSECCO EXTRA DRY Region: Friuli Venezia Giulia |
| 59 | 239 | 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.**

| | | |
|----|-----|--|
| | 440 | DONNACHIARA FALANGHINA Region: Campania |
| | 525 | DONNAFUGATA LIGHEA Region: Sicily |
| 95 | 315 | LE POGGERE EST! EST!! EST Region: Montefiascone |
| | 569 | FEUDI DI SAN GREGORIO GRECO DI TUFO Region: Campania |
| | 379 | 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 – 2016/17 165
Region: Hemel en Aarde

BOSCHENDAL 1685 CHARDONNAY/PINOT NOIR – 2016 69 219
Region: Franschhoek

LEOPARDS LEAP LOOK-OUT WHITE – 2016/17 36 132
Region: Franschhoek

ERNST GOUWS & CO. NINETEENFIFTYTWO – 2015/16 68 225
Region: Stellenbosch

FABLE MOUNTAIN VINEYARDS
JACKAL BIRD – 2013/14 395
Region: Tulbagh

VAN LOVEREN DAYDREAM
CHARDONNAY/PINOT NOIR – 2016/17 42 128
Region: Robertson

ZONNEBLOEM BLANC DE BLANC – 2016 38 115
Region: Stellenbosch

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 69 219
Region: Franschhoek

DALLA CIA – 2016/17 245
Region: Stellenbosch

DIEMERSDAL – 2017 54 162
Region: Durbanville

DURBANVILLE HILLS – 2016 50 152
Region: Durbanville

EAGLES NEST – 2016/17 72 225
Region: Constantia

ERNST GOUWS & CO. – 2016/17 48 149
Region: Stellenbosch

MUD HOUSE – 2014/15 238
Region: Marlborough, New Zealand

ROBERTSON WINERY – 2016 44 132
Region: Robertson

LA MOTTE – 2015/16 58 169
Region: Franschhoek

NEETHLINGSHOF – 2016 175
Region: Stellenbosch

MARIANNE ESTATE
(BARREL FERMENTED) – 2015 89 270
Region: Stellenbosch

KWV LABORIE – 2016 60 180
Region: Paarl

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.

415

AVONDALE ANIMA – 2013/14

Region: Paarl

35 109

CILMOR WINERY – 2015/17

Region: Worcester

147

DURBANVILLE HILLS – 2016

Region: Durbanville

37 119

SIMONSIG – 2016/17

Region: Stellenbosch

39 123

KVV CLASSIC – 2016

Region: Paarl

68 205

SELENA WHITE BY MARIANNE ESTATE – 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

88 270

FLEUR DU CAP UNFILTERED – 2015

Region: Stellenbosch

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.

156

NEDERBURG RIESLING – 2016

Region: Paarl

57 169

HARDY'S NOTTAGE HILL – 2012

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.

59 179

IDIOM BIANCO DI STELLENBOSCH – 2015/16

Region: Stellenbosch

35 105

TWO OCEANS – 2016

Region: Coastal

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.

69 209

FLAGSTONE WORD OF MOUTH – 2016

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

52 156

NEETHLINGSHOF – 2016

Region: Stellenbosch

295

NEDERBURG THE BEAUTIFUL LADY – 2016

Region: Paarl

182

SIMONSIG – 2015/16

Region: Stellenbosch

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 – 2016/17 39 144
Region: Franschhoek

NEDERBURG STEIN – 2016 120
Region: Paarl

THEUNISKRAAL BOUQUET BLANC – 2016 33 99
Region: Tulbagh

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 48 146
Region: Stellenbosch

CONSTITUTION ROAD – 2015 295
Region: Robertson

DE GREDEL OP DIE BERG – 2015/16 300
Region: Durbanville

DURBANVILLE HILLS – 2014/15 50 150
Region: Durbanville

GLENELLY ESTATE RESERVE – 2014/15 430
Region: Stellenbosch

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

LYNGROVE RESERVE – 2016 65 205
Region: Stellenbosch

PLAISIR DE MERLE – 2015 95 285
Region: Paarl

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 – 2014 445
Region: Paarl

ROSE WINE

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

Food pairings: Calamari alla griglia

DE GREDEL – 2016/2017 145
Region: Durbanville

CILMOR WINERY MERLOT – 2015/17 35 109
Region: Worcester

DURBANVILLE HILLS MERLOT – 2017 42 126
Region: Durbanville

KWV ROODEBERG – 2016/17 59 172
Region: Paarl

STEENBERG SYRAH/CINSAULT – 2016 56 168
Region: Constantia

glass bottle

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
- 950 SIMONSIG TIARA - 2010
Region: Stellenbosch
- 1950 MARIANNE ESTATE FLOREAL – 2004
Region: Stellenbosch
- 1550 MARIANNE ESTATE FLOREAL – 2006
Region: Stellenbosch
- 1450 MARIANNE ESTATE FLOREAL – 2007
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 – 2011/12/13
Region: Durbanville
- 2400 WARWICK TRILOGY – 2007
Region: Stellenbosch

CABERNET SAUVIGNON

- 850 DEVONAIR "THE CAB" – 2011
Region: Stellenbosch
- 3300 MEERLUST CABERNET – 1983
Region: Stellenbosch
- 1500 SPRINGFIELD – 2008
Region: Robertson
- 1100 FLEUR DU CAP – 2004
Region: Stellenbosch
- 1700 MONT ROCHELLE – 2008
Region: Franschhoek
- 1150 ALLESVERLOREN – 2003
Region: Swartland
- 650 RAINBOWS END – 2011
Region: Stellenbosch
- 550 RAINBOWS END – 2012
Region: Stellenbosch
- 600 RAINBOWS END – 2013
Region: Stellenbosch

CABERNET FRANC

- 750 AVONTUUR – 2010
Region: Stellenbosch
- 700 AVONTUUR – 2011
Region: Stellenbosch

SHIRAZ

MEERENDAL – 1987 2500
Region: Durbanville

STELLENZICHT – 1994 2400
Region: Stellenbosch

STELLENZICHT – 1997 1600
Region: Stellenbosch

STELLENZICHT – 2004 1000
Region: Stellenbosch

ZANDVLIET – 1984 2200
Region: Robertson

MONT ROCHELLE – 2007 1900
Region: Franschhoek

PINOTAGE

SIMONSIG REDHILL – 2007 2750
Region: Stellenbosch

SIMONSIG REDHILL – 2012 2150
Region: Stellenbosch

BLENDS

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

VERGELEGEN GVB – 2006 2950
Region: Stellenbosch

VERGELEGEN V – 2006 4100
Region: Stellenbosch

VERGELEGEN V – 2011 3500
Region: Stellenbosch

IONA VINEYARDS ONE MAN BAND – 2009 550
Region: Elgin

KWV ROODEBERG – 2008 900
Region: Paarl

MERLOT

MEERLUST – 1995 2400
Region: Stellenbosch

MEERLUST – 1996 1650
Region: Stellenbosch

MEERLUST – 1997 1550
Region: Stellenbosch

NEDERBURG AUCTION
 RESERVE – 2001 1650
Region: Paarl

glass bottle

RHÔNE BLENDS

3500 EBEN SADIE COLUMELLA – 2003
Region: Swartland

AMARONE

1950 ASARA AVALON – 2004/05/06
Region: Stellenbosch

MOUVEDRE

550 HAWKSMOOR ESTATE – 2012
Region: Stellenbosch

TINTA BAROCCA

550 ALLESVERLOREN – 2012
Region: Swartland

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.**

645 BADIA A COLTIBUONO CHIANTI CLASSICO
Region: Tuscany

105 398 BARBI CHIANTI
Region: Tuscany

445 CASTELLO DI CICOGNOLA DODICI DODICI
Region: Lombardia

490 DONNAFUGATA SEDARA
Region: Sicily

1200 ENRICO SERAFINA BAROLO
Region: Piedmont

120 360 LE POGGERE ROSSO
Region: Lazio

1250 TALENTI BRUNELLO DI MONTALCINO
Region: Tuscany

795 ZENATO RIPASSA
Region: Veneto

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 – 2014 Region: Stellenbosch | 213 |
| BOSCHENDAL LANOY CABERNET/MERLOT – 2015/16 Region: Franschhoek | 52 158 |
| DIEMERSDAL MATYS CABERNET/MERLOT – 2016/17 Region: Durbanville | 45 145 |
| FABLE MOUNTAIN VINEYARDS NIGHT SKY – 2012/13 Region: Tulbagh | 395 |
| KWV ROODEBERG – 2015 Region: Paarl | 68 219 |
| PLAISIR DE MERLE PETIT PLAISIR – 2014 Region: Paarl | 84 252 |
| PETER FALKE RUBY BLEND – 2013 Region: Stellenbosch | 77 230 |
| ROXTON BY BRAMPTON – 2013 Region: Stellenbosch | 240 |
| ERNIE ELS “BIG EASY” BLEND – 2015/16 Region: Stellenbosch | 210 |

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.

| | |
|---|--------|
| AVONDALE SAMSARA – 2007 Region: Paarl | 745 |
| BELLINGHAM HOMESTEAD – 2015/16 Region: Stellenbosch | 60 180 |
| CONSTITUTION ROAD – 2013 Region: Robertson | 425 |
| DE GREDEL – 2015/16 Region: Durbanville | 90 295 |
| KWV THE MENTORS – 2011 Region: Paarl | 675 |
| ERNST GOUWS & CO. – 2014/15 Region: Stellenbosch | 65 195 |
| LEOPARDS LEAP – 2015/16 Region: Franschhoek | 44 138 |
| PLUM PUDDING HILL BY STELLENZICHT – 2012 Region: Stellenbosch | 440 |
| WILLIAM HARDY’S LANGHORNE CREEK SHIRAZ – 2014 Region: Adelaide, Australia | 56 169 |

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.

625 DALLA CIA GIORGIO – 2013/14
Region: Stellenbosch

775 MEERLUST RUBICON – 2012/13
Region: Stellenbosch

985 MARIANNE FLOREAL – 2013
Region: Stellenbosch

695 KVV THE MENTORS ORCHESTRA – 2010/12
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

68 207 FLAGSTONE DRAGON TREE – 2014/15
Region: Helderberg

265 SELENA RED BY MARIANNE ESTATE – 2012
Region: Stellenbosch

525 SIMONSIG FRANS MALAN – 2014/15
Region: Stellenbosch

440 STELLENZICHT "THE MISTAKEN IDENTITY" – 2013
Region: Stellenbosch

390 MARIANNE ESTATE CAPE BLEND – 2014
Region: Stellenbosch

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

52 158 BELLINGHAM PINOPASSO – 2015/16
Region: Coastal

1150 DALLA CIA TEANO 2014
Region: Stellenbosch

59 179 IDIOM ROSSO DI STELLENBOSCH 2013/14
Region: Stellenbosch

MALBEC

One of the traditional "Bordeaux varietals", 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**

69 210 NEETHLINGSHOF – 2016
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 Region: Elgin | 575 | |
| ERNST GOUWS & CO. – 2014/15 Region: Stellenbosch | 75 | 265 |
| MUD HOUSE – 2014 Region: Marlborough, New Zealand | 295 | |
| HAMILTON RUSSELL – 2015/16 Region: Hemel & Aarde | 745 | |

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 – 2015 Region: Western Cape | 55 | 165 |
| DURBANVILLE HILLS 2015 Region: Durbanville | 57 | 171 |
| LEOPARDS LEAP 2015/16 Region: Franschhoek | 44 | 138 |
| NEDERBURG 2015 Region: Paarl | 65 | 195 |
| ROBERTSON WINERY – 2015/16 Region: Robertson | 47 | 149 |
| SIMONSIG LABYRINTH – 2014/15 Region: Stellenbosch | 205 | |
| MARIANNE CABERNET – 2014 Region: Stellenbosch | 455 | |

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.**

| | | |
|--|-----|-----|
| DURBANVILLE HILLS – 2015 Region: Durbanville | 57 | 171 |
| ELGIN VINTNERS – 2011/12 Region: Elgin | 249 | |
| KWV LABORIE – 2014/15 Region: Paarl | 49 | 149 |
| GLENELLY GLASS COLLECTION – 2014 Region: Stellenbosch | 215 | |
| ZEVENWACHT – 2012 Region: Stellenbosch | 68 | 210 |
| ZONNEBLOEM – 2015 Region: Stellenbosch | 65 | 195 |

glass bottle

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.**

455

BERNARD SERIES BUSH VINES – 2014/15
Region: Coastal

49 149

CILMOR WINERY – 2015/17
Region: Worcester

255

DIEMERSDAL – 2015/16
Region: Durbanville

62 189

KWV CLASSIC – 2015
Region: Paarl

725

KWV THE MENTORS – 2013
Region: Paarl

295

MARIANNE – 2014
Region: Stellenbosch

215

NEETHLINGSHOF PINOTAGE – 2016
Region: Stellenbosch

65 195

SIMONSIG – 2013
Region: Stellenbosch

715

SIMONSIG REDHILL – 2012/13
Region: Stellenbosch

90 270

STELLENZICHT GOLDEN TRIANGLE – 2014
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.**

695

KWV THE MENTORS – 2014
Region: Paarl

| | glass | bottle |
|--|-------|--------|
| DESSERT WINE | | |
| 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 Region: Swartland | 42 | |
| DE KRANS VINTAGE PORT – 2014/15 Region: Calitzdorp | 42 | |
| KLEIN CONSTANTIA VIN DE CONSTANCE – 2011 Region: Constantia | 125 | |
| FLAGSTONE “THE LAST WORD” PORT – 2013 Region: Stellenbosch | 44 | 345 |
| BADIA A COLTIBUONO VIN SANTO Region: Tuscany | 145 | 2100 |
| AFTER-DINNER LIQUEURS | | |
| Excellent way to end your meal. Best accompanied with espresso, cappuccinos & chocolate hazelnut baklava. | | |
| DALLA CIA ESPRESSO CORRETTO | 40 | |
| GRAPPA NONINO FRUILANA | 43 | |
| GRAPPA NONINO TRADIZIONALE | 42 | |
| GRAPPA NONINO MOSCATO | 79 | |
| GRAPPA NONINO CHARDONNAY | 93 | |
| BOTTEGA LIMONCINO | 40 | |
| BOTTEGA GRAPPA FIOR DI LATTE (White Chocolate Grappa) | 42 | |
| BOTTEGA GRAPPA GIANDUIA (Brown Chocolate Grappa) | 42 | |
| BOTTEGA GRAPPA DI ANANAS (Pineapple Grappa) | 34 | |
| BOTTEGA GRAPPA CANNELLA (Cinnamon Grappa) | 34 | |
| BOTTEGA GRAPPA NIRTILLO (Blueberry Grappa) | 34 | |
| DALLA CIA CABERNET/MERLOT GRAPPA | 57 | |
| GRAPPA VENDEMMIA TARDIVA | 69 | |
| DALLA CIA SINGLE CULTIVAR GRAPPA PINOT NOIR | 64 | |
| GRAPPA MERLOT | 89 | |
| GRAPPA PROSECCO | 95 | |
| GRAPPA NONINO UVA ROSSA (Red Grape Grappa) | 89 | |

SPIRITS

WHISKY

SINGLE MALT

- 56 GLENMORANGIE ORIGINAL
- 63 GLENMORANGIE QUINTA RUBAN
- 58 GLENMORANGIE LASANTA
- 79 GLENMORANGIE NECTAR D'OR

SPEYSIDE

- 48 GLENFIDDICH 12 YEAR
- 79 GLENFIDDICH 15 YEAR
- 192 GLENFIDDICH 21 YEAR
- 120 GLENROTHES SELECT RESERVE

IRISH WHISKY

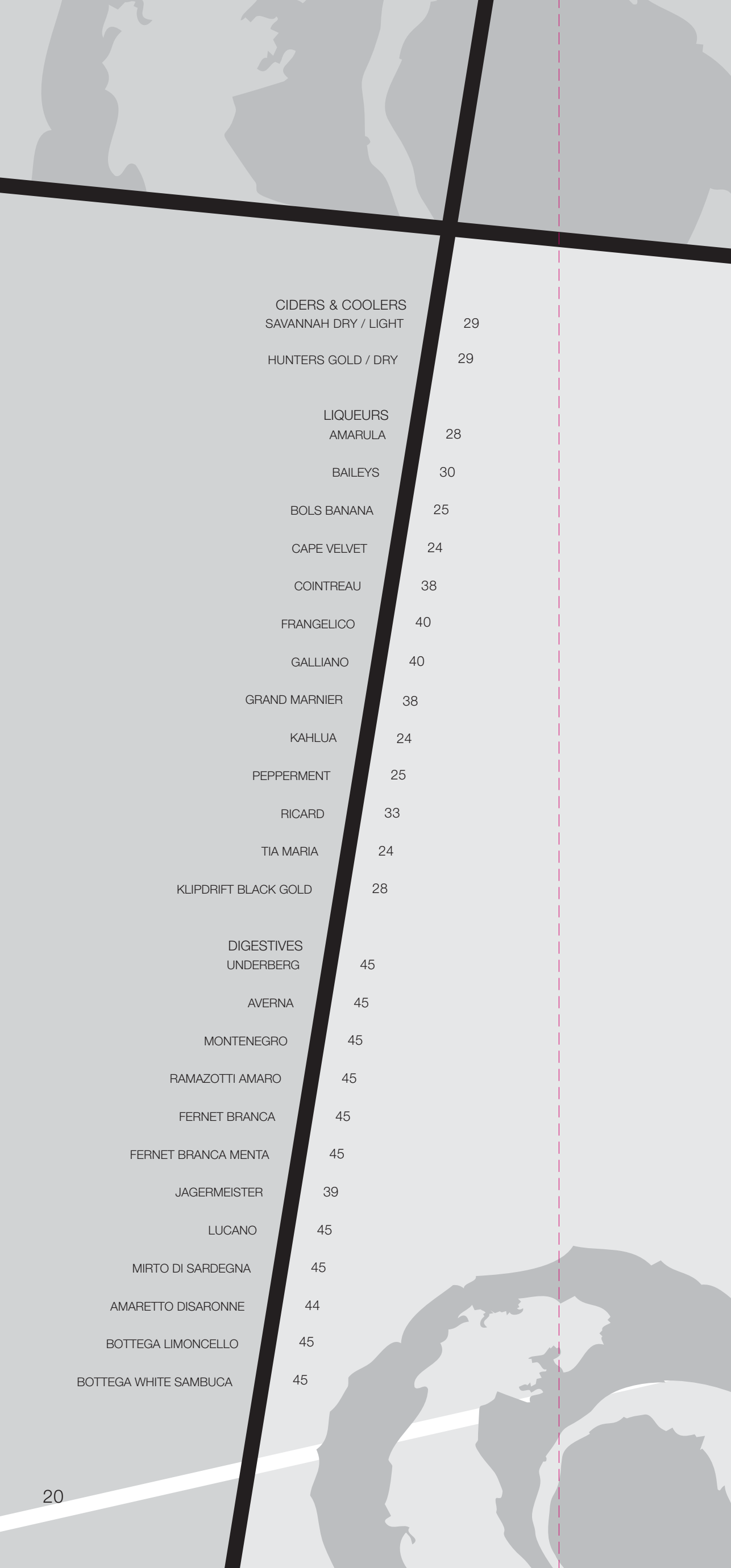
- 33 JAMESON
- 48 JAMESON 12 YEAR
- 105 JAMESON 18 YEAR

BLENDED SCOTCH WHISKY

- 46 BALLANTINES
- 33 BELLS
- 55 CHIVAS REGAL 12 YEAR
- 89 CHIVAS REGAL 18 YEAR
- 210 CHIVAS REGAL ROYAL SALUTE 21 YEAR
- 49 DIMPLE 15 YEAR
- 35 FAMOUS GROUSE
- 33 J&B
- 35 JOHNNIE WALKER RED LABEL
- 48 JOHNNIE WALKER BLACK LABEL
- 230 JOHNNIE WALKER BLUE LABEL
- 70 JOHNNIE WALKER SWING
- 33 BAINS CAPE MOUNTAIN
(VOTED BEST SINGLE GRAIN WHISKY IN THE WORLD)
- 32 THREE SHIPS 5 YEAR OLD
(VOTED BEST BLENDED WHISKY IN THE WORLD)

| | |
|---|----|
| RUM | |
| SPICED GOLD / RED HEART / CAPTAIN MORGAN | 29 |
| BACARDI SUPERIOR RUM | 35 |
| BACARDI GOLD RUM | 38 |
| WHITE SPIRITS | |
| MAINSTAY CANE | 26 |
| MAINSTAY 54 VODKA | 28 |
| CRUZ CARAMEL VODKA | 34 |
| SMIRNOFF VODKA | 30 |
| ABSOLUTE VODKA | 38 |
| BELVEDERE VODKA | 48 |
| GORDONS GIN | 30 |
| STOLICHNAYA VODKA | 40 |
| COUNT PUSHKIN | 25 |
| GREY GOOSE VODKA | 48 |
| BOMBAY SAPPHIRE LONDON DRY GIN | 48 |
| KWV CRUXLAND LONDON DRY GIN (INFUSED WITH KALAHARI TRUFFELS) | 48 |
| TANQUERAY GIN | 48 |
| TEQUILA | |
| EL JIMADOR TEQUILA GOLD | 39 |
| EL JIMADOR TEQUILA SILVER | 37 |
| PATRON ANEJO TEQUILA | 75 |
| PATRON XO CAFÉ TEQUILA | 44 |
| PATRON REPOSADO TEQUILA | 65 |
| DON JULIO TEQUILA | 49 |
| BRANDY | |
| KLIPDRIFT | 28 |
| KLIPDRIFT GOLD | 40 |
| K.W.V. 10 YEAR | 42 |
| K.W.V. 12 YEAR | 55 |
| K.W.V. 15 YEAR | 89 |
| K.W.V. 20 YEAR | 95 |
| RICHELIEU 10 YEAR | 39 |
| RICHELIEU BRANDY | 28 |
| OUDE MEESTER DEMANT | 37 |
| UITKYK ESTATE 10 YEAR BRANDY | 72 |

| | |
|-----|---|
| 64 | ISLAY LAPHROAIG 10 YEAR |
| 105 | BALVENIE SINGLE BARREL 15 YEAR |
| 90 | COGNAC VSOP COURVOISIER |
| 79 | VS HENNESSEY |
| 125 | REMY MARTIN VSOP |
| 76 | BISQUIT VSOP |
| 40 | BOURBON JACK DANIELS |
| 49 | JACK DANIELS SINGLE BARREL |
| 33 | JIM BEAM WHITE LABEL |
| 64 | WOODFORD RESERVE |
| 38 | WHISKY LIQUEURS DRAMBUIE |
| 32 | SOUTHERN COMFORT |
| 27 | BEER CASTLE LAGER / LIGHT |
| 28 | CARLING BLACK LABEL |
| 28 | HANSA PILSNER |
| 28 | AMSTEL LAGER |
| 28 | MILLER |
| 28 | WINDHOEK LAGER / LIGHT |
| 35 | PERONI DRAUGHT 300ml |
| 45 | 500ml |
| 29 | IMPORTED BEER HEINEKEN (HOLLAND) |
| 29 | PERONI (ITALY) |
| 55 | CRAFT BEERS – LONG BEACH BREWERY BOMB SHELL BLONDE ALE |
| 55 | GREEN ROOM IPA |
| 55 | DEEP WATER PORTER |



| | |
|-----------------------|----|
| CIDERS & COOLERS | |
| SAVANNAH DRY / LIGHT | 29 |
| HUNTERS GOLD / DRY | 29 |
| LIQUEURS | |
| AMARULA | 28 |
| BAILEYS | 30 |
| BOLS BANANA | 25 |
| CAPE VELVET | 24 |
| COINTREAU | 38 |
| FRANGELICO | 40 |
| GALLIANO | 40 |
| GRAND MARNIER | 38 |
| KAHLUA | 24 |
| PEPPERMENT | 25 |
| RICARD | 33 |
| TIA MARIA | 24 |
| KLIPDRIFT BLACK GOLD | 28 |
| DIGESTIVES | |
| UNDERBERG | 45 |
| AVERNA | 45 |
| MONTENEGRO | 45 |
| RAMAZOTTI AMARO | 45 |
| FERNET BRANCA | 45 |
| FERNET BRANCA MENTA | 45 |
| JAGERMEISTER | 39 |
| LUCANO | 45 |
| MIRTO DI SARDEGNA | 45 |
| AMARETTO DISARONNE | 44 |
| BOTTEGA LIMONCELLO | 45 |
| BOTTEGA WHITE SAMBUCA | 45 |

| | |
|----|--------------------------------------|
| | SOFT DRINKS |
| 22 | SODA WATER |
| 26 | COKE / COKE LIGHT / TAB |
| 22 | GINGER ALE / TONIC WATER |
| 22 | DRY LEMON |
| 26 | FANTA / CREME SODA |
| 26 | SPRITE |
| 29 | ICED TEA LEMON (Imported from Italy) |
| 29 | ICED TEA PEACH (Imported from Italy) |
| 27 | KOLA TONIC |
| 27 | LIME JUICE |
| 27 | PASSION FRUIT |
| 27 | TOMATO COCKTAIL |
| 28 | ROCK SHANDY |
| 28 | APPLETIZER |
| 28 | GRAPETIZER |
| 27 | ORANGE JUICE (Fresh) |
| 27 | STRAWBERRY JUICE |
| 40 | RED BULL |
| 40 | RED BULL SUGARE FREE |
| | SPARKLING MINERAL WATER |
| 36 | SAN PELLEGRINO - SMALL |
| 56 | SAN PELLEGRINO - LARGE |
| 39 | LA VIE - LARGE |
| | STILL MINERAL WATER |
| 36 | AQUA PANNA - SMALL |
| 56 | AQUA PANNA - LARGE |
| 39 | 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.

