

me|lo|n|c|ir|o

ristorante • bar • pizzeria italiana



Corkage – R75 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 Region: Hemel en Aarde	165	
BOSCHENDAL 1685 CHARDONNAY/PINOT NOIR – 2016 Region: Franschhoek	69	219
LEOPARDS LEAP LOOK-OUT WHITE – 2016/17 Region: Franschhoek	36	132
ERNST GOUWS & CO. NINETEENFIFTYTWO – 2015/16 Region: Stellenbosch	68	225
FABLE MOUNTAIN VINEYARDS JACKAL BIRD – 2013/14 Region: Tulbagh	395	
VAN LOVEREN DAYDREAM CHARDONNAY/PINOT NOIR – 2016/17 Region: Robertson	42	128
ZONNEBLOEM BLANC DE BLANC – 2016 Region: Stellenbosch	38	115
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	69	219
DALLA CIA – 2016/17 Region: Stellenbosch	245	
DIEMERSDAL – 2017 Region: Durbanville	54	162
DURBANVILLE HILLS – 2016 Region: Durbanville	50	152
EAGLES NEST – 2016/17 Region: Constantia	72	225
ERNST GOUWS & CO. – 2016/17 Region: Stellenbosch	48	149
MUD HOUSE – 2014/15 Region: Marlborough, New Zealand	238	
ROBERTSON WINERY – 2016 Region: Robertson	44	132
LA MOTTE – 2015/16 Region: Franschhoek	58	169
NEETHLINGSHOF – 2016 Region: Stellenbosch	175	
MARIANNE ESTATE (BARREL FERMENTED) – 2015 Region: Stellenbosch	89	270
KWV LABORIE – 2016 Region: Paarl	60	180

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

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
Region: Durbanville

CABERNET SAUVIGNON

- 1500 SPRINGFIELD WHOLE BERRY – 2008
Region: Robertson
- 850 DEVONAIR “THE CAB” – 2011
Region: Stellenbosch
- 3300 MEERLUST CABERNET – 1983
Region: Stellenbosch
- 1500 MONT ROCHELLE – 2008
Region: Stellenbosch
- 1750 FLEUR DU CAP – 2004
Region: Stellenbosch
- 1550 FLEUR DU CAP – 2005
Region: Stellenbosch
- 1650 ASARA – 2004
Region: Stellenbosch
- 1150 ALLESVERLOREN – 2003
Region: Swartland

SHIRAZ

ZANDVLIET – 1987 2500
Region: Robertson

ZANDVLIET – 2006 1200
Region: Robertson

ZANDVLIET – 2007 1100
Region: Robertson

MONT ROCHELLE – 2007 1250
Region: Stellenbosch

MEERENDAL – 1987 2500
Region: Durbanville

STELLENZICHT – 1994 3000
Region: Stellenbosch

STELLENZICHT – 1997 2400
Region: Stellenbosch

STELLENZICHT – 2001 1800
Region: Stellenbosch

STELLENZICHT – 2004 1400
Region: Stellenbosch

STELLENZICHT GOLDEN TRIANGLE – 1999 2250
Region: Stellenbosch

PINOTAGE

STELLENZICHT GOLDEN TRIANGLE – 1999 2250
Region: Stellenbosch

STELLENZICHT GOLDEN TRIANGLE – 2001 2100
Region: Stellenbosch

STELLENZICHT GOLDEN TRIANGLE – 2006 1700
Region: Stellenbosch

SIMONSIG REDHILL – 2007 2000
Region: Stellenbosch

SIMONSIG REDHILL – 2012 1400
Region: Stellenbosch

WILDERKRANS BARREL COLLECTION – 2013 1350
Region: Botriver

WILDERKRANS BARREL COLLECTION – 2014 1250
Region: Botriver

PINOTAGE BLENDS

SIMONSIG FRANS MALAN – 2003 2500
Region: Wellington

RHÔNE BLENDS

EBEN SADIE COLUMELLA – 2003 3500
Region: Swartland

glass bottle

BLENDS

2400 WELBEDACHT SCHALK BURGER & SONS
NO 6 BLEND – 2006
Region: Wellington

900 KWV ROODEBERG – 2008
Region: Stellenbosch

3500 VERGELEGEN V – 2011
Region: Stellenbosch

2500 VERGELEGEN GVB – 2006
Region: Stellenbosch

1400 MULDERBOSCH FAITHFULL HOUND – 2004
Region: Stellenbosch

MERLOT

2400 MEERLUST – 1995
Region: Stellenbosch

1650 MEERLUST – 1996
Region: Stellenbosch

1550 MEERLUST – 1997
Region: Stellenbosch

1450 MEERLUST – 2001
Region: Stellenbosch

1650 NEDERBURG AUCTION
RESERVE – 2001
Region: Paarl

PINOT NOIR

2350 MEERLUST – 1998
Region: Stellenbosch

AMARONE

1950 ASARA AVALON – 2005/06
Region: Stellenbosch

TINTA BAROCCA

550 ALLESVERLOREN – 2012
Region: Swartland

CABERNET FRANC

900 AVONTUUR – 2010
Region: Stellenbosch

800 RAINSBOWS END – 2011/12/13
Region: Franschhoek

MOUVEDRE

500 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	645	
BARBI CHIANTI Region: Tuscany	105	398
CASTELLO DI CICOGNOLA DODICI DODICI Region: Lombardia	445	
DONNAFUGATA SEDARA Region: Sicily	490	
ENRICO SERAFINA BAROLO Region: Piedmont	1200	
LE POGGERE ROSSO Region: Lazio	120	360
TALENTI BRUNELLO DI MONTALCINO Region: Tuscany	1250	
ZENATO RIPASSA Region: Veneto	795	

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.**

745

AVONDALE SAMSARA – 2007

Region: Paarl

60 180

BELLINGHAM HOMESTEAD – 2015/16

Region: Stellenbosch

425

CONSTITUTION ROAD – 2013

Region: Robertson

90 295

DE GRENDEL – 2015/16

Region: Durbanville

675

KWV THE MENTORS – 2011

Region: Paarl

65 195

ERNST GOUWS & CO. – 2014/15

Region: Stellenbosch

44 138

LEOPARDS LEAP – 2015/16

Region: Franschhoek

440

PLUM PUDDING HILL BY STELLENZICHT – 2012

Region: Stellenbosch

56 169

WILLIAM HARDY'S LANGHORNE CREEK SHIRAZ – 2014

Region: Adelaide, Australia

FRENCH STYLE BORDEAUX BLEND

These blends use all five of the noble varieties 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

KWV 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

BELLINGHAM PINOPASSO – 2015/16 52 158
Region: Coastal

DALLA CIA TEANO 2014 1150
Region: Stellenbosch

IDIOM ROSSO DI STELLENBOSCH 2013/14 59 179
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

NEETHLINGSHOF – 2016 69 210
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 – 2015/16 575
Region: Elgin

ERNST GOUWS & CO. – 2014/15 75 265
Region: Stellenbosch

MUD HOUSE – 2014 295
Region: Marlborough, New Zealand

HAMILTON RUSSELL – 2015/16 745
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 – 2015 55 165
Region: Western Cape

DURBANVILLE HILLS 2015 57 171
Region: Durbanville

LEOPARDS LEAP 2015/16 44 138
Region: Franschhoek

NEDERBURG 2015 65 195
Region: Paarl

ROBERTSON WINERY – 2015/16 47 149
Region: Robertson

SIMONSIG LABYRINTH – 2014/15 205
Region: Stellenbosch

MARIANNE CABERNET – 2014 455
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.

57 171

DURBANVILLE HILLS – 2015

Region: Durbanville

249

ELGIN VINTNERS – 2011/12

Region: Elgin

49 149

KWW LABORIE – 2014/15

Region: Paarl

215

GLENELLY GLASS COLLECTION – 2014

Region: Stellenbosch

68 210

ZEVENWACHT – 2012

Region: Stellenbosch

65 195

ZONNEBLOEM – 2015

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 parmiggiano, 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

KWW CLASSIC – 2015

Region: Paarl

725

KWW 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

KWW THE MENTORS – 2014

Region: Paarl

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 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

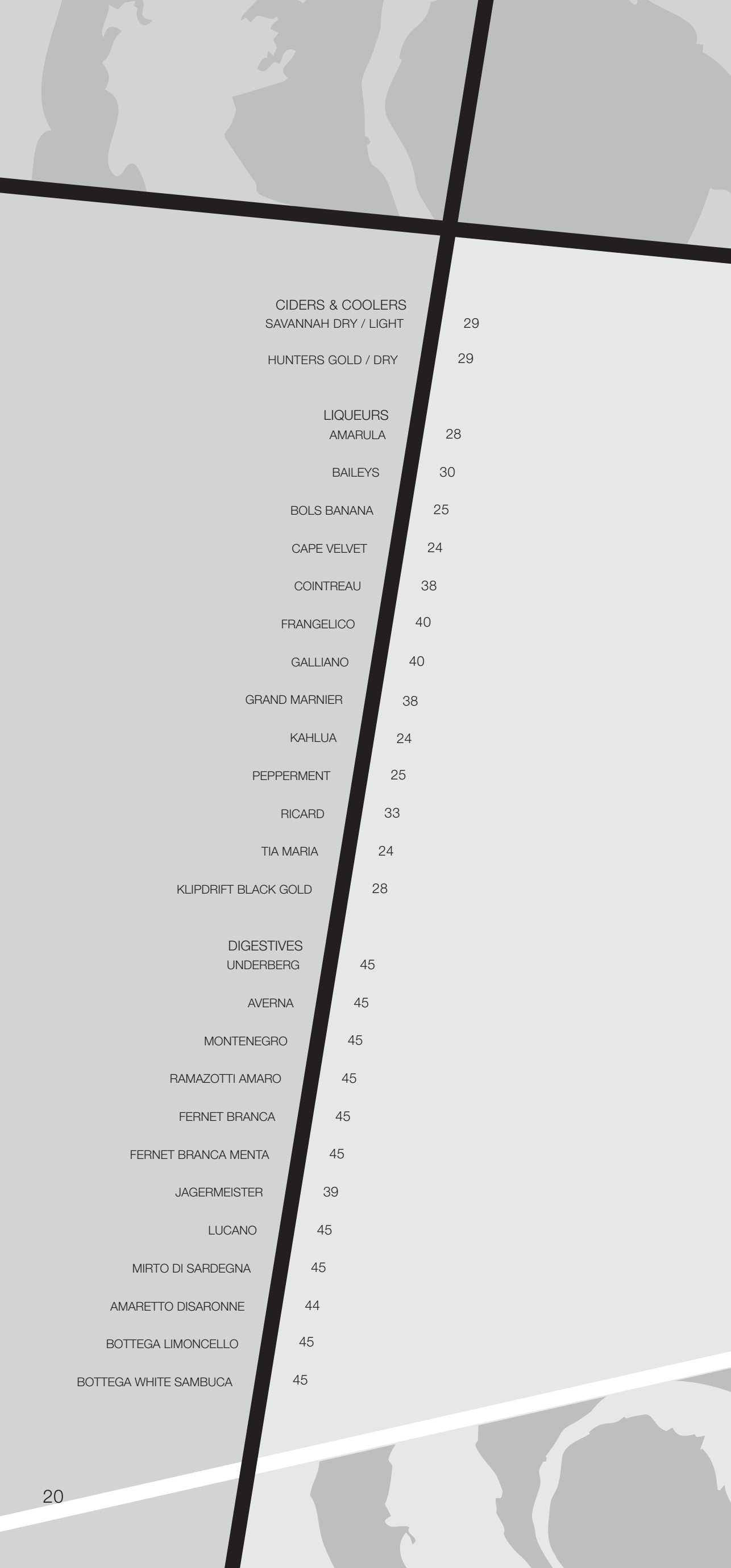
- 33 JAMESON
- 48 JAMESON 12 YEAR
- 105 JAMESON 18 YEAR

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.

