

me|lorcino

ourmano
italiana pizzeria • bar • ristorante



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: Durbanville	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: Franchhoek	69	219
LEOPARDS LEAP LOOK-OUT WHITE – 2016/17 Region: Franchhoek	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 CUVÉE – 2016/17 Region: Franchhoek, WO Western Cape	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 1 20
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 4 85
Region: Elgin

BRAMPTON UNWOODED – 2016/17 48 146
Region: Stellenbosch

CONSTITUTION ROAD – 2015 2 95
Region: Robertson

DE GRENDAL OP DIE BERG – 2015/16 3 00
Region: Durbanville

DURBANVILLE HILLS – 2014/15 50 150
Region: Durbanville

GLENELLY ESTATE RESERVE – 2014/15 4 30
Region: Stellenbosch

HAMILTON RUSSELL – 2015/16 6 65
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 4 45
Region: Paarl

ROSE WINE

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

Food pairings: Calamari alla griglia

DE GRENDAL – 2016/2017 1 45
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: Contantia

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: Stellenbosch
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

2800	GROOT CONSTANTIA – 2000 Region: Constantia
850	DEVONAIR "THE CAB" – 2011 Region: Stellenbosch
3300	MEERLUST CABERNET – 1983 Region: Stellenbosch
1250	FLEUR DU CAP – 2003 Region: Stellenbosch
1100	FLEUR DU CAP – 2004 Region: Stellenbosch
1350	ALLESVERLOREN – 2002 Region: Swartland
1150	ALLESVERLOREN – 2003 Region: Swartland

SHIRAZ

1850	NEIL ELLIS – 1999 Region: Stellenbosch
2500	MEERENDAL – 1987 Region: Durbanville
2400	STELLENZICHT – 1994 Region: Stellenbosch
1600	STELLENZICHT – 1997 Region: Stellenbosch
1200	STELLENZICHT – 2001 Region: Stellenbosch
1000	STELLENZICHT – 2004 Region: Stellenbosch
2200	ZANDVLIET – 1984 Region: Robertson

PINOTAGE		
NEIL ELLIS – 1997 Region: Stellenbosch		1695
GILGA – 2002 Region: Stellenbosch		1 100
STELLENZICHT – 2001 Region: Stellenbosch		1400
PINOTAGE BLEND		
STEYTLER VISION – 2007 Region: Stellenbosch		2250
WARWICK THREE CAPE LADIES – 2009 Region: Stellenbosch		1 100
SIMONSIG FRANS MALAN – 2005 Region: Stellenbosch		1 695
BLENDS		
WELBEDACHT SCHALK BURGER & SONS NO 6 BLEND – 2006 Region: Wellington		1950
VERGELEGEN V – 2006 Region: Stellenbosch		4100
VERGELEGEN V – 2011 Region: Stellenbosch		3500
MERLOT		
MEERLUST – 1995 Region: Stellenbosch		2400
MEERLUST – 1996 Region: Stellenbosch		1650
MEERLUST – 1997 Region: Stellenbosch		1550
MEERLUST – 1998 Region: Stellenbosch		1450
MEERLUST – 2001 Region: Stellenbosch		1400
NEDERBURG AUCTION RESERVE – 2001 Region: Paarl		1650
PINOT NOIR		
MEERLUST – 1998 Region: Stellenbosch		2350
RHÔNE BLENDS		
EBEN SADIE COLUMELLA – 2003 Region: Swartland		3500
AMARONE		
ASARA AVALON – 2005/06 Region: Stellenbosch		1950
MOUVEDRE		
HAWKSMOOR ESTATE – 2012 Region: Stellenbosch		550

glass bottle

VERTICAL VINTAGE TASTING

Ask your sommelier for assistance. We are offering a fantastic vertical tasting of some of South Africa's top wines. This offer is only available while stock last and is for a minimum of 4 guests.

1200
per person

MEERLUST MERLOT VERTICAL TASTING

- Merlot 1996, 1997 and 1998

Region: Stellenbosch

1200
per person

STELLENZICHT SYRAH VERTICAL TASTING

- Syrah 2001, 2004 & Plum Pudding Hill
Syrah 2011

Region: Stellenbosch

1200
per person

Marianne Estate Bordeaux Blend Vertical Tasting

- Floreal 2004, 2007 and 2013

Region: Stellenbosch

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: Franschhoek	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: Coastale

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	48	
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

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 42
Region: Swartland

DE KRANS VINTAGE PORT – 2014/15 42
Region: Calitzdorp

KLEIN CONSTANTIA VIN DE CONSTANCE – 2011 125
Region: Constantia

FLAGSTONE “THE LAST WORD” PORT – 2013 44 345
Region: Stellenbosch

BADIA A COLTIBUONO VIN SANTO 145 2100
Region: Tuscany

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 42
(White Chocolate Grappa)

BOTTEGA GRAPPA GIANDUIA 42
(Brown Chocolate Grappa)

BOTTEGA GRAPPA DI ANANAS 34
(Pineapple Grappa)

BOTTEGA GRAPPA CANNELLA 34
(Cinnamon Grappa)

BOTTEGA GRAPPA NIRTILLO 34
(Blueberry Grappa)

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 89
(Red Grape Grappa)

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.

