

**BIENTANG'S**  
RESTAURANT & WINE BAR



**CAVE**  
HERMANUS

**WINE LIST**



## **WELCOME TO BIENTANG'S CAVE**

Bientang's Cave Restaurant was established in 1991.

Since 1995 this family restaurant has become a world renowned tourist destination.

Created out of a traditional cave, previously inhabited by a Koi Strandloper of the same name. The restaurant spills out onto the rocks to the oceans edge of Walker Bay in Hermanus, where Whale Watching is the preferred local pass-time. The rustic charm and natural ambiance of the cave and it's surroundings is a delight to all our patrons.

Here at Bientang's Cave you can enjoy delicious food and sip on some of the Cape's finest wines, whilst watching the whales play mere metres away.

The wine list has been created to show-case some of the wonderful local wines that our beautiful region has to offer.

## **CORKAGE POLICY & CAVE RULES**

Guests are not permitted to bring any alcohol, beverages or food onto the premises.

Bientang's has an On-Consumption Liquor Licence which prohibits you from leaving the premises with a open bottle of alcohol. All alcoholic drinks must be consumed on the property.

**ALCOHOLIC BEVERAGES ARE NOT FOR SALE TO PERSONS UNDER THE AGE OF 18.**

**AVAILABILITY, VINTAGE AND PRICE ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

**SMOKING ONLY ALLOWED IN DESIGNATED AREAS**

**10% GRATUITY ADDED TO TABLES OF 6 OR MORE**

**CCTV IN 24HR OPERATION**

**DOGS ARE TO BE LEASHED AT ALL TIMES**

**WIFI AVAILABLE**

**[www.bientangscave.com](http://www.bientangscave.com)**

**Tel: 028 312 3454**

**Email: [bookings@bientangscave.com](mailto:bookings@bientangscave.com)**

# COCKTAILS

## CLASSICS AND VIRGINS



|  |               |           |
|--|---------------|-----------|
| <b>Aperol Spritz</b>   |               | 105       |
| 50ml Aperol, Boschendal Brut and a splash of soda over ice.  |               |           |
| <b>Buck's Fizz</b>   |               | 110       |
| Boschendal Brut combined with fresh orange juice.  |               |           |
| <b>Negroni</b>   |               | 110       |
| 25ml Bombay Sapphire Gin, 25ml Sweet Vermouth and 25ml Campari.  |               |           |
| <b>Tequila Sunrise</b>   |               | 98        |
| 50ml Sombrero Tequila, grenadine and orange juice.   |               |           |
| <b>Cosmopolitan</b>  |               | 95        |
| 50ml Red Square Vodka shaken cold with citrus, lime and cranberry juice.   |               |           |
| <b>Margarita</b>   |               | 95        |
| 50ml Sombrero Tequila shaken cold with lime juice and orange extracts.   |               |           |
| <b>Espresso Rum Martini</b>  |               | 78        |
| 50ml Bacardi Negra Rum shaken cold with creamy Espresso.   |               |           |
| <b>Espresso Vodka Martini</b>  |               | 92        |
| 50ml Red Square Vodka shaken cold with creamy Espresso.  |               |           |
| <b>Watermelon Cosmopolitan</b>   |               | 98        |
| 50ml Red Square Vodka and watermelon extracts shaken with ice.   |               |           |
| <b>Piña Colada</b>   |               | 112       |
| 50ml Bacardi Carta Blanca Rum blended smooth with pineapple, crushed ice and cream coconut extracts.                   |               |           |
|  | <b>Virgin</b> | <b>78</b> |
| <b>Strawberry Daiquiri</b>   |               | 88        |
| 50ml Bacardi Carta Blanca Rum, strawberry puree and juice over crushed ice and blended smooth.                         |               |           |
|  | <b>Virgin</b> | <b>65</b> |
| <b>The Pain Killer</b>   |               | 105       |
| 50ml Bacardi Negra, 25ml Bacardi Carta Blanca Rum, orange and pineapple juice and roasted cinnamon.                    |               |           |
| <b>Mai Tai</b>   |               | 98        |
| 50ml Bacardi Oakheart Rum and tropical juices with a dash of Grenadine.  |               |           |
| <b>Bloody Mary</b> "Traditional" Style   |               | 98        |
| A classic blend of 50ml Red Square Vodka, tomato juice, celery, Tabasco, Worcestershire sauce and ground black pepper. |               |           |
|  | <b>Virgin</b> | <b>65</b> |
| <b>Watermelon Gin Bull</b>   |               | 98        |
| Fresh lime and 50ml Gin with a can of Red Bull Red Addition Watermelon.  |               |           |

# THE WINE LIST

## CHAMPAGNE, MÉTHODE CAP CLASSIQUE INTERNATIONAL WINE

*Wine & Food Pairing Suggestions: P.S.*

### CHAMPAGNE

**Dom Pérignon 2006** *P.S. Oysters, chilled seafood platter* **Épernay - France** **5 175**

Notes from the sea, roasted nuts, coffee, brioche, tropical green fruits, stone fruit, green apples, sweet orange citrus, gunpowder, nougat, mushroom cream and black truffle are all there like a perfectly tailored tuxedo. Love at first taste.

**Veuve Clicquot Ponsardin Brut Yellow Lable (N.V.)** *P.S. Oysters, as an aperitif, seafood platter* **Reims - France** **1 900**

The perfect balance of aromatic intensity and fresh flavours of peach, Mirabelle plum, pear, vanilla and brioche.

**Möet & Chandon Rosé Impérial (N.V.)** *P.S. Mezze and Charcuteri platter* **Épernay - France** **1 960**

Pinot Noir and Chardonnay, intense bouquet of red berries and rose petals following through with peach onto the palate.

### MÉTHODE CAP CLASSIQUE

**Boschendal Brut NV** *P.S. On its own, oysters, panko prawns* **Western Cape** **460**  
58% Chardonnay, 41% Pinot Noir, 1% Pinotage. Enticing lemon cream and almond Biscotti precede layers of citrus. **Gls** **85**

**Boschendal Rosé NV** *P.S. Oysters, chilled seafood platter, salmon Niçoise* **Western Cape** **460**  
72% Pinot Noir, 18% Chardonnay, 10% Pinotage. Intoxicating red fruit aromas with hints of red berry flavours. **Gls** **85**

**Pongrácz Brut NV** *P.S. Oysters, prawns* **Coastal** **425**  
Pinot Noir-led with Chardonnay, crisp green apple notes with appealing brioche follow through with blackberry flavours.

**Pongrácz Rosé NV** *P.S. Salmon Niçoise, mezze and Charcuterie platter, snoek pête, panko prawns* **Durbanville** **425**  
Pinot Noir and Chardonnay, delicate strawberry tones layered with whiffs of baked bread. Juicy black berry fruit on the palate.

### PROSECCO

**Martini Prosecco Doc** *P.S. Line fish, hot & chilled seafood platters, Caprese salad* **Veneto, Italy** **530**  
Aromatic Glera grapes blended with Chardonnay and Pinot Noir. Dry and fragrant with ripe peaches and crisp green apple flavours.

### INTERNATIONAL WINE

**Sensi Collezione Pinot Grigio 2021** *P.S. Seafood platters, hake, shellfish, ravioli* **Veneto, Italy** **364**  
Crisp dry minerality, lovely peachy stone fruit aromas, refreshing with ripe youthful fruit, apricots, apples and sublime floral notes.

**Moselgarten Riesling Kabinett 2017** *P.S. Prawn and chicken curry, charcuterie platter, chicken liver* **Mosel, Germany** **340**  
Off-dry and naturally slightly sweet. Well balanced with good structure it has delicate flavours of peach and pink grapefruit.

**Finca Las Moras Malbec 2021** *P.S. Grilled beef fillet and charcuterie platter* **Mendoza, Argentina** **325**  
A dry light-bodied 100% Malbec, elegant flavours and aromas of ripe red fruit, vanilla and smoke.

**Casillero del Diablo Merlot 2020** *P.S. Risotto special, pasta and pork belly* **Central Valley, Chile** **365**  
A smooth medium-bodied Merlot that perfectly combines plum and red berry flavours with smoky, cedar wood aromas.

**Echo Falls Merlot- Rubired- Zinfandel 2019** *P.S. Grilled beef fillet, roast chicken* **California, USA** **330**  
A medium-bodied wine with smooth mix of blackberry and plum flavours with a hint of oak and sweet spicy chocolate.

# BIENTANG'S CHOICE FROM THE HEMEL-EN-AARDE VALLEY



## ATARAXIA

### Sauvignon Blanc 2022

Favouring individuality and minerality ahead of pure pungent fruit, it is a wine of substantial poise, length and charm.

Western Cape 325

### Chardonnay 2022

Vibrant and spicy with alluring creamy notes. Assertive mineral intensity beautifully balances the compelling intensity of fruit.

Western Cape 730

### Pinot Noir 2018

A seductive bouquet of red cherries, pomegranate, delicate forest floor, a hint of spice and new oak. Sensual and embracing.

Hemel-en-Aarde Valley 750

## BOUCHARD FINLAYSON

### Blanc de Mer 2023 52% Riesling, 29% Viognier, 19% Chardonnay

Exotic floral and aromatic aromas of white peach, dried apricots, jasmine and ripe litchis fill the nose. Opens to an impression of pineapples, syrupy green figs and quince with an energetic well balanced acidity.

Cape South Coast 260

### Crocodile's Lair / Kaaimansgat Chardonnay 2021

Aromas of melon and nectarine underlay a vibrant lemon zest and baking spice combination. Rich with a compelling acidity.

Kaaimansgat 490

### Estate Hannibal 2020 41% Sangiovese, 26% Nebbiolo, 10% Barbera, 9% Shiraz, 8% Pinot Noir, 6% Mourvèdre

Medium-bodied blend. Dried violet, black cherries, cranberries, rooibos tea, spice and earth forest growth flavours and aromas.

Hemel-en-Aarde Valley 820

### Estate Galpin Peak Pinot Noir 2021

Fragrant cherry perfume. Succulent plum, clove and nutmeg with olive tapenade and cranberry flavours. Velvety smooth finish.

Hemel-en-Aarde Valley 930

## CREATION

### Estate Viognier 2023

Unwooded, joyful and vivacious with pertinent peach snuggling up to the secret subtleties of ripe pear.

Cape South Coast 385

### Estate Sauvignon Blanc 2023

Alluring aromas of elderflower, papaya, cassis, passionfruit and kumquat. On the palate clean minerality rules.

Cape South Coast 336

### Estate Rosé 2023

Madame Meilland Rose. The most delicate petticoat pink, a big berry bouquet, spice and Turkish delight.

Cape South Coast 295

### Estate Syrah - Grenache 2022

Oh so Umami..... A full-bodied Rhône-style blend with intense flavours of ripe plum, black pepper, tapenade and umami.

Walker Bay 490

### Estate Pinot Noir 2022

A bev of seductive red berries and the earthiness of shitake mushrooms. Sheer romance in a glass.

Cape South Coast 525

## HAMILTON RUSSELL VINEYARDS

### Estate Chardonnay 2022

Aromas and flavours of green apples and pears, combine with fresh lemon zest, limes, citrus blossom, bread and raw cashew nuts.

Hemel-en-Aarde Valley 1 359

### Estate Pinot Noir 2022

Wild black berries, dark plums and black Mission fig aromas and flavours, hints of cinnamon, nutmeg, clove and fennel seeds.

Hemel-en-Aarde Valley 1 400

## SOUTHERN RIGHT

### Sauvignon Blanc 2023

Beautiful aromas and flavours of white flowers, yellow apple, white pear, Meyer lemon zest and hints of Yuzu lime.

Cape Coast 390

### Pinotage 2022


Aromas of blueberries, liquorice, cocoa and roasted fennel seeds. Flavours of cranberry, pomegranate and liquorice.

Cape Coast 780



# WHITE WINE

## AROMATIC WHITES



|   |                         |            |
|---|-------------------------|------------|
| <b>Bouchard Finlayson Blanc de Mer 2023</b> <i>P.S. Malay curries, seafood platter</i>  | <b>Cape South Coast</b> | <b>260</b> |
| Light-bodied blend 52% Riesling, 25% Viognier, 19% Chardonnay. Exotic floral and aromatic aromas of white peach, dried apricots, jasmine and ripe litchis fill the nose. An impression of pineapples, syrupy green figs and quince. | <b>Gls</b>              | <b>65</b>  |
| <b>Fryer's Cove Chenin Blanc 2023</b> <i>P.S. Seafood potjie, bouillabaisse, mussels, pork ribs, braised pork</i>   | <b>Cape West Coast</b>  | <b>299</b> |
| Wooded with flavours of lemon, nectarine and white peach and subtle oak spice. Vibrant lingering minerality.  | <b>Gls</b>              | <b>75</b>  |
| <b>Beaumont Chenin Blanc 2023</b> <i>P.S. Ravioli, grilled veg &amp; chickpeas, chicken schnitzel, charcuterie, mezze, panko prawns</i>   | <b>Bot River</b>        | <b>330</b> |
| Unwooded pure Chenin, dry with golden delicious apple, green melon, pear aromas and flavours.   |                         |            |
| <b>Creation Estate Viognier 2023</b> <i>P.S. Malay curries, seafood potjie, mussels, Caesar salad</i>   | <b>Cape South Coast</b> | <b>385</b> |
| Unwooded, joyful and vivacious with pertinent peach snuggling up to the secret subtleties of ripe pear.   |                         |            |

## CHARDONNAY

*P.S. Mussels, snoek p te, bouillabaisse, grilled line fish, Caesar salad, salmon Ni oise,*

|  |                              |              |
|--|------------------------------|--------------|
| <b>Vondeling Barrel Selection 2022</b> <i>Seafood platter, beef fillet, prawns, seafood potjie, eggs benedict</i>  | <b>Voor-Paardeberg</b>       | <b>380</b>   |
| Pear and peach blossom on the nose. Crisp apple and citrus infused with Cr me Br l  and roasted almond flavours.   | <b>Gls</b>                   | <b>95</b>    |
| <b>Vergelegen Premium 2022</b>   | <b>Stellenbosch</b>          | <b>330</b>   |
| Delicate wooding, a complex nose of citrus, peach, tropical fruit and mineral tones. Palate is long and full.  | <b>Gls</b>                   | <b>84</b>    |
| <b>Bouchard Finlayson Crocodile's Lair / Kaaimansgat 2021</b>  | <b>Kaaimansgat</b>           | <b>490</b>   |
| Aromas of melon and nectarine underlay a vibrant lemon zest and baking spice combination. Rich with a compelling acidity.  |                              |              |
| <b>Hamilton Russell Estate 2022</b>  | <b>Hemel-en-Aarde Valley</b> | <b>1 359</b> |
| Pure, complex fruit aromas of green apples and pears, combine with fresh lemon zest, limes, citrus blossom, warm sough dough, and raw cashew nuts. The aromas follow through on the palate, which is intense and textured. |                              |              |
| <b>Ataraxia 2022</b>   | <b>Western Cape</b>          | <b>730</b>   |
| Vibrant and spicy with alluring creamy notes. Assertive mineral intensity beautifully balances the compelling intensity of fruit.  |                              |              |

## SAUVIGNON BLANC

*P.S. Charcuterie, chilled seafood & mezze platters, halloumi, salmon Ni oise,*

|  |                            |            |
|--|----------------------------|------------|
| <b>Oak Valley Fountain Of Youth 2023</b>   | <b>Groenlandberg-Elgin</b> | <b>250</b> |
| Lemongrass, blackcurrant, green fig and melon aromas. Grapefruit, papaya, some mango and granadilla flavours.  | <b>Gls</b>                 | <b>63</b>  |
| <b>Fryer's Cove 2023</b>   | <b>Cape West Coast</b>     | <b>299</b> |
| Concentrated aromas of guava, paw-paw, green fig and limes. Vibrant citrus fruit and wonderful saline savouriness.   | <b>Gls</b>                 | <b>75</b>  |
| <b>Durbanville Hills 2022</b> <i>Greek salad, ravioli, grilled vege with humus, oysters, line fish, hake, calamari</i>   | <b>Durbanville</b>         | <b>220</b> |
| Medium-bodied, aromas and flavours of lemon grass, passion fruit and blackcurrant with melon and guava undertones.   |                            |            |
| <b>Ataraxia 2022</b>   | <b>Western Cape</b>        | <b>325</b> |
| Favouring individuality and minerality ahead of pure pungent fruit it is a wine of substantial poise, length and charm.  |                            |            |
| <b>Springfield Special Cuv e 2023</b>  | <b>Robertson</b>           | <b>330</b> |
| A complex wine with a sensuous combination of passion fruit, nettles and minerality.   |                            |            |
| <b>Creation Estate 2023</b>  | <b>Cape South Coast</b>    | <b>336</b> |
| Alluring aromas of elderflower, papaya, cassis, passionfruit and kumquat. On the palate clean minerality rules.  |                            |            |
| <b>Southern Right 2023</b>   | <b>Cape Coast</b>          | <b>390</b> |
| Beautiful aromas of white flowers, yellow apple, white pear, Meyer lemon zest and hints of Yuzu lime, combine with a compelling fresh salt-laden sea breeze character on opening. The aromas carry through on the gently layered palate. |                            |            |

# ROSÉ & RED WINE

## ROSÉ *P.S. Mezze platter, Bouillabaisse, prawns, halloumi, salmon Niçoise, hake, calamari, peri-peri chicken livers*

|  |                  |     |
|--|------------------|-----|
| <b>Iona Sophie Le Rosé 2023</b>  | Elgin            | 265 |
| Delicious strawberries, wild berries, cranberries and a hint of spice on the nose. Vibrant with a hint of candied fruit. | Gls              | 66  |
| <b>Durbanville Hills 2023</b>  | Durbanville      | 220 |
| 100% Merlot. Rose petals, strawberries, cranberries and raspberry with subtle Turkish delight sweetness.                 |                  |     |
| <b>Creation Estate Rosé 2023</b>   | Cape South Coast | 295 |
| Madame Meilland Rose. The most delicate petticoat pink, a big berry bouquet, spice and Turkish delight.                  |                  |     |

## RED BLEND *P.S. Grilled beef fillet, roast chicken, beef and chicken burger, braised pork belly*

|  |                       |     |
|--|-----------------------|-----|
| <b>Fryer's Cove Grenache Cinsault 2022</b>   | Cape West Coast       | 299 |
| Medium bodied, packed with aromas of wild raspberry and a hint of clove spice. Smooth tannins and balanced acidity.  | Gls                   | 75  |
| <b>Boschendal Nicolas 2021</b>   | Elgin / Stellenbosch  | 480 |
| A full-bodied blend 22% Merlot, 31% Cab Sauvignon, 6% Cab Franc, 4% Petit Verdot, 6% Malbec and 31% Shiraz   | Gls                   | 120 |
| On the nose red cherries, plums, mulberries and cassis are complimented by dark chocolate and spicy cigar box flavours.  |                       |     |
| <b>Creation Syrah Grenache 2022</b>  | Walker Bay            | 490 |
| Oh so Umami..... A full-bodied Rhône-style blend with intense flavours of ripe plum, black pepper, tapenade and umami.   |                       |     |
| <b>Bouchard Finlayson Estate Hannibal 2020</b>   | Hemel-en-Aarde Valley | 820 |
| A unique medium-bodied blend 41% Sangiovese, 26% Nebbiolo, 10% Barbera, 9% Shiraz, 8% Pinot Noir, 6% Mourvèdre. Dried violet, black cherries, cranberries, rooibos tea, spice and earth forest growth accent a firm and well-defined tannin. Focused and meaty textures leave a lasting impression, boasting fine intensity and exciting length. |                       |     |

## MERLOT *P.S. Pork belly, chicken burger, Mezze, chicken schnitzel or beef burger with mushroom sauce, spinach & ricotta ravioli*

|   |                 |     |
|---|-----------------|-----|
| <b>Durbanville Hills 2021</b>   | Durbanville     | 230 |
| Medium-bodied. Spicy nutmeg and dark chocolate aromas with dark cherry, rich plum and ripe raspberry undertones.            | Gls             | 65  |
| <b>Vondeling Barrel Selection 2020</b>  | Voor-Paardeberg | 410 |
| Full bodied with aromas of black cherries, sweet raspberry and aromatic lavender. Sultry dark fruit and liquorice flavours. |                 |     |

## SHIRAZ / SYRAH *P.S. Beef fillet or beef burger with pepper sauce, pork ribs, braised pork belly*

|   |                       |     |
|---|-----------------------|-----|
| <b>Vondeling Baldrick 2021</b>  | Voor-Paardeberg       | 235 |
| Medium-bodied, ripe plumb and mulberry aromas with cherry blossom and violets, infused with subtle cinnamon and white pepper. Follows through to palate with added blueberry, a hint of roasted black olives and soft spoken sweet spice. | Gls                   | 59  |
| <b>Beaumont Dangerfield 2020</b>  | Bot River, Walker Bay | 570 |
| Spices, fruit and pepper on the nose, flavours of berry fruit on the finish make this a full elegant wine that's dangerously delicious.   |                       |     |

## CABERNET SAUVIGNON *P.S. Beef fillet, Cape Malay curries, herbed chicken*

|  |              |     |
|--|--------------|-----|
| <b>Springfield Whole Berry 2020</b>  | Robertson    | 420 |
| Lighter styled, naturally fermented, full of juicy cassis, spice and ripe plum flavours. A velvety wine with softer tannins. | Gls          | 105 |
| <b>Boschendal Appellation Series 2019</b>  | Stellenbosch | 570 |
| Aromas and flavours of ripe black cherry and cassis, pencil shavings, cigar box accents and spice linger on the palate.      |              |     |

# REDS DESSERT & NON-ALCOHOLIC WINE

## PINOT NOIR

*P.S. Charcuterie platter, meats with mushroom sauce, grilled line fish, sea food platter, ravioli, grilled chicken*

### Mr P Knows by Iona 2022

Beautiful ripe red berries and sweet spice on the nose with subtle hints of forest floor and wild mushrooms.

Elgin 399

Gls 99

### Creation Estate Pinot Noir 2022

A bev of seductive red berries and the earthiness of shitake mushrooms. Sheer romance in a glass.

Cape South Coast 525

### Ataraxia Pinot Noir 2018

A seductive bouquet of red cherries, pomegranate, delicate forest floor, a hint of spice and new oak. Sensual and embracing.

Hemel-en-Aarde Valley 750

### Bouchard Finlayson Estate Galpin Peak Pinot Noir 2021

Fragrant cherry perfume. Succulent plum, clove and nutmeg with olive tapenade and cranberry flavours. Velvety smooth finish.

Hemel-en-Aarde Valley 930

### Hamilton Russell Estate Pinot Noir 2022

Wild fruit aromas of blackberry, black cherry, blueberry, dark plums and black Mission fig, with hints of cinnamon, nutmeg, clove, fennel seeds and fresh sage. Long dry finish with flavours of salted liquorice, dark berries and Christmas spices.

Hemel-en-Aarde Valley 1 400

## PINOTAGE

*P.S. Flame grilled chicken with peri-peri, chicken schnitzel, pork ribs, braised pork, Malay curries*

### Beyerskloof 2020

Intense rich fruit with juicy plum, violets, blueberry and mint chocolate.

Stellenbosch 265

Gls 68

### Southern Right 2022

Pure lifted fruit aromas of blueberries, liquorice, cocoa and roasted fennel seeds. The wine is bright and long on the palate, with flavours of cranberry, pomegranate and liquorice coating the beautiful fine-grained tannins.

Cape Coast 780

## DESSERT WINE

*P.S. On its own, carrot cake, Crème Brûlé*

### Nederburg Noble Late Harvest 2022 375ml

Pure ambrosia! A cornucopia of flavour; mango and sun-dried peach, barley sugar sweeties and orange blossom honey with a deeper macadamia nut vibe and a jasmine florality. Sweet, yes - but not heavy, and finishes beautifully dry and clean.

Durbanville- Paarl 290

## DE-ALCOHOLISED WINES

Low in calories, Vegan friendly

### Lautus Sparkling Wine *P.S. Oysters, seafood platter, grilled line fish*

100% Chardonnay. A golden hue with lively bubbles. Pure aromas of white peach, citrus blossom and fresh apple.

Western Cape 290

Gls 63

### Lautus Savvy White Sauvignon Blanc *P.S. Mussels, chilled seafood platter, seafood potjie*

Elegant palate, sumptuous tropical fruit and lime flavours. Finishing with a fresh acidity and a lingering aftertaste.

Coastal Region 200

Gls 50

### Lautus Savvy Red Blend *P.S. Beef fillet, beef burger*

A rich and supple blend, Shiraz, Pinotage, Tempranillo and Cabernet Sauvignon.

Pure blackberry fruit flavours and a touch of oak.

Coastal Region 235

Gls 59

# AGED VINTAGES LIMITED AVAILABILITY

## CHENIN BLANC *P.S. Seafood potjie, Bouillabaisse, Mussels, pork ribs, braised pork*

**Ken Forrester Chenin Blanc Old Vine Reserve 2021**

Wooded dry and full bodied, melon and spicy baked apple flavours and aromas.

Stellenbosch 365

## CHARDONNAY *P.S. Mussels, snoek p te, bouillabaisse, grilled line fish, Caesar salad, salmon Ni oise,*

**Creation 2022**

On the nose sun-kissed pear and peach and a hint of vanilla. Full-bodied palate is generously fruity and subtly spicy.

Walker Bay 400

**Lourensford Cape Leopard 'Limited Release of 400' Chardonnay 2015**

Intense ripe pineapple, melon flavour supported by white peach, apricot & hints of jasmine & lemon zest.

Stellenbosch 510

## RED BLEND *P.S. Beef fillet, roast chicken, beef and chicken burger, braised pork belly*

**Laibach Ladybird ORGANIC 2018**

Full bodied with exceptional fruit, 7% Merlot, 27% Cabernet Sauvignon, 10% Cabernet Franc, 11% Petit Verdot, 4% Malbec.

Simonsberg / Stellenbosch 320

**Lourensford SMV Cape Leopard 'Limited Release of 400' 2015**

Shiraz, Mourvedre and Viognier blend. Full-bodied, aromas & flavours of blackberry, mulberry, aniseed, pepper & liquorice.

Stellenbosch 620

## TINTA BAROCCA *P.S. Pork belly, ribs, beef fillet*

**Allesverloren Tinta Barocca 2017**

Deep ruby red. A combination of red berry fruit with a hint of chocolate, vanilla and oak spice aromas. An elegant medium to full-bodied wine with intense berry fruit and subtle oak spice aromas. Tannins are well structured and linger on the finish.

Swartland 310

## MERLOT *P.S. Pork belly, chicken burger, ribs, chicken schnitzel or beef burger with mushroom sauce, spinach & ricotta ravioli*

**Creation Estate 2020**

A bounty of fruity, spicy aromas. Dark chocolate and mocha combine with generous ripe berry flavours.

Walker Bay 463

## CABERNET SAUVIGNON *P.S. Beef fillet, Cape Malay curries, herbed chicken*

**Meerlust Cabernet Sauvignon 2015**

Intense cassis, plum and classic cedar-wood-cigar box notes with lifted dark aromas. Full-bodied, rich and dense with wonderful lacy tannins. Intense blackcurrant and plum fruit bolstered by refined tannins and fresh natural acidity.

Stellenbosch 750

## PINOTAGE *P.S. Flame grilled chicken with peri-peri, chicken schnitzel, pork ribs, pork belly*

**Vondeling Bowwood Pinotage 2014**

Nuances of softly roasted black olives, wild honeyed fynbos, bold red berry fruit, spicy coconut, dark plums and vanilla.

Voor-Paardeberg Paarl 885

**Hamilton Russell Ashbourne Pinotage 2010**

Aged wooded Pinotage blend, medium-bodied, intense & savoury with a beautiful minerality.

Hemel-en-Aarde Valley 1 200

## PINOT NOIR *P.S. Charcuterie platter, meats with mushroom sauce, grilled line fish, sea food platter, ravioli, grilled chicken*

**Oak Valley Groenlandberg Pinot Noir 2014**

Medium bodied with smoky berry flavours of maraschino cherry, vibrant strawberry, violets and black fruits.

Elgin 645



# BEERS & CIDERS

## CRAFT & LOCAL DRAUGHT

|                                    |       |       |
|------------------------------------|-------|-------|
| Hermanus Brewery Lager or Pale Ale | 375ml | 500ml |
| Castle Lite                        | 44    | 50    |
|                                    | 37    | 43    |

## LOCAL & INTERNATIONAL BEER

|                        |    |
|------------------------|----|
| Carling Black Label    | 34 |
| Heineken               | 36 |
| Windhoek Lager         | 35 |
| Castle Lite            | 35 |
| Corona Extra           | 40 |
| Stella Artois          | 36 |
| Heineken Zero Alc Free | 35 |

## APERITIFS 50ML

|         |    |
|---------|----|
| Campari | 62 |
| Aperol  | 60 |
| Pernod  | 52 |
| Pimms   | 36 |

## GIN 25ML

|                            |    |
|----------------------------|----|
| Musgrave Crafted Pink Rose | 36 |
| Six Dogs Blue              | 45 |
| Inverroche Amber           | 48 |
| Bombay Sapphire            | 34 |
| Gordon's London dry        | 25 |
| Belgravia London Dry       | 30 |
| Duchess Alc Free           | 40 |

## VODKA 25ML

|                     |    |
|---------------------|----|
| Grey Goose Premium  | 52 |
| Cruz Vintage Black  | 27 |
| Red Square Original | 30 |

## WHISKY 25ML

|                      |    |
|----------------------|----|
| Bells / J & B        | 25 |
| Chivas Regal         | 55 |
| Johnnie Walker Black | 42 |
| Jameson Irish        | 38 |
| Bain's Cape Mountain | 30 |

## LIQUEUR 25ML

|                    |    |
|--------------------|----|
| Cointreau          | 40 |
| Tia Maria          | 30 |
| Amaretto Disarrono | 43 |
| Franjelico         | 30 |
| Jagermeister       | 32 |
| Kahlua             | 30 |
| Amarula Cream      | 30 |

## GRAPPA 25ML

|                    |    |
|--------------------|----|
| Meerlust Dalla Cia | 60 |
| Antonella Cabernet | 65 |

## PORT 50ML

|                       |    |
|-----------------------|----|
| Beaumont Cape Vintage | 62 |
| De Krans Cape Port    | 36 |

## SHERRY 50ML

|                  |    |
|------------------|----|
| Old Brown Sherry | 20 |
|------------------|----|

## CIDER

|                        |    |
|------------------------|----|
| Savanna Dry            | 45 |
| Savanna Light          | 45 |
| Savanna Lemon Alc Free | 45 |

## SPRITZERS

|                         |    |
|-------------------------|----|
| Brutal Fruit Ruby Apple | 35 |
| Smirnoff Spin           | 40 |

## BRANDY 25ML

|                       |    |
|-----------------------|----|
| Richelieu 10 yr       | 28 |
| Klipdrift Premium     | 25 |
| Van Ryn Potstil 12 yr | 45 |

## COGNAC 25ML

|                      |    |
|----------------------|----|
| Courvoisier V.S.O.P. | 76 |
|----------------------|----|

## RUM 25ML

|                            |    |
|----------------------------|----|
| Bacardi Carta Blanca       | 25 |
| Bacardi Carta Oro          | 25 |
| Bacardi Carta Negra        | 25 |
| Dead Man's Fingers Coconut | 25 |
| Oakheart Spiced Rum        | 25 |
| Stroh Rum -80-             | 45 |

## BOURBON 25ML

|                    |    |
|--------------------|----|
| Jack Daniels No. 7 | 34 |
|--------------------|----|

## TEQUILA 25ML

|                 |    |
|-----------------|----|
| Sombrero Silver | 30 |
| Sombrero Gold   | 30 |

