

# WELCOME

Bientang's Cave Restaurant & Wine Bar 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.

This wine list which received a **Diamond Award** from Diners Club has been created to show-case some of the wonderful local wines that our beautiful region has to offer.

## PLATTERS RATING

★★★★★	95 - 100	Superlative. A South African Classic
★★★★☆	90 - 94	Outstanding
★★★★	86 - 89	Excellent
★★★☆☆	83 - 85	Very good / promising
★★★	80 - 82	Good for early drinking
★★☆	77 - 79	Average, with some appeal
★★	73 - 76	Pleasant enough
★☆☆	70 - 72	Plain and simple
★	65 - 69	Unexciting
☆☆	60 - 64	Very ordinary
□	50 - 59	Somewhat less than ordinary

\* **Not Yet Rated by Platters Guide** Due to vintage change over/new wine

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## 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**

**WIFI AVAILABLE**

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

**RIGHT OF ADMISSION RESERVED**

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# COCKTAILS

## CLASSICS AND VIRGINS

<b>Aperol Spritz</b>	125
Aperol, Cinzano and a splash of soda over ice.	
<b>Lemon Spritz</b>	95
Boschendal Brut, Cinzano Blanco, vanilla syrup and lemon juice over ice.	
<b>Buck's Fizz</b>	98
Boschendal Brut combined with fresh orange juice.	
<b>Negroni</b>	110
Bulldog Gin, Cinzano Rossi and Campari.	
<b>Espresso Vodka Martini</b>	98
Skyy Vodka shaken cold with Frangelico, Kahlua and Espresso.	
<b>Martini</b>	110
Bulldog Gin and Vermouth shaken cold and served with green olives.	
<b>Sea Breeze</b>	95
Peach Skyy Vodka, Boschendal Brut, blueberry, pineapple and lemon juice over ice.	
<b>Tequila Sunrise</b>	98
Espolon Blanco Tequila, grenadine and orange juice.	
<b>Cosmopolitan</b>	95
Skyy Vodka shaken cold with Triple Sec, lime and cranberry juice.	
<b>Mai Tai</b>	98
Rum and tropical juices with a dash of Grenadine.	
<b>Watermelon Cosmopolitan</b>	98
Skyy Vodka shaken cold with watermelon, lime and cranberry juice.	
<b>Margarita</b>	110
Espolon Tequila shaken cold with Triple Sec, lime juice.	
<b>Mojito</b>	110
Rum, lime, fresh mint and soda.	
<b>Piña Colada</b>	130
Rum blended smooth with pineapple, crushed ice and cream coconut extracts.	
	<b>Virgin 80</b>
<b>Strawberry Daiquiri</b>	130
Rum, strawberry puree and juice over crushed ice and blended smooth.	
	<b>Virgin 80</b>
<b>Bloody Mary "Traditional" Style</b>	120
A classic blend of Skyy Vodka, tomato juice, celery, Tabasco, Worcestershire sauce and ground black pepper.	
	<b>Virgin 80</b>

# THE WINE LIST

## CHAMPAGNE, MÉTHODE CAP CLASSIQUE & INTERNATIONAL WINE

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

### CHAMPAGNE

- Dom Pérignon 2013** *P.S. Oysters, chilled seafood platter* **Épernay - France** **5 800**  
Explosive harmony. Enticing full and varied aromas of white flowers, nectarous apricot followed by rhubarb and mint with the minerality of ash. A vibrant palate with focused acidic and bitter notes, the finish marked by ginger, tobacco and toastiness.
- Veuve Clicquot Ponsardin Brut Yellow Lable (N.V.)** *P.S. Oysters, as an aperitif, seafood platter* **Reims - France** **1 980**  
The perfect balance of aromatic intensity and fresh flavours of peach, pear, mandarin, grapefruit, a hint of dried fruit and brioche.
- Möet & Chandon Rosé Impérial (N.V.)** *P.S. Mezze and charcuteri platter* **Épernay - France** **1 960**  
Pinot Noir and Chardonnay, red berries explode onto the palate joined by fleshy peach aromas. A fresh peppery and mint finish.

### MÉTHODE CAP CLASSIQUE

- Boschendal Brut NV** ★★★★★ *P.S. On its own, oysters, panko prawns* **Western Cape** **475**  
58% Chardonnay, 42% Pinot Noir. Enticing lemon cream and almond Biscotti precede layers of citrus. **Gls** **95**
- Boschendal Rosé NV** ★★★★★ *P.S. Oysters, chilled seafood platter, salmon Niçoise* **Western Cape** **475**  
70% Pinot Noir, 20% Chardonnay, 10% Pinotage. Intoxicating red fruit aromas with hints of red berry flavours. **Gls** **95**
- Lomond Brut 2019** ★★★★★ *P.S. Seafood potjie, bitterballen, shellfish* **Western Cape** **490**  
Fresh fruit and white pear aromas with a hint of floral notes. Rich and elegant with ultra fine bubbles, layers of fresh zesty acidity.
- Lomond Rosé 2020** ★★★★★ *P.S. Chilled seafood platter, mezze platter and as an aperitif* **Cape Agulhas** **490**  
100% Pinot Noir. Hints of strawberries and white stone fruit with red berries, carrying through to the palate with fresh acidity.
- Creation Elation 2018 \*** *P.S. Oysters, prawns, crème brûlée* **Cape South Coast** **700**  
52% Pinot Noir, 48% Chardonnay, exquisitely uplifting and refreshing. Aromas of citrus fruit, nectarines, raspberry and brioche.

### PROSECCO

- Martini Prosecco Doc** *P.S. Line fish, hot & chilled seafood platters, charcuterie platter or aperitif* **Veneto, Italy** **580**  
Aromatic Glera grapes blended with Chardonnay and Pinot Noir. Crisp, dry and fragrant with thyme and apple notes.

### INTERNATIONAL WINE

- Sensi Collezione Pinot Grigio 2022** *P.S. Salmon Niçoise, grilled vegetables, snoek pôte* **Veneto, Italy** **364**  
Crisp dry minerality, lovely peachy stone fruit aromas, refreshing with ripe youthful fruit, apricots, apples and sublime floral notes.
- Vanita Primitivo Zinfandel 2022** *P.S. Pork ribs, basted beef fillet* **Puglia, Italy** **300**  
Early ripening. A dry, bold and fruity wine with smooth and sumptuous flavours of blackberry, dark chocolate and liquorice.
- Baron Philippe De Rothschild Bordeaux 2021** *P.S. Grilled beef fillet, cheese platter, roast chicken* **Bordeaux, France** **502**  
A strict collection of Merlot, Cabernet Sauvignon and Cabernet Franc. Displays power, vivaciousness, intensity and elegance.
- Finca Las Moras Malbec 2021** *P.S. Grilled beef fillet and charcuterie platter* **Mendoza, Argentina** **363**  
A dry light-bodied 100% Malbec, elegant flavours and aromas of ripe red fruit, vanilla and smoke.
- Casillero del Diablo Merlot 2020** *P.S. Aperitif, charcuterie, ravioli, cheese platter* **Central Valley, Chile** **365**  
A smooth medium-bodied Merlot that perfectly combines plum and red berry flavours with smoky, cedar wood aromas.

# WHITE WINE

## SAUVIGNON BLANC

*P.S. Chilled seafood platter, panko prawns, halloumi, salmon Niçoise*

**Oak Valley Fountain Of Youth 2023** ★★☆☆

Lemongrass, blackcurrant, granadilla and gooseberry aromas. Tart grapefruit, peach and granadilla flavours.

**Groenlandberg-Elgin 295**

**Lomond Sugarbush Single Vineyard 2022** ★★☆☆

Aromatic hints of stone fruit and gooseberries. Flavours of gooseberries, watermelon and hints of blackcurrant.

**Cape Agulhas 322**

**Gls 80**

**Fryer's Cove 2023** ★★☆☆

Concentrated aromas of guava, paw-paw, green fig and limes. Vibrant citrus fruit and wonderful saline savouriness.

**Cape West Coast 358**

**Gls 89**

**Newton Johnson 2023 \***

Fine crystalline character with traces of flint. Perfumed wafts of sweet lime blossom and earthy fynbos, apricot and lemon drops.

**Cape South Coast 280**

**Ataraxia 2023 \***

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

**Western Cape 330**

**Creation Estate 2023 \***

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

**Cape South Coast 345**

**Southern Right 2023** ★★☆☆

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.

**Cape Coast 410**

## CHENIN BLANC

**Fryer's Cove Chenin Blanc 2023** ★★☆☆ *P.S. Seafood potjie, creamy mussels, pork belly*

Oaked with flavours of lemon, nectarine and white peach and subtle oak spice. Vibrant lingering minerality.

**Cape West Coast 358**

**Gls 89**

**Beaumont Chenin Blanc 2023** ★★☆☆ *P.S. Salads, grilled veg & chickpeas, curries, shell fish and line fish*

Unoaked pure Chenin, dry with golden delicious apple, green melon, pear aromas and flavours.

**Cape South Coast 345**

## VIOGNIER

**Creation Estate Viognier 2023 \*** *P.S. Malay curries, seafood potjie, mussels, Caesar salad*

Unoaked, joyful and vivacious with pertinent peach snuggling up to the secret subtleties of ripe pear. Vivaldi in a glass.

**Cape South Coast 355**

**Gls 88**

## ALBARIÑO

**Newton Johnson Albariño 2022 \*** *P.S. It loves seafood and shell fish, salmon Niçoise*

Crisp and opulent concentration of fruit. Ripe limes, apple blossom, honeydew, tangy nectarine, quince envelops the palate.

**Upper Hemel en Aarde Valley 504**

## RIESLING

**Oak Valley Stone & Steel 2022** ★★☆☆ *P.S. Aperitif, all salads, Halloumi*

Unoaked. Abundant watermelon, kiwi, apricot and fresh ginger. Flavours of yellow peach, green melon, tart grapefruit and limes.

**Groenlandberg, Elgin 265**

## SEMILLON

**Arcangeli Vesta 2018** ★★☆☆ *P.S. Herb chicken, prawns and mussels*

Oaked. Agave pepper, spice, fresh herbs, blood orange with hints of a "stofpad", these flavours ride coolly on the pronounced acidity on the palate.

**Bot River 280**

# WHITE & ROSE

## CHARDONNAY

*P.S. Creamy mussels, snoek p te, cheese platter, seafood potjie*

<b>Oak Valley Beneath The Clouds 2022</b> ★★☆☆☆		<b>Elgin</b> <b>322</b>
Aromas of melon, granadilla, pineapple and green apples. Abundant yellow peach, tangerines and oranges.		<b>Gls</b> <b>80</b>
<b>Bouchard Finlayson Crocodile's Lair / Kaaimansgat 2023</b> ★★☆☆☆		<b>Kaaimansgat</b> <b>504</b>
Initially reveals sun-dried hay, peachy stone fruit and a dusting of toasted almond shavings. Creamy citrus fruit flavours build towards a succulent and effortless textural finish. Refined and delicate.		
<b>Creation Estate 2023 *</b>		<b>Cape South Coast</b> <b>510</b>
A Chic Chard! Glorious layers of sun kissed pear and peach enhanced by fresh minerality and hints of spice.		
<b>Newton Johnson Southend 2022 *</b>		<b>Upper Hemel-en-Aarde Valley</b> <b>530</b>
Lime fruit is buoyed with sharp ginger, white pepper and flint. Crushed stones and saltiness sustain the refreshing appeal.		
<b>Ataraxia 2023 *</b>		<b>Western Cape</b> <b>690</b>
Vibrant and spicy with alluring creamy notes. Assertive mineral intensity beautifully balances the compelling intensity of fruit.		
<b>Restless River Ava Marie 2021</b> ★★☆☆☆		<b>Upper Hemel-en-Aarde Valley</b> <b>890</b>
An exotic nose of pressed white flowers, lime peel, lemon biscuits, honeysuckle and brioche. The palate offers a creamy generosity with fresh citrus, waxy lemon rind and Seville oranges with slightly flinty, mineral hints. Beautifully poised and elegant.		
<b>Hamilton Russell Estate 2023 - (42nd Vintage)</b> ★★☆☆☆		<b>Hemel-en-Aarde Valley</b> <b>1 240</b>
Ripe pear aromas combined with lemon blossom and white wild flower honey, Meyer lemon and lime zest. Hints of fresh baked bread and warm stone add complexity to the fruit. Vibrant minerality, sensuality and soft viscous texture.		

## WHITE BLENDS

<b>Bouchard Finlayson Blanc de Mer 2024</b> ★★☆☆☆	<i>P.S. Bouillabaisse, oysters or as an aperitif</i>	<b>Cape Coast</b> <b>276</b>
Unoaked, light-bodied blend 67% Riesling, 19% Viognier, 14% Chardonnay. Perfumed rose water, tangerine and orange blossom. A complex and layered palate of fresh cut apple, dried apricot and pickled ginger, with a hint of sea salt.		<b>Gls</b> <b>69</b>
<b>Creation Roussanne Grenache Blanc 2022 *</b>	<i>P.S. Bitterballen, seafood, salads</i>	<b>Cape South Coast</b> <b>490</b>
Unoaked. Rain in a summer herb garden. The evocative fragrance of spring flowers refreshing a thirsty earth. A herb garden wafting its perfume into the ether, a profusion of sun-ripe orange, apricot and peach, all reflected on the finely nuanced palate.		
<b>Beaumont New Baby 2021</b> ★★☆☆☆	<i>P.S. On it own or with seafood</i>	<b>Bot River</b> <b>740</b>
A exotic oaked blend 60% Chenin Blanc, 25% Sauvignon Blanc and 15% Colombar. Delicate lemon, lime, quince and thatch notes.		

## ROS 

*P.S. Mezze platter, Bouillabaisse, prawns, halloumi, salmon Ni oise, hake, calamari, peri-peri chicken livers*

<b>Lomond 2022 *</b>		<b>Cape Agulhas</b> <b>238</b>
100% Merlot. A classical Provencal Rose with a delicate pink hue. Abundant aromas of fresh strawberries, red cherries and rose petal with a hint of candy floss. Medium bodied, crisp acidity layers of delicate red fruit, strawberry and spicy flavours.		
<b>Iona Sophie Le Ros� 2023</b> ★★☆☆☆		<b>Elgin</b> <b>280</b>
Delicious strawberries, wild berries, cranberries and a hint of spice on the nose. Vibrant with a hint of candied fruit.		<b>Gls</b> <b>70</b>
<b>Creation Estate Ros� 2023 *</b>		<b>Cape South Coast</b> <b>315</b>
Peace Rose. 70% Grenache Noir, 25% Syrah, 5% Viognier. A delicate petticoat pink, a big berry bouquet, spice and Turkish delight.		

# RED WINE

## CABERNET SAUVIGNON

*P.S. Beef fillet, Cape Malay curries, herbed chicken, cheese platter*

**Lomond Candelabra Single Vineyard 2018** ★★☆☆

**Cape Agulhas** 499

Classic bouquet with a hint of sweet capsicum. Blueberry fruit, cedar spice, black pepper with soft precise tannins. **Gls** 125

**Jakob's Vineyards Single Vinyard 2018** ★★★★★

**Hemel-en-Aarde Ridge** 510

Mulberries, blackforest cake, liquorice, fresh fennel and baking spice aromas. Flavours of blueberries, dark chocolate and spices.

**Main Road & Dignity 2020** ★★★★★

**Hemel-en-Aarde** 980

Magical and rare to the area, brimming with perfumed aromatics of violets, rose petals, incense, crushed black currents, tea and melted chocolate. On the palate a layered complexity of saline crème de cassis, mulberries, black cherry and tobacco nuances.

## MERLOT

*P.S. Pork belly, charcuterie, ravioli, cheese platter, grilled steak with mushroom sauce*

**Lomond 7 Rows Ben 2019** \*

**Cape Agulhas** 499

Tantalising bouquet of ripe red fruits, such as cherry and plum with hints of spice and oak. Velvety smooth texture.

**Creation Estate 2021** \*

**Walker Bay** 530

A touch of Mocha. Rewarding dark chocolate and mocha combine with generous ripe berry flavours.

## SHIRAZ / SYRAH

*P.S. Beef fillet or beef burger with pepper sauce, pork ribs, pork belly*

**Lomond Estate 2022** ★★★★★

**Cape Agulhas** 302

Earthy and smoky aromas with red currants and red cherries. Subtle clove and cinnamon notes before a lengthy finish. **Gls** 75

**Arcangeli Syracuse 2019** ★★★★★

**Bot River** 280

Southern Rhone style, immense structure with brooding dark fruit flavours under the aromas of white lilies and violets.

**Beaumont Dangerfield 2022** ★★★★★

**Bot River** 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.

## PINOT NOIR

*P.S. Charcuterie platter, meats with mushroom sauce, all seafood, grilled chicken*

**Oak Valley Sounds of Silence 2023** ★★★★★

**Elgin** 355

Aromas of black cherry, rooibos tea, nectarine and some spearmint. Pomegranate, some plum and cranberry flavours. **Gls** 82

**Mr P Knows by Iona 2023** ★★★★★

**Elgin** 420

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

**Creation Estate 2023** \*

**Cape South Coast** 540

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

**Newton Johnson 2023** \*

**Walker Bay** 620

Perfumed layers of red fruits, rich spice and woody notes mingle with earthy mushrooms. Raspberry and liquorice on the finish.

**Ataraxia 2020** \*

**Hemel-en-Aarde Valley** 680

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

**Bouchard Finlayson Estate Galpin Peak 2022** ★★★★★

**Hemel-en-Aarde Valley** 988

Fragrant and seductive red cherry perfume. Gentle tannins enrobe a delicate, yet vibrant structure.

# RED, DESSERT & DE-ALCOHOLISED

## PINOTAGE

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

**Beaumont Jackals River 2022 ★★★★★**

**Bot River 580**

Intense rich fruit and plummy red berry aromas with a supremely elegant fruit driven palate. Elegance over power!

**Southern Right 2022 ★★★★★**

**Cape Coast 800**

Beautiful dark brooding fruit aromas of black plum, blackberry and ripe cherries, combine with aromas of black tea, wild roses and seamlessly integrated, barely noticed wood spice. Complex flavours of cassis, black plum, bright cranberry and pomegranate.

## RED BLENDS

*P.S. Grilled beef fillet, roast chicken, beef and chicken burger, pork belly*

**Fryer's Cove Grenache-Cinsault 2023 ★★★★★**

**Cape West Coast 358**

Medium bodied and unoaked, packed with aromas of wild raspberry and a hint of clove spice with smooth tannins. **Gls 89**

**Lomond Belladonna SMV 2019 ★★★★★**

**Cape Agulhas 418**

Syrah, Mourvèdre and Viognier. Bouquet of juicy red fruit with spice, faintly smoky floral and black fruit. Savoury aromas of dark chocolate, spice and red fruit. **Gls 105**

**Boschendal Nicolas 2022 ★★★★★**

**Western Cape 478**

A full-bodied blend 21% Merlot, 33% Cab Sauvignon, 3% Cab Franc, 3% Petit Verdot, 10% Malbec and 30% Shiraz. **Gls 120**

On the nose red cherries, plums, mulberries and cassis are complimented by dark chocolate and spicy cigar box flavours.

**Raoul's Beaumont 2022 ★★★★★**

**Bot River 455**

A Syrah driven blend with Pinotage, Malbec, Grenache and Cabernet Sauvignon. Lovely fruit and spice focused wine that is perfectly medium weighted. A homage to Raoul - the maverick of vineyards and motorcycles.

**Creation Syrah Grenache 2022 \***

**Walker Bay 510**

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

## DESSERT WINE

*P.S. On its own, cheese and charcuterie platters, crème brûlée, cheesecake, carrot cake*

**Beaumont Goutte D'Or Noble Late Harvest 2021 375ml ★★★★★**

**Bot River 480**

100% Pure Chenin Blanc. Beautiful and elegant, filled with aromas of spices and dried fruit. Delicate oak flavour's, 50ml **Gls 78** cinnamon spice and a lovely acidity that keeps the palate fresh. Elegant and well balanced between sweetness and acidity.

## DE-ALCOHOLISED WINES

Low in calories, Vegan friendly

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

**Western Cape 302**

100% Chardonnay. A golden hue with lively bubbles. Pure aromas of white peach, citrus blossom and fresh apple. **Gls 66**

**Lautus Savvy White Sauvignon Blanc ★★** *P.S. Raviloli, chilled seafood platter, seafood potjie*

**Coastal Region 202**

Elegant palate, sumptuous tropical fruit and lime flavours. Finishing with a fresh acidity and a lingering aftertaste. **Gls 50**

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

**Coastal Region 230**

A rich and supple blend, Shiraz, Pinotage, Tempranillo and Cabernet Sauvignon. And a touch of oak. **Gls 57**

Pure blackberry fruit flavours and a touch of oak.

# LIMITED & AGED VINTAGES LIMITED AVAILABILITY

## MÉTHODE CAP CLASSIQUE

**Pongrácz Brut / Rosé NV** *P.S. Oysters, prawns*

A classic favourite.

**Coastal 530**

**SAUVIGNON BLANC** *P.S. Charcuterie, chilled seafood & mezze platters, halloumi, salmon Niçoise,*

**Springfield Special Cuvée 2022**

A complex wine with a sensuous combination of passion fruit, nettles and minerality.

**Robertson 340**

**CHARDONNAY** *P.S. Creamy mussels, snoek pâté, cheese platter, seafood potjie, seafood potjie, eggs benedict*

**Vondeling Barrel Selection 2021**

Pear and peach blossom on the nose. Crisp apple and citrus infused with Crème Brûlée and roasted almond flavours.

**Voor-Paardeberg 504**

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

**Bouchard Finlayson Estate Hannibal 2020**

A unique medium-bodied blend 41% Sangiovese, 26% Nebbiolo, 10% Barbera, 9% Shiraz, 8% Pinot Noir, 6% Mourvèdre.

**Hemel-en-Aarde Valley 894**

**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 950**

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

**Allesverloren Tinta Barocca 2017**

Red berry fruit with a hint of chocolate, vanilla and oak spice aromas. Intense berry fruit and subtle oak spice aromas.

**Swartland 580**

**MERLOT** *P.S. Pork belly, charcuterie, ravioli, cheese platter, grilled steak with mushroom sauce*

**Vondeling Barrel Selection 2020**

Full bodied with aromas of black cherries, sweet raspberry and aromatic lavender. Sultry dark fruit and liquorice flavours.

**Voor-Paardeberg 785**

**PINOTAGE** *P.S. Flame grilled chicken with peri-peri, grilled steak, pork ribs, Malay curries*

**Hamilton Russell Ashbourne Pinotage 2010**

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

**Hemel-en-Aarde Valley 999**

**Beyerskloof 2020**

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

**Stellenbosch 336**

**PINOT NOIR** *P.S. Charcuterie platter, meats with mushroom sauce, all seafood, grilled chicken*

**Hamilton Russell Estate Pinot Noir 2022**

Wild fruit aromas of blackberry, black cherry, blueberry, dark plums and black Mission fig, with hints of cinnamon.

**Hemel-en-Aarde Valley 1 400**

**Oak Valley Groenlandberg Pinot Noir 2014**

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

**Elgin 680**





# BEERS & CIDERS

## CRAFT & LOCAL DRAUGHT

	375ml	500ml
Hermanus Brewery Lager or Pale Ale	52	60
Castle Lite	49	55

## BEER

Carling Black Label	38
Heineken	45
Windhoek Lager	46
Castle Lite	38
Corona Extra	46
Stella Artois	40
Heineken Zero <b>Alc Free</b>	40

## APERITIFS 50ML

Aperol	60
Campari	68
Pernod	52
Cinzano Bianco	30
Cinzano Rosso	30

## GIN 25ML

Bulldog	36
Gordon's London dry	25
Bombay Sapphire	34
Musgrave Crafted Pink Rose	36
Inverroche Amber	49
Six Dogs Blue	55
Duchess <b>Alc Free</b> <small>300ML</small>	40

## VODKA 25ML

Skyv Vodka	25
Skyv Peach Vodka	25
Cruz Vintage Black	27
Red Square	25

## GRAPPA 25ML

Meerlust Dalla Cia	70
Antonella Cabernet	75

## CIDER

Savanna Dry	48
Savanna Light	48
Savanna Lemon <b>Alc Free</b>	48

## WHISKY 25ML

Bells / J & B	28
Chivas Regal	55
Johnnie Walker Black	55
Jameson Irish	50
Bain's Cape Mountain	30

## BRANDY 25ML

Klipdrift Premium	25
Richelieu 10 yr	29
Van Ryn Potstil 12 yr	50

## COGNAC 25ML

Courvoisier V.S.O.P.	90
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## LIQUEUR 25ML

Kahlua	30
Amarula Cream	25
Frangelico	35
Tia Maria	35
Amaretto Disarrono	45
Triple Sec	20
Jagermeister	33

## SPRITZERS

Brutal Fruit Ruby Apple	43
Smirnoff Spin	44

## RUM 25ML

Bacardi Carta Blanca	25
Bacardi Carta Negra	25
Oakheart Spiced Rum	25
Stroh Rum -80-	50

## BOURBON 25ML

Jack Daniels No. 7	40
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## TEQUILA 25ML

Espolon Blanco	50
Espolon Reposado	50
Sombrero Silver	30
Sombrero Gold	30

## PORT 50ML

Beaumont Cape Vintage 2019	78
De Krans Cape Port	39

## SHERRY 50ML

Old Brown Sherry	20
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