

# SPECIALITY BREAKFAST

**FRUIT & GRANOLA**  
Greek yoghurt with banana, berries, honey and toasted granola **59**

**BIRCHA OATS**  
With grated apple, toasted pecan nuts, cinnamon and a dash of fresh cream **42**

**CREAMY OATS (SERVED HOT)**  
Oats topped with almond flakes, dried cranberries, a sprinkle of coconut sugar and julienne apple **42**

**LENTIL BOWL**  
Lentils and sauteed spinach, topped with a poached egg and avocado **55**

**SASHUKA EGGS**  
2 Eggs poached in a tomato, aubergine and red pepper sauce **59**  
Add grilled haloumi (3 pieces) **30**

**PERI-PERI CHICKEN LIVERS**  
Creamy peri-peri chicken livers with garlic ciabatta topped with 2 poached eggs **75**  
Add halloumi (3 pieces) **30**  
Add bacon **25**

**OMELETTES (REGULAR)**  
Mature cheddar, thyme cherry tomatoes and mushrooms **69**  
Bacon and mature cheddar **62**  
Bacon, mushroom and feta **69**

**SPANISH OMELETTES**  
Cherry tomatoes, chopped peppers, red onion, baby spinach, feta and potato rosti **75**  
Add Chourico **40**

**MEXICAN OMELETTE**  
Mince, tomato salsa and chilli **75**

**WILD MUSHROOM OMELETTE**  
Triple mushrooms, spring onion, grana padano and mushroom dust **69**

**EGGS BENEDICT (THE ORIGINAL)**  
Toasted English muffin with bacon, napped with hollandaise sauce, served with thyme roasted tomato **70**

**SMOKED SALMON BENEDICT**  
2 Poached eggs, sauteed baby spinach napped with hollandaise sauce **105**

**BENEDICT BOWL (LOW CARB)**  
Sauteed baby spinach, cherry tomato, triple mushrooms tossed with herbed bulgar wheat, topped with 2 poached eggs and avocado napped with basil infused hollandaise sauce **95**

**BACON & MINTY PEAS**  
Bacon strips, onions, sauteed peas on toast topped with 2 poached eggs and minted hollandaise sauce **89**

**SOUR DOUGH FRENCH TOAST**  
Topped with bacon, brie cheese, fig preserve and grilled banana **79**

**FRENCH TOAST**  
2 Slices of your choice of bread **45**  
Add bacon **25**  
Add banana and syrup **12**

**SMASHED AVOCADO ON TOAST 35**  
Add bacon **25**

**ENGLISH GRANDE**  
2 Eggs, 3 rashers of bacon, sauteed mushrooms, beef sausage, thyme roasted tomato, potato rosti and toast **92**

**PETIT ENGLISH**  
2 Eggs, 2 rashers of bacon, thyme roasted tomato, potato rosti and toast **49**

**FARMHOUSE BREAKFAST**  
2 Eggs, 3 rashers of bacon, 120g wors, rosti, thyme roasted tomato served with 2 slices of toast **110**

**EGGS ON TOAST**  
Served with thyme roasted tomato **35**  
Add creamy thyme mushrooms **25**  
Add bacon **25**

**SMOKED SALMON ON RYE**  
Smoked salmon, cottage cheese, exotic cocktail tomatoes, wild rocket and a poached egg **105**

**EGG WHITE SCRAMBLED EGGS**  
With sauteed mushrooms and roasted cherry tomatoes, served on health toast **45**

**BREAKFAST BAGELS**  
Served with lemon-mayo slaw;  
Scrambled eggs, bacon, cottage cheese, guacamole, and siracha tomato sauce **85**  
Scrambled eggs, cottage cheese, chives and smoked salmon **105**  
Grilled brinjal, haloumi, sundried tomato paste and rocket **80**

**BURGER BAGEL**  
200g Pure beef patty, fried egg, crispy bacon and sauteed mushrooms **99**



# TOASTIES

**MOZZARELLA & TOMATO 32**  
**CHICKEN MAYO** - Cajun or plain **38**  
**BACON & MATURE CHEDDAR 39**  
**CLUB SANDWICH**  
Double decker toasted with chicken mayo, bacon, lettuce, tomato and cheddar **65**  
Add homemade fries **35**

# BAMBINO’S

**SCRAMBLED EGGS ON TOAST 25**  
Add bacon **25**  
**MINCE ON TOAST 39**  
**FRUIT, MUESLI & YOGHURT 35**  
**BOILED EGG & TOAST SOLDIERS 20**

# PASTRIES

**CROISSANTS**  
Plain **38**  
Nutella and banana **55**  
Scrambled eggs and bacon **50**  
Caprese **55**

**FLAPJACKS (3)**  
Nutella and banana **49**  
Cinnamon and golden syrup **38**  
Bacon, grilled banana and golden syrup **65**

# POWER SMOOTHIES

Blueberry, banana and oats **49**  
Peanut butter, banana, oats, honey and yoghurt **42**

# BEVERAGES

|                           |                         |
|---------------------------|-------------------------|
| Cappucino <b>27</b>       | Hot Chocolate <b>28</b> |
| Decaf <b>+2</b>           | Milo <b>28</b>          |
| Baby Chino <b>16</b>      |                         |
| Café Latte <b>29</b>      | <b>SHAKES</b>           |
| Americano <b>21</b>       | (Regular/Large)         |
| Macchiato <b>20</b>       | Coffee Freezo <b>45</b> |
| Café Mocha <b>30</b>      | Mango Crusher <b>45</b> |
| Espresso <b>19</b>        | Oreo Shake <b>45</b>    |
| Double Espresso <b>26</b> | Nutella Shake <b>45</b> |
| Red Cappuccino <b>28</b>  | Vanilla <b>36/40</b>    |
| Chai Latte <b>30</b>      | Bubblegum <b>36/40</b>  |
| Five Roses tea <b>18</b>  | Strawberry <b>36/40</b> |
| Rooibos tea <b>18</b>     | Lime <b>36/40</b>       |
| Earl Grey tea <b>18</b>   | Chocolate <b>36/40</b>  |
| Camomile tea <b>18</b>    |                         |
| Green tea <b>18</b>       |                         |



## STARTERS

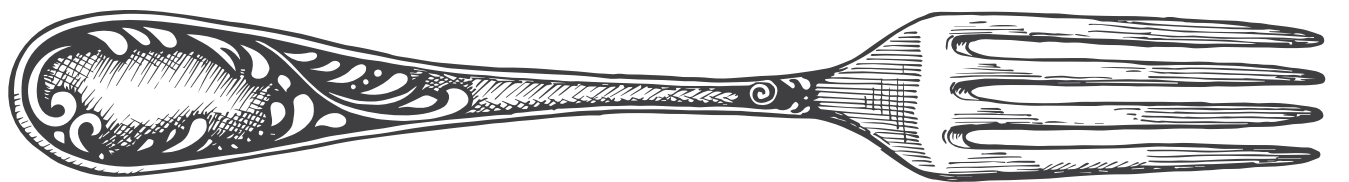
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|---|---|---|
| <b>FOCACCIA</b><br>Garlic and herb <b>49</b><br>Feta and rocket <b>59</b><br>Mozzarella <b>59</b>   | <b>CHICKEN LIVERS</b><br>Creamy peri-peri sauce with garlic ciabatta <b>69</b>  | <b>ZUCCHINI FRIES</b><br>Famous zucchini fries with rosemary aioli <b>58</b>  |
| <b>CREAM CHEESE GARLIC ROLLS</b> <b>N</b><br>Burger bun brushed with garlic herb butter stuffed with cream cheese and oven baked till golden brown <b>39</b>                      | <b>ASIAN CALAMARI</b><br>Fried calamari tossed with Asian dressing, spring onion and chilli <b>78</b>                                 | <b>SMOKED SALMON MOUSSE</b> <b>N</b><br>Dill smoked salmon mousse served with basil brushed bruschetta and herbed salad <b>60</b>   |
| <b>CRISPY MUSHROOM CREPE</b> <b>N</b><br>Deep-fried crepe stuffed with coconut infused Thai mushroom curry, topped with cashew nuts <b>75</b>                                     | <b>VENISON CARPACCIO</b> <b>N</b><br>Shaved grana padano, wild rocket and biltong dust dressed with coriander infused oil <b>95</b>   | <b>TEMPURA PRAWNS</b><br>4 Tempura battered prawns served with Thai inspired sticky oriental dip with rocket salad <b>99</b>  |
| <b>CONFIT DUCK SPRINGROLLS</b> <b>N</b><br>Shredded duck with Julienne vegetables wrapped in springroll pastry, served with pickled ginger and Six33 sweet chilli sauce <b>85</b> | <b>CHICKEN LIVER PATE</b> <b>N</b><br>Homemade liver pate infused with brandy, served with bruschetta and wild rocket salad <b>60</b> | <b>NACHOS</b> <br>Pizza-oven baked corn nachos layered with salsa, jalapenos and melted cheddar cheese with a side of guacamole and sour cream <b>99</b><br>Add Mexican Mince <b>25</b>   Chicken <b>25</b><br>Add BBQ Pulled Pork <b>36</b> |

## SALADS

## LIGHTFARE

## TRAMEZZINI

|   |   |   |
|---|---|---|
| <b>LENTIL &amp; AVOCADO SALAD</b><br>Roasted garlic hummus and honey infused yoghurt topped in crispy wild rocket, chunks of avocado and rosemary pickled lentils with a lemon thyme dressing <b>90</b> | <b>OLD FASHIONED HAKE 'N CHIPS</b><br>Lager battered hake fillet, topped with dill mayo, served with homemade fries and a side salad <b>99</b>  | <b>Served with homemade fries or side salad. Toasted pita bread with mozzarella cheese.</b> |
| <b>CAESAR</b><br>Grilled chicken and bacon, grana padano, boiled egg, fresh garden greens with caesar dressing <b>99</b>  | <b>CHICKEN SOUVLAKI</b><br>Chicken fillet skewered and flame grilled with oregano and lemon, served with toasted pita bread, tzatiki, hummus and a choice of homemade fries or Six33 salad <b>135</b> | <b>BACON, AVO &amp; FETA</b> <b>85</b>  |
| <b>CALAMARI &amp; CHORIZO</b><br>Grilled Flakland calamari and chorizo, snap peas, cucumber, red onion and feta on a bed of mixed leaves with vinaigrette dressing <b>125</b>                           | <b>CHICKEN &amp; CHORIZO</b><br>200g Grilled chicken breast with avo, pickled red onion and chorizo, served with homemade fries or Six33 salad <b>115</b>   | <b>CHICKEN MAYO</b><br>Cajun or plain <b>75</b>   |
| <b>SMOKED SALMON</b><br>Smoked Norwegian salmon, avocado, wasabi green peas, toasted sesame seed, marinated cucumber, pickled red onion with Asian dressing <b>130</b>                                  | <b>CHICKEN PREGO</b><br>Succulent chicken breast served on a Portuguese roll, topped with homemade peri-peri sauce <b>95</b>  | <b>CAJUN CHICKEN</b><br>Grilled Cajun chicken, red onion and avocado <b>85</b>              |
| <b>CAJUN CHICKEN</b><br>Salad greens, tomatoes, red onion, mixed peppers, cucumber and pineapple, dressed with our homemade dressing <b>99</b>  | <b>LAMB KOFTA</b> <b>N</b><br>Grilled lamb kofta served with beetroot hummus, minted yoghurt and toasted pita bread <b>120</b><br>Add Six33 side salad <b>35</b>                                      |   |
| <b>PARMESAN &amp; ARTICHOKE</b><br>Fresh garden greens, grana padano, grilled artichokes and avocado dressed with a balsamic honey dressing <b>95</b>   |   |   |



## BURRITOS

## QUESADILLAS


## WRAPS

|  |  |  |
|--|--|--|
| <b>GRINGO</b><br>Pulled pork, piquant peppers, feta and coriander rice <b>99</b>                               | <b>EL DORADO</b><br>BBQ pulled pork, mature cheddar, coriander lime slaw, jalapeño and pickled red onion <b>99</b> | <b>Served with a side salad</b>  |
| <b>ACAPALCO</b><br>Chicken, caramelised onions, red pepper, avocado and lime & coriander rice <b>89</b>        | <b>CARNE ASADA</b><br>Mince, black bean, tomato salsa, shredded lettuce and cheddar <b>97</b>                      | <b>CHICKEN &amp; AVOCADO</b><br>Cheddar cheese, lettuce, tomato and sweet chillinnaise <b>85</b> |
| <b>EL CHAPO</b><br>Beef strips, corn, pickled red cabbage, coriander, salsa and Mexican bulgar wheat <b>99</b> | <b>EL POLLO LOCO</b><br>Chicken, corn, coriander, mozzarella and guacamole <b>89</b>                               | <b>HALOUMI &amp; AVOCADO</b><br>Lettuce, tomato, rocket and basil-pestonnaise <b>95</b>          |






# BOWLED OVER





## HOT BOWLS

- LENTIL CURRY**   
Lentils cooked in a tomato and coconut cream, topped with toasted almonds and coconut flakes on a bed of Basmati rice and wilted spinach **110**
- MALAY BUTTER CURRY**  
Spicy Malay infused butter curry served with Basmati rice, carrot and mint sambal with a side of crispy chipatti **135**
- CHICKEN & PRAWN CURRY**  
Shelled prawns and cubed chicken breast in a Kashmiri tomato sauce, on a bed of Basmati rice and a pappadum **155**

## BURRITO BOWLS

- FIESTA**   
Mexican spiced chicken, corainder lime rice, black beans, corn, red onion, roasted red pepper and avocado **99**
- BARBACOA**   
Mince, tomato salsa, corn, guacamole, shredded cheddar cheese, Mexican rice and sour cream **99**
- CARNITA**   
BBQ pulled pork, pineapple salsa, avocado, pickled red cabbage, Mexican bulgar wheat and sour cream **99**

## POKE BOWLS

- POKE BOWL**  
Sushi rice, pickled cucumber ribbons, shaved carrots, red cabbage, bean sprouts, black sesame seeds, spring onion and pickled ginger, dressed with Sriracha mayo
- SALMON** **125**
- TUNA** **125**
- SALT & PEPPER FRIED CALAMARI** **125**
- TOFU** **99**

## SIGNATURE MAINS

**SIDES IR35**  
Crispy Smashed Potatoes, Fries, Onion Rings, Six33 Side Salad, Honey & Soya Glazed Seasonal Veggies, Butternut Purée

- THE "SIX33" FILLET**  
Topped with a garlic-buttered black mushroom, served with butternut puree and crispy smashed potato **175**
- BALSAMIC FILLET**   
250g Fillet of beef served with horseradish mash, sauteed baby spinach, caramelised shallots drizzled with balsamic reduction **175**
- FILLET SUZETTE 250g (Served Medium)**  
Cubed fillet sauteed in lemon and olive oil, served with smashed potato **170**
- LADIES PAN-SEARED RIBEYE**   
200g Pan-seared ribeye with garlic, thyme and butter, served with truffle parsnip puree, sauteed rainbow carrots and baby corn **125**
- EISBEIN**   
Traditional German 500g crispy pork knuckle accompanied with sauerkraut and creamy mashed potato, served with mustard **145**
- LAMB SHANK**  
500g Slow-braised lamb shank cooked in red wine and served with grilled rainbow carrots and a choice of vanilla bean mash or burnt rosemary gnocchi **205**
- PISTACHIO CRUSED LAMB CUTLETS**   
Grilled thick-cut lamb cutlets, served with crispy smashed potato and tarragon infused green beans **195**
- TRIPLE MUSHROOM RISOTTO (V)**  
Served with roasted asparagus, drizzled with truffle oil and topped with grana padano **110**  
Enjoy it with 125 gram fillet medallions **65**
- PRAWN & PEA RISOTTO**  
Served with crispy prawns and grana padano **175**

## SEAFOOD

- PISTACHIO CRUSTED SALMON**  
Served on a bed of noodles with an Asian sauce **199**
- GRILLED CALAMARI**  
Peri-peri or lemon butter sauce, served with Basmati rice **145**
- QUEEN PRAWNS**  
8 Grilled prawns, peri-peri or lemon butter sauce, served with Basmati rice **199**
- KING IN THE PAN**  
Pan-fried kingklip served with truffle infused cauliflower puree, sautéed baby spinach, crispy onions and garlic butter **195**

## GRILLS

- Served with a side of your choice.**  
**SAUCES | R35** Mushroom & Thyme, Creamy Blue Cheese, Prego, Green Peppercorn, Cheddar Cheese
- THE SPATCHCOCK 900G (40 mins)**  
Choice of lemon & herb or peri-peri, marinated, flame-grilled, chopped-up and served with a yoghurt dipping sauce **145**
- CHICKEN & PRAWN COMBO (40 mins)**  
Spatchcock chicken and 4 queen prawns **205**
- All cuts of beef aged a minimum of 28 days. BBQ Basted or Plain Grilled.**
- PORK RIB RACK 600g 179**  
**GROWN UP SIRLOIN 300g 145**
- FILLET 250g 165**  
**DRY-AGED T-BONE 500g 175**

## BURGERS

**All served with homemade fries and BBQ basted. SAUCES | R35** Mushroom & Thyme, Creamy Blue Cheese, Prego, Green Peppercorn, Cheddar Cheese

- SIX33 BURGER**  
200g Pure beef patty on a toasted bun with mayo, lettuce, tomato and caramelized onion **89**  
Add: Cheddar Cheese **16** | Avo **20** | Bacon **25**
- LAMB BURGER**   
With tzatziki, red onion, lettuce, tomato and feta **125**
- GOURMET BURGER**  
200g Homemade beef patty with dijonaise, shaved grana padano and micro herbs **98**
- BACON, BRIE & FIG BURGER**  
200g Six33 burger with fig preserve, melted brie cheese and crispy bacon **129**
- CRISPY CHICKEN BURGER**  
Flash fried spicy chicken breast with mozzarella, avo, crisp lettuce and lemon mayo slaw **98**
- BEYOND BEEF**   
Plant based burger patty with vegan mayo, lettuce, gherkins, caramelised onions and tomato **149**
- NAKED BURGER**   
200g Six33 burger, grilled brown mushroom and roasted red pepper salsa topped with mature cheddar cheese **110**





PASTA

PENNE NAPOLITANA/ARABBIATA  
Homemade traditional salsa di pomodora **85**

LINGUINI FEGATINI DI POLLO  
Grilled chicken livers in a cream sauce with a hint of peri-peri **99**

FUNGHI TAGLIATELLI  
Sauteed triple mushrooms, thyme and hint of truffle oil, topped with fried basil **99**

SPICY CHICKEN TAGLIATELLE **N**  
200g Dusted chicken breast sauteed with chilli flakes, garlic, parsley and white wine napped with cream **120**

SPAGHETTI BOLOGNAISE  
Traditional Italian beef ragu, topped with fried basil **95**

SEAFOOD LINGUINI AL FRESCO  
Calamari, mussels and prawns tossed with lime, chilli, fresh coriander and linguini **148**

GRILLED CHICKEN & BASIL PESTO PENNE  
Salsa di pomodora with a hint of basil tossed with penne pasta, topped with 200g grilled chicken breast **120**

LINGUINI AL CARNE  
Grilled beef strips tossed with chilli, garlic and a creamy white wine sauce **115**

SPAGHETTI AGLIO E OLIO **80**  
Add: Prawn Tails (6) **75** | Chorizo **40**

PIZZA Prepared with Champagne Valley stone ground flour

MARGARITA  
Mozzarella and tomato **84**

CAPRI  
Garlic, bacon and black mushroom **110**

SORRENTO  
Black mushroom and Peppadew **98**

MEXICAN  
Bolognese, mixed pepper and chilli **115**

PERI-PERI CHICKEN LIVERS  
Peri-peri chicken livers, bacon and spring onion **115**

EL GRECO  
Pulled lamb, red onion, Danish feta and fresh mint **140**

SICILLIANA  
Salami, olives and mushrooms **120**

ROMA  
Bacon, avocado and feta **120**

QUATRO STAGGIONI  
Artichoke, bacon, olives and mushroom **130**

DIABLO  
Cajun chicken, Peppadew, mushroom and pineapple **125**

DAVINCI  
Beef strips, mixed peppers, red onion, mushroom, chilli and garlic **130**

CAJUN CHICKEN  
Cajun chicken strips, mixed peppers, onion and mushroom **125**

PARMA  
Parma ham, rocket and grana padano **155**

SANDRIANO  
Sliced chorizo and prawns with peri-peri sauce **145**

QUATTRO FOMAGGI  
Blue cheese, provolone, brie and shaved grana padano **105**

KIDS MENU

BAMBINO BURGER  
150g Beef patty, lettuce, tomato and homemade fries **50**

CHICKEN STRIPS  
Homemade strips served with homemade fries, cucumber, carrot battons and cheese sauce **50**

FISH FINGERS  
Homemade hake strips crumbed and fried, served with homemade fries, cucumber and carrot sticks **50**

RIBLETS  
Sticky pork riblettes and homemade fries **65**

PASTA  
SPAGHETTI BOLOGNESE **50**  
MACARONI & CHEESE **50**  
BEEF LASAGNA **50**

PIZZA  
MARGHERITA  
Mozzarella and tomato **50**

REGINA  
Bacon and mushroom **50**

HAWAIIAN  
Bacon and pineapple **50**

DESSERT

DECONSTRUCTED AFFOGATO **N 65**

BAKED FRENCH PUDDING  
With vanilla ice-cream **65**

AMARULA & BLUEBERRY  
CRÈME BRULEE **N 65**

CHOCOLATE FONDANT  
With vanilla ice-cream **65**

CHOCOLATE BROWNIE  
With pistachio ice-cream **65**

BRANDY SNAPS & WHITE CHOCOLATE MOUSSE **N**  
Homemade brandy snaps filled with white chocolate mousse, served with Maraschino cherries, chocolate ganache sprinkled with chocolate soil **65**

GELATO  
Assorted flavours served from the coffee bar

GIANT CHOC CHIP COOKIE

DRINKS

CAPPUCCINO **27**  
DECAF CAPPUCCINO **29**  
BABY CHINO **16**  
CAFÉ LATTE **29**  
AMERICANO **21**  
MACCHIATO **20**  
CAFÉ MOCHA **30**  
ESPRESSO **19**  
DOUBLE ESPRESSO **26**

RED CAPPUCCINO **28**  
CHAI LATTE **30**  
5 ROSES TEA **18**  
ROOIBOS TEA **18**  
EARL GREY TEA **18**  
CAMOMILE TEA **18**  
GREEN TEA **18**  
HOT CHOCOLATE **28**  
MILO **28**

SHAKES (regular/large)  
COFFEE FREEZO **45**  
MANGO CRUSHER **45**  
OREO SHAKE **45**  
NUTELLA SHAKE **45**  
VANILLA **36/40**  
CHOCOLATE **36/40**  
STRAWBERRY **36/40**  
BUBBLEGUM **36/40**  
LIME **36/40**



## WINE SELECTION

### WHITE & BLUSH WINES

- PORCUPINE RIDGE Sauvignon Blanc  
Complex with good balance between the fruit and crisp natural acidity **145**
- BRAMPTON Sauvignon Blanc  
Fruit forward and expressive but beautifully balanced with lively acidity **195**
- PROTEA Sauvignon Blanc  
Vibrant fresh acidity and some gravelly, flint notes too **125**
- SPRINGFIELD "LIFE FROM STONE" Sauvignon Blanc  
Delightful minerality derived from the very rocky soils **255**
- FRANSCHHOEK CELLAR Chardonnay  
Wonderful complexity, featuring attractive citrus on both nose and palate **125**
- CREATION Chardonnay  
Generously fruity and subtly spicy, with well-judged acidity **355**
- CEDERBERG Chenin Blanc  
Offers beautiful layers of melon, grapefruit and fleshy white pear **195**
- SECATEURS Chenin Blanc  
Apple strudel and peach crumble flavours, showing a lovely texture **180**
- PROTEA PINOT GRIGIO  
Bright, light and zippy with medium-body, concentration and length **135**
- BOSCHENDAL BOSCHEN BLANC  
A hint of honeysuckle, finishing with a balanced elegance **130**
- HAUTE CABRIERE CHARDONNAY/PINOT NOIR  
An abundance of zesty fruit - most notably white peach, pineapple and lime **225**
- FRENCH CORNER RHÔNE WHITE  
Mouth-watering apricot and stone fruit flavours with a juicy aftertaste **265**
- PROTEA ROSÉ  
Balanced yet refreshing with a long, lingering finish **125**
- GROOT CONSTANTIA ROSÉ  
Amazing complexity, with strawberries, melon and a hint of jasmine **195**
- MULDERBOSCH ROSÉ  
Fresh strawberries and a subtle chalky note define the nose **160**

### RED WINES

- FRANSCHHOEK CELLAR Cabernet Sauvignon  
Blackcurrants and violets captivate on entry, followed by dark berry flavours **145**
- ERNIE ELS BIG EASY Cabernet Sauvignon  
Plush, ripe plums and Morello cherries line the palate **190**
- SPRINGFIELD "WHOLE BERRY" Cabernet Sauvignon  
Full, rich, ripe berry flavours with velvety smooth tannins **365**
- RUST EN VREDE Cabernet Sauvignon  
Classic Cabernet character with cassis and notes of mocha **595**
- SARONSBURG Shiraz  
Seductive and expressive, excellent balance of fruit, body and elegance **235**
- PROTEA Merlot  
Bright blue and black berry fruit with a light leafy brush and cocoa nuances **135**
- FRANSCHHOEK CELLAR Merlot  
Soft and juicy with attractive plum and black cherry aromas and flavours **145**
- PORCUPINE RIDGE Merlot  
Juicy raspberry fruit, well-textured but with a hint of a tannic grip **145**
- BEYERSKLOOF Pinotage  
Strong red berry and plum flavours with elegant tannins **215**
- KANONKOP KADETTE Pinotage  
A complex wine with hints of red fruit and mocha flavours **245**
- PAUL CLUVER "VILLAGE" Pinot Noir  
Elegant silky palate resulting in medium-bodied wine with soft edges **250**
- RUPERT & ROTHSCHILD CLASSIQUE  
Nuances of fresh cranberry and wild black cherry, smooth lingering texture **365**
- KANONKOP KADETTE CAPE BLEND  
The palate is lively and fresh, with succulent raspberry flavours **225**
- SWARTLAND ROUGE  
A Mediterranean style red blend based on Syrah with other Rhône varieties **250**
- CHOCOLATE BLOCK  
Blackberries and liquorice linger with hints of chocolate and sweet tobacco **395**
- MEERLUST RUBICON  
Violets, ripe plum, cedar wood and intense spiciness **790**

### BUBBLES

- L'ORMARINS BRUT  
Hints of brioche, citrus and frambiose. Chardonnay yields a fresh lime character and the Pinot Noir provide some perfume notes **280**
- SIMONSIG KAAPSE VONKEL  
Stone fruit flavours are beautifully complimented by hints of citrus and raspberries. Lively acidity and a crisp, dry finish **270**
- KRONE BOREALIS  
Displays a biscuity bouquet with lees-creaminess and fine, persistent bubbles **320**
- BOSCHENDAL DEMI-SEC  
Decadent crème brulee and almond biscotti deliciousness, balanced with alluring lemon cream and orange peel to finish with vibrant freshness and length **340**
- PONGRÁCZ BRUT  
It imparts a wonderful foamy mouthful of black fruit flavours with a long lingering aftertaste **335**

