

Bubbles



Bubbles

They banish care and lift spirits with refreshing speed. They are light. They are 'any time of the day' - or night - tipples. And they can partner meals throughout, from starters to mains to desserts.

All below are MCC - Methode Classique.

The Champagne Method - 'discovered', the story goes, accidentally by French monks three centuries ago in Reims. NV - Non-Vintage and Brut - Dry Grape varieties: Classic Chardonnay/Pinoit Noir.

Champagne

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MOET CHANDON NV **R1200**
Champagne - Reims

Cape Methode Classique

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VILLIERA TRADITION BRUT ROSE NV **R230**
Jeff Grier – Stellenbosch

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PONGRACZ BRUT NV **R285**
Elunda Basson - Stellenbosch

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PROSECCO ZONIN **R285**
Famiglia Zonin - Italy

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SIMONSIG KAAPSE VONKEL BRUT NV **R295**
Johan Malan - Stellenbosch

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COLMANT BRUT NV CHARDONNAY **R380**
Jean-Phillipe Colmant - Franschoek

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Wine List



Whites & Rosé

Whites & Rosé

Chardonnay

The world's most prestigious white - the grape of posh Champagne, Chablis, white Burgundy - has been given a bad rep in SA: too many oak-matured ones have been clunky, overly-woody. Trends are reversing: finer, elegantly crafted and classically, lightly oaked Chardonnays have appeared, the barrel spiciness balanced with the grape's citrusy tang for seamless complexity. Fine Chardonnay can partner a wide spread of flavours and sauces. Serious food wine.

NICO GRUNDLING	
CARAFE	R50
GLASS	R40
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SLANGHOEK 2017	R120
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GLENELLY 2016	R145
Luke O'Cuinneagain - Stellenbosch	
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HARTENBERG 2015	R260
Carl Schultz - Stellenbosch	
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NEWTON-JOHNSON FAMILY 2015	R345
Gordon & Nadia Newton-Johnson - Hemel en Aarde	

Chenin Blanc

Once considered dull, every day drinking, modern SA Chenin Blancs now draw international acclaim, a signature national dry white. Often reserved - compared, say, with up-front Sauvignon Blanc - but with a sophisticated versatility and gentler, fruity purity. Harmonious companions for white meat and fish dishes - creamy pastas and cheeses too.

WERNER DU PLESSIS - SLANGOEK	
CARAFE	R50
GLASS	R35
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SLANGHOEK 2017	R95
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FAIRVIEW DARLING 2016	R155
Anthony de Jager - Darling	
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DE MORGENZON 2016	R195
Carl van der Merwe - Stellenbosch	

Riesling

The pride of Germany's beautiful vineyards, the floral, often mineral, intense grapes produce light dry whites of classic distinction. Their crisp, spicy elegance, as in these Cape examples, matches seafoods, creamy dishes - and even mild curries!

MEINERT - THE GERMAN JOB 2014	R160
Martin Meinert - Stellenbosch	
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THELEMA 2014	R180
Gyles Webb - Stellenbosch	

Sauvignon Blanc

South African Sauvignon Blanc ranks among the world's best, with assertive, dry-fruity -gooseberry, guava - flavours. Flinty, crisp (and not woodied as in the labels below) they are lively appetisers, pair with rich sauces and enliven chicken livers and seafood dishes - crustaceans - especially well.

SLANGHOEK 2017 **R120**

Nico Grundling - Slanghoek
Carafe R55/Glass R35

LA MOTTE 2016 **R140**

Edmund Terblance - Franschhoek
Carafe R75/Glass R45

SUTHERLAND 2017 **R180**

Gyles Webb - Elgin

DELAIRE CUVÉE 2017 **R235**

Morné Vrey - Stellenbosch +
Cape Coastal

White Blends

DRY

ERNIE ELS CLUBHOUSE WHITE 2016 **R95**

Exclusive to Golf Clubs -
Chenin-based blend

THELEMA MOUNTAIN WHITE **R150**

Chardonnay-Viognier-Roussanne

Rosé

Light summertime dining, informal sipping.
These three are among Cape's liveliest and best balanced; unlike most 'commercial' rosés, they are made from quality red/white grapes. Pretty colours add to the cheer. Ideal with salads.

KEN FORRESTER PETIT 2016 **R110**

Ken Forrester - Stellenbosch

GRAHAM BECK GORGEOUS 2017 **R165**

Pieter Ferreira - Robertson

**LONGRIDGE THE EMILY
2016 CHARD PINOT NOIR** **R165**

Jasper Raats - Helderberg

DELAIRE CABERNET FRANC 2016 **R170**

Morné Vrey - Stellenbosch + Coastal

OFF-DRY TO SEMI-SWEET

ALLÉE BLEUE 2017 **R95**

Van Zyl du Toit - Coastal

LOOK OUT 2016 **R105**

Edmund Terblanche - Coastal

CEDERBERG BUKETTRAUBE 2016 **R170**

David Niewoudt - Citrusdal

**PAUL CLUVER RIESLING
CLOSE ENCOUNTER 2016** **R185**

Andries Burger - Elgin



Reds & Dessert

Reds

Cabernet Sauvignon

For most of the world's serious red wine drinkers, Cabernet is the definitive, authoritative wine. It's the basis of fine claret and features as the anchor in the great classic blends of Bordeaux. These Stellenbosch 'Cabs' are two of the Cape's most elegant and powerful. Special occasion wines for rich roasts - grilled red meats and specially lamb - the wine's tannins matching the crisping fat.

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LABORIE 2015 **R120**
KWW- Paarl

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LYNGROVE 2015 **R135**
Hannes Louw - Stellenbosch

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LE RICH 2013 **R415**
Christo le Riche - Stellenbosch

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THELEMA 2014 **R450**
Gyles Webb - Stellenbosch

Cabernet Franc

A softer, gentler red than Cabernet Sauvignon - one of its genetic parents! Juicy, luscious, classy.

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RAATS RED JASPER 2014 **R295**
Bruwer Rats - Stellenbosch

Malbec

French grape producing the national wine of Argentina! A 'gaucho wine' Malbec is rich, dark, savoury, wild but smooth - perfect with beef, roasts, burgers.

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PAUL WALLACE BLACK DOG 2015 **R325**
Paul Wallace - Elgin

Merlot

Merlot offers a gentler, easier ride than Cabernet.

LABORIE 2015 **R120**

KWW - Paarl

GLENELLY GLASS COLLECTION **R165**

Luke O'Cuinneagain - Stellenbosch

VILLIERA 2015 **R165**

Jeff Grier - Stellenbosch

Pinot Noir

Pinot fanaticism - and hyperbole - can be addictive, hilarious. No other grape or wine has such loyal, and often confused, fans. The dreamy words flow - silky, sulky, mysterious, sassy, pure ripe, perfumed fruit - black cherries, a spice or two, cinnamon - dewy forest floor, compost, light-textured, powerful, intellectual, transcendental, sublime. Is this wine? Sometimes.

When it is, it's the most versatile of all reds at the table. Difficult to replicate outside, Burgundy, France.

But here is the most locally and internationally decorated Cape beauty. In our summers, best slightly chilled, with anything, almost, or anybody. Or alone.

SUTHERLAND 2014 **R285**

Elgin Gyles Webb

NEWTON JOHNSON FAMILY 2016 **R640**

Nadia and Gordon Johnson -
Upper Hemel en Aarde

Pinotage

SA's 'own' grape, crossed here in 1926. Fruity, lusty

DIEMERSFONTEIN 2016 **R235**

Francois Roode - Wellington

RIJK'S TOUCH OF OAK **R260**

Tulbagh Pierre Wahl

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Wine List

Shiraz

OR SYRAH; the same grape.

Mainstay of France's Rhone Valley reds. Adaptable, grape does brilliantly in the Cape. Friendly wines, chocolate-peppery, quite spicy, smooth mouth feel; less puckery tannin than Cabernet.

HARTENBERG DOORKEEPER 2015 **R155**

Carl Schultz - Stellenbosch

Red Blends

DIEU DONNÉ 2015 **R110**

CABERNET-SHIRAZ

Stephen du Toit - Franschoek

ERNIE ELS CLUBHOUSE RED **R120**

2015 SHIRAZ-MERLOT-CAB

Louis Strydom - Coastal

ROODEBERG 2015 **R145**

KWW - Paarl

HARTENBERG 2015 **R150**

CAB-SAUV-SHIRAZ 2015

Carl Schultz - Stellenbosch

THELEMA MOUNTAIN RED 2016 **R160**

Gyles Webb - Elgin - Stellenbosch

KEN FORRESTER RENEGADE **R240**

SHIRAZ-MOURVEDRE-GRENACHE 2012

Ken Forrester -
Stellenbosch/West Coast

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Simbithi Country Club

Dessert

NOBLE LATE HARVEST

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THELEMA VIN DE HEL 2014 **R225**
Rudi Schulz - Stellenbosch

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**PAUL CLUVER NOBLE
LATE HARVEST 2017** **R495**

PORT STYLE

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KWV PINEAU DE LABORIE **R185**

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BOPLAAS CAPE VINTAGE | 50ML **R20**

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KWV CAPE TAWNY | 50ML **R18**

SHERRY STYLE

—
MONIS PALE DRY | 50ML **R20**

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MONIS MEDIUM CREAM | 50ML **R18**

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OLD BROWN | 50ML **R14**

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Wine List



Cappuccinos

— CAPPUCCINO REGULAR	R16
— REGULAR DECAF	R19
— CAPPUCCINO LARGE	R20
— LARGE DECAF	R24
— RED CAPPUCCINO	R24
— LATTES Regular, Hazelnut, Vanilla, Chai, Dark Chocolate, White Chocolate	R25
— CHOCCHOCHINO	R28

Milkshakes

Coffee Buzz, Caramel Popcorn, S'mores, Lemon Meringue, Peanut Butter & Brittle, Chocolate Decadence

— GOURMET SHAKES	R48
— REGULAR SHAKES Chocolate, Strawberry, Lime, Bubble-gum, Vanilla	R30

Soft Drinks

— ASSORTED SOFT DRINKS	R18
— ICED TEAS	R20
— 'TIZERS	R25

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Wine List



Classics

**FROZEN STRAWBERRY
DAIQUIRI** **R55**

Blended Fruity Cocktail with Rum,
Strawberries & Lime

PIÑA COLADA **R55**

Blended Sweet Cocktail with Rum,
Coconut Cream & Pineapple Juice

CLASSIC COSMO **R55**

Shaken Cocktail of Vodka,
Cranberry, Triple Sec & Lime

Easy Sippers

CUCUMBER G&T **R42**

Gin & Tonic mixed with
a slice of fresh cucumber

ROSE G&T **R42**

Gin mixed with Fitch & Leads
Pink Tonic and a dash of cranberry

NON-ALCOHOLIC

ROCK SHANDY **R42**

Lemonade, sparkling water and
finished off with a slice of lemon

STEELWORKS **R55**

Cola tonic, soda water, ginger beer
and a dash of bitters

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