



WINES BY THE GLASS

WHITE WINES

CEDERBERG - SAUVIGNON BLANC 2025	:	R76
SNOW MOUNTAIN - CHARDONNAY 2024	:	R66
SAXENBURG GUINEA FOWL – CHENIN BLANC 2024	:	R50
VILLIERA JASMIN (OFF DRY) – MUSCAT, RIESLING, GEWURTZTRAMINER 2024	:	R60

ROSE WINES

WATERFORD ROSE-MARY 2025	:	R 72
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RED WINES

HERMANUSPIETERSFONTEIN POSMEESTER MERLOT 2024	:	R 87
RUSTENBERG CABERNET SAUVIGNON 2024	:	R 104
SAXENBURG GUINEA FOWL RED 2022	:	R60
ALVI'S DRIFT 221 – PINOTAGE 2024	:	R 92
SARONSBERG PROVENANCE SHIRAZ 2024	:	R 70

DESSERT WINE PER 50ml (*Double tot*)

WATERFORD HEATHERLY	:	R 70
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WINE BY THE BOTTLE



CHAMPAGNE

MOET AND CHANDON BRUT NV : **R1950**

WO - Eperney (France)

Food pairing suggestions: Seafood (oysters, caviar and grilled fish)

MOET AND CHANDON NECTAR NV : **R2300**

WO - Eperney (France)

Food pairing suggestions: Raw or slightly cooked white fish or Pork dishes

VEUVE CLICQUOT NV : **R2200**

WO - Reims (France)

Food pairing suggestions: Apertif, seafood, salmon, pasta and hard cheeses.

LAURENT PERRIER CUVÉE BRUT : **R2350**

WO - Tours-Sur-Marne (France)

Food pairing suggestions: Marinated fish, Parma Ham, Red fruit desserts.

METHODE CAP CLASSIQUE & SPARKLING

GRAHAM BECK BRUT NV : **R550**

WO - Western Vape

Food pairing suggestions: Shellfish, salads and entrées.

GRAHAM BECK BRUT ROSE NV : **R550**

WO - Western Cape

Food pairing suggestions: Grilled Salmon, Cured Pork Meat, Red fruit desserts

GRAHAM BECK BLISS NECTAR NV : **R550**

WO - Western Cape

Food pairing suggestions: Deep Fried Camembert, Gorgonzola Gnocchi, or Chicken Confit

ANDIAMO SPRITZ : **R350**

WO - N/A

Inspired by the classic Aperol Spritz. Andiamo is a bright, orange, zesty bubbly served best as an aperitif or a refreshing sundowner.

ROBERTSON SWEET ROSE NV : **R270**

WO - Robertson

Food pairing suggestions: Our delicate cheesecake with mixed berry coulis.

ROBERTSON BRUT NV : **R270**

WO - Robertson

Food pairing suggestions: Calamari & Prawn salad, Mussel hot pot.

ROBERTSON DRY OR SWEET NON-ALCOHOLIC : **R240**

WO - Robertson

An alcohol-free sparkling wine, bubbly enough for any occasion.

BLANC DE NOIR/ROSÉ

WATERFORD ROSE-MARY 2025 : **R360**

WO - Stellenbosch

Food pairing suggestions: Pork, rich fish (salmon, tuna), vegetarian and poultry.

DELAIRE GRAFF 2025 : **R490**

WO - Stellenbosch

Food pairing suggestions: Chicken Caesar Salad, Stuffed Meander Trout, or simply enjoy as an Aperitif

LEEUWENKUIL ROSÉ 2025 : **R235**
WO - Swartland
Food pairing suggestions: Best paired with our Meander Stuffed Trout and Nompilo's Famous Cheesecake.

WHITE WINES

CHARDONNAY

SNOW MOUNTAIN CHARDONNAY 2024 : **R330**
WO - Wellington
Food pairing suggestions: Creamy pastas, chicken, hard cheeses, and mild curries.

OAK VALLEY BENEATH THE CLOUDS CHARDONNAY 2023 : **R400**
WO - Elgin
Food pairing suggestions: Would pair well with a Grilled Kingklip and Camembert starter

BOUCHARD FINLAYSON KAAIMANSKAT 2024 : **R590**
WO - Overberg
Food pairing suggestions: Our Sweetcorn, Bean, and Avo Quinoa Salad, or Fried Calamari and Prawn Salad.

DE WETSHOF LIMESTONE HILL (Unwooded) 2025 : **R320**
WO - Robertson
Food pairing suggestions: Creamy pastas, Pork, and Veal.

SAUVIGNON BLANC

SUTHERLAND SAUVIGNON BLANC 2024 : **R380**
WO - Elgin
Food pairing suggestions: Chicken, creamy pasta, savoury soufflé and shellfish.

CEDERBERG SAUVIGNON BLANC 2025 : **R380**
WO - Cederberg Mountains
Food pairing suggestions: Chicken, pork and shellfish.

GROOTE POST SEASALTER 2025 : **R460**
WO - Darling
Food pairing suggestions: Garden salads, grilled salmon and chicken.

SPRINGFIELD LIFE FROM STONE 2025 : **R380**
WO - Robertson
Food pairing suggestions: Our Baked Brinjal Parmigian, or Vegetarian Wrap.

CHENIN BLANC

AA BADENHORST SECATEURS 2025 : **R280**
WO - Swartland
Food pairing suggestions: Chicken, quiche and savoury soufflé.

SAXENBURG GUINEA FOWL CHENIN BLANC 2024 : **R230**
WO - Stellenbosch
Food pairing suggestions: Calamari & Prawn Salad, Grilled Chicken Wrap, Stuffed Trout.



ALVI' S DRIFT 221 CHENIN BLANC 2024 : **R380**
WO - Scherpenheuvel
Food pairing suggestions: Spinach Penne Pasta Or the Beetroot and goats cheese salad.

INTERESTING WHITE VARIETALS

SPRINGFIELD ALBARINO 2024 : **R480**
WO - Robertson
Food pairing suggestions: Prawns, fish, olives, chorizo and Asian cuisine.

NITIDA RIESLING 2024 : **R390**
WO - Durbanville
Food pairing suggestions: Fordoun Pork belly, parma ham, chorizo and Asian cuisine.

IDIDOM BIANCO PINOT GRIGIO 2024 : **R415**
WO - Stellenbosch
Food pairing suggestions: Great with our Charcuterie Board or seafood dishes

BLENDED WHITE WINES

HAUTE CABRIERE - CHARDONNAY/ PINOT NOIR 2025 : **R300**
WO - Franschhoek
Food pairing suggestions: Fish, chicken and Mediterranean cuisine.

VILLIERA JASMIN (OFF DRY) – MUSCAT, RIESLING, GEWURTZTRAMINER 2024 : **R280**
WO – Stellenbosch
Food pairing suggestions: Charcuterie Board with a selection of cheeses or A spicy Chicken & Prawn Curry.

WOLFTRAP – VIOGNIER/ CHENIN BLANC/ GRENACHE BLANC 2024 : **R 200**
WO – Western Cape
Food pairing suggestions: Garden salads, grilled salmon and chicken.

RED WINES

CABERNET SAUVIGNON

BABYLONSTERON CABERNET SAUVIGNON 2023 : **R675**
WO - PAARL
Food pairing suggestions: Classic Fordoun Beef Fillet

RUSTENBERG CABERNET SAUVIGNON 2024 : **R430**
WO - Stellenbosch
Food pairing suggestions: Beef, lamb and chicken.

ZEVENWACHT CABERNET SAUVIGNON 2022 : **R470**
WO - Stellenbosch
Food pairing suggestions: Classic Fordoun Beef Short Rib

THELEMA CABERNET SAUVIGNON 2021 : **R890**
WO - Stellenbosch
Food Pairing Suggestions: Steak, Beef Short Rib, or rich cheeses



PINOTAGE

KLEINE ZALZE PINOTAGE 2024 : **R260**

WO – Coastal Region

Food pairing suggestions: Traditional Lamb Curry, Brinjal Parmigiana, and Roast Veg

GRANGEHURST PINOTAGE 2012 : **R870**

WO - Stellenbosch

Food pairing suggestions: Beef, chicken and venison.

ALVI'S DRIFT 221 - PINOTAGE 2024 : **R380**

WO – Breede Rivier

Food pairing suggestions: Pork, Beef Fillet, hard cheeses.

MERLOT

HERMANUSPIETERSFONTEIN POSMEESTER MERLOT 2024 : **R360**

WO - Hermanus

Food pairing suggestions: Beef, lamb and veal.

DE GRENDDEL MERLOT 2022 : **R460**

WO - Durbanville

Food pairing suggestions: Beef, lamb and veal.

EAGLE'S NEST MERLOT 2018 : **R430**

WO - Constantia

Food pairing suggestions: Our Oven Roasted Lamb Chops, with Mash, and Veg,
Or the Chocolate Fondant

VERGELEGEN MERLOT 2021 : **R800**

WO - Stellenbosch

Food pairing suggestions: Our Oven Roasted Lamb Chops, Tomato soup, Napolitana
Based pastas

PINOT NOIR

DAVID FINLAYSON PINOT NOIR 2023 : **R560**

WO – Stellenbosch/ Tulbagh

Food pairing suggestions: Our oven roasted Soy and Sesame Seed Lamb Riblets.

NTIDA PINOT NOIR 2023 : **R480**

WO – Durbanville Hills

Food pairing suggestions: Try this with our Wild Mushroom Risotto

SHIRAZ / SYRAH

STELLENRUST 2023 : **R310**

WO – Western Cape

Food pairing suggestions: Lamb Curry, Lamb Chops, or Beef Fillet

SARONSBERG PROVENANCE SHIRAZ 2024 : **R340**

WO - Tulbagh

Food pairing suggestions: Beef, lamb, venison and chicken.

JORDAN THE PROSPECTOR 2021 : **R620**

WO - Stellenbosch

Food pairing suggestions: Brinjal Parmigiana and our famous Lamb Curry

HARTENBERG SHIRAZ 2021 : **R750**

WO - Stellenbosch

Food pairing suggestions: Beef Wrap, Tomato Soup, or our famous Lamb Curry





BLENDRED REDS & INTERESTING VARIETALS

SAXENBURG GUINEA FOWL RED 2022

: R 250

WO - Stellenbosch

Food pairing suggestions: Game, full-flavoured red meat dishes as well as pasta and pizza.

WATERFORD PECAN STREAM PEBBLEHILL 2022

: R380

WO - Stellenbosch

Food pairing suggestions: Beef, lamb, veal, pork, venison, spicy food, mature and hard cheese and chicken.

IONA ONE MAN BAND 2020

: R 850

WO - Elgin

Food Pairing Suggestions: Brinjal Parmigiana, Lamb Rack, Game meats

LE CHANT ROUGE 2020

: R510

WO - Stellenbosch

A blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Shiraz, Sangiovese, Malbec, and Petit Verdot

Food Pairing Suggestions: Fordoun's Beef Burger or Lamb Rack

RAKA MALBEC 2022

: R 650

WO - Klein Rivier

Food Pairing Suggestions: Beef Fillet, Lamb Rack, Beef Short Rib

MOUNT VERNON MALBEC 2022

: R 650

WO - Simonsberg - Paarl

Food Pairing Suggestions: Beef Fillet, Lamb Chops, Beef Short Rib, Dark Chocolate

RAATS DOLOMITE CABERNET FRANC 2022

: R550

WO - Stellenbosch

Food Pairing Suggestions: Slow cooked Pork Belly

GRANGEHURST NIKELA 2011

: R1050

WO - Stellenbosch

Food Pairing Suggestions: Beef, venison and chicken.

DETOREN DELICATE NV

: R550

WO - Stellenbosch

A blend of Malbec, Merlot, Cabernet Franc, and Cabernet Sauvignon

Food Pairing Suggestions: Meander Stuffed Trout or a selection of Cured Meats

MEERLUST RUBICON 2022

: R1400

WO - Stellenbosch

Food Pairing Suggestions: Grilled or roasted meats, hearty Beef Short Rib.

THREE PEAKS CANTATA 2023

: R190

Shiraz, Malbec, Cabernet Sauvignon, Pinotage, Merlot, Petit Verdot

WO - Simonsberg - Paarl

Food Pairing Suggestions: Soy glazed Beef Wrap, Chocolate Fondant

DESSERT WINES

WATERFORD HEATHERLEIGH FAMILY RESERVE

WO - Stellenbosch

Food pairing suggestions: Rich fish (salmon, tuna), shellfish, spicy food, chicken and sweet desserts.

: **R 390**



GRAPPA

ANTONELLA CABERNET GRAPPA

Enjoy as a digestive after fine meals, add an Espresso

: **R 80/ 25ml tot**

PORT

ALLESVERLOREN – FINE OLD VINTAGE

WO - Swartland

Food pairing suggestions: Excellent enjoyed on its own or served with cheeses and desserts.

: **R 35/ 50ml GLASS**

DE KRANTS CAPE TAWNY

WO - Calitzdorp

Food pairing suggestions: Excellent enjoyed on its own by the fireplace Or with baked winter desserts.

: **R 45 PER 50ml GLASS**

