

folk

CAFÉ

At Folk Cafe food is freshly prepared & made to order in our small heritage kitchen. This makes it extra special but sometimes it takes a little longer, especially on busy days

We invite you to sit back and relax, take in the beauty that surrounds you, breathe deep and have your best day

Ethical and fresh ingredients are the secret to the Folk taste experience and at the core of our values. The chicken is free range, eggs are pasture reared, beef is grass fed & veg is organic where possible

Breakfast is served until 11.30am & everything else thereafter

(VE) = VEGAN

(V) = VEGETARIAN

(GF) = GLUTEN FREE

Please place your orders at the counter and we will deliver it to your table

Breakfast

served until 11.30am

BREAKFAST BREAKFAST

R110

Streaky bacon, 2 eggs, pork sausage, baby tomatoes, mushrooms, (gf) potato rosti & toast

EGGS BENEDICT

on an English muffin or potato rosti (GF) with poached eggs & homemade hollandaise with:

- Smoked salmon R115
- Crispy bacon R98
- Black Mushroom (V) R98

EGGS BENI CROISSANT

R98

Open toasted & topped with crispy bacon, poached eggs & hollandaise sauce

OMELETTES

Served with toast of your choice

- Bacon, mushroom & cheddar R105
- Spinach, Feta & Red onion (V) R95

FOLK FRENCH

R125

French toast dusted with cinnamon & sugar, topped with fried banana, bacon, berry compote & maple syrup

CAFE JOE

R115

70% rye toast topped with mince, 2 poached eggs & parmesan shavings

BACON & EGG ROLL

R59

2 soft fried eggs & crispy streaky bacon on a seeded bun

Breakfast

served until 11.30am

BREAKFAST BAGEL (V)

R75

Cream cheese, scrambled eggs & avo
+ Bacon R25

STACK (V) (GF)

R98

Potato rosti, brown mushroom, poached egg, avo, rocket leaves
& harissa drizzle

V-MELT (V OR VE - PLEASE SPECIFY)

R115

70% rye toast topped with asparagus, brown mushroom &
mozzarella (plain or vegan), red pesto, mixed seeds & rocket

RACKIT & JACKIT (VE)

R115

vegan flapjacks stacked with toasted cashews & coconut,
strawberries, maple syrup, banana & cinnamon sugar

SMOOTHY BOWL (GF) (V OR VE - PLEASE SPECIFY)

R75

Blended banana, berries & yoghurt base sweetened with honey
& topped with almond butter, toasted coconut, chia seeds,
cocoa nibs & seasonal fruit (V)

- vegan alternative +R20 - swop out yoghurt and honey for
dates, avo & coconut water

SMASHED AVO TOAST (VE)

R65

Sourdough toast topped with smashed avo & sesame seeds
+ Bacon R25
+ Poached egg R10

BREAKFAST CROISSANTS

- Scrambled egg R70
- Scrambled egg & bacon R85
- Poached eggs & avo R85
- Salmon & Scrambled egg R95

Pastries

check availability at pastry bar

CROISSANTS

Plain (V)	R28
Belgian chocolate & hazelnut (V)	R32
Almond (v)	R40
Cheddar & preserves (V)	R49

CONFECTIONARY

Double choc nut brownies (GF)	R40
Date & nut balls (GF)(Ve)	R18
• Cocoa	
• Cranberry coconut	
• Maple lemon & almond	
Choc chip cookie	R22
Peanut butter cookie (GF) (Ve)	R18
Chelsea bun	R30

+ Ice Cream or Cream R20

PIES

Free range chicken pie	R49
Spinach mushroom feta pie (V)	R49
Ricotta, leak & olive pie (V)	R49
Usana grass fed beef pie	R55
+ chips or salad R20	

MUFFINS

Dark chocolate & pecan	R33
Bran & mixed seed with raisins	
Banana & chia seed	
Blueberry	
Savoury mozzarella, rosemary & sundried tomato (GF)	R38

+ Butter and jam R10

Cakes

check availability at pastry bar

These cakes are our daily masterpieces

Filled with deliciousness and dripping with yummy!

We bake all of our cakes on site and to the same recipe Gigi taught us.

Available per slice as displayed

CARROT CAKE	slice	27cm	18cm
With cream cheese & butter icing	R50	R450	R250
CHEESE CAKE			
Exceptionally smooth and creamy			
• Plain	R50	R480	R280
• Chocolate fondant	R55	R520	R300
• Lemon drop	R55	R520	R300
• Caramel	R55	R520	R300
CHOCOLATE FUDGE CAKE			
Made with organic chocolate and cocoa and smothered in chocolate butter cream icing	R50	R450	R250
LEMON MERINGUE			
Zesty lemon curd and soft meringue peaks	R50	R440	
VEGAN & GLUTEN FREE ORANGE & ALMOND CAKE			
Moist and sticky	R55	R450	
LEMON & VANILLA CAKE			
Covered in light and fluffy coconut buttercream icing	R50	R450	R250
DOUBLE CHOC NUT BROWNIES			
Sooooooooooooooooooooo chocolaty AND gluten free	R40	R620 (tray of 16)	
	+ Ice Cream or Cream	R20	

Pre-order whole cakes (27cm) or half cake (18cm).

Specialty cakes need to be ordered 1 week in advance and quoted for based on the requirements, so let us know if you have any special requests.

Unicorns, mermaids and dinosaurs are the most popular among our little folk

Small Plates

BABY CALAMARI HEADS & RINGS

R70

Flash fried & served with honey soy dip

KOREAN CHICKEN WINGS

R85

Basted in sticky Korean spicey sauce
+ chips R20

TEMPURA CAULIFLOWER (VE)

R70

Battered, deep fried & served crispy

LOADED POTATO WEDGES (VE)

R65

BBQ jackfruit, spring onion, vegan mayo, tomato relish

HAKE GOUJONS

R78

Hake bites battered, deep fried and served with garlic aioli

SPRINGBOK CARPACCIO

R125

Topped with caper berries, spring onions, radish rocket, balsamic glaze
parmesan shavings

Sandwiches & Bagels

SALMON & CREAM CHEESE BAGEL

R78

With capers & red onion and a tomato & herb salad

VEGAN BAGEL (VE)

R79

Herbed olive oil, soy aubergines, vegan mozzarella & tomato & herb salad

GOURMET SANDWICHES ON SOURDOUGH

With tomato & herb salad & chips. bread is egg washed & drizzled with herb
oil

- Goopy melty cheesy, with a dash of mustard. **R75**
- Gypsy ham, roasted baby tomato & cheese **R95**
- Chicken Mayo & red onion **R85**

Salads

WARM HALLOUMI SALAD (V)

R130

Halloumi, roasted baby tomatoes, black mushroom, roasted red pepper, baby marrow & spring onions on a wood fired garlic & rosemary bread bun drizzled with red pesto
+ Avocado R25

CHICKEN, AVO & FETA SALAD (GF)

R125

Tossed with chopped cos lettuce, red onion, baby tomatoes, microgreens, cucumber, mixed seeds & vinaigrette

CALAMARI SALAD

R130

Calamari rings, avocado, sugar snap peas, baby tomatoes, red pepper, kalamata olives & olive oil and mustard vinaigrette, on a bed of greens

CAESAR SALAD

R155

Cos lettuce, croutons, bacon bits, chicken breast, poached egg, parmesan shavings & traditional anchovy dressing

Cafe' Dining

WOOD FIRED FLATBREADS

baked in the wood oven, topped with hummus, salsa, fresh rocket & balsamic glaze plus your choice of:

- Slow roasted lamb & tzatziki **R160**
- Beetroot falafel, mushrooms & avo (Ve) **R155**

HOT & SPICY CHICKEN LIVERS

R85

The secret sauce is a Folk favourite! served with crispy sourdough

FILLET STEAK

R280

250g grass fed fillet steak crusted with green peppercorns & rock salt & served with potato dauphinoise, & sugar snaps

RUMP OR SIRLOIN SHARING STEAKS

SQ

Grass fed & sourced direct from the farm, served on a bed of rocket & topped with parmesan shavings

Cuts & grammage change daily, please enquire availability.. Great for sharing

HARVEST STEAK (VE)

R135

Soy & balsamic glazed aubergine steak, edamame beans, baby potatoes crushed & tossed in green vegan mayo, grilled black mushroom, chilli relish, sunflower shoots & sesame seeds

ADD EXTRA SIDES

R35 EACH

Hand cut chips | Blanched broccoli | Mixed veg

Mushroom Sauce | Green peppercorn sauce | Chilli Relish

LINEFISH OF THE DAY

R180

HAKE, CHIPS & SALAD

R125

Freshly caught hake deep fried in a tempura batter or grilled with seasoning

CRUMBED CALAMARI RINGS

R145

Crispy calamari rings dusted with nori & Served with potato wedges, lemon garlic butter sauce & baby tomato salad

Burgers

served with hand cut chips

PLAIN JANE BURGER

R105

Beef patty or chicken fillet splashed with our signature bbq sauce & topped with crunchy lettuce, sliced tomato & red onions.

MR CHEESY BURGER

R125

Plain Jane topped with melted cheddar

BEET BURGER (VE)

R135

Beetroot & chickpea vegi patty topped with smashed avo & crispy onion flakes

CRUMBED CHICKEN BURGER

R135

Topped with a smoked paprika & roast garlic mayo slaw

AMERICAN DREAMS BURGER

R145

Beef burger loaded with bacon, cheddar & red onion marmalade

SHROOM MELT BURGER

R145

Plain Jane topped with black mushroom & camembert

MEXICAN SHOWDOWN BURGER

R145

Plain Jane topped with guacamole, salsa & chilli

VAHEE - GAHAN BURGER (VE)

R140

Beetroot & chickpea patty topped with grilled aubergine & vegan mozzarella

BUNLESS BURGER (GF)

R140

Patty of your choice on a black mushroom topped with baby tomatoes, rocket & parmesan cheese shavings

Wood Fired PIZZA

Our pizza bases are made using italian "00" flour

GARLIC & HERB FOCACCIA(V)	R60
NAPLESE STYLE MARGARITA(V) Napolitano tomato, fior di latte & fresh basil	R105
MAMMA MIA (V) Capers, olives, artichokes and parmesan	R125
CAPRICE (V) Napolitano sauce, bocconcini, cherry tomatoes fresh basil (COLD toppings added after oven)	R129
PIXIE Gypsy ham, baby rosa tomatoes, basil & feta	R129
MEXICANA Bolognese mince with red onions & chilli	R145
QUATTRO FORMAGGI (V) Gorgonzola, mozzarella, parmesan & cheddar	R140
HERO (V) Feta, spinach, onions & mushrooms	R125
HAWAIIAN Pineapple and gypsy ham	R125
ST JAMES Strips of steak, brown mushrooms & white cheddar	R160
DEE'S DITTY Springbok carpaccio, caper berries, red onions, rocket, parmesan shavings & balsamic glaze	R155
OH SULLY! Chicken, red pepper, red onion, sundried tomato & feta cheese	R145

Wood Fired PIZZA

Our pizza bases are made using italian "00" flour

HALF & HALF PIZZA

Choose any 2 pizzas and get half and half

R165

MADAM BOZZA

Salami, avo, olives, feta and fresh rocket

R145

PEPPERONI

Pepperoni & a smidge of mature cheddar

R145

BALD EAGLE

Chorizo, mushrooms, feta, onion and avo

R145

LITTLE LORRY BIG LORRY

Bacon, feta & basil

R130

DMP

Artichokes, garlic & mature cheddar

R135

CARNE

Gypsy ham, chorizo, bacon and onion

R155

ORIENT EXPRESS

Chicken and jalapenos

R130

QUATTRO STAGIONI

Mushrooms, ham, artichokes & olives

R145

WINELANDS

Parma ham, camembert, fig & rocket

R160

HAPPY (VE)

Vegan mozzarella, mushrooms, artichokes, chilli, garlic

R155

GLUTEN FREE BASE + R30

EXTRAS CHARGED PER ITEM

R12 - Spinach, spring onion, red onion, tomato, capers, pineapple, banana

R20 - Mozzarella, cheddar, olives, mushrooms, red peppers

R25 - feta, avocado, bacon, artichokes, anchovies

R35 - Gypsy ham, chorizo, salami, chicken, gorgonzola, camembert

VEGITARIAN & plant based

Cafe' Dining

TEMPURA CAULIFLOWER SMALL PLATE (VE)	R70
Battered, deep fried & served crispy	
LOADED POTATO WEDGES (VE)	R65
Bbq jackfruit, spring onion, vegan mayo, tomato relish	
WARM HALLOUMI SALAD (V)	R130
Halloumi, roasted baby tomatoes, grilled black mushroom, roasted red pepper, baby marrow & spring onions served on a fresh wood fired bread bun drizzled with red pesto	
+ Avocado R25	
- replace halloumi with Avo for vegan option	
VEGAN BAGEL (VE)	R79
Herbed olive oil, soy aubergines, vegan mozzarella & tomato & herb salad	
GOURMET CHEESE SOURDOUGH SANDWICH (V)	R75
With a dash of mustard served with tomato & herb salad & chips. bread is egg washed & drizzled with herb oil	
HARVEST STEAK (VE)	R135
Soy & balsamic glazed aubergine steak, edamame beans, baby potatoes crushed & tossed in green vegan mayo, grilled black mushroom, chilli relish, sunflower shoots & sesame seeds	
WOOD FIRED FLATBREAD (VE)	R155
Topped with Beetroot falafel, mushrooms, avo, humus, salsa, fresh rocket & balsamic glaze	
PIE & CHIPS (V)	R69
served with hand cut chips	

**Substitute regular cheese with vegan
cheese on any menu item**

VEGITARIAN & plant based

Wood Fired PIZZA

NEPALESE STYLE MARGARITA(V)	R105
Napolitano tomato, fior di latte & fresh basil	
MAMMA MIA (V)	R125
Capers, olives, artichokes and parmesan	
CAPRICE (V)	R129
Napolitano sauce, bocconcini, cherry tomatoes fresh basil (COLD toppings added after oven)	
QUATTRO FORMAGGI (V)	R140
Gorgonzola, mozzarella, parmesan & cheddar	
HERO (V)	R125
Feta, spinach, onions & mushrooms	
HAPPY (VE)	R155
Vegan mozzarella, mushrooms, artichokes, chilli, garlic	
DMP (V)	R135
Artichokes, garlic & mature cheddar	

BURGERS

Patty made with beetroot & chickpeas, on a seeded bun with handcut chips

PLANTED (VE)	R125
with lettuce, red onions, humus & red pesto	
CHEEKY MISS CHEESY (V)	R130
topped with Feta	
BEET BURGER (VE)	R135
smashed avo & crispy onion flakes	
SHROOM MELT	R145
black mushroom & camembert	
VAHEE - GAHAN (VE)	R140
grilled aubergine & vegan Mozzarella	

LITTLE FOLKS

BREAKFAST

KIDS FRENCH TOAST R45
SLICE OF FRENCH TOAST DUSTED
WITH CINNAMON & SUGAR &
SERVED WITH MAPLE SYRUP & BERRIES
+BACON R25

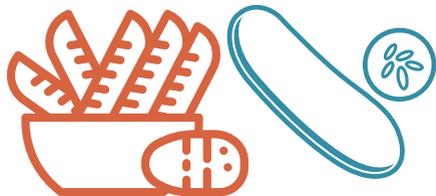
SCRAMBLED EGGS ON TOAST R35
+BACON R25

LITTLE SMASHED AVO TOAST R55
+EGG R8

KIDDIES SMOOTHY BOWL R55
STRAWBERRY SMOOTHY TOPPED
WITH BANANA & CHOCOLATE
SPRINKLES

PIZZA

MARGARITA R65
BACON & FETA R85
HAM & PINEAPPLE R80



SWOP OUT CHIPS FOR CUCUMBER
STICKS ON ANY KIDS PLATE

LITTLE SHAKES R35

STRAWBERRY
BAR ONE CHOCOLATE
VANILLA
BANANA

MAINS

MINI BURGER & CHIPS R60
CHICKEN, VEG OR BEEF

FISH & CHIPS OR PEAS R60

CHICKEN STRIPS & CHIPS R65

BOEREWORS ROLL R65
100% GRASS FED BEEF SAUSAGE WITH
TOMATO SAUCE

KIDS PLATTER R80
CHEDDAR & TOMATO BITES,
FRUIT, GYPSY HAM, CUCUMBER STICKS
& MINI ROLL

TOASTIES & CHIPS ON WHITE OR BROWN
• CHEESE & TOMATO R55
• CHICKEN MAYO R70

folk

CAFÉ

DRINKS

Explore the best of what the Cape has to offer. Our carefully selected wine and beer list pairs perfectly with our menu. The cocktails are all made from scratch using only natural fruits, herbs and other ingredients and may vary in colour from time to time. Be sure to check our guest wines for even more variety.

Our coffee is a delicious blend of 5 beans which we've been roasting for over 20 years. Our roast master carefully roasts each bean to ensure the perfect balance is achieved in every sip.

Please enquire if you would like to become a stockist. We deliver nationwide

Corkage is charged at R60 per bottle
Max 1 bottle per 4 people
Max 4 bottles

Coffee & Hot Sips

	REG	DBL/TALL	GRANDE
ESPRESSO Coffee shot	R20	R22	
MACCHIATO Espresso topped with milk foam	R22	R24	
LONG BLACK Dbl espresso expressed over hot water in a short cup	R24		
AMERICANO Espresso over hot water	R24	R26	R28
FLAT WHITE Dbl ristretto topped with textured micro foam	R30		
CAPPUCCINO Espresso topped with dense foam	R26	R30	R36
Latte Espresso topped 2ith milk and short foam	R26	R30	R36
CAFÉ MOCHA Espresso, hot chocolate & micro foam	R38	R40	R44
CORTADO Equal parts dbl espresso & textured milk	R28		
NUTTY FLAT Flat white with hazelnut syrup	R38	R40	R44
SPICE CHAI LATTE	R38	R42	R46
FLAT RED Rooibos espresso with textured milk	R28	R32	R36
DARK HOT CHOCOLATE	R35	R39	R42
WHITE HOT CHOCOLATE	R35	R39	R42
TEA	R25		
EXTENSIVE RANGE			

Iced Drinks

ICED LATTE R42

Dbl shot espresso & milk over ice

ICED MOCHA R46

Dbl espresso, white hot chocolate & milk blended with ice

ICED CHAI R46

Spiced chai blended with ice & milk

TUMERIC ICED LATTE R42

Tumeric & Thyme blended with milk & served over ice

Smoothies

BLUE (VE) R65

Blueberries, avo, coconut water, dates

RED R60

Yogurt, Strawberries, beetroot, chia, honey

YELLOW R55

Yogurt, Banana, mint, honey

+ PEA PROTEIN R20 + COLLAGEN R20

Milkshakes

Vanilla R60

Bar One Chocolate R65

Strawberry R65

Banana R65

Cappuccino R65

Seasonal Juices

Fresh Orange R45

Babylonstoren Red Green or Yellow R45

Juicebox R35

Cold Drinks

MINERAL WATER STILL OR SPARKLING
500ml R20
1LT R25

APPLE/GRAPETISER, RED BULL R32

BOS ICE TEA R25
Assorted plus peach, berry & lemon

KOMBUCHA R45
Assorted flavours

COCONUT WATER R28

300ML SODAS R20
Coke, Sprite, Cream soda, Fanta

THEONISTA GINGER ALE R38

Beer On Tap

WOODSTOCK LAGER
WOODSTOCK PALE ALE
WOODSTOCK PILSNER
LOXTONIA CIDER



340ML	500ML
R30	R40
R35	R45
R40	R50
R35	R45

Beers

WINDHOEK DRAUGHT 440ML	R35
WINDHOEK LIGHT 330ML	R29
WINDHOEK LAGER 330ML	R29
AMSTEL 330ML	R29
BLACK LABEL 330ML	R29
CASTLE LITE LAGER 330ML	R29
CASTLE LAGER 330ML	R29
HEINEKEN LAGER 330ML	R38
DEVILS PEAK LAGER 330ML	R35
DEVILS PEAK GOLDEN ALE 330ML	R35
ERDINGER WEISS BEER 330ML	R40

Ciders

LUXTONIA ON TAP	R45
LUXTONIA STONE FRUIT	R40
SAVANNA LIGHT/ DRY 330ML	R35
HUNTERS DRY 330ML	R35

Zero's

DEVILS PEAK ZERO TO HERO	R28
HEINEKEN 00	R35
SAVANNA ZERO	R29
LOXTONIA ZERO	R35
THE DUTCHESS BOTANICAL G&T	R45
DUTCHESS SPRITZ	
• BERRY ROSE OR ELDERFLOWER	R45

Cocktails

APEROL SPRITZ R75
CinZano Pro Spritz, Aperol and soda



BERRY BELLINI R90
Cherry vodka, strawberry syrup & sparkling wine

CLASSIC MIMOSA R55
Sparkling wine & fresh orange juice

STRAWBERRY DAIQUIRI R85(R65 VIRGIN)
Fresh strawberries, Bacardi rum, sugar & lime juice blended with ice

LONG ISLAND ICED TEA R90
Skyy Vodka, Havana Club, london dry gin, tequila, cane, sugar syrup & a splash of cola over ice

MOJITO R65 (R45 VIRGIN)
Fresh lime, mint leaves, Bacardi rum, lemonade & soda over crushed ice

PINA COLADA R75 (R50 VIRGIN)
Blended coconut milk, pineapple rum, sugar syrup and ice

CAIPIRINHA R65
Lime wedges & brown sugar muddled with Cachaçai rum & served over crushed ice

BLOODY MARY R65(R55 VIRGIN)
Skyy Vodka & tomato juice with celery, cucumber, worcestershire sauce & Tabasco

FROZEN MARGARITA R65
Tequila, triple sec, lime juice blended with ice

DIRTYshakes

NAUGHTY AND NUTTY R75
Frangelico & bar-one shake

TALL DARK AND HANDSOME R85
Kuluha shot & coffee shake

G-STRING R80
Vodka & cherry shake

ITALIAN STALION R80
Amaretto liqueur & vanilla shake

MEAN QUEEN R80
Orange liqueur & Roasemary &Carob shake

MEXICAN MANIAC R75
Espalon tequila & lime shake

BULLDOG
L O N D O N D R Y G I N

Cocktails

OLD DOG R75
Bulldog gin, Vermouth & Campari

NEW TRICKS R75
Bulldog Gin, Limes & chai spices muddled with tonic & soda

GO FETCH R75
Bulldog gin, elderflower, cucumber & tonic

Bubbles

PONGRÀCZ BRUT	R260	GLASS - R95
Method Cap Classique, Coastal		
Dry Cap Classique has a classic biscuit character that culminates in a full, fruity finish		
PONGRÀCZ ROSE	R260	
Method Cap Classique, Coastal		
Delicate pale pink, this dry Cap Classique is perfectly balanced with clean acidity and juicy raspberry fruit		
STEENBERG 1682	R375	
1682 Brut Chardonnay has a pale lemon colour & a delicate mousse. It exudes freshness & pure fruit		
STELLENRUST SPARKLING CHENIN	R240	GLASS - R65
Proseco style brut with a smooth finish		
MIMOSA	R55	
Combination of sparkling wine & orange juice		

Rosé

VONDELING ROSE	R 185	GLASS - R65
Delicate, fresh & vibrant Rosé wine made from Merlot grapes.		
Refreshing wine from centuries-old Vondeling Wines in the Voor Paardeberg		
BLAWKLIPPEN BLUSH ROSE	R 245	
Rose gold colour with notes of nectarines, strawberries & turkish delight		

White Wine

STELLENRUST CHENIN BLANC	R165	GLASS - R55
Shows lime & some tropical fruit on the nose with a mineral palate of grapefruit & pear		
USANA CHENIN BLANC	R235	
Hints of white peach & apple with a touch of toastiness from the barrel aging.		
DURBANVILLE HILLS SAUVIGNON BLANC	R150	GLASS - R49
Guava & citrus fruits on the nose with tropical flavours & a lingering freshness		
SEASALTER SAUVIGNON BLANC BY GROOTE POST	R280	
Sea facing vines have developed Intense Flavours displaying soft minerality, citrus, stone fruit & green apple		
OAK VALLEY FOUNTAIN OF YOUTH SAUVIGNON BLANC	R235	
Rich tropical fruit resulting from the cool Elgin climate in the high foothills of the Groenlandberg		
DURBANVILLE HILLS CHARDONNAY	R160	GLASS - R55
Guava & citrus fruits on the nose with well balanced flavour & a lingering freshness		
USANA GOLD DUST TO GRAPES CHARDONNAY	R295	
Texture & complexity from oak barrel fermentation, this wine also expresses soft citrus fruits on the palate and nose		
GROOTE POST UNWOODED CHARDONNAY	R245	
Grapefruit and citrus flavors in abundance on the nose and palate. Fresh acidity, beautiful minerality, vibrant, racy and zesty structure.		

Red Wines

DURBANVILLE HILLS MERLOT	R180	GLASS - R65
Classic merlot with sweet plum on the nose & smooth silky tannins on the palate		
STELLENRUST MERLOT	R180	GLASS - R65
Ripe cherry flavours with soft undertones of mint & spice. matured in french oak		
STEENBERG MERLOT	R355	
A balanced wine with flavours of ripe fruit, delicate oak and soft supple tannins		
FELICITÉ PINOT NOIR	R240	
Light and fresh aromas of red berries with lively spiced notes		
DA HANEKOM PINOTAGE	R285	
Full bodied Stellenbosch Pinotage with rich, concentrated flavours of plum, dark chocolate & delicate spice		
RUSTENBERG CABERNET SAUVIGNON	R280	
Blackcurrant, blackberries, cherries & cedar notes rich & complex WITH balanced freshness		
USANA "THE FOX" CABERNET SAUVIGNON	R360	
Full bodied with soft tannins, beautifully balanced & soft on the palate . hints of dark berries, spice, cigar box		
BRUCE JACK SHIRAZ	R150	GLASS - R55
Shows spice, a hint of clove. red fruit on palate		
THELEMA MOUNTAIN BLEND	R195	
Aromas of blackberries, mulberries, plums & a soft juicy palate		
CHAMONIX ROUGE	R190	GLASS - R75
A classic French style blend of cab sav, merlot, petit verdot & malbec. matured in small barrels for 18 months		

WINE CLUB wines

LIQUID SWORD MOURVEDRE

R280

Lightly oaked Breedekloof Mourvedre, a red wine variety originating in Spain and grown extensively in France. If you love Cab Sav this is a must try. Juicy and supple with flavours of cherry, red apple, blueberry and violet. Beautifully balanced tannins with rich body and delicate aromas. This wine can hold its own with heavy meat dishes and spicy flavours

BLAAWKIPPEN 2018 CABERNET SAUVIGNON

R330

Intense mulberry & blueberry aromas mingle with dark chocolate and are supported by hints of Christmas spice, cedarwood & violet. A textured palate shows great broadness and proceeds to a long, vibrant, aromatic finish.

2017 DE BLAAUWKIPPEN BORDEAUX BLEND

R360

A 5-varietal Bordeaux-style red blend. Dark cassis & cigar box with plum-chocolate pudding notes. The palate is vibrant with velvet tannins, a serious mid palate and excellent length. This full-bodied wine will be an ideal partner to serious meat dishes.

GLEN CARLOU WOODED CHARDONNAY

R265

"Batch harvesting allows for different building blocks and complexity in the wine. Distinctive fresh citrus characters, green apple and pear notes are evident on the nose and palate. An extended and elegant aftertaste is supported by crisp acid and finely grained tannins." . Johnnie Calitz (winemaker). Pairs well with salmon and trout, or cauliflower centered dishes

STEENBERG SEMILLON

R395

A beautiful pale gold colour with aromas of lime, capsicum and apricot pith greet you upon first inspection. Quince, citrus and roasted almond complete the sensation on the palate. Poised fruit concentrates the mid-palate then broadens out with a rich texture and bright acidity. A citrus and floral spice lingers on the palate.

USANA PINOT GRIS

R210

Made by the team of brothers, Pierre and JP Winshaw from their Stellenbosch estate, this is a cracking wine that shows how Pinot Gris offers a great alternative variety. With an inherent sweetness to the fruit, it's a dry white that has loads of apple, pear and melon flavours.

STELLENRUST BARREL FERMENTED 55 CHENIN BLANC

R240

This Chenin Blanc from venerable 55 year-old vines on Bottelary Hills is fermented naturally. It's a boldly flavoured, fruity wine, with bright pear and guava flavours, perked up with brilliant acidity and bolstered by creamy oak. This Chenin will compliment an array of dishes and pairs well with citrus dishes, light meats & salmon

Gin

MUSGRAVE PINK
HENDRICKS
BOMBAY SAPPHIRE
GORDONS
INVERROCHE CLASSIC
INVERROCHE VERDANT CAPE FYNBOS
HOPE ON HOSKINS , LONDON DRY
OR MEDITERRANEAN
BULLDOG
BICKENS

Tequila

CABRITO REPOSADO
ESPOLÓN REPOSADO
PATRON AÑEJO
EL JIMADOR BLANCO
EL JIMADOR REPOSADO

Whiskey

MACALLAN 12 YR SINGLE MALT
GLEN GRANT 12 YR SINGLE MALT
GLENFIDDICH 12 YR SINGLE MALT
THREE SHIPS 10YR SINGLE MALT
BAIN'S CAPE MOUNTAIN
BELLS
J & B
JAMESONS
JACK DANIELS
JOHNNY WALKER BLACK
JOHNNY WALKER RED

Brandy

R45 VAN RYNS 10 YEAR R40
R45 BLAAUWKLIPPEN 10 YEAR R45
R40 KLIPDRIFT R25
R25 RICHELIEU R25
R45 HENNESSY VS EOY COGNAC R55
R45

Rum

R55
R45 TAPANGA R45
R25 BACARDI R25
CAPTAIN MORGAN R25

Vodka

R50 HOPE ON HOSKINS SMALL BATCH R45
R45 SKYY R40
R65 SKYY CHERRY INFUSED R45
R35 SMIRNOFF R25
R35 CRUZ VODKA R45
CAMEL VODKA R45

Aperitif

R90
R80 SOUTHERN COMFORT R25
R55 APEROL R40
R60 AMARULA R35
R35 DALLA CIA GRAPPA R45
R30 JAGERMEISTER R45
R25 FRANGELICO R45
R35 KAHLUA R25
R35 DISARONNO R65
R40 CAPE TO RIO CANE R25
R30 CAMPARI R25