



GARLINGTONS
MENU



STARTERS & SMALL PLATES

Crispy Potato Skins

Served with smoked paprika and garlic mayonnaise.

65

Prawn Bisque

Rich prawn soup with poached prawn, crème fraîche, frothed milk, and garlic crostini.

95

Camembert

Gourmet Greek camembert crusted with flaked almonds and sesame seeds. Topped with red wine onions and cranberry sauce. Served with toasted sourdough.

120

Bacon-Wrapped Jalapeños

Fresh jalapeños filled with sweet chilli cream cheese, wrapped in Cure House bacon, and served with ranch dip.

105

Korean Chicken Wings

Fried Korean-style chicken wings with pickled cucumber, spicy gochujang sauce, toasted sesame, and spring onion.

85

Fried Bocconcini

Crumbed mini mozzarella balls with homemade ranch dip, parmesan crisps and balsamic pearls.

130

Arancini

Herb and mozzarella risotto balls with homemade tomato and onion sauce. Topped with parmesan and crispy bacon.

85

Tempura Prawns

Three large prawns, tempura battered and fried. Served with sweet chilli dipping sauce.

130

Duck Livers

Toasted sourdough with seared duck livers in a slow roasted tomato and onion sauce with charred baby onions and parsley.

95

Bocconcini Caprese

Fresh mini mozzarella balls with cherry tomatoes, basil (when available), basil pesto, balsamic reduction, toasted pine nuts and black pepper.

140

Salt and Pepper Squid

Crispy fried squid with pavé fries, crème fraîche, cucumber ribbons, pickled red onion, lemon wedge and tartare sauce.

95

Springbok Carpaccio

Smoked carpaccio served with capers, parmesan, roast garlic mayo, croutons, balsamic glaze, black pepper and rocket.

155

Halloumi Artichoke

Halloumi bites with seared Romana artichoke, confit tomato, basil pesto, garlic mayonnaise, shaved parmesan and balsamic reduction.

95

CASUAL DINING

Roast Bone Marrow

Bone marrow boats with sauteed mushrooms and confit garlic. Topped with mustard sauce drizzle, and parsley. Served with toasted sourdough.

130

Fish Cakes

Panko-crumbed hake and trout fish cakes served with minted peas, baby spinach, lemon, and wholegrain mustard mayonnaise.

135

Panko Chicken Wrap

Panko-crumbed chicken strips with red cabbage, rocket, carrot, kewpie mayo, and toasted sesame seeds. Served with fries.

140

Falafel Rainbow Wrap (V)

Wrap filled with raw beetroot, red cabbage, carrot, baby spinach, garlic vegan mayo, hummus, sweetcorn falafel balls and avocado. Served with fries.

150

Smoked Trout Bagel

Cold smoked trout, cream cheese, capers, pickled red onion, dill, cucumber ribbons and rocket.

165

Hummus Bowl (V)

Homemade hummus topped with red wine onions, crispy curry leaf, toasted seeds, Romana artichoke, olives and herb oil. Served with garlic focaccia dippers.

195

Pork Belly Bites

Crispy pork belly bites with your choice of:

- Honey-soy reduction, toasted sesame seeds, and spring onion
- Sriracha BBQ glaze with toasted sesame seeds

90

Bao Buns

Soft steamed buns with kewpie mayo, pickled ginger, carrot, cabbage, and cucumber ribbons. Topped with spring onion and toasted sesame seeds. Choice of fillings:

- Korean fried chicken
- Panko-crumbed chicken
- Crispy pork belly
- Panko-crumbed prawn

90

TOASTED SANDWICHES

All served with fries.
Choice of either white or brown bread.
Rye, Gluten Free & Sourdough – R20

Vintage cheddar and tomato

72

Cheese and ham

77

Cure House bacon and egg

88

Chicken mayo, Cure House bacon and spring onion

90

Mushroom, mozzarella, tomato and basil pesto

95

Cure House bacon, feta and avocado

95

GOURMET BURGERS

All served with fries and on homemade brioche buns.

*As our buns are painstakingly homemade, please inform your waitron should you prefer no bun, instead of it being thrown away.

Falafel Smash Burger (V)

Vegan burger bun with falafel patties, avocado, tomato, greens, gherkins, garlic vegan mayo, and fries.

170

Blue Cheese & Bacon Burger

200g grass-fed beef patty topped with crispy bacon, red wine onions, blue cheese sauce and blue cheese.

195

Crispy Fish Burger

Crispy battered hake, kewpie mayo slaw, gherkins, lettuce, tartar sauce and fries.

175

Beef Burger

200g grass-fed beef patty topped with cheddar, bacon, and caramelised onions.

190

Chicken Burger

Grilled chicken breast with brie, rocket, and cranberry sauce.

180

Halloumi Chicken Burger

Panko crusted chicken breast, fried halloumi, caramelised onions and 'perinaise' sauce.

210

Bossie Burger

Grilled chicken breast topped with bacon-wrapped jalapeños, melted mozzarella and Bossie's hot sweet chilli sauce.

185

Big Vlei Burger

2 x 200g grass-fed beef patty, parmesan, cheddar, caramelised onions, pickles, crispy streaky bacon, mustard mayo, tomato and burger sauce.

260

SALADS

Halloumi Salad

Fried halloumi chunks, greens, basil pesto dressing, baby tomatoes, avocado, toasted seeds, red onions, cucumber and toasted cashews.

155

Chicken Caesar

Sliced chicken breast, lettuce, crispy bacon, parmesan croutons, creamy anchovy dressing, soft poached egg and parmesan shavings.

165

Nourish Bowl (V)

Couscous, cherry tomatoes, beetroot falafel, cucumber, black beans, avocado, hummus, toasted seeds and tahini dressing.

170

Calamari Salad

Crispy fried calamari tubes and tentacles with fresh greens, pickled cucumber ribbons, baby tomatoes, avocado, red onion, sweet chilli cream dressing and spring onions.

170

Chicken Schnitzel Salad

Thinly sliced chicken schnitzel with shredded cabbage, carrot, cucumber, rocket and spring onion. Topped with chilli mayo, garlic mustard mayo, honey soy reduction, toasted cashew nuts, coriander and toasted sesame seeds.

180

CLASSICS

Chickpea & Lentil Curry (V)

Served with rice, poppadum, and sambals.

155

Hake & Chips

Battered hake served with mushy peas and fries. Accompanied by tartare sauce and lemon.

165

Trout

Pan-fried local trout on a bed of sautéed baby marrow ribbons with a white wine caper sauce. Served with parsley butter baby potatoes, grilled baby tomatoes, and topped with crispy capers.

180

Pork Belly

Slow-cooked pork belly served with carrot and ginger purée, seasonal vegetables, potato pavé, and a honey mustard jus.

185

Slow-Braised Short Rib

Served with parsley butter baby potatoes, seasonal vegetables, and jus.

190

Garlingtons Lamb Curry

Deboned lamb and potato curry. Served with basmati rice, sambals, and poppadum.

295

Seafood Platter For One

Grilled hake, three tiger prawns, creamy mussels, savoury rice, fries, garlic lemon butter, and Greek salad.

295

PASTA

Green Pasta (Vegan)

Linguine tossed with broccoli, garlic, baby marrow ribbons, spinach, pesto, cashews, and nutritional yeast.

170

Linguine Puttanesca

Linguine tossed in a slow-roasted tomato and garlic sauce with anchovies, capers, olives, parsley, red chilli flakes, olive oil and Grana Padano.

185

Garlic and Pea Chicken Penne

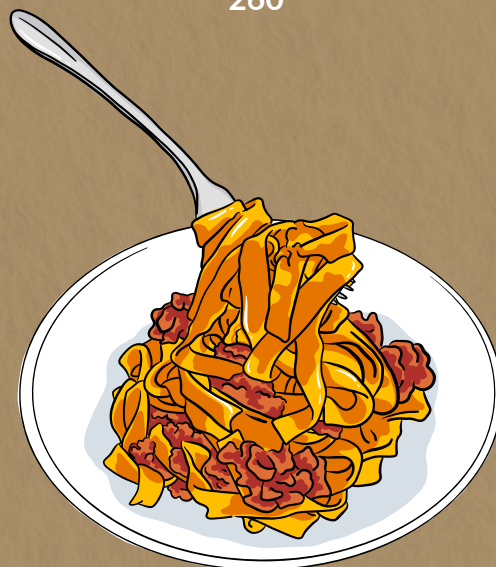
Penne pasta mixed with creamy garlic, parmesan, lemon, peas and white wine sauce. Served with sautéed chicken, Grana Padano shavings, and fresh herbs.

195

Seafood Linguine

Mussels, squid, and prawns cooked in homemade garlic, white wine and cream sauce. Topped with Grana Padano and chopped fresh herbs.

260



GRILLS

Pork Chop

Seared sous-vide pork chop served with wholegrain mustard mashed potato, honey glazed carrots, pickled Granny Smith apple, pickled mustard seeds, Italian sausage crumb, and thyme onion jus.

200

500g BBQ Pork Ribs

Served with buttered corn on the cob, chips, and ruby coleslaw.

230

300g Beef Sirloin

Served with roasted bone marrow, grilled tomatoes, chimichurri, onion rings and fries. Best served medium rare.

255

200g Beef Fillet

200g fillet served with roast butternut puree, crispy potato, sautéed mushrooms, garlic green beans, broccoli, parmesan crisp, and jus.

285

Lamb Chops

Grilled lamb chops served with garlic-crushed baby potatoes, broccoli, minted peas, red wine jus, and grilled baby onions.

295

750g Aged T-bone Steak

Sliced on the bone, topped with Café de Paris butter, caramelised onions, and roast cherry tomatoes. Served with crushed baby potatoes and vegetables. (Rare, medium rare, or medium only.)

360

PIZZA

FROM 12h00
One size available



Foccacia

Garlic, rosemary, and olive oil.

75

Margherita

Tomato, basil, and mozzarella.

95

Hawaiian

Ham and pineapple.

140

BBQ Chicken Pizza

140

BBQ Rib Pizza

145

Pepperoni, Olive, Garlic

150

Bacon, Feta and Avocado

165

Autumn Pizza

Roast butternut, feta, sundried tomato, caramelised onions, mozzarella and toasted flaked almonds.

155

Caprese

Buffalo mozzarella, sundried tomato pesto, baby tomatoes, fresh basil (when available) and balsamic reduction.

160

Prosciutto

Prosciutto, sundried tomatoes, parmesan, balsamic glaze, and rocket.

170

White Anchovy

Marinated white anchovy, cherry tomatoes, olives, feta, capers.

220

**Gluten free bases available at an additional charge of R20
- please note these bases are slightly smaller than regular flour
bases.**

**TAKEAWAY AVAILABLE THROUGH PRE-ORDER
3 FOR 2 EVERY FRIDAY**

GARLINGTONS

GOURMET SPECIALITY

PIZZAS

FROM 12h00

One size available

Tandoori Chicken

Tandoori chicken with red onion, cashews, grilled baby marrow and minted yoghurt.

165

Camembert Bianco

Camembert, rosemary, cranberry, bacon, and feta on a Bianco base.

165

Blue Bianco

Bianco base, caramelised onions, blue cheese, sesame praline, bacon, fresh chilli, balsamic reduction.

165

The Bomb

Artichokes, olives, basil pesto, mushrooms and feta.

R170

The G

Bacon and feta with jalapeños, topped with cream cheese, guacamole, and crispy onion sprinkles.

175

Pig3

Pepperoni, bacon, ham, BBQ sauce, red onion, garlic and chilli.

175

Mexican

Mexican mince, fresh jalapeños, salsa, guacamole, coriander, cream cheese, and topped with Doritos.

190

Garlic Prawn

Garlic prawns, sundried tomato, cream cheese, red onion and chilli.

195

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bases.**

**TAKEAWAY AVAILABLE THROUGH PRE-ORDER
3 FOR 2 EVERY FRIDAY**

DESSERTS

Sticky Toffee Apple Pudding

Sticky toffee pudding made with medjool dates and granny smith apples. Served with vanilla ice cream, candied walnut crumble, and almond tuile.

80

Salted Caramel And Banana Scroll (V)

Semi-frozen brûléed vegan vanilla sponge with dark rum, salted caramel, banana ice cream, and nougatine tuile. (Contains Nuts)

85

Pavlova Stack

Meringue discs layered with chantilly cream, lemon curd, fresh fruit and berry coulis.

75

Chocolate Torte

Warm dark chocolate torte served with crème anglaise, berry reduction and poached pear.

85

Chocolate Chip Cookie Ice Cream Sandwich

Filled with homemade cookie dough ice cream. Served with warm chocolate ganache.

95

Raspberry And White Chocolate Entremet

Almond sponge, white chocolate ganache, raspberry jelly, raspberry mousse, and nougat biscuit crumble.

95

Caramelised Honey Crème Brûlée

With mascarpone mousse and honey tuile.

80

TEATIME

Berry Cheesecake

Fridge cheesecake topped with berry coulis and fresh seasonal fruit.

75

Chocolate Brownie

Decadent brownie with Chantilly cream and ganache drizzle.

75

Carrot Cake Slice

Our popular four-layer carrot cake with cream cheese icing.

80



KIDS



Available for **CHILDREN** of 12 years or younger.

Small Fry

A portion of chips.

35



The Favourite

Panko-crumbed chicken strips and fries.

75



Comfort Food

Chicken breast (crumbed or grilled) served in a bun with chips.

75

Under The Sea

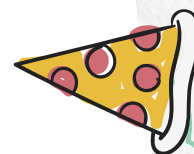
Battered hake bites served with fries OR raw veggie sticks.

75

Picky Health Pip

Avocado (smashed or sliced) on toast.

75



Dinosaur Bones

Sticky BBQ ribs with fries OR raw veggie sticks.

80



Build A Pizza

(max 3 toppings on a small base)

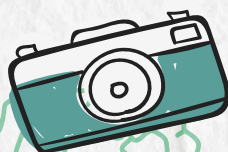
90



Bribery

Ice cream and chocolate sauce.

65





WINE LIST



HOUSE WINE

		
Ken Forrester Petit Chardonnay	R68	R210
Ken Forrester Petit Chenin Blanc	R68	R210
Ken Forrester Petit Rosé	R68	R210
Darling Cellars Sweet Rosé	R68	R210
Ken Forrester Petit Cabernet Sauvignon	R68	R210
Ken Forrester Petit Merlot	R68	R210
Protea by Anthonij Rupert Sauvignon Blanc	R70	R220
Simonsig Kaapse Vonkel Brut	R90	R510

CORKAGE

If the wine is *not* on our wine list

R90

If the wine *is* on our wine list

R150

SPARKLING WINE

Sparkling wine is a delightful, effervescent wine crafted using various methods to capture its signature bubbles. They can be made using white and red wine grapes, but it is the bubbles and the action of popping the cork that groups Sparkling wines together. The different methods of making a sparkling wine are the Traditional Method (Champagne and Cap Classique), Charmat Method (Prosecco) and carbonation.

Robertson Winery Brut

R240

This elegant, fresh, and crisp Chenin Blanc sparkling wine is dry yet fruity. It has apple and pear flavours that are appealing, as well as subtle floral aromas.

Tranquille Sparkle

R320

A fresh and fruit driven wine, bursting with sparkling bubbles, strawberries, lemon zest and tropical fruits, on the refreshing palate.

CAP CLASSIQUE

A term used to describe sparkling wine produced in South Africa, made in the traditional method of undergoing secondary fermentation in the bottle.

Pierre Jourdan Silk Nectar

R470

The palate showcases fresh citrus with rich honeycomb ending in a silky, luxurious finish. The slightly sweeter style enhances fruit-driven aromas and creates a softer, more indulgent drinking experience.

Simonsig Kaapse Vonkel Brut

R510

White fruit flavours of peach and pear on the palate are beautifully complemented by hints of citrus and raspberries with lively acidity and a crisp, lingering dry finish.

L'Ormarins Blanc de Blancs

R640

Bright and fresh with tangy lemon and grapefruit, generous orange, apple and stone fruit flavours with a creamy mid palate.

CHAMPAGNE

Champagne is a sparkling wine produced in the Champagne region of France known for its unique terroir, cool extended growing season and classic grape varieties. Traditional winemaking methods, a history dating back to the 16th century and unique soils contribute to Champagne being synonymous with quality and therefore the most exclusive celebratory drink in the world.

Nicolas Feuillatte Réserve Exclusive Brut

R2 100

Expressive, fruity notes, featuring juicy pear and crunchy apricot.

Nicolas Feuillatte Reserve Brut Rosé Special Spring Edition

R2 500

Fresh, airy, and fruity, with a delicate, intense aroma, making it suitable for warmer weather.





SAUVIGNON BLANC

Derived from the French word Sauvage, meaning 'wild', Sauvignon Blanc originated in the Loire region of France. Known for its crisp acidity, regional growing conditions influence its aroma and flavour profile.

La Motte La Famille

R290

A vibrant palate with fresh lemon, lime, gooseberry and winter melon flavours with nuances of dried grass.

Paul Clüver

R310

Passion fruit and grapefruit flavours lead onto the refreshing palate, with tropical fruit, fig, gooseberry, greenage and nettles. Well-structured with bright acidity and a creamy mid-palate.

Hermanpietersfontein Kaalvoet Meisie

R340

On the nose, expect dominant aromas of juicy peaches and ripe pineapple, elegantly complemented by exotic Pacific fruits

Diemersdal Winter Ferment

R440

Intense flavours of gooseberries, tropical fruits and asparagus with a core of minerality throughout the palate, ending with a chalky mineral finish.

CHENIN BLANC

Believed to have been one of the first grape varieties grown in South Africa with a history dating back to 1655, Chenin Blanc is the most widely planted white wine grape variety in South Africa. The versatility of Chenin Blanc allows for various winemaking styles, from fruit-driven to more complex and oaked, perfect for food pairing.

Stellenrust

R220

A medley of grapefruit, lime, tropical fruits and pear drop flavours fill the fresh palate and is complemented by a subtle minerality.

Cederberg

R295

Pure fruit flavours of white pear, grapefruit and green apple lead to a crisp, mineral palate with grapefruit and pineapple, finishing with a zesty lemon-sherbet finish.

Great Heart

R330

A textured palate with flavours of green and yellow citrus, stone fruit and hints of flint and a full, leesy mouthfeel.

Kleine Zalze Vineyard Selection Barrel Fermented

R395

Tight with flavours of melon, peach, guava and a hint of minerality. Masterly oaked with a lively crisp finish.



CHARDONNAY

A native of the Burgundy wine region in France, grown in nearly every wine-producing country in the world. This versatile variety can be made in a style that showcases the prominent fruit profile or oak aging of Chardonnay, and excellent wines in a number of styles are being produced.

Diemersdal Unwooded

R250

Apple tingles on the creamy palate, with pineapple, peach and sweet melon fruits coming to the fore and nuances of limes throughout.

Glenelly Estate Glass Collection

R385

A complex nose of quince, citrus, lime, and butterscotch, with a lush yet poised palate featuring mineral notes.

Haute Cabrière Réserve

R420

The orange blossoms and lime on the palate complement the well-integrated oak structure, showing light toasty and yellow fruit flavours.

Rupert & Rothschild Baroness Nadine

R830

With delicate layers, a crisp lightness and fresh lemon blossom nuances, Baroness Nadine was created to make golden moments even more memorable.

OTHER WHITE VARIETIES

Fairview Fizzy Verdelho Verde

R240

Pale straw colour with a visible fizz. Aromas of lemon and winter melon, with a hint of green apple and grapefruit

WHITE BLENDS

The white blend category in South Africa currently offers some of the most exciting wines to be found in the country. Styles vary from unoaked and fruit-driven to more complex and serious with skin maceration, fermentation and oak.

Buitenverwachting Buiten Blanc

R220

A beautifully balanced Sauvignon Blanc based blend bursting with vibrant passion fruit, green pepper and green melon aromas and flavours.

De Krans Premium Moscato Perle

R230

Alluring freshness of tropical fruit, muscat and honey amplified with a fizzy taste and exotic spice

ROSÉ

One of the most popular and growing wine categories, sometimes referred to as 'blush' wines, rosé represent a spectrum of colours from the palest salmon to the deepest pink. They are made in one of two ways: from a blend of red and white wine grape varieties; or from red-wine grapes only.

Tranquille Classique

R210

Red apples, cherries, red berries and lime flavours dominate the palate, with a note of earthiness, crisp acidity and a lingering dry finish.

Leeuwenkuil

R230

Enticing aromas of raspberry and pomegranate follow through onto the palate with additional flavors of ripe watermelon a tangy cranberry finish.

De Grendel

R240

The palate is dry, with medium acidity, packed with pomegranate, crushed raspberries and ruby grapefruit zest, to deliver a slightly fuller mouthfeel.

De Wetshof Lilya

R290

Displays notes of red berries, stone fruit, and plums, with a lingering undertone of light spice and honeycomb.

La Motte Vin De Joie

R320

A polished and juicy palate filled with flavours of melon, grapefruit and nectarine, with hints of sweet candyfloss.



CABERNET SAUVIGNON

A crossing between Cabernet Franc and Sauvignon Blanc dating back to the 17th century in Bordeaux, France, this noble variety is considered to be the greatest of all red grape varieties. Grown throughout the world's major wine producing countries it is bottled on its own, or often blended with Merlot or Cabernet Franc.

Warwick The First Lady

R310

Deep dark fruit flavours with blackberry compote, black plum and dark chocolate coming to the fore with dried herbs and dark chocolate adding complexity to the smooth, velvety finish.

Tokara

R390

The palate is packed with brambles, berry coulis, dark cherry and subtle cassis, interwoven with light toasty nuances, complemented by underlying notes of raw tobacco and baking spices.

La Motte

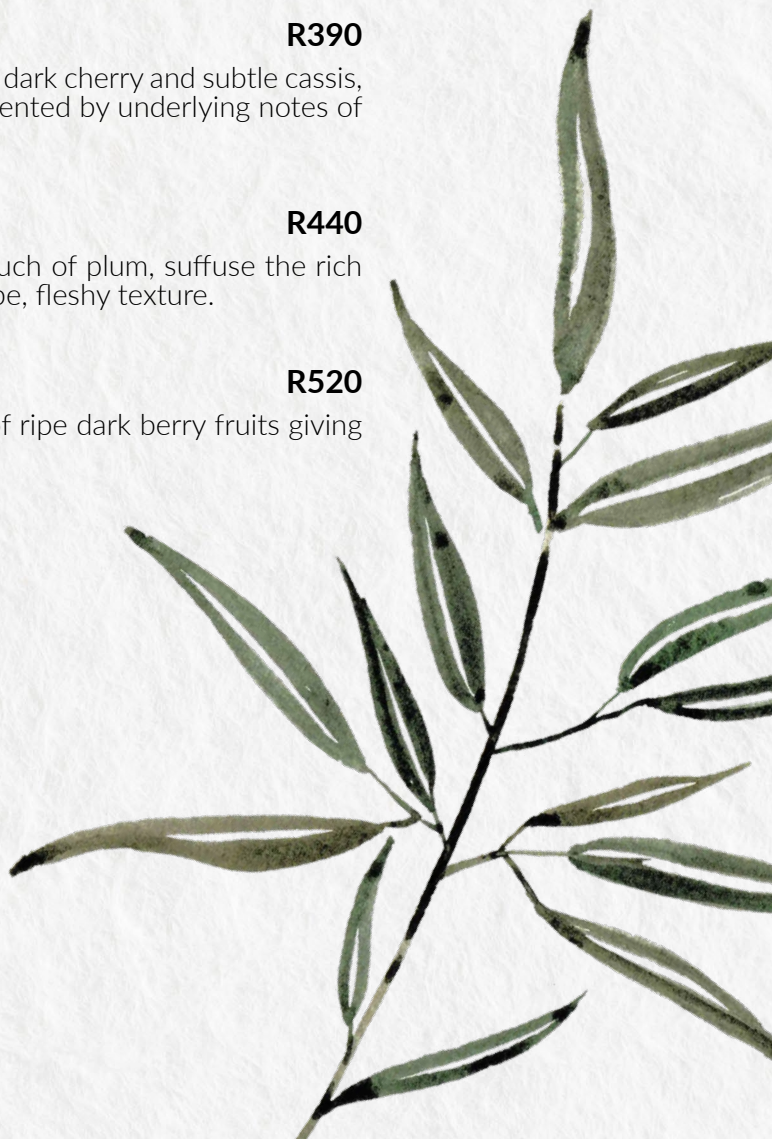
R440

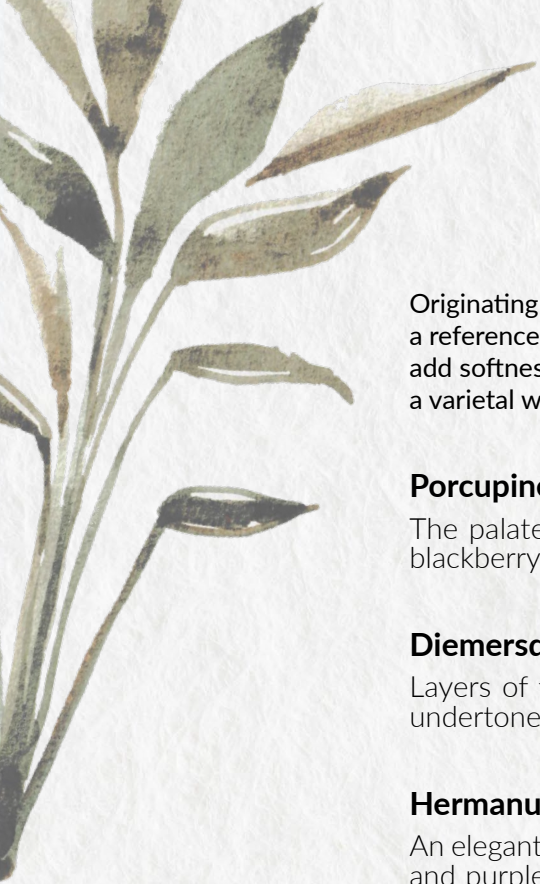
Ample blackcurrant, violets and mint, with a touch of plum, suffuse the rich palate. Full-bodied with notes of cedar and a ripe, fleshy texture.

Kleine Zalze Vineyard Selection

R520

Initially showing quite a robust nose with lots of ripe dark berry fruits giving way to notes of cedar wood and spice.





MERLOT

Originating in Bordeaux in 1783, Merlot translates to “little blackbird” most probably a reference to the grapes distinct colour. Traditionally used as a blending partner to add softness and breadth to Cabernet Sauvignon, but increasingly being bottled as a varietal wine, with some superb results locally.

Porcupine Ridge

R205

The palate shows more dark fruit with flavours of brambles, boysenberry, blackberry and blueberry and a touch of violets.

Diemersdal

R360

Layers of flavours on the integrated palate of ripe blackberry, dried fruits, undertones of cedarwood, vanilla, mint and spice.

Hermanuspietersfontein Posmeester

R360

An elegant Merlot offering fresh fruit and generous drinkability. Aromas of red and purple fruits such as raspberries and blueberries, with a milk chocolate undertone and vibrant fruit freshness.

De Grendel

R460

The medium-bodied palate, is bursting with fleshy plums and cherry, underpinned by earthy flavours of tobacco and liquorice, caressed by hints of creamy chocolate.

SHIRAZ

Also known as Syrah, this noble variety originated in the southeastern French wine region Rhône. Today, Shiraz is the second most planted red grape variety in South Africa. Several styles of Shiraz are produced in South Africa, cooler and higher altitude terroirs provide distinctly different flavours to warmer areas.

Cape of Good Hope Riebeeksrivier Syrah

R340

A succulent entry with plump blueberry, blackberry and plum flavours, brushed with herbs and spices.

Saronsberg Provenance

R340

Ripe red berry, black fruit and plum flavours combine with florals and fynbos, with delicate peppery and spicy touches on the palate.

DeMorgenzon DMZ

R360

Deep purple core with vibrant intensity. Rich aromas of ripe berry fruit lead the nose, layered with luscious red plum and subtle hints of white pepper spice.

Cederberg

R690

Red cherries and mulberry flavours predominate with subtle nuances of mocha, clove spice, pepper and leather.

PINOTAGE

Originating from South Africa, Pinotage offers a spectrum of charm, from lively and accessible to mature and substantial. More than just a fusion of its parent varieties, Pinot Noir and Cinsaut, Pinotage embodies the distinctive spirit of its native country.

Darling Cellars Old Blocks

R240

Expressive nose of red berries, black cherries, red plums, and hints of vanilla and butterscotch.

Beyerskloof

R290

A big Pinotage with intense dark fruit flavours. This wine has great depth and balance with pleasant chocolate and cedar aromas from the oak on the finish.

L'Avenir

R410

Flavours of crushed pomegranate and juicy plums are complemented by a sweet spiciness and smooth lingering finish.

Stellenrust Corner Stone

R580

A succulent palate with flavours of raspberry, ripe peach, black cherry and dark chocolate, with smooth tannins, judicious use of oak and bright acidity.

PINOT NOIR

Pinot Noir is native to the French wine region of Burgundy and favours cooler climate wine producing areas. Excellent Pinot Noir wines are currently produced in the cooler South African wine areas of Elgin, Hemel-en-Aarde and Walker Bay. Popular and prized world-wide, wines tend to be lighter in colour with a unique aroma and flavour profile.

Paul Clüver Village

R370

Delicious, elegant and silky with poached ripe plums, cherry and redcurrants, mingling with roasted spices and cured-meat flavours.

MALBEC

A deeply coloured, fruit-forward red wine originally from southwestern France, where it was once a key blending grape in Bordeaux. Today it's best known as Argentina's signature varietal, producing wines of rich, plush fruit and velvety texture.

Diemersdal

R410

On entry layers of ripe black fruit and spicy undertones a mineral core and a juicy black pepper finish.



RED BLENDS

A red blend is a red wine that includes two or more wine-grape varieties. In South Africa the most prominent varieties for blending are Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec.

BORDEAUX - STYLE BLENDS

The nose is rich, perfumed and intense with its abundance of red and dark fruits, heady whiffs of violets and rose petals, and classic garrigue notes.

Seriously Old Dirt By Vilafonte

R630

Deep ruby-red with aromas of blackcurrant, dark cherry, and plum, with subtle notes of baking spice, vanilla, and chocolate.

Anthonij Rupert Optima

R640

The silky, plush textured palate is full of ripe plums, hedgerow fruit, cocoa, spice and cigarbox flavours that make for an enveloping mouthful.

RHÔNE BLENDS

Guardian Peak SMG

R550

A medium-bodied blend offering vibrant cherry fruit combined with savoury notes of pepper, rhubarb, and spice - an expressive yet balanced profile

SPANISH-STYLE BLENDS

Fairview Extraño

R390

Spanish-inspired blend dominated by Tempranillo with Grenache and Shiraz. Aromas of dark berries, clove and cinnamon lead to a full-bodied palate with brooding dark fruit and layered spice, supported by firm tannins and a savoury finish.





DRINKS MENU





DRINKS

Soft Drinks **R32**

Coke, Coke Zero, Sprite, Sprite Zero, Stoney, Crème Soda, Fanta Orange, Iced Teas

Water Still / Sparkling 500ml **R30**

Water Still 1.5L **R50**

Water Sparkling 1L **R50**

Tizers **R45**

Red Grapetizer and Appletizer

San Pellegrino **R52**

Grapefruit, Pomegranate, or Blood Orange

Orange or Mango Juice **R30**

Berry Juice **R40**

Steelworks **R65**

Rockshandy **R65**

Regular Milkshakes Sml **R45** Lrg **R55**

Salted Caramel, Strawberry, Banana, Chocolate, Vanilla, Lime, Bubble Gum

GOURMET SHAKES

Oreo **R70**

Honey & Horlicks **R75**

Coffee **R75**

Double shot Las Nubes Espresso

Oreo/Coffee **R85**

Horlicks & Biscotti **R85**

SMOOTHIE

Banana & Berry Smoothie **R80**

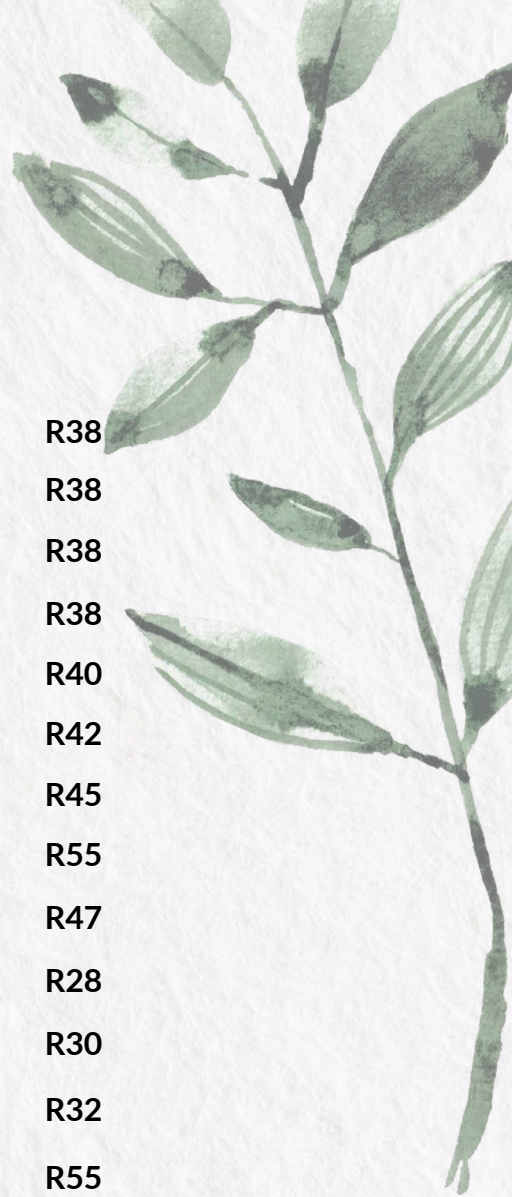
Fresh frozen mixed berries, fresh banana mixed with milk and honey

HOT BEVERAGES

(Decaf coffee +R5 / Almond Milk +R10)

Americano	R38
Cortado	R38
Cappuccino	R38
Flat White	R38
Café Latte	R40
Red Cappuccino	R42
Red Latte	R45
Dirty Chai	R55
Spiced Chai Latte	R47
Espresso	R28
Double Espresso	R30
Macchiato	R32
Mochaccino	R55
Hot Chocolate	R45
Ceylon Tea	R32
Rooibos	R32
Earl Gray Tea	R35
Green Tea	R32
Hot Water with Lemon	R15

Takeaway cups charged at R5 each





BEERS ON TAP

	Half	Pint
Stella Artois	R55	R65
Castle Lite	R50	R60
Castle Double Malt	R50	R60
Guinness	R50	R60

BEERS

Castle Lite	R40
Hansa	R40
Flying Fish	R40
Stella Artois	R45
Carling Black Label	R40
Heineken	R49
Heineken Zero	R49
Windhoek Lager	R60
Windhoek Draught	R60
Corona	R49
Corona Zero	R49
Castle Milk Stout	R49

CIDERS & COOLERS

Savanna Dry	R65
Savanna Lite	R65
Savanna Non Alcoholic	R65
Hunters Dry	R49
Hunters Gold	R49
Brutal Fruit	R49