

### Starters

Pork Jowl & Foie Gras Terrine with Golden Sultana & Orange Marmalade, crisp Toast and Prunes

Poached Duck Egg & Black Pudding, Watercress and Cider poached Apple

Oak Smoked Salmon, sliced table-side with traditional accompaniments

Salmon and Kingklip Ceviche, fresh Mango, Lime, Chilli and Avocado

Seven Tomato salad with Bocconcini Mozzarella and Basil Pesto

### Mains

Roast Crown of Corn fed Chicken, Pinhead Morel Mushrooms, wilted Greens and roasting juices

Loin of Overberg Lamb, Fennel and Potato, Carrots and Peas, natural jus

Cape Malay spiced Kingklip, Courgette ribbons, Peas, Mint and Yoghurt

Cape Crayfish with homemade Tagliatelle (Supplement R50 p/p)

Springbok two ways, Seasonal Vegetables and Pinotage jus

Dry aged Fillet of Beef, braaied on our Green Egg

Seasonal Vegetables, Baby Potatoes, Garden Salad

### Cheeses

Cheese Trolley

### Desserts

Mille Feuille of Chocolate and Raspberry

Tonka Bean Brûlée, toasted Almond Ice Cream

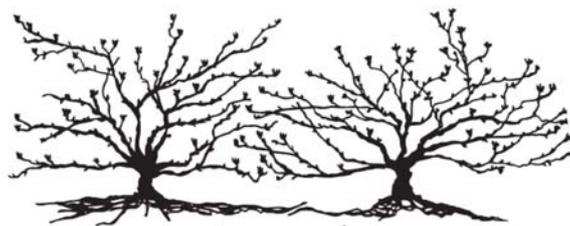
Roasted seasonal fruits with Wild Honey and Mint syrup

Passion fruit Soufflé, Orange glaze and Yoghurt Ice Cream

2 Courses R385

3 Courses R445

4 Courses R475



*mise en place*

# *Mise en Place*

## Wine List

Asara is proud to present

A collection of fine wines from around South Africa.

We welcome the opportunity to

Assist you with your selection.

## By the Glass

### Sparkling

Asara Blanc de Blanc MCC	2007	R55
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### White

Asara 'White Cab' Blanc de Noir	2016	R35
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Asara Sauvignon Blanc	2016	R40
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Asara Chardonnay	2014	R40
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Asara Chenin Blanc	2015	R40
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### Rosé

Asara Pinotage Rosé	2016	R35
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### Red

Asara 'Cape Fusion' Cape Blend	2014	R40
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Asara Merlot	2013	R45
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Asara Shiraz	2012	R55
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Asara Cabernet Sauvignon	2012	R60
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### Dessert

Asara 'Vine Dried Sauvignon Blanc' Straw Wine	2014	R50
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Asara 'Carillon' Noble Late Harvest	2013	R120
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## Sparkling

<b>Asara Blanc de Blanc MCC</b> (Western Cape)	<b>2007</b>	<b>R225</b>
<i>Fine subtle bubbles make this 2007 MCC a wonderful beverage anytime of the day. Biscuit and vanilla are predominant on the nose which leads through to a rich toasty palate.</i>		
<b>Domaine Des Dieux 'Rose of Sharon' Brut Rosé MCC</b> (Hemel en Aarde Valley)	<b>2009</b>	<b>R510</b>
<i>A berry-basket bouquet! Strawberry, black cherry, raspberry notes jump out of the glass with a hint of rose water in the background. The mousse is fine, and soft, with a rich, generous attack developing beautifully in the mouth into a clean, dry finish. Tantalizing balance and generosity of fruit make this a great aperitif and food wine.</i>		
<b>Laurent-Perrier Brut</b> (Tours-sur-Marne - France)	<b>NV</b>	<b>R1500</b>
<i>With its composition marked by a high percentage of Chardonnay, Laurent-Perrier Brut is the signature House style, offering freshness, lightness and elegance, consistently showcasing the essential qualities sought by Laurent-Perrier.</i>		
<b>Laurent-Perrier Cuvée Rosé</b> (Tours-sur-Marne - France)	<b>NV</b>	<b>R2800</b>
<i>Intensely fruity flavours, clean and slightly sharp, the wine opens to the sensation of freshly picked red berries: strawberries, Morello cherries, black currants and raspberries. The finish is supple and rounded.</i>		

## White

<b>Asara 'White Cab' Blanc de Noir</b> (Stellenbosch) <i>100% Cabernet Sauvignon</i> <i>White peach whiffs with tropical fruit and notes of farm fresh bread and butter.</i>	<b>2016</b>	<b>R110</b>
<b>Asara Sauvignon Blanc</b> (Stellenbosch) <i>Rich aromas of ripe, tropical fruit on the nose, evidence to a long, sunny growing season with little rain. Hints of guava and green apple on the palate. Acidity is soft and well integrated. The finish is crisp and zesty.</i>	<b>2016</b>	<b>R140</b>
<b>Asara Chardonnay</b> (Stellenbosch) <i>White pear and citrus on the nose with hints of white peach and subtle toast. A fresh-fruit entry and full mid palate of cream and buttered toast. Peach and lime zest linger, classic and mouth-watering.</i>	<b>2014</b>	<b>R150</b>
<b>Asara Chenin Blanc</b> (Stellenbosch) <i>Pale straw in colour, the nose is rich with abundant ripe pear and pineapple with nuances of honeysuckle. The palate is rich and slightly oily, with complex layered fruit, apricot and peach, on mouth-filling acidity, and the oak imparts a delicate mouth filling structure. It is felt rather than tasted. The finish is long, concentrated and persistent.</i>	<b>2015</b>	<b>R150</b>
<b>Domaine Des Deux Sauvignon Blanc</b> (Hemel en Aarde Valley) <i>Asparagus notes and ripe fruit aromas are underlined by Sauvignon Blanc's characteristic smokiness on the nose. The palate is rich, but finishes clean and fine-textured. This is the perfect wine for seafood dishes or anything with an underlying richness that just begs for Sauvignon's clean, dry acidity to liven it up.</i>	<b>2011</b>	<b>R250</b>
<b>Cathy Marshall Sauvignon Blanc</b> (Elgin) <i>Mouth filling flavours of passion fruit, lychee and ripe mangoes with a long, pure line of lime sorbet on the finish.</i>	<b>2015</b>	<b>R260</b>
<b>Esona Sauvignon Blanc</b> (Breede River Robertson) <i>Green flavours such as asparagus and green fig. Fresh minerality with earthy undertones. Sharp and crisp finish.</i>	<b>2013</b>	<b>R320</b>
<b>B Vinters 'D'Alexandria' Moscato</b> (Stellenbosch) <i>The uniqueness of the wine's nose is a starting point to an extraordinary experience. Perfume of rose petals and orange blossom, is very well balanced with lime, litchi and pear. Fresh acidity caresses the palate and gives length to this special wine.</i>	<b>2015</b>	<b>R375</b>

## White Continued...

<b>Glenwood Chardonnay</b> (Franschhoek) <i>Outstanding oak and fruit integration is once again shown in this wine. A full, rich, creamy mouth feel of almonds and vanilla with a lingering aftertaste of smoky peach and citrus.</i>	<b>2014</b>	<b>R445</b>
<b>Ghost Corner Semillon</b> (Cederberg) <i>An aromatic Semillon displaying aromas of green fig, white fruit and nettles characteristic of the cool climate in Elim. A distinct minerality with a slight earthiness on the nose that follows through onto the palate. A small amount of French oak adds a hint of smokiness leading to a creamy palate with a crisp acidity.</i>	<b>2015</b>	<b>R450</b>
<b>B Vinters 'Harlem to Hope' White Blend</b> (Stellenbosch) <i>Chenin, Semillon, Moscato</i> <i>The wine has bright fruit concentration on the nose, which follows through onto the palate. Nectarine, pear and melon are given depth by touches of spice, lemongrass and ginger, while hints of florals are a further dimension. Time in oak, with close lees contact, has helped to give the wine breadth and depth, still remaining fresh and focused, with saline and savoury linger on the palate.</i>	<b>2014</b>	<b>R465</b>
<b>Sijnn White Blend</b> (Malgas) <i>Chenin, Viognier, Roussanne</i> <i>With each new vintage the wines are showing a real sense of place. An attractive straw yellow colour. A lovely mineral, pithy stone fruit nose with a hint of honey &amp; nutty complexity. Fresh, full textured and mineral depth.</i>	<b>2013</b>	<b>R475</b>
<b>Mullineaux Chenin Blanc</b> (Swartland) <i>Made from a single parcel 32 year old vineyard. Cloves, sweet cinnamon and ginger dominate the nose, while the palate is citrus-laced with baked apple.</i>	<b>2013</b>	<b>R485</b>
<b>Vriesenhof Chardonnay</b> (Stellenbosch) <i>Aromas of lemon and lime with some dried pear. A beautiful creaminess with sweet brioche and almond with lingering green apple and citrus on the aftertaste.</i>	<b>2014</b>	<b>R495</b>
<b>Eagles Nest Viognier</b> (Constantia) <i>The nose shows enticing aromas of fresh ripe mandarin peel, orange blossom and white pear. Perfumed notes of jasmine flowers emerge which is typical of the Eagles Nest site. A rich mouth filling palate with rich quince preserve-like characters and tell tale Viognier spices entice and engage the senses. Freshness coupled with judicious oaking ensure a crisp, clean finish and lingering after taste.</i>	<b>2015</b>	<b>R500</b>

## White Continued...

<b>Raats Old Vine Chenin Blanc</b> (Stellenbosch) <i>The wine has a distinctive yellow apple and pineapple core, alongside notes of green melon and limes. The wine is thus bursting with fresh fruit flavours. The wine ends with zesty citrus flavours, and has a long mineral finish.</i>	<b>2013</b>	<b>R570</b>
<b>Botanica Semillon</b> (Citrusdal) <i>Pale yellow in colour, its label evokes what is waiting for you inside - Bright lemon and green apple flavours typical of a cooler climate. Beautiful breadth and weight on the palate from judicious oak (all older barrels), but still retaining a balanced acidity and length.</i>	<b>2015</b>	<b>R595</b>
<b>Botanica Chenin Blanc</b> (Citrusdal) <i>Light yellow in colour with hints of tropical fruit on the nose. This wine has a firm acidity showing mineral flavours on the finish.</i>	<b>2014</b>	<b>R595</b>
<b>Alheit 'Cartology' White Blend</b> (Citrusdal) <i>Chenin Blanc, Semillon</i> <i>The wine is very alive and vibrant. Lime, fennel and quince on the nose. The palate is taught, very fine and balanced, with excellent structure and persistent finish.</i>	<b>2014</b>	<b>R620</b>
<b>Miles Mossop 'Saskia' White Blend</b> (Paardeberg - Paarl) <i>Viognier, Verdehlo, Clairette Blanche</i> <i>Miles couldn't be a professional surfer so he turns to winemaking, after Geology of course. Toasted brioche and grilled pineapple lead the nose with honeysuckle and dried apricot on the palate.</i>	<b>2013</b>	<b>R625</b>
<b>Spioenkop Riesling</b> (Elgin) <i>Brilliant crystal colour with a fine green nuance, flintiness, floral and a mélange of white stone fruits. A little dot of "goût de petrol" is giving the wine, a nice finish. The structure is beautiful in balance and has a smoothly texture that gives the wine a long length and charm.</i>	<b>2015</b>	<b>R825</b>
<b>Richard Kershaw Chardonnay</b> (Elgin) <i>Restrained, mineral style focused on elegance with a white fruit character, some oatmeal and some complexity gained from percipient wood application.</i>	<b>2014</b>	<b>R1100</b>

## Rosé

<b>Asara Pinotage Rosé</b> (Stellenbosch)	<b>2016</b>	<b>R140</b>
<i>Wild berries, with candy floss and melon on the nose. A mouth-watering palate of fresh berries, honeydew and lime zest with lingering crisp mouth feel.</i>		
<b>De Bos 47 Varietal Rosé</b> (Walkerbay)	<b>2015</b>	<b>R180</b>
<i>Yes, 47 different varieties in this wine. The farm has been in the same family for eight generations. Nose is delicate strawberries and cranberries while palate is long and lingering floral notes.</i>		

## Red

<b>Asara 'Cape Fusion' Cape Blend</b> (Stellenbosch) <i>Pinotage, Shiraz, Malbec</i> <i>A fresh profusion of raspberry, mocha and dark berry show on the nose. Ripe red fruits persevere on the finish; a sweetly lingering ending contributed by Malbec.</i>	<b>2014</b>	<b>R150</b>
<b>Asara Merlot</b> (Stellenbosch) <i>A complex wine, with fresh red berries and spices on the nose. Baked raspberries, sweet cherries and subtle hints of mint and vanilla unfold throughout this layered wine. A smooth, well balanced finish leaves your palate lingering for another sip. Enjoy now or age up to 6 years.</i>	<b>2013</b>	<b>R160</b>
<b>Asara Shiraz</b> (Stellenbosch) <i>The wine catches you with vibrant juicy red fruit and five spice on the nose. The palate is layered with juicy ripe dark berries and bramble fruit. A mouth filling palate, juicy and lingering.</i>	<b>2012</b>	<b>R215</b>
<b>Asara Cabernet Sauvignon</b> (Stellenbosch) <i>Ripe, red cherries predominate on the nose. A fresh, juicy entry of red and dark berries on a mouth-watering palate of substance and weight. Sweet and sour berries and cherry tobacco to finish.</i>	<b>2012</b>	<b>R235</b>
<b>Vriesenhof Grenache</b> (Stellenbosch) <i>An elegant wine with attractive bright fruit, flavours of strawberry and raspberry dominate initially and is followed by sweet cherries and a finish of white pepper. For food pairing it works well with pork belly and lamb. Both savoury and sweet elements can be used in the food.</i>	<b>2014</b>	<b>R295</b>
<b>Asara Petit Verdot</b> (Stellenbosch) <i>Bright black fruit on the nose, underpinned by spice and liquorice whiffs. Gentle mouth filling acidity on entry, supported by dense black fruit through the palate, finishing with a lingering savouriness. Complex, persistent and thought provoking..</i>	<b>2011</b>	<b>R380</b>
<b>Aaldering Pinotage</b> (Stellenbosch) <i>Intriguing aromas of raspberry, dark cherry and cloves supported by refined tannins that enhances the delicate characters of this Pinotage and reflects.</i>	<b>2012</b>	<b>R425</b>

## Red Continued...

<b>Domaine Des Dieux Red Blend</b> (Hemel en Aarde Valley) <i>Syrah &amp; Mourvèdre</i> <i>Syrah brings white pepper, liquorice, and black cherries to the blend. The Mourvèdre contributes soft wild berry fruit and spice, softening out the blend. Moderate use of new oak supports fine tannins on the palate. The finish on the wine is long showing great fruit purity. This is a rich and generous yet balanced blend, a perfect partner for robust food.</i>	<b>2012</b>	<b>R435</b>
<b>Sadie Family 'Sequillo' Red Blend</b> (Swartland) <i>Syrah, Mourvedre, Grenache, Cinsault, Carignan, Tinta Barroca</i> <i>The plummy and darker fruit of the Tinta Barocca seem to dominate initially, but the nose slowly opens up to more Syrah spice and some delicate red-fruited Cinsault aromatics. It is on the palate that the class of this wine lies. Delicious savouriness supports the dry-fruited flavours, ending with a long, dry and refined finish.</i>	<b>2014</b>	<b>R440</b>
<b>Asara 'Bell Tower' Bordeaux Style Blend</b> (Stellenbosch) <i>Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot</i> <i>This blend of the five noble Bordeaux varieties, has intense flavours of black cherry and cassis, combined with hints of mocha, herbs and sweet spices.</i>	<b>2012</b>	<b>R475</b>
<b>Eagles Nest Merlot</b> (Constantia) <i>Deliciously appealing crushed Blackberry, cherries and cedarwood aroma's. A subtle peppery savouriness makes the distinctive and is testament to its cooler climate. The palate is a satisfying combination of perfectly ripe berry fruit, subtle spice and balanced tannins with beautiful length.</i>	<b>2012</b>	<b>R500</b>
<b>Domaine Des Dieux Pinot Noir</b> (Hemel en Aarde Valley) <i>On the nose, perfumed dark red fruits combine with earthy, cinnamon tones and a delicate smokiness from maturation in small French oak barrels. In the mouth, the wine is generous and full, showing bright red fruits and sleek tannins. This is a powerful expression of Pinot Noir that demands full flavoured and adventurous cuisine.</i>	<b>2012</b>	<b>R500</b>
<b>Vriesenhof Pinotage</b> (Stellenbosch) <i>A heavier aroma of black cherries and chocolate with a hint of spice. The palate shows beautiful aromas of sour cherries and raspberries with a slight savoury note.</i>	<b>2011</b>	<b>R515</b>
<b>Cathy Marshall 'Clay Soils' Pinot Noir</b> (Elgin) <i>Broad, seductive compote of concentrated black cherries, cranberries and savoury forest floor aspects supported by dry oak tannins. Powerful yet silky texture is seamlessly complex throughout.</i>	<b>2013</b>	<b>R525</b>

## Red Continued...

<b>Arendsig Grenache</b> (Robertson) <i>The nose reveals nuances of Violets, plums and confected sweet cherry. Syrupy textures with an elegant finish.</i>	<b>2014</b>	<b>R525</b>
<b>Bryan MacRobert 'Field Blend' Red Blend</b> (Swartland) <i>Shiraz, Mourvedre, Cinsault, Carignan</i> <i>Lovely depth and concentration on the nose, succulent red fruits, dark fruits, strawberries, raspberries, blackberries combined with scents of wild herbs and spices. Pure, weighty, precise palate. Mineral, long and tight. Fantastic integration with the wood, fruit and tannins. This wine is elegant, opulent and juicy, complex lean and tight.</i>	<b>2014</b>	<b>R595</b>
<b>High Constantia Cabernet Sauvignon</b> (Constantia) <i>The purple colour is followed by aromas of blackberry liqueur, smoke, roasted meats and minerals.</i>	<b>2008</b>	<b>R595</b>
<b>De Trafford Blueprint Shiraz</b> (Stellenbosch) <i>Late spring wind limited the amount of fruit available for this harvest by 66%! Fynbos, spice and plums dominate the nose while a complex Eucalypt and red fruit palate round off this wine.</i>	<b>2013</b>	<b>R600</b>
<b>B Vintners 'Liberté' Pinotage</b> (Stellenbosch) <i>Flavours of fresh cherries, blackcurrant and potpourri reveal itself first, with subtleties of dried herbs and spice lending complexity. The palate follows through with fruit concentration, intricate and dense structure, while hints of savoury and spice give dimensions. The lingering taste of blueberries is a great reminder of the wine's complexities.</i>	<b>2014</b>	<b>R605</b>
<b>Sijnn 'Saignee' Red Blend</b> (Malgas) <i>Mouvedre, Shiraz, Tinta Barroca</i> <i>Attractive deep red colour. Slate, wild berries, herbs, nuts &amp; subtle liquorice and barrel maturation character adding to the beguiling nose. Substantial palate with a rich texture and layered, complex flavours and an attractive dry finish. Already a wine worth savouring, we're convinced it will develop beautifully over the next three years or more.</i>	<b>2013</b>	<b>R675</b>

## Red Continued...

<b>Le Riche Reserve Cabernet Sauvignon</b> (Stellenbosch) <i>Currants, sour cherries and cassis flavours are supported by a fresh savoury nose. Lead pencil shavings and cedar aromas compliment the overall complexity and sophistication. The palate shows sweet, ripe fruit balanced by firmly structured, juicy tannins. A lingering, balanced finish reveals power to improve with time and an underlying elegance.</i>	<b>2013</b>	<b>R700</b>
<b>Vriesenhof Pinot Noir</b> (Stellenbosch) <i>Wonderful aromas of strawberries and raspberries with a hint of apricot. The palate has a good structure with a hint of minerality. Flavours of apricot and raspberry dominate the palate with a lingering dried peach on the aftertaste.</i>	<b>2014</b>	<b>R755</b>
<b>David Sadie Grenache</b> (Swartland) <i>Focused on freshness, texture and balance.</i>	<b>2014</b>	<b>R760</b>
<b>Eagles Nest Shiraz</b> (Constantia) <i>Aromas of ripe red berry fruit, crushed pepper kernels, violets and savoury bramble leaf. Creamy mouth filling tannin with integrated pepper spice embraces the palate. Restrained fruit with elegantly balanced acidity indicates this wine will age magnificently.</i>	<b>2013</b>	<b>R795</b>
<b>Giant Periwinkle Shiraz</b> (Elim) <i>Red fruit, perfume and a hint of forest floor on the nose. Dark fruit, fynbos and spice on the palate.</i>	<b>2014</b>	<b>R825</b>
<b>Starke-Condé 'Three Pines' Cabernet Sauvignon</b> (Jonkershoek Valley) <i>This Cabernet Sauvignon from the oldest block on the farm. It has a very finely textured decomposed granite soil, with fairly high percentage clay. This wine is characterised by its fine tannin structure and unique floral notes.</i>	<b>2014</b>	<b>R835</b>
<b>Shannon 'Mount Bullet' Merlot</b> (Elgin) <i>Sugared plums, violets and tomato lead a savoury element packed with concentrated fruits that explode in your mouth. Still quite closed but will be a real find for the person trying these wines for the first time.</i>	<b>2013</b>	<b>R850</b>
<b>Cathy Marshall 'Peter's Vision' Reserve Merlot</b> (Elgin) <i>Classic, restrained elegance with a mouth filling fruit core and is seamlessly poised with pronounced aromatics of ripe black plums. Tannins are supple and well structured with fresh acidity to support an opulent mid palate for harmony.</i>	<b>2014</b>	<b>R925</b>

## Red Continued...

<b>Raats Family Cabernet Franc</b> (Stellenbosch) <i>Character of Cape fynbos, rosemary, lavender and thyme with spicy notes of nutmeg, cloves and star anise. Intense brooding blackberry fruit, graphite and a streak of minerality. Dominated by blueberry, mulberry, brambles, dark cherries, liquorice and aniseed. Smooth finish with hints of dark chocolate.</i>	<b>2012</b>	<b>R1025</b>
<b>Richard Kershaw Shiraz</b> (Elgin) <i>Subtle, precise style built on fine tannins that educe harmony, freshness with flavours of black skinned fruit, iodine and ground white peppercorns.</i>	<b>2013</b>	<b>R1100</b>
<b>MR 'de Compostella' Bordeaux Style Blend</b> (Stellenbosch) <i>Cabernet Franc, Cabernet Sauvignon, Malbec, Petit Verdot, Merlot Deep, dark intense ruby colour. Blackcurrant and black cherry fruit with hints of violets, cedar and cinnamon. Rich and complex with mineral, black berry fruit and dark chocolate on the finish. Harmoniously composed of sufficient of each of the five main Bordeaux varieties to ensure none dominates. This wine shows a consistent, linear flavour profile with a polished finish.</i>	<b>2012</b>	<b>R2150</b>
<b>Asara 'Avalon' Amarone Style Blend</b> (Stellenbosch) <i>Pinotage, Shiraz Fresh, juicy coconut, generous fruitcake spice and red berries show on the nose. Fresh red berries and cypripedium predominate at the mouth-watering entry; full bodied and rich in fruitcake spice and notes of dried fig.</i>	<b>2011</b>	<b>R2350</b>

## Dessert Wine

Asara 'Vine Dried Sauvignon Blanc' Straw Wine (Stellenbosch)	2014	R375
<i>Pineapple pieces in syrup, guava and tropical fruits, with subtle lime aromas on the nose. A fresh, juicy palate, its vibrant acidity the perfect counterbalance to sweetly tropical notes.</i>		
Asara 'Carillon' Noble Late Harvest (Stellenbosch)	2013	R550
<i>Honey on the nose with notes of white peach and rich ripe apricot. Sweet tropical fruits and honey on the palate present with a brisk acidity that balances the wine and indicates potential for extended cellaring.</i>		

## Soft Drinks

<i>Coke</i>	R25
<i>Coke Light</i>	R25
<i>Coke Zero</i>	R25
<i>Schweppes Lemonade</i>	R25
<i>Schweppes Dry Lemon</i>	R25
<i>Schweppes Ginger Ale</i>	R25
<i>Schweppes Soda Water</i>	R25
<i>Schweppes Tonic</i>	R25
<i>Barker &amp; Quin Indian Tonic</i>	R40
<i>Fever Tree Mediterranean Tonic</i>	R40
<i>Swaan Dry Cape Tonic</i>	R55
<i>Tomato Cocktail</i>	R30
<i>Appletiser</i>	R30
<i>Red Grapetiser</i>	R30
<i>White Grapetiser</i>	R30

## Beers & Ciders

<i>Windhoek Lager</i>	R35
<i>Windhoek Light</i>	R35
<i>Cape Brewing Company - Pilsner</i>	R50
<i>Devil's Peak Brewery - First Light Golden Ale</i>	R45
<i>Devil's Peak Brewery - King's Blockhouse IPA</i>	R45
<i>Sxollie Granny Smith Crafted Cider</i>	R50

## Aperitifs

<i>Pimm's</i>	R30
<i>Campari</i>	R50
<i>Martini Extra Dry</i>	R20
<i>Martini Rosso</i>	R20

## Sherries

<i>Harvey's Bristol Cream Sherry</i>	R60
<i>Monis Pale Dry Sherry</i>	R20

## Vodka

<i>Smirnoff 1818</i>	R25
<i>Grey Goose</i>	R50

## Rum

<i>Bacardi Superior</i>	R25
<i>Captain Morgan Spiced Gold</i>	R20

## Liqueurs

<i>Amarula</i>	R30
<i>Cointreau</i>	R40
<i>Disaronno Amaretto</i>	R45
<i>Drambuie</i>	R60
<i>Kahlua</i>	R40

## South African Gins

*Hope on Hopkins London Dry*

R45

*Hope on Hopkins Mediterranean*

R45

## English Gin

*Bombay Sapphire*

R35

## Finnish Gin

*Napue Rye*

R310

## French Gin

*Diplômé*

R55

## Italian Gin

*Malfy Con Limone*

R60

## Scottish Gin

*Hendricks*

R60

## Single Malt Whisky

<i>Glenfiddich 12 Year Old</i>	<i>(Highlands, Speyside)</i>	R60
<i>Dalwhinni 15 Year Old</i>	<i>(Highlands, Speyside)</i>	R110
<i>Lagavulin 16 Year Old</i>	<i>(Islay)</i>	R110

## Blended Whisky

<i>Bell's</i>		R35
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## Irish Whisky

<i>Jameson</i>		R30
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## Bourbon

<i>Woodford Reserve</i>		R50
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## Local Brandy

<i>Klipdrift Premium</i>		R25
<i>Tokara 5 Year Old</i>		R75

## Cognac

<i>Courvoisier XO</i>		R230
<i>Hine Napoleon</i>		R635

## Calvados

<i>Perè Magloire 20 Year Old</i>		R400
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## Cocktails

<b><i>Passion Flare</i></b>	R65
<i>Bombay Original London Dry &amp; Fresh Granadilla shaken &amp; topped with Lemonade</i>	
<b><i>Martini</i></b>	R75
<i>Vermouth and Bombay Sapphire well stirred then strained into a chilled glass, garnished with an olive or a lemon peel.</i>	
<b><i>French 75</i></b>	R75
<i>Bombay Sapphire &amp; Tripple Sec topped with Asara MCC</i>	
<b><i>Negroni</i></b>	R55
<i>Built up: Bombay Sapphire, Campari &amp; Martini Rosso</i>	
<b><i>Cosmopolitan</i></b>	R55
<i>Smirnoff Vodka, Cranberry Juice, Cointreau &amp; Lime Juice</i>	
<b><i>Pimm's</i></b>	R65
<i>Pimm's with Lemonade or Gingerale. Garnished with Maraschino Cherry, Cucumber, Orange &amp; Apple</i>	

## Non Alcoholic Cocktail

<b><i>Berry Encounter</i></b>	R50
<i>Mixed Berries, Mint leaves &amp; Fresh Lime topped with Lemonade</i>	