

# THE HUSSAR GRILL

EST 1964



Our award-winning wine selection has been  
specially curated for your enjoyment



Not For Persons Under The Age Of 18.

# COCKTAILS

Made with Finest Call  
Premium cocktail mixers

<b>Aperol Spritz</b>	<b>105</b>
Bubbly and Aperol topped with club soda, garnished with an orange slice.	
<b>Mojito</b>	<b>99</b>
Havana Rum, muddled with fresh mint leaves, limes and sugar.	
<b>Virgin option available</b>	<b>79</b>
<b>Cosmopolitan</b>	<b>105</b>
Absolut Vodka shaken with Triple Sec, lime and cranberry juice, garnished with a citrus twist.	
<b>Virgin option available</b>	<b>84</b>
<b>Margarita</b>	<b>105</b>
Olmecca Tequila shaken cold with Triple Sec and freshly squeezed lime juice.	
<b>Strawberry Daiquiri</b>	<b>110</b>
Havana Rum blended with strawberries and lime juice.	
<b>Virgin option available</b>	<b>90</b>
<b>Porn Star Martini</b>	<b>119</b>
Absolut Vodka, passion fruit, lime juice and vanilla. Served with a shot of MCC.	
<b>Frosé</b>   A frozen blend of rosé wine, Absolut Vodka, peach, strawberry, grape, pear, and lime juice.	<b>115</b>
<b>Moscow Mule</b>	<b>105</b>
Absolut Vodka, ginger beer, fresh lime juice, and a dash of bitters.	
<b>Piña Colada</b>	<b>105</b>
Havana Rum blended with pineapple, lime juice and coconut cream.	
<b>Virgin option available</b>	<b>85</b>
<b>Watermelon Gin Bull</b>	<b>95</b>
Tanqueray Gin, fresh lime, ice and Red Bull Red Edition Watermelon.	
<b>Hendrick's Cucumber Tonic</b>	<b>109</b>
Hendrick's Gin mixed with Indian Tonic and garnished with fresh cucumber.	
<b>Espresso Martini</b>   Absolut Vodka, coffee liqueur, and a shot of espresso.	<b>99</b>
<b>Hussar Highlander</b>   Glenmorangie 10 Yr Old and Disaronno Amaretto topped with ginger ale and a wedge of lime.	<b>115</b>
<b>Whiskey Sours</b>   Monkey Shoulder Whisky, lemon juice, citrus oils and simple syrup, garnished with a lemon slice.	<b>110</b>
<b>Berry Mojito Bull</b>	<b>97</b>
Havana Rum, fresh mint, lime, ice and Red Bull Summer Edition Juneberry.	
<b>Negroni</b>	<b>95</b>
Tanqueray Gin, Campari and Sweet Vermouth, garnished with an orange peel.	
<b>Woodford Old Fashioned</b>   Woodford Reserve Bourbon, maple syrup and aromatic bitters, garnished with a citrus twist.	<b>115</b>
<b>The Godfather</b>   Disaronno Velvet Cream Liqueur with a splash of Tullamore Dew. Served on the rocks.	<b>130</b>





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In order to provide you with as much information as possible before finalising your selection, we have added the most recent available gradings from the **Platter's Wine Guide** to each wine. Please understand that our vintages are subject to availability from our wine farms.

A significant part of our Platinum Award status is owed to our careful selection of wines. It is a well-known fact that the 'terroir' – the soil, topography and climate – has a profound effect on the grapes producing the wine. It should come as no surprise then that all of our wines originate in the Western Cape – an area renowned for world-class terroir and home to the most revered wine regions in South Africa.

### Regions contributing to our wine selection

Stellenbosch	Durbanville	Franschhoek
Robertson	Elgin	Paarl
Hemel-en-Aarde	Wellington	Swartland
Cederberg	Somerset West	

## WINE PAIRING

In order for your wine to deliciously complement your meal, we recommend pairing the following wines with your Hussar Grill creation.

**Salads**

Chenin Blanc, Unwooded Chardonnay, Rosé and Sauvignon Blanc

**Beef**

Cabernet Sauvignon, Merlot, Pinotage and Red Blends

**Lamb**

Merlot, Shiraz and Red Blends

**Poultry**

Chardonnay, Chenin Blanc, Sauvignon Blanc and White Blends

**Game**

Pinotage and Shiraz

**Seafood**

Chardonnay, Rosé, Sauvignon Blanc, Shiraz and Pinot Noir



Our guests are most welcome to bring their own wines. Rest assured there is never a corkage fee.

## WINE BY THE GLASS

A third of a bottle for a third of the price means you're not losing out if you decide to order a second (or third) glass of wine with your meal. It's only fair to you, our loyal patron.

	185ml
<b>Môreson Miss Molly MCC</b> Franschhoek	<b>89</b>
Named for Môreson's silver Weimaraner, Miss Molly, it is as captivating and impossible to resist.	
	250ml
<b>Sophie te'Blanche Sauvignon Blanc</b> (***½ Platter) Elgin	<b>93</b>
This lively wine takes its quirky name from the vineyard workers' nickname for the variety – 'Sophie te'blanche'. Lovely lime cordial flavours give the wine a seafood-matching friskiness.	
<b>HER Sauvignon Blanc</b> Wellington	<b>68</b>
This full-flavoured wine is bursting with juicy granadilla and grapefruit flavours, with hints of green apple and freshly cut grass with a crisp, zesty finish.	
<b>Cederberg Chenin Blanc</b> (**** Platter) Cederberg	<b>93</b>
Beautiful layers of melon, grapefruit and fleshy white pear.	
<b>Warwick The First Lady Chardonnay unoaked</b> (****½ Platter) Stellenbosch	<b>93</b>
A great mix of citrus and melon on the nose. No sign of wood gives the wine its accessibility for everyday enjoyment.	
<b>Durbanville Hills Chardonnay</b> (** Platter) Durbanville	<b>79</b>
Upfront litchi, lemon zest and pineapple aromas with undertones of raw almonds and green apple.	
<b>De Grendel Rosé</b> (** Platter) Durbanville	<b>76</b>
Dry Rosé from Pinotage and Cabernet grapes to make an invitingly fresh and vibrant wine.	
<b>The Hussar Grill 60th Red</b> Durbanville	<b>70</b>
A delectably spicy premium red blend to celebrate our 60th anniversary.	
<b>Van Loveren Cabernet Sauvignon/Merlot Blend</b> (** Platter) Robertson	<b>69</b>
A complex, full-bodied blend matured for eight months, culminating in elegant, rich Christmas pudding and tobacco notes.	
<b>Alto Rouge</b> (***½ Platter) Stellenbosch	<b>95</b>
A red blend, medium-bodied with blackberry nuances, followed by tobacco, chocolate and vanilla.	
<b>Warwick The First Lady Cabernet Sauvignon</b> (***½ Platter) Stellenbosch	<b>99</b>
Its sweet dark plum flavours slip down smoothly, leaving a rich choc-vanilla aftertaste.	
<b>Franschhoek Cellar Shiraz</b> Franschhoek	<b>70</b>
Full-bodied and generous with exuberant mulberry, plum, pepper and spice. Balanced by soft, ripe tannins for a finish with length and finesse.	
<b>Fleur Du Cap Merlot</b> (**** Platter) Stellenbosch	<b>95</b>
A silky voluptuous wine packed with enticing plum flavours underpinned by spicy tannins.	
<b>Le Bonheur Merlot</b> (**** Platter) Stellenbosch	<b>95</b>
Smooth, elegant and delightfully pleasing. Notes of ripe cherries, blackcurrant and cedarwood, with subtle hints of potpourri and dark chocolate. Medium-bodied with supple and fine tannins.	
<b>L'Avenir Pinotage</b> (***½ Platter) Stellenbosch	<b>79</b>
Medium-bodied and bursting with cherry and plum flavours, with a touch of sweet spice typical to Pinotage. Delicate and fresh, with supple tannins.	

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## CHAMPAGNES & MCCs

<b>Graham Beck Brut MCC NV</b> (**** Platter) Franschhoek	<b>485</b>
Traditional Chardonnay-Pinot Noir blend chosen as celebratory bubbly at Mandela's inauguration and Obama's presidential win. Dry and delicious.	
<b>Pongrácz Brut MCC NV</b> (**** Platter) Stellenbosch	<b>435</b>
Bottle-fermented bubbly, named after feisty refugee Hungarian nobleman-turned-winemaker, Desiderius Pongrácz. Made from a blend of Chardonnay and Pinot Noir, it's attractively dry.	
<b>Môreson Miss Molly MCC NV</b> Franschhoek	<b>370</b>
Named for Môreson's silver Weimaraner, Miss Molly, it is as captivating and impossible to resist.	
<b>Pongrácz Noble Nectar Demi-Sec MCC NV</b> (**** Platter) Stellenbosch	<b>465</b>
Softly sweet version of the MCC Brut, bolstered by a small dose of sugar to balance the bubbly's keen acidity.	
<b>Pongrácz Rosé MCC NV</b> (****½ Platter) Stellenbosch	<b>435</b>
Pinot Noir's red skin puts the colour into this attractively dry, sparkling ballerina pink MCC.	
<b>GH Mumm Grand Cordon Brut NV</b> France	<b>1310</b>
Maison Mumm was founded by the three German Mumm brothers in 1827. Pinot Noir ensures sufficiently intense flavours to enjoy with lighter meats.	
<b>Moët &amp; Chandon Impérial</b> France	<b>1310</b>
Moët is deliberately made in a richer, less dry style, coated with an irresistible veneer of creaminess in a soft, light and fresh style. Enjoy the fine bubbles and gingerbread flavours.	

## CHENIN BLANC

<b>Cederberg</b> (**** Platter) Cederberg	<b>280</b>
From high-altitude mountain vineyards, this consistent Chenin is known for its mouth-tingling freshness and long fruit-laden finish.	
<b>Kleine Zalze Vineyard Selection</b> (**** Platter) Stellenbosch	<b>360</b>
The Chenin renaissance is in full swing, producing excellent barrel-fermented whites. Lovely richness and complexity make this a fine choice to accompany our crisp Pork Belly and Marrow Bones.	
<b>HER</b> Wellington	<b>205</b>
Made with two styles of Chenin Blanc grapes, the strong tropical and stone fruit aromas make for a bold but fresh wine, with green melon lingering at the end.	
<b>Mulderbosch Steen Op Hout</b> (**** Platter) Stellenbosch	<b>245</b>
A brush of French oak adds style and class to this grape (also called Steen, locally) made by this popular winery. Deliciously mouth-filling baked apple flavours.	
<b>Nederburg Stein</b> Paarl	<b>160</b>
Semi-sweet with fresh fruit flavours and generous aromas of pineapple, apricot and guava.	



## SAUVIGNON BLANC

<b>Diemersdal</b> (**** Platter) Durbanville	<b>245</b>
Intense fruit flavours, vibrant acidity and flinty freshness.	
<b>Sophie te'Blanche</b> (***½ Platter) Elgin	<b>280</b>
Lovely lime cordial flavours give the wine a seafood-matching friskiness.	
<b>Thelema Sutherland</b> (**** Platter) Stellenbosch	<b>305</b>
A dry, zippy style, with mouth-watering Granny Smith apple flavours.	
<b>La Motte</b> (***½ Platter) Franschhoek	<b>270</b>
Multi-regional blend effortlessly combines different Sauvignon characteristics to create a balanced, refreshing wine.	
<b>Van Loveren</b> (**** Platter) Robertson	<b>205</b>
Full-bodied with hints of melon and figs on the palate, with an elegant, lingering finish.	
<b>HER</b> Wellington	<b>205</b>
This full-flavoured wine is bursting with juicy granadilla and grapefruit flavours, with hints of green apple and freshly cut grass with a crisp, zesty finish.	
<b>Iona</b> (****½ Platter) Elgin	<b>430</b>
Complex passion fruit tightly wound around trademark flinty Elgin minerality.	
<b>Springfield Life from Stone</b> (**** Platter) Robertson	<b>360</b>
Hugely popular Sauvignon is made from vines grown on Springfield's limestone-rich soils in a piercing, steely style.	

## CHARDONNAY

<b>Fat Bastard</b> (***½ Platter) Robertson	<b>275</b>
The fat and happy Hippo label conveys a sense of fun in this butterscotch-laced Chardonnay.	
<b>Warwick The First Lady unoaked</b> (***½ Platter) Stellenbosch	<b>280</b>
Character is gained from ageing on fine lees rather than oakings. Stylish and rich, with lime cordial zestiness.	
<b>Waterside unoaked</b> Franschhoek	<b>205</b>
A balanced yet refreshingly uncomplicated white wine. Fresh and unoaked, with excellent balance between fruit and acidity, it was made with outdoor living in mind. The perfect wine for everyday drinking.	
<b>Glen Carlou</b> (**** Platter) Paarl	<b>385</b>
Glen Carlou maintains the rich, luxuriously oaked buttery house style developed by Peter Finlayson in the 90s, balanced by abundant vibrant citrus flavours.	
<b>Delaire Graff Banghoek Reserve</b> (**** Platter) Stellenbosch	<b>560</b>
Diamantaire Laurence Graff has done a fine job of revamping this impressive Helshoogte property. The vibrant complex Chardonnay will easily cut through our Kingklip's rich butter sauce.	
<b>Durbanville Hills Chardonnay</b> (*** Platter) Durbanville	<b>235</b>
Bold pear aromas on the nose precede a fusion of creamy, sweet ripe citrus and banana flavours on the palate.	

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## PREMIUM WHITE BLEND

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**Haute Cabrière Chardonnay Pinot Noir** (\*\*\*\* Platter) Franschoek **295**  
Alluring, lightly tinted non-sparkling blend of Champagne grapes, by one of the Cape's oldest bubbly producers, Achim von Arnim, offering generous flavours which pair well with our Grilled Salmon.

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## ROSÉ/BLANC DE NOIR

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**Warwick The First Lady Dry Rosé** (\*\* Platter) Stellenbosch **255**  
Delightful summery pink named for 'First Lady' of SA wine, Warwick's matriarch Norma Ratcliffe.

**De Grendel Rosé** (\*\* Platter) Durbanville **225**  
Dry Rosé from Pinotage and Cabernet grapes to make an invitingly fresh and vibrant wine.

**Nederburg Rosé** (\*\*½ Platter) Paarl **185**  
An off-dry strawberry-coloured wine for those who prefer a soft edge of sweetness.

**Boschendal Blanc de Noir** Franschoek **195**  
Popular fruity but dry salmon-pink wine from this historic estate, 'bled' from premium red grapes.

**Babylonstoren Mourvèdre Rosé** Franschoek **310**  
Elegant, dry rosé wine with delicious hints of raspberries and rose petals. Pairs well with summer salads and prawns.

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## MERLOT

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**De Grendel** (\*\*½ Platter) Durbanville **435**  
Atlantic-cooled vines yield elegant wines, and lengthy ripening ensures bright cherry and plum flavours, delicious with our gourmet burgers or Grilled Lamb Loin Chops.

**Laborie** (\*\*½ Platter) Paarl **215**  
From the KWV stable, Laborie focuses on providing good value. Firmly tannic and lean red which calls for robustly flavoured food.

**Le Bonheur** Stellenbosch **290**  
Smooth, elegant and delightfully pleasing. Notes of ripe cherries, blackcurrant and cedarwood, with subtle hints of potpourri and dark chocolate. Medium-bodied with supple and fine tannins.

**Fleur Du Cap** (\*\*\*\* Platter) Stellenbosch **285**  
A silky voluptuous wine packed with enticing plum flavours underpinned by spicy tannins.

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## PINOT NOIR

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- Creation** (\*\*\*\* Platter) Hemel-en-Aarde **570**  
Creation's Pinot vineyards have a scenic view of the Hemel-en-Aarde valley and flourish in the cool climate, producing plush cherry flavours with sufficient structure to accompany lighter red meats.
- Iona Mr P** (\*\*\*\* Platter) Elgin **435**  
Made in a light, playfully juicy, dry style with pure cherry and cranberry flavours, and an underlying earthiness to match our vegetarian meals.

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## SHIRAZ/SYRAH

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- Hartenberg (Doorkeeper)** (\*\*\*½ Platter) Stellenbosch **295**  
Top Shiraz grower Hartenberg use grapes from their younger vines to produce this great value red. Appealing blackberry fruit and roasted spices make it the ideal partner for our lighter grills.
- Zandvliet Estate** (\*\*\*\* Platter) Robertson **750ml | 345**  
A century after planting Shiraz, popular Zandvliet bottled their first wines in the 1970s, developing a loyal following since. Juicy flavours with intriguing smokiness are perfect with our game steaks. **1.5l | 695**
- Franschhoek Cellar** Franschhoek **205**  
Full-bodied and generous with exuberant mulberry, plum, pepper and spice. Balanced by soft, ripe tannins for a finish with length and finesse.

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## CABERNET SAUVIGNON

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- Warwick The First Lady** (\*\*\*½ Platter) Stellenbosch **300**  
The first wine Norma Ratcliffe ever made here was a Cabernet, hence 'First Lady'. Its sweet dark plum flavours slip down smoothly, leaving a rich choc-vanilla aftertaste.
- Rustenberg** (\*\*\*\*½ Platter) Stellenbosch **320**  
Historic Rustenberg produce classic, elegant reds at astonishingly pleasing prices. Ideal choice to accompany one of our juicy steaks, on or off the bone.
- Nederburg Winemasters Reserve** (\*\*\*½ Platter) Paarl **275**  
Perennial favourite, Nederburg's more premium bottling of this popular variety, made in an authoritative style for drinking with beef, game and ostrich fillets.
- Van Loveren** (\*\*\*\*½ Platter) Robertson **205**  
Soft plum and ripe summer berry flavours followed by a round finish.
- Rust en Vrede Estate Vineyards** (\*\*\*\*½ Platter) Stellenbosch **835**  
Cape stalwart making reds in a consistently powerful, robust style which is the ideal choice to accompany our 28-day aged beef and game dishes.

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## PINOTAGE

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<b>Beyerskloof</b> (**½ Platter) Stellenbosch	750ml   <b>280</b>
Easy-going red with delightfully fresh, mocha-tinged red fruit flavours, from winemaker Beyers Truter, dubbed 'King of Pinotage'.	1.5l   <b>475</b>
<b>Diemersfontein</b> (**½ Platter) Wellington	<b>360</b>
Balanced and smooth, this ripe, black-fruited, mocha-laced Pinotage is a good partner for any robust meat dish with our signature basting.	
<b>Kanonkop</b> (**** Platter) Stellenbosch	<b>1235</b>
Powerful Pinotage from top producer Kanonkop, made from low-yielding old bush vines which sufficiently concentrate the grape's flavours to cope with the hearty Hussar Carpetbagger.	
<b>HER</b> Wellington	<b>205</b>
Zesty with upfront fruit flavours, this complex, textured wine lingers on the palate. Its medium-bodied structure is met with subtle, velvety tannins.	
<b>L'Avenir</b> (**½ Platter) Stellenbosch	<b>235</b>
Medium-bodied and bursting with cherry and plum flavours, with a touch of sweet spice typical to Pinotage. Delicate and fresh, with supple tannins.	

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## PREMIUM RED BLENDS

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<b>The Hussar Grill 60th Red</b> Durbanville	750ml   <b>205</b>
Hussar Grill commissioned D'Aria to craft a delectably spicy premium red blend to celebrate our 60th anniversary, made to be enjoyed with our tender lamb, gourmet burgers or succulent steaks.	1.5l   <b>360</b>
<b>Ernie Els's Big Easy</b> (**** Platter) Stellenbosch	<b>415</b>
Els's golfing nickname aptly describes the easy approachability and fleshy ripeness of this spicy, smoky Shiraz-based red blend. Enjoy its generosity with our ribs and gourmet grilled burgers.	
<b>Boekenhoutskloof Chocolate Block</b> (**** Platter) Swartland	<b>620</b>
Sought-after, sleek Shiraz and Grenache blend with beguiling rich, spiciness of the traditional reds of the Southern Rhône, delicious with our speciality Hollandse Biefstuk.	
<b>Babylonstoren Babel</b> Franschhoek	<b>415</b>
A balanced fusion of dark, red berry and chocolate flavours with a soft and juicy finish. Youthful and vibrant on its own or in company of grilled beef.	
<b>Nederburg Double Barrel Reserve</b> Paarl	<b>275</b>
Bright black cherry vibrance and succulence, toned by oak spice. Approachable, well-defined structure with integrated soft tannins and a lovely length.	



<b>Rupert &amp; Rothschild Classique</b> Franschhoek	750ml	<b>520</b>
Succulent Bordeaux-style Cabernet and Merlot blend from this venerable farm is the perfect choice to match any of our flame-grilled steaks, on or off the bone.	1.5l	<b>1260</b>
<b>La Motte Millennium</b> (**** Platter) Franschhoek		<b>310</b>
Classic, elegant blend of Bordeaux grapes supported by judicious oaking make this a go-to wine for a range of dishes on our menu, from gourmet burgers and Lamb Shank to Fillet Béarnaise.		
<b>Nederburg Baronne</b> (****½ Platter) Paarl		<b>200</b>
Reliable, hugely popular staple steakhouse Cabernet-Shiraz matches a wide range of meaty dishes.		
<b>Neil Ellis Cabernet Sauvignon Merlot</b> (**** Platter) Stellenbosch		<b>350</b>
Warren Ellis has ably stepped into his dad Neil's large winemaking shoes to craft wine in a classic style. Flame-grilled beef with one of our compound butters will not disappoint.		
<b>Alto Rouge</b> (****½ Platter) Stellenbosch	750ml	<b>290</b>
Firm favourite amongst South African wine drinkers for almost a century, Alto still delivers classic drinkability, especially when it comes to grill room enjoyment.	1.5l	<b>625</b>
<b>Van Loveren Cabernet Sauvignon Merlot</b> (*** Platter) Robertson		<b>205</b>
A complex, full-bodied blend matured for eight months, culminating in elegant, rich Christmas pudding and tobacco notes.		
<b>Meerlust Rubicon</b> (****½ Platter) Stellenbosch		<b>1180</b>
One of the first Cape Bordeaux-styled blends from this internationally renowned estate, consistently restrained and quietly understated in style. Spoil yourself!		
<b>De Grendel Rubaiyat</b> (**** Platter) Durbanville		<b>920</b>
Rated by wine app Vivino as being in the top one percent of wines in the world, this complex, beguiling Bordeaux-styled blend is a heavenly match for our succulent speciality Chateaubriand.		
<b>Delaire Graff Botmaskop</b> (****½ Platter) Stellenbosch		<b>760</b>
Powerfully styled Bordeaux blend from vineyards high on the Botmaskop peak on this luxurious wine farm. Expect plenty of spicy tannins which cry out for a juicy flame-grilled fillet on the bone.		
<b>Vergelegen Cabernet Sauvignon Merlot</b> (**** Platter) Somerset West		<b>370</b>
Bright dark red. On the nose striking cassis underlined with cedar and fresh ripe fruit character. On the palate, the freshness carries through with a sprightly, lingering finish.		
<b>Boschendal Nicolas</b> Franschhoek		<b>545</b>
A complex red blend featuring Cabernet Sauvignon, Shiraz, Merlot, Malbec, and Cabernet Franc. It offers aromas of red cherries, plums, mulberries, and cassis, complemented by notes of dark chocolate and spicy cigar box.		

# DRINKS

## COLD DRINKS & MIXERS

<b>La Vie de Luc Mineral Water</b>	
Still or Sparkling	250ml   <b>30</b>
	750ml   <b>52</b>
<b>Appletiser / Red Grapetiser</b>	<b>46</b>
<b>BOS Ice Tea</b>	<b>38</b>
Peach or Lemon	
<b>Mixers (200ml)</b>	<b>32</b>
Fitch & Leedes Lemonade, Club Soda, Indian Tonic, Pink Tonic, Ginger Ale or Dry Lemon	
<b>Cordial (Double Tot)</b>	<b>20</b>

<b>Rock Shandy</b>	<b>46</b>
<b>Soft Drinks (300ml)</b>	<b>36</b>
Coca-Cola, Coca-Cola No Sugar, Sprite, Sprite Zero, Fanta Orange, Stoney Ginger Beer or Crème Soda	
<b>Fresh Fruit Juices</b>	<b>42</b>
Ask for our seasonal selection	
<b>Red Bull</b>	<b>46</b>
Original, Sugarfree, Red Edition Watermelon or Summer Edition Juneberry	

## LOCAL BEER

<b>Castle Lager</b>	<b>42</b>
<b>Castle Lite</b>	<b>44</b>
<b>Carling Black Label</b>	<b>44</b>

## INTERNATIONAL BEER

<b>Stella Artois</b>	<b>48</b>
<b>Corona</b>	<b>52</b>
<b>Heineken®</b>	<b>48</b>
<b>Windhoek Draught (440ml)</b>	<b>52</b>

## DRAUGHT (ON TAP)

<b>Devil's Peak</b>	300ml   <b>46</b>
Ask for our selection	500ml   <b>56</b>
<b>Castle Lite</b>	300ml   <b>42</b>
(Where available)	500ml   <b>52</b>

## ALMOST ZERO/ALCOHOL FREE

<b>Heineken® 0.0</b>	<b>46</b>
<b>Savanna 0.0</b>	<b>46</b>
<b>Corona Cero</b>	<b>52</b>
<b>Devil's Peak Hero</b>	<b>42</b>

## CIDERS & COOLERS

<b>Savanna (Dry or Light)</b>	<b>50</b>
<b>Hunter's (Dry or Gold)</b>	<b>48</b>
<b>Brutal Fruit</b>	<b>46</b>
<b>Flying Fish (Lemon)</b>	<b>48</b>



2528th Wine List APR '25

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## BRANDIES & COGNACS

<b>KWV 3 Yr Old</b>	<b>28</b>	<b>Martell Blue Swift</b>	<b>46</b>
<b>KWV 5 Yr Old</b>	<b>32</b>	<b>Richelieu</b>	<b>32</b>
<b>KWV 10 Yr Old</b>	<b>40</b>	<b>Richelieu 10 Yr Old</b>	<b>34</b>
<b>KWV 12 Yr Old</b>	<b>46</b>	<b>Klipdrift</b>	<b>30</b>
<b>KWV 15 Yr Old</b>	<b>84</b>	<b>Klipdrift Premium</b>	<b>34</b>
<b>Bisquit VSOP</b>	<b>72</b>	<b>Rémy Martin VSOP</b>	<b>68</b>
<b>Hennessy VS</b>	<b>58</b>	<b>Courvoisier VSOP</b>	<b>64</b>
<b>Hennessy VSOP</b>	<b>80</b>		
<b>Hennessy XO</b>	<b>230</b>		

## WHISKIES & BOURBONS

<b>Jameson</b>	<b>44</b>	<b>Ballantine's</b>	<b>38</b>
<b>Jameson Triple Triple</b>	<b>46</b>	<b>Johnnie Walker Black Label</b>	<b>50</b>
<b>Jameson Caskmates</b>	<b>48</b>	<b>Johnnie Walker Blue Label</b>	<b>260</b>
<b>Jameson Caskmates IPA</b>	<b>50</b>	<b>Bell's</b>	<b>36</b>
<b>Jameson Select Reserve</b>	<b>56</b>	<b>Jack Daniel's Tennessee</b>	<b>38</b>
<b>Tullamore Dew</b>	<b>44</b>	<b>Maker's Mark</b>	<b>42</b>
<b>Chivas Regal 12 Yr Old</b>	<b>46</b>	<b>Bain's</b>	<b>38</b>
<b>Chivas Regal XV</b>	<b>54</b>	<b>J&amp;B</b>	<b>34</b>
<b>Chivas Regal 18 Yr Old</b>	<b>104</b>	<b>Jim Beam White Bourbon</b>	<b>38</b>
<b>Dimple 15 Yr Old</b>	<b>72</b>	<b>Dewar's 12 Yr Old</b>	<b>36</b>
<b>The Famous Grouse</b>	<b>36</b>	<b>Woodford Reserve</b>	<b>54</b>

## SINGLE MALTS

<b>Monkey Shoulder</b>	<b>48</b>	<b>Glenmorangie Lasanta</b>	<b>86</b>
<b>The Glenlivet Founder's Reserve</b>	<b>52</b>	<b>Glenmorangie Quinta Ruban 14 Yr Old</b>	<b>92</b>
<b>The Glenlivet 12 Yr Old</b>	<b>70</b>	<b>Glenmorangie Nectar D'Or 16 Yr Old</b>	<b>100</b>
<b>The Glenlivet 15 Yr Old</b>	<b>100</b>	<b>Highland Park 18 Yr Old</b>	<b>180</b>
<b>Aberlour 12 Yr Old</b>	<b>86</b>	<b>Lagavulin 16 Yr Old</b>	<b>160</b>
<b>Glenfiddich Reserve 12 Yr Old</b>	<b>68</b>	<b>Benriach 12 Yr Old</b>	<b>58</b>
<b>Glenmorangie Original 12 Yr Old</b>	<b>66</b>		

## GIN

<b>Inverroche™</b> (Classic, Amber or Verdant)	<b>46</b>	<b>Hendrick's</b>	<b>54</b>
<b>Bombay Sapphire</b>	<b>38</b>	<b>Malfy</b>	<b>46</b>
<b>Tanqueray</b>	<b>36</b>	<b>Cape Town The Pink Lady</b>	<b>46</b>
<b>6 Dogs Blue</b>	<b>52</b>	<b>Beefeater / Beefeater Pink</b>	<b>34</b>
		<b>Beefeater Blood Orange</b>	

## VODKA

<b>Absolut</b>	<b>35</b>
<b>SKYY</b>	<b>34</b>
<b>Belvedere</b>	<b>50</b>
<b>Smirnoff</b>	<b>33</b>
<b>Grey Goose</b>	<b>52</b>

## PORTS, SHERRIES & VERMOUTH

<b>Allesverloren Fine Old Vintage</b>	<b>30</b>
<b>Boplaas Cape Ruby</b>	<b>30</b>
<b>Martini</b> (Rosso, Blanco or Extra Dry)	<b>28</b>

## RUM

<b>Bacardi</b>	<b>36</b>
<b>Havana 3 Yr Old</b>	<b>34</b>
<b>Captain Morgan®</b>	<b>34</b>
<b>Spiced Gold</b>	<b>34</b>

## DIGESTIFS & GRAPPA

<b>Jägermeister</b> (Digestif)	<b>42</b>
<b>Antonella</b> (Grappa)	<b>58</b>
<b>Dalla Cia</b> (Grappa)	<b>58</b>

## LIQUEURS & SHORT DRINKS

<b>Avión Reposado</b>	<b>68</b>	<b>Kahlúa</b>	<b>36</b>
<b>Don Julio Reposado</b>	<b>100</b>	<b>Frangelico</b>	<b>36</b>
<b>El Jimador Reposado</b>	<b>40</b>	<b>Disaronno Amaretto</b>	<b>36</b>
<b>Patron Reposado</b>	<b>52</b>	<b>Southern Comfort</b>	<b>38</b>
<b>Olmecca Reposado</b>	<b>38</b>	<b>Amarula</b>	<b>36</b>
<b>Jose Cuervo Reposado</b>	<b>38</b>		

**Not For Persons Under The Age Of 18.**