



*L A P I N E T A*  
restaurant

*La Pineta Restaurant was opened in 1995 by Nicholas Ricketts and Sergio Camatari. After years of excellence, the baton has been handed to the next generation who are at the helm of the family restaurant under the pines.*

*Having garnered a loyal following over the past 26 years La Pineta is now under the guidance and care of sisters-in-law Sarah-Marie Hinchley (née Ricketts) and Melissa Ricketts, who look forward to making your dining experience a memorable one.*

*To the friends and guests who have frequented La Pineta Restaurant over the past 26 years, our genuine and most sincere thanks for your continued patronage and loyal support.*

*To our new guests - it is our sincerest wish that your entire experience with us will be a memorable one, and we look forward to the privilege of welcoming you back soon!*

*We welcome all functions, parties and large groups. Please enquire about our selection of set menus. Sarah or Melissa would love to assist you in planning your next event in our restaurant.*

*For weddings, corporate functions and larger events please enquire about our function venue, Forest 44. We specialise in personalized menus and can cater to suit your personal taste and budget. Whether you would like a formal dinner or prefer a relaxed buffet, you are in the best of hands!*

*Please contact us on 021 880 0624 or [info@lapineta.co.za](mailto:info@lapineta.co.za).*

**Open 7 days a week**  
**09:00 to 22:00**  
**Breakfast, Lunch and Dinner!**



## FARM FRESH BREAKFASTS

**9am - 11am**

### THE CEREAL KILLER R69

*Two slices of toasted sourdough, two poached eggs, 2 rashers of bacon, tomatoes and mushrooms.*

### THE POPE'S PIG R109

*Two slices of toasted ciabatta topped with parma ham, mushrooms, two poached eggs and a béarnaise sauce.*

### THE EGGCITED ROYALE R125

*Two slices of toasted ciabatta topped with crème fraîche, smoked salmon, avocado, capers and two poached eggs.*

### THE MEXICAN EGGSPLORER R99

*Toasted sourdough topped with chilli mince, avocado, two poached eggs and a bacon popper.*

### VEGAN TEMPT ASIAN (V) R99

*Stir fried rice with red onion, peppers, spring onions, ginger and chilli. Topped with avocado, coriander and a soy dressing.*

### MEET AN' EGG R129

*Two slices of sourdough, two eggs, two rashers of bacon, 150g sirloin steak, tomatoes and mushrooms.*

### LIVIN' ON THE VEG (V) R69

*Toasted sourdough, basil pesto, caramelized onions, feta, sundried tomatoes, and avocado topped with Asian salad.*

### PANCAKE MY EYES OFF YOU (V) Single R55 Double R95

*American-style pancake stack served with fresh berries, syrup and fresh cream.*

### GUAC MY WORLD (V) Single R49 Double R90

*Toasted sourdough, smashed avocado, poached egg and rocket.*

## HOT BEVERAGES

Americano	R26
Cappuccino	R29
Refill Cappuccino	R15
Red Cappuccino	R30
Chai Latte	R30
Decaf Coffee	R30
Café Latte	R29
Tea Black / Rooibos	R20
Single Espresso	R22
Double Espresso	R24
Macchiato	R24
Hot Chocolate	R33
Soya Milk	R7

## CHILLED

Iced Coffee	R32
Fruit Juice	R18
Regular Milkshakes	R32
500ml Still/Sparkling	R18
750ml Still/Sparkling	R34
Regular Soft Drinks	R23
Lemon/Peach Ice Tea	R27
Appletiser/Grapetiser	R29

## KIDS EXCLUSIVE

*12 years and under*

### EGG, BACON AND CHIPS R45

### FRENCH TOAST R45

*With syrup and 2 rashers of bacon.*

### Box Juice R12

### Kids Milkshake R18

*Chocolate, vanilla, or strawberry*

### Babycino R10



## STARTERS

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### CAPRESE SALAD (V)

*Buffalo mozzarella, sliced tomatoes, fresh basil, pesto and balsamic reduction.*

R89

### CARPACCIO OF BEEF

*Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.*

R89

### CALAMARI

*Flash-fried, and served with sweet chilli, lemon aioli, cucumber, pickled red onion, and a soya chilli dressing.*

R95

### PRAWN COCKTAIL

*Prawns tossed in a classic Marie Rose sauce, on shredded ice-berg lettuce served with avocado.*

R85

### BRANDY FLAMBÉED CHICKEN LIVERS

*Pan fried with bacon in a Dijon mustard cream sauce, and served with toasted La Pineta bread. A house speciality for over 20 years!*

R89

### WEST COAST MUSSELS

*Mussels steamed in white wine and tossed in lemongrass, chilli, garlic, and coconut cream, served with toasted La Pineta bread.*

R95

### DEEP FRIED CAMEMBERT (V)

*Served on a bed of leaves with cranberry compote, berry coulis and melba toast.*

Half  
Full

R75  
R105

### PORK BELLY SPRING ROLLS

*Diced pork belly, apple and black cherry spring rolls served with a hoisin dipping sauce.*

R75

### ASIAN RICE PAPER ROLLS (V)

*Stuffed with red cabbage, cucumber, carrots, peppers, coriander and mint, served with a soy and ginger dipping sauce.*

R65

### HOME-MADE FISH CAKES

*Fish cakes, guacamole, herb salad, pickled red onion, soy ginger sauce and aioli.*

R65

### JALAPEÑO POPPERS (V)

*Stuffed with cream cheese, crumbed and deep fried served with sweet chilli mayonnaise.*

R65

### BACON POPPERS

*Jalapeño poppers stuffed with dates and cream cheese, wrapped in bacon, crumbed and deep fried, served with a sweet chilli mayonnaise.*

R79

## SALADS

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### GREEK SALAD (V)

*Mixed leaves, tomatoes, olives, cucumber, peppers, feta and red onion.*

R85

### CHICKEN, BACON AND AVO

*Grilled chicken, bacon, avo on a tossed salad, with a creamy mustard dressing.*

R139

### PARMA HAM, PEAR AND CAMEMBERT

*Parma Ham, camembert cheese, fresh pears, and berry coulis on a tossed salad.*

R145

### SMOKED SALMON SALAD

*Smoked Norwegian Salmon, new potatoes, and soy, mustard mayo dressing on a tossed salad.*

R145



## SPECIALITY DISHES

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### AMERICAN BEEF BURGER

R118

*Topped with mustard mayo, pickles, red onion, tomato chutney and lettuce, served with chips and salad.*

### CHICKEN BURGER

R118

*Grilled chicken breast topped with mayonnaise, lettuce, slices of camembert cheese and cranberry compote, served with chips and salad.*

### 'SHROOM BURGER (V)

R118

*Crisp-fried portobello mushroom filled with mozzarella and cream cheese, topped with avocado and sweet-chili mayo sauce, served with chips and a side salad.*

### PORK SCHNITZEL

R110

*Panko crumbed pork fillet with your choice of mushroom, pepper or cheese sauce, served with chips and vegetables.*

### CHICKEN SCHNITZEL

R110

*Panko crumbed chicken breast with your choice of mushroom, pepper or cheese sauce, served with chips and vegetables.*

### CHICKEN ROULADE

R125

*Two chicken roulades stuffed with spinach and cream cheese and wrapped in bacon served on carrot puree and drizzled with port jus, served with chips.*

### VEGETABLE THAI YELLOW CURRY (V)

R110

*Freshly sautéed vegetables in a medium curry vegan sauce, served with rice.*

### THAI RED CHICKEN AND PRAWN CURRY

R189

*Cooked in coconut cream, with peppers, red onions, cashew nuts and noodles.*

## ALL TIME FAVOURITES

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### PORK BELLY

R165

*Slow roasted pork belly, red cabbage, apple puree, tomato chutney, soya jus, served with mashed potato.*

### TRADITIONAL OXTAIL

R195

*Braised and slow-cooked in our pizza oven in red wine sauce, served with mashed potato.*

### LAMB SHANK

R235

*Braised and slow-cooked in our pizza oven in red wine sauce, served with mashed potato.*

### EISBEIN

R179

*Corned pork hock crisped in our pizza oven served with a whole grain mustard and ginger sauce, mashed potato and red cabbage.*

### NACHOS

*Mexican tortilla chips, topped with melted mozzarella, guacamole, sour cream and tomato salsa.*

### PLAIN (V)

R135

### MINCE NACHOS

R149

### CHICKEN NACHOS

R149



## GRILLS

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*All grills are prepared to your preference and served with your choice of chips or seasonal vegetables or garden salad.*

**FILLET BÉARNAISE** 200g R215

*On a grilled brown mushroom topped with caramelised onions, and whole grain Dijon béarnaise sauce.* 300g R265

**FILLET LA PINETA** 200g R215

*On pan-fried brown mushrooms with caramelised onions, garden peas and port jus under a nest of straw potatoes.* 300g R265

**PEPPER FILLET** 200g R225

*Rolled in crushed pepper, grilled and pan-fried in a rich cream and brandy sauce flambéed at your table.* 300g R275

**GORGONZOLA FILLET** 200g R215

*Grilled and topped with caramelised onions and creamy gorgonzola cheese.* 300g R265

**FILLET** 200g R169

*Grilled and basted.* 300g R219

**SIRLOIN** 200g R135

*Grilled and basted.* 300g R170

**RUMP** 200g R135

*Grilled and basted.* 300g R170

## SAUCES

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**MUSHROOM SAUCE** R28

**PEPPER SAUCE** R28

**CHEESE SAUCE** R28

**GORGONZOLA SAUCE** R36

**BÉARNAISE SAUCE** R36

**CHILLI GARLIC BUTTER** R36

**WHOLE GRAIN MUSTARD SAUCE** R36

## SEAFOOD

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**CALAMARI TWO WAYS** R185

*Calamari tubes and strips lightly crumbed and deep fried, served with tartare sauce, chips and salad.*

**PRAWN PLATTER** R235

*Eight queen size prawns served with chips, rice, salad and your choice of lemon butter, garlic butter or peri peri sauce.*

**SEAFOOD PLATTER FOR ONE** R325

*Four queen size prawns, line fish, flash-fried calamari, and mussels tossed in lemongrass, chilli, garlic, and coconut cream, served with chips, and rice, and a choice of lemon butter, garlic butter or peri peri sauce.*

**CATCH OF THE DAY** SQ

*Prepared to compliment the fish.*

## SIDES

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**VEGETABLES OF THE DAY** R27

**HAND CUT CHIPS** R27

**SIDE GREEK SALAD** R39

**SIDE GARDEN SALAD** R27

**TOMATO & ONION SALAD** R27

**CRISPY ONION RINGS** R27

**RICE** R27

**MASHED POTATO** R27

**BAKED POTATO** R27

*Served with Sour Cream*



## PIZZA

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*Hand-made, crispy, thin based pizzas prepared in our traditional wood fired oven.*

<b>FOCACCIA (V)</b> <i>Herbs, garlic and mozzarella.</i>	<b>R40</b>
<b>MARGHERITA (V)</b> <i>Tomato base, mozzarella.</i>	<b>R79</b>
<b>DOMINICA</b> <i>Chicken, bacon and onion.</i>	<b>R110</b>
<b>HAWAIIAN</b> <i>Ham and pineapple.</i>	<b>R90</b>
<b>THE OXTAIL</b> <i>Oxtail, caramelised onion and mushroom.</i>	<b>R145</b>
<b>REGINA</b> <i>Ham, mushroom.</i>	<b>R95</b>
<b>QUATRO</b> <i>Olives, mushrooms, artichoke and salami.</i>	<b>R120</b>
<b>TROPICAL</b> <i>Bacon and avo.</i>	<b>R100</b>
<b>PARMA</b> <i>Parma ham, caramelised onion and rocket.</i>	<b>R129</b>
<b>NAPOLITANO</b> <i>Anchovies, olives, peppers.</i>	<b>R105</b>
<b>LA PINETA (V)</b> <i>Spinach, feta, onion, pine kernels and garlic.</i>	<b>R99</b>
<b>MEXICAN</b> <i>Mince, chilli, avo and sour cream.</i>	<b>R149</b>
<b>MEDITERRANEAN</b> <i>Chicken, peppadews, feta, and avo.</i>	<b>R125</b>
<b>THE NORWEGIAN</b> <i>Smoked salmon, avo, sour cream and chives.</i>	<b>R179</b>
<b>PESTO PERFECTION (V)</b> <i>Feta, sun-dried tomatoes, avo and basil pesto.</i>	<b>R125</b>
<b>SIR BASHIM</b> <i>Bacon, caramelised onions, creamy gorgonzola and avo.</i>	<b>R135</b>
<b>LADY LERINA (V)</b> <i>Caramelized onions, gorgonzola, fresh tomato and rocket.</i>	<b>R125</b>

## EXTRA TOPPINGS

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<i>Chilli, garlic, fresh tomatoes, onions.</i>	<b>R12</b>
<i>Capers, caramelised onion, feta, olives, pineapple, rocket, spinach.</i>	<b>R15</b>
<i>Basil, ham, mozzarella, mushrooms, peppers.</i>	<b>R18</b>
<i>Avocado, chicken, salami.</i>	<b>R22</b>
<i>Artichokes, anchovies, bacon, basil pesto, bolognese, peppadews, pine kernels, sundried tomato, sour cream.</i>	<b>R32</b>
<i>Gorgonzola, oxtail, Parma ham, smoked salmon.</i>	<b>R49</b>

## PASTA

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*Fresh hand-made La Pineta fettuccine*

<b>CARBONARA</b> <i>Bacon, egg and cream served with hand-made fettuccine.</i>	<b>R115</b>
<b>BOLOGNESE</b> <i>Traditional meat ragu served with hand-made fettuccine.</i>	<b>R99</b>
<b>LA PINETA PASTA</b> <i>Thinly sliced fillet, mushroom, bacon, peas, roast tomato, courgette and cream served with hand-made fettuccine.</i>	<b>R175</b>
<b>MEDITERRANEAN PASTA (V)</b> <i>Sun-dried tomatoes, onion, feta, olives and pesto with hand-made fettuccine.</i>	<b>R115</b>
<b>ADD CHICKEN</b>	<b>R22</b>
<b>FETTUCCINE VEGETALI (V)</b> <i>Roasted vegetables, feta and sun dried tomatoes tossed in a sage béchamel sauce with hand-made fettuccine, on a rich marinara sauce.</i>	<b>R115</b>
<b>FETTUCCINE DI PESCE</b> <i>Chef's selection of calamari, crab sticks, mussels, and prawns with hand-made fettuccine, tossed in a creamy marinara sauce with fresh basil.</i>	<b>R205</b>



## DESSERTS

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**LINDT CHOCOLATE TORTE** R65

*Served with vanilla ice cream.*

**CRÈME BRÛLÉE** R60

*Silky vanilla custard with caramelised sugar topping and vanilla ice cream.*

**TRADITIONAL MALVA PUDDING** R60

*Vanilla custard and vanilla ice cream.*

**PANNA COTTA** R65

*Traditional Italian vanilla cream, raspberry coulis, chocolate soil.*

**ETON MESS** R60

*Chantilly whipped cream, berries and crushed meringue.*

**ICE CREAM AND CHOCOLATE SAUCE** R44

*Three scoops of vanilla ice cream, with chocolate sauce.*

**DOM PEDRO** R44

*A favourite South African dessert beverage of vanilla ice cream blended with a shot of your preferred liquor: Kahlua, Amarula, Jamesons, J&B, Frangelico, Amaretto, Ginger or Peppermint.*

**IRISH COFFEE** R48

*A classic combination of sweetened coffee, Irish whiskey, and whipped cream.*

## HOT BEVERAGES

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**AMERICANO** R26

**CAPPUCCINO** R29

**RED CAPPUCCINO** R30

**CHAI LATTE** R30

**DECAF COFFEE** R30

**CAFÉ LATTE** R30

**TEA BLACK / ROOIBOS** R20

**SINGLE ESPRESSO** R22

**DOUBLE ESPRESSO** R24

**MACCHIATO** R24

**HOT CHOCOLATE** R33

**SOYA MILK** R7

## COLD BEVERAGES

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**ICED COFFEE** R32

**FRUIT JUICE** R18

**BOTTLED WATER**

Still or Sparkling 500 ml R19

Still or Sparkling 750 ml R35

**COKE, SPRITE, FANTA, CREAM SODA** R24

**LEMON OR PEACH ICE TEA** R28

**APPLETISER, RED GRAPETISER** R30

**RED BULL** R48

**SODA WATER, TONIC WATER, GINGER ALE,** R21

**INDIAN TONIC, LEMONADE, DRY LEMON**

**FITCH & LEEDES PINK/BLUE TONIC WATER** R29

## MILKSHAKES

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*Regular*

**CHOCOLATE, VANILLA, OR STRAWBERRY MILKSHAKE** R35

*Kiddies*

**CHOCOLATE, VANILLA, OR STRAWBERRY MILKSHAKE** R22



## COCKTAILS

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**HAMILTONS ON TAP** R40

*Pomegranate and lime gin & tonic.*

**ROCK SHANDY** R44

*Lemonade, soda water and bitters.*

**STEELWORKS** R48

*Soda water, cola tonic, ginger beer and bitters.*

**CAMPARI** R75

*Served with soda or tonic or orange juice.*

**PIMMS FRUIT CUP** R50

*Pimms, lemonade and fruit.*

**HURRICANE** R60

*Southern Comfort, dark rum and appletiser.*

**ICED MINT MOJITO** R65

*Rum, mint and lime.*

**ICED STRAWBERRY DAIQUIRI** R65

*Rum, and strawberry puree.*

**ICED LITCHI DAIQUIRI** R65

*Rum, and litchi syrup.*

**ICED PIÑA COLADA** R65

*Malibu, rum and pina coco syrup.*

**MARGARITA** R75

*Tequila, Triple Sec, and lime.*

**APEROL SPRITZ** R75

*Aperol, sparkling wine, and soda.*

**LONG ISLAND ICED TEA** R95

*Tequila, rum, gin, vodka, Triple Sec and Coca-Cola.*

**ALABAMA SLAMMER** R90

*Southern Comfort, rum, vodka, Amaretto and orange juice.*

## BEERS AND CIDERS

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**AMSTEL** R29

**BLACK LABEL** R30

**CASTLE LITE** R30

**CASTLE LAGER** R29

**FLYING FISH** R34

**HANSA** R29

**HEINEKEN** R34

**HUNTER'S DRY** R35

**HUNTER'S GOLD** R35

**HUNTER'S EXTREME** R39

**SAVANNA LIGHT** R37

**SAVANNA DRY** R37

**STELLA ARTOIS** R35

**WINDHOEK LAGER** R31

**WINDHOEK DRAUGHT** R37

### *On Tap*

**STELLIES AVENUE LAGER** 500ml R48

**STELLIES AVENUE LAGER** 300ml R36

**CASTLE LITE DRAUGHT** 500ml R35

**CASTLE LITE DRAUGHT** 300ml R27

## ALCOHOL FREE

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**CASTLE FREE** R30

**HEINEKEN 0.0** R33

**HUNTERS CHILLED** R36

## MOCKTAILS

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**VIRGIN ICED MINT MOJITO** R45

**VIRGIN ICED STRAWBERRY DAIQUIRI** R45

**VIRGIN ICED LITCHI DAIQUIRI** R45

**VIRGIN ICED PIÑA COLADA** R45

**VIRGIN MARGARITA** R45





## SPARKLING WINES

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DURBANVILLE HILLS SPARKLING SAUV BLANC OR ROSE	R240
GRAHAM BECK BRUT	R456
JC LE ROUX LE DOMAINE	R205
JC LE ROUX LE FLEURETTE	R205
JC LE ROUX SAUV BLANC	R205
JC LE ROUX NON-ALC.	R205
PONGRACZ	R400
SIMONSIG KAAPSE VONKEL BRUT	R400
VEUVE CLICQUOT BRUT	R1959
VILLIERA BRUT ROSE	R365

## SAUVIGNON BLANC

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DURBANVILLE HILLS	R180
FRANSCHHOEK CELLAR	R165
KEN FORRESTER PETIT	R150
LA MOTTE	R230
SPRINGFIELD LIFE FROM STONE	R305

## CHENIN BLANC

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DIEMERSFONTEIN	R178
JORDAN CHAMELEON	R175
KEN FORRESTER PETIT	R150
KLEINE ZALZE	R165

## CHARDONNAY

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DIEMERSDAL UNWOODED	R205
KLEINE ZALZE	R190
LA BRI CHARDONNAY	R345
MURATIE ISABELLA	R465
RHEBOKSKLOOF	R240
WARWICK FIRST LADY	R235

## BY THE GLASS

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### *Sparkling Wine and Special Selection*

DURBANVILLE HILLS SPARKLING SB	187ml	R60
FLEUR DU CAP NOBLE LATE HARVEST	50ml	R40
MONIS DRY/MED/FULL CREAM	50ml	R20
ALLESVERLOREN PORT	50ml	R22

### *White Wine (250ml Carafe)*

DURBANVILLE HILLS SAUV BLANC	R60
KEN FORRESTER PETIT SAUV BLANC	R50
KEN FORRESTER PETIT CHENIN BLANC	R50
DU TOITSKLOOF SAUV BLANC	R35

### *Rosé (250ml Carafe)*

KEN FORRESTER PETIT ROSÉ	R50
KOELENBOSCH DRY PINOTAGE ROSÉ	R50

### *Red Wine (250ml Carafe)*

DURBANVILLE HILLS MERLOT	R68
LOURENSFORD RIVER GARDEN CAB/MERLOT	R58
KEN FORRESTER PETIT PINOTAGE	R53
KLEINE ZALZE PINOTAGE	R72
DU TOITSKLOOF PINOTAGE/MERLOT/CAB	R35

## WHITE BLENDS AND SELDOM SEEN

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BOSCHENDAL BLANC DE NOIR	R156
BUITENVERWACHTING BUITEN BLANC	R168
FLEUR DU CAP NOBLE LATE HARVEST (375ml)	R295
HAUTE CABRIERE CHARDONNAY PINOT	R240
PIERRE JOURDAN TRANQUILLE	R168



## ROSÉ

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DELAIRE GRAFF	R265
DELHEIM	R220
KEN FORRESTER PETIT	R150
KOELENBOSCH	R145
NEDERBURG ROSÉ	R135
WATERFORD ROSEMARY	R255

## MERLOT

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DURBANVILLE HILLS	R205
KOELENBOSCH	R205
LEOPARD'S LEAP	R178
RAINBOW'S END	R425
VERGELEGEN RESERVE	R600

## CABERNET SAUVIGNON

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NEDERBURG	R245
RAINBOW'S END	R425
SIMONSIG	R380
WARWICK	R255

## SHIRAZ

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DELAIRE GRAFF	R335
LA MOTTE	R462
LEOPARD'S LEAP	R178
KOELENBOSCH	R205
LA BRI SYRAH	R405

## PINOTAGE

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BEYERSKLOOF	R230
DIEMERSFONTEIN	R325
KEN FORRESTER PETIT	R160
KLEINE ZALZE	R215
REMHOOGTE	R448
RHEBOKSKLOOF	R305

## RED BLENDS AND SELDOM SEEN

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ALTO ROUGE	R265
ANTONIJ RUPERT OPTIMA	R505
AUDACIA CODEBREAKER	R248
HAUTE CABRIERE PINOT NOIR	R258
UNWOODED	
KAAPZICHT BIN 3	R268
LOURENSFORD RIVER GARDEN	R175
CAB/MERLOT	
RAINBOW'S END CABERNET FRANC	R525



## BRANDY

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RICHELIEU	R16
KLIPDRIFT	R14
OELOF BERG	R14
KWV 5 YEAR	R18
REMY MARTIN	R64

## RUM

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BACARDI RUM	R18
CAPTAIN MORGAN SPICED GOLD	R14
CAPTAIN MORGAN DARK RUM	R17
MALIBU	R15
RED HEART	R14

## SHOTS

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APPLE SOURS	R10
BLOW JOB	R20
JAGERMEISTER	R25
SAMBUCA	R17
SPRINGBOK	R20
STRAWBERRY LIPS	R14

## LIQUEURS

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AMARETTO DISARONNO	R30
AMARULA	R14
COINTREAU	R30
CHAMBORD	R34
DRAMBUIE	R33
FRANGELICO	R24
KAHLUA	R22
PEACH SCHNAPPS	R16
PEPPERMINT / GINGER	R14
TEQUILA	R23
TRIPLE SEC	R14
UNDERBERG	R52

## WHISKEY

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BAINS	R27
BELLS	R25
CHIVAS REGAL	R39
GLENFIDDICH	R44
GLENMORANGIE	R58
JACK DANIELS	R28
JAMESONS	R32
J&B	R18
JOHNNY WALKER BLACK	R34
JOHNNY WALKER RED	R21
SOUTHERN COMFORT	R17

## SPIRITS

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ABSOLUT VODKA	R24
CAMPARI	R29
COUNT PUSHKIN VODKA	R12
GRAPPA DALLA CIA	R54
SMIRNOFF VODKA	R13
PIMMS	R14

## GIN

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BOMBAY SAPPHIRE	R27
GORDONS	R16
TANQUERAY GIN	R23
UNIT 43	R32
WILDERER FYNBOS GIN	R27