



**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 27 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 27 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 R85

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

### THE POPE'S PIG R130

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

### THE EGGCITED ROYALE R130

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

### THE MEXICAN EGGSPLOERER R130

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

### LET'S AVOCUDDLE (VE) R95

Toasted sourdough, hummus, blistered cherry tomatoes, mushrooms, avocado, rocket and balsamic glaze.

### MEET AN' EGG R165

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

### LIVIN' ON THE VEG (V) R85

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

### PANCAKE MY EYES OFF YOU (V) Single R70

American-style pancake stack served with fresh berries, syrup and fresh cream. Double R105

### GUAC MY WORLD (V) Single R49

Toasted sourdough, smashed avocado, poached egg and rocket. Double R90

## HOT BEVERAGES

Americano	R28
Cappuccino	R30
Refill Cappuccino	R15
Red Cappuccino	R32
Chai Latte	R32
Decaf Coffee	R32
Café Latte	R32
Tea Black / Rooibos	R22
Single Espresso	R24
Double Espresso	R26
Macchiato	R26
Hot Chocolate	R35
Soya Milk	R8

## CHILLED

Iced Coffee (coffee, ice, milk)	R35
Fruit Juice (250ml)	R22
Regular Milkshakes	R39
Coffee Milkshake	R49
500ml Still/Sparkling	R20
750ml Still/Sparkling	R45
Regular Soft Drinks	R29
Lemon/Peach Ice Tea	R32
Appletiser/Grappetiser	R35

## KIDS EXCLUSIVE

12 years and under

EGG, BACON AND CHIPS R55

FRENCH TOAST R60

With syrup and 2 rashers of bacon.

Box Juice R18

Kids Milkshake R25

Chocolate, vanilla, or strawberry

Babycino R12



## STARTERS

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<b>CAPRESE SALAD (V)</b>	<b>R145</b>	<b>HOME-MADE FISH CAKES</b>	<b>R75</b>
<i>Buffalo mozzarella, sliced tomatoes, fresh basil, pesto and balsamic reduction.</i>		<i>Fish cakes, guacamole, herb salad, pickled red onion, soy ginger sauce and aioli.</i>	
<b>CARPACCIO OF BEEF</b>	<b>R115</b>	<b>JALAPEÑO POPPERS (V)</b>	<b>R70</b>
<i>Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.</i>		<i>Stuffed with cream cheese, crumbed and deep fried served with sweet chilli mayonnaise.</i>	
<b>CALAMARI</b>	<b>R105</b>	<b>BACON POPPERS</b>	<b>R85</b>
<i>Flash-fried, and served with lemon and garlic aioli, cucumber, pickled red onion, and a soya chilli dressing.</i>		<i>Jalapeño poppers stuffed with dates and cream cheese, wrapped in bacon, crumbed and deep fried, served with a sweet chilli mayonnaise.</i>	
<b>PRAWN COCKTAIL</b>	<b>R135</b>	<b>SOUP OF THE DAY</b>	<b>SQ</b>
<i>Prawns tossed in a classic Marie Rose sauce, on shredded ice-berg lettuce served with avocado.</i>		<i>Served with toasted home-made bread.</i>	
<b>BRANDY FLAMBÉED CHICKEN LIVERS</b>	<b>R95</b>		
<i>Pan fried with bacon in a Dijon mustard cream sauce, and served with toasted La Pineta bread. A house speciality for over 20 years!</i>			
<b>WEST COAST MUSSELS</b>	<b>R125</b>		
<i>Mussels steamed in white wine and tossed in lemongrass, chilli, garlic, and coconut cream, served with toasted La Pineta bread.</i>			
<b>DEEP FRIED CAMEMBERT (V)</b>			
<i>Served on a bed of leaves with cranberry compote, berry coulis and melba toast.</i>	<b>Half R79</b> <b>Full R115</b>		
<b>PORK BELLY SPRING ROLLS</b>	<b>R85</b>		
<i>Diced pork belly, apple and black cherry spring rolls served with a hoisin dipping sauce.</i>			
<b>ASIAN RICE PAPER ROLLS (VE)</b>	<b>R75</b>		
<i>Stuffed with red cabbage, cucumber, carrots, peppers, coriander and mint, served with a soy and ginger dipping sauce.</i>			

## SALADS

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<b>GREEK SALAD (V)</b>	<b>R85</b>
<i>Mixed leaves, tomatoes, olives, cucumber, peppers, feta and red onion.</i>	
<b>CHICKEN, BACON AND AVO</b>	<b>R145</b>
<i>Grilled chicken, bacon, avo on a tossed salad, with a creamy mustard dressing.</i>	
<b>PARMA HAM, PEAR AND CAMEMBERT</b>	<b>R175</b>
<i>Parma Ham, camembert cheese, fresh pears, and berry coulis on a tossed salad.</i>	
<b>SMOKED SALMON SALAD</b>	<b>R175</b>
<i>Smoked Norwegian Salmon, new potatoes, and soy, mustard mayo dressing on a tossed salad.</i>	



## SPECIALITY DISHES

### AMERICAN BEEF BURGER R145

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

### CHICKEN BURGER R135

*Crumbed chicken breast, peri-peri mayo, red onion, lettuce, grilled pineapple, served with chips and onion rings.*

### 'SHROOM BURGER (V) R155

*Crumbed portobello mushroom filled with mozzarella and cream cheese, topped with avocado and sweet-chili mayo, served with chips and onion rings.*

#### ADDON:

*Fried Egg, Caramelized onion* R12

*Bacon, Cheddar* R18

*Avocado* R25

*200g Beef Patty* R55

### PORK SCHNITZEL R135

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

### CHICKEN SCHNITZEL R135

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

### CHICKEN ROULADE R150

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

### THAI RED CHICKEN AND PRAWN CURRY R235

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

### NACHOS

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

### PLAIN (V) R183

### MINCE NACHOS R235

### CHICKEN NACHOS R215

## PLANT BASED MEALS

### VEGAN BURGER (VE) R125

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

### SKINNY MEXICAN NACHOS (VE) R149

*Tortilla chips, topped with cheez sauce, served with chili beans, guacamole and tomato salsa.*

### VEGETABLE CURRY (VE) R125

*Freshly sautéed vegetables in a medium curry sauce, served with basmati rice, and sambals.*

### FALAFEL BOWL (VE) R135

*Falafels, hummus, basmati rice, chili beans, tomato and onion salsa, red cabbage, avocado, and coriander.*

### AUBERGINE BOLOGNESE (VE) R130

*With spaghetti, topped with nutritional yeast.*

### SPAGHETTI DI BOSCO (VE) R130

*Onions, garlic, chili, mushrooms, peppers, sundried tomatoes, parsley, and olive oil, with spaghetti, topped with pine kernels and nutritional yeast.*

### GARDEN OF EATIN' PIZZA (VE) R130

*Tomato base, hummus, courgettes, onions, peppers, mushrooms, rocket*

## ALL TIME FAVOURITES

### PORK BELLY R185

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

### TRADITIONAL OXTAIL R265

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

### EISBEIN R205

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



## GRILLS

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

**FILLET BÉARNAISE** 200g R325

*On a grilled brown mushroom topped with caramelised onions, and whole grain Dijon béarnaise sauce.* 300g R370

**FILLET LA PINETA** 200g R325

*On pan-fried brown mushrooms with caramelised onions, garden peas and port jus under a nest of straw potatoes.* 300g R370

**PEPPER FILLET** 200g R325

*Rolled in crushed pepper, grilled and pan-fried in a rich cream and brandy sauce flambéed at your table.* 300g R370

**GORGONZOLA FILLET** 200g R325

*Grilled and topped with caramelised onions and creamy gorgonzola cheese.* 300g R370

**FILLET** 200g R250

*Grilled and basted.* 300g R335  
500g R495

**SIRLOIN** 200g R165

*Grilled and basted.* 300g R195  
500g R265

**RUMP** 200g R165

*Grilled and basted.* 300g R195  
500g R265

## SAUCES

**MUSHROOM SAUCE** R32

**PEPPER SAUCE** R32

**CHEESE SAUCE** R32

**GORGONZOLA SAUCE** R45

**BÉARNAISE SAUCE** R45

**CHILLI GARLIC BUTTER** R45

**WHOLE GRAIN MUSTARD SAUCE** R45

## SEAFOOD

**CALAMARI TWO WAYS** R215

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

**PRAWN PLATTER** R315

*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** R405

*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

**VEGETABLES OF THE DAY** R35

**HAND CUT CHIPS** R35

**SIDE GREEK SALAD** R39

**SIDE GARDEN SALAD** R35

**TOMATO & ONION SALAD** R35

**CRISPY ONION RINGS** R35

**RICE** R35

**MASHED POTATO** R35

**BAKED POTATO** R35

*Served with Sour Cream*

## PIZZA

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

**FOCACCIA (V)** R55

*Herbs, garlic and mozzarella.*

**MARGHERITA (V)** R85

*Tomato base, mozzarella.*

**GARDEN OF EATIN' (VE)** R130

*Tomato base, hummus, courgettes, onions, peppers, mushrooms, rocket*

**DOMINICA** R135

*Chicken, bacon and onion.*

**HAWAIIAN** R115

*Ham and pineapple.*

**THE OXTAIL** R205

*Oxtail, caramelised onion and mushroom.*

**REGINA** R115

*Ham, mushroom.*

**QUATRO** R140

*Olives, mushrooms, artichoke and salami.*

**TROPICAL** R130

*Bacon and avo.*

**PARMA** R150

*Parma ham, caramelised onion and rocket.*

**NAPOLITANO** R115

*Anchovies, olives, peppers.*

**LA PINETA (V)** R155

*Spinach, feta, onion, pine kernels and garlic.*

**MEXICAN** R205

*Mince, chilli, avo and sour cream.*

**MEDITERRANEAN** R155

*Chicken, peppadews, feta, and avo.*

**PESTO PERFECTION (V)** R145

*Feta, sun-dried tomatoes, avo and basil pesto.*

**SIR BASHIM** R165

*Bacon, caramelised onions, creamy gorgonzola and avo.*

**LADY LERINA (V)** R135

*Caramelized onions, gorgonzola, fresh tomato and rocket.*

## EXTRA TOPPINGS

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*Chilli, garlic, fresh tomatoes, onions.* R13

*Capers, caramelised onion, feta, olives, pineapple, rocket, spinach.* R16

*Basil, ham, mozzarella, mushrooms, peppers.* R19

*Avocado, chicken, salami.* R25

*Artichokes, anchovies, bacon, basil pesto, peppadews, pine kernels, sundried tomato, sour cream.* R33

*Gorgonzola, oxtail, Parma ham, smoked salmon, bolognese.* R50

## PASTA

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*Fresh hand-made La Pineta fettuccine*

**CARBONARA** R130

*Bacon, egg and cream served with hand-made fettuccine.*

**BOLOGNESE** R130

*Traditional meat ragu served with hand-made fettuccine.*

**LA PINETA PASTA** R255

*Thinly sliced fillet, mushroom, bacon, peas, roast tomato, courgette and cream served with hand-made fettuccine.*

**MEDITERRANEAN PASTA (V)** R130

*Cherry tomatoes, onion, feta, olives and pesto with hand-made fettuccine.*

**ADD CHICKEN** R25

**FETTUCCINE VEGETALI (V)** R135

*Roasted vegetables, feta and sun dried tomatoes tossed in a sage béchamel sauce with hand-made fettuccine, on a rich marinara sauce.*

**FETTUCCINE DI PESCE** R255

*Chef's selection of calamari, crab sticks, mussels, and prawns with hand-made fettuccine, tossed in a creamy marinara sauce with fresh basil.*

**AUBERGINE BOLOGNESE** R130

*With spaghetti, topped with nutritional yeast.*

**SPAGHETTI DI BOSCO (VE)** R130

*Onions, garlic, chili, mushrooms, peppers, sundried tomato, parsley, and olive oil, with spaghetti, topped with pine kernels and nutritional yeast.*



## DESSERTS

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### LINDT CHOCOLATE TORTE R79

Served with vanilla ice cream.

### BAKED CHEESECAKE R79

Passion fruit coulis, fresh berries, and vanilla ice cream.

### CRÈME BRÛLÉE R79

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

### TRADITIONAL MALVA PUDDING R79

Vanilla custard and vanilla ice cream.

### PANNA COTTA R79

Traditional Italian vanilla cream, raspberry coulis, chocolate soil.

### ETON MESS R79

Chantilly whipped cream, berries and crushed meringue.

### ICE CREAM AND CHOCOLATE SAUCE R55

Three scoops of vanilla ice cream, with chocolate sauce.

### DOM PEDRO R69

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

### IRISH COFFEE R69

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

### LARGE HARVEST BOARD R695

Camembert, Sweet chilli jam with cream cheese, cheddar cheese, grilled chicken skewers, salami, ham, hummus, chicken liver pate, pickles, olives, sun-dried tomatoes, a selection of fresh fruits and breads with butter.

WE REQUIRE THAT ORDERS FOR HARVEST BOARDS ARE PLACED AT LEAST ONE DAY IN ADVANCE.

## HOT BEVERAGES

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### AMERICANO R28

### CAPPUCCINO R30

### RED CAPPUCCINO R32

### CHAI LATTE R32

### DECAF COFFEE R32

### CAFÉ LATTE R32

### TEA BLACK / ROOIBOS R22

### SINGLE ESPRESSO R24

### DOUBLE ESPRESSO R26

### MACCHIATO R26

### HOT CHOCOLATE R35

### SOYA MILK R8

## COLD BEVERAGES

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### ICED COFFEE (COFFEE, ICE, MILK) R35

### FRUIT JUICE R22

250ml Carafe

1.5 litre Jug R100

### BOTTLED WATER R20

Still or Sparkling 500 ml

Still or Sparkling 750 ml R45

### COKE, SPRITE, FANTA, CREAM SODA R29

### LEMON OR PEACH ICE TEA R32

### APPLETISER, RED GRAPETISER R35

### RED BULL R45

### SODA WATER, TONIC WATER, GINGER ALE, R25

### INDIAN TONIC, LEMONADE, DRY LEMON

### FITCH & LEEDES PINK/BLUE TONIC WATER R22

## MILKSHAKES

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### Regular

### CHOCOLATE, VANILLA, OR STRAWBERRY R39

### MILKSHAKE

### COFFEE MILKSHAKE R49

### Kiddies

### CHOCOLATE, VANILLA, OR STRAWBERRY R25

### MILKSHAKE



## COCKTAILS

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**HAMILTONS ON TAP** R49

*Pomegranate and lime gin & tonic.*

**ROCK SHANDY** R55

*Lemonade, soda water and bitters.*

**STEELWORKS** R55

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

**CAMPARI** R85

*Served with soda or tonic or orange juice.*

**PIMMS FRUIT CUP** R65

*Pimms, lemonade and fruit.*

**HURRICANE** R75

*Southern Comfort, dark rum and appletiser.*

**ICED MINT MOJITO** R75

*Rum, mint and lime.*

**ICED STRAWBERRY DAIQUIRI** R85

*Rum, and strawberry puree.*

**ICED LITCHI DAIQUIRI** R75

*Rum, and litchi syrup.*

**ICED PIÑA COLADA** R85

*Malibu, rum and pina coco syrup.*

**MARGARITA** R95

*Tequila, Triple Sec, and lime.*

**APEROL SPRITZ** R95

*Aperol, sparkling wine, and soda.*

**LONG ISLAND ICED TEA** R115

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

**ALABAMA SLAMMER** R105

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

## BEERS AND CIDERS

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**AMSTEL** R38

**BLACK LABEL** R34

**CASTLE LITE** R34

**CASTLE LAGER** R29

**FLYING FISH** R36

**HANSA** R29

**HEINEKEN** R40

**HUNTER'S DRY** R40

**HUNTER'S GOLD** R40

**SAVANNA LIGHT** R42

**SAVANNA DRY** R42

**STELLA ARTOIS** R35

**WINDHOEK LAGER** R39

**WINDHOEK DRAUGHT** R45

### *On Tap*

**DEVIL'S PEAK LAGER** 500ml R65

**DEVIL'S PEAK LAGER** 300ml R40

**CASTLE LITE DRAUGHT** 500ml R55

**CASTLE LITE DRAUGHT** 300ml R34

## ALCOHOL FREE

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**HEINEKEN 0.0** R40

**HUNTERS CHILLED** R38

## MOCKTAILS

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**VIRGIN ICED MINT MOJITO** R55

**VIRGIN ICED STRAWBERRY DAIQUIRI** R55

**VIRGIN ICED LITCHI DAIQUIRI** R55

**VIRGIN ICED PIÑA COLADA** R55

**VIRGIN MARGARITA** R55





## SPARKLING WINES

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JC LE ROUX LE DOMAINE	R230
JC LE ROUX NON-ALC.	R230
DURBANVILLE HILLS SPARKLING SAUV BLANC OR ROSE	R252
PONGRACZ	R460
SIMONSIG KAAPSE VONKEL BRUT	R470
VILLIERA BRUT ROSE	R475
GRAHAM BECK BRUT	R535
VEUVE CLICQUOT BRUT	R2250

## SAUVIGNON BLANC

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KEN FORRESTER PETIT	R184
FRANSCHHOEK CELLAR	R205
DURBANVILLE HILLS	R205
ALLÉE BLEUE	R255
LA MOTTE	R245
SPRINGFIELD LIFE FROM STONE	R330
PETER FALKE	R345

## CHENIN BLANC

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KEN FORRESTER PETIT	R184
JORDAN CHAMELEON	R190
DIEMERSFONTEIN	R200
KLEINE ZALZE	R200
LONGRIDGE	R430

## CHARDONNAY

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KLEINE ZALZE	R208
DIEMERSDAL UNWOODED	R238
RHEBOKSKLOOF	R245
WARWICK FIRST LADY	R285
LA BRI	R415

## BY THE GLASS

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### *Special Selection*

MONIS DRY/MED/FULL CREAM	50ml	R24
ALLESVERLOREN PORT	50ml	R27

### *Sparkling Wine*

DURBANVILLE HILLS SPARKLING SB	187ml	R60
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### *White Wine (250ml Carafe)*

DU TOITSKLOOF SAUV BLANC	R35
KEN FORRESTER PETIT SAUV BLANC	R60
KEN FORRESTER PETIT CHENIN BLANC	R60
DURBANVILLE HILLS SAUV BLANC	R70

### *Rosé (250ml Carafe)*

KOELENBOSCH DRY PINOTAGE ROSÉ	R65
KEN FORRESTER PETIT ROSÉ	R60

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

DU TOITSKLOOF PINOTAGE/MERLOT/CAB	R35
KEN FORRESTER PETIT PINOTAGE	R60
DURBANVILLE HILLS MERLOT	R73
JORDAN CHAMELEON CAB/MERLOT	R75

## WHITE BLENDS AND SELDOM SEEN

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BOSCHENDAL BLANC DE NOIR <i>Cabernet Sauvignon, Cinsaut, Merlot, Pinotage, Shiraz</i>	R192
PIERRE JOURDAN TRANQUILLE <i>Chardonnay, Pinot Noir</i>	R202
BUITENVERWACHTING BUITEN BLANC	R196
HAUTE CABRIERE CHARDONNAY	R282
PINOT NOIR	
PETER FALKE PF BLANC DE NOIR <i>Cabernet Sauvignon</i>	R345



## ROSÉ

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NEDERBURG ROSÉ	R156
KOELNBOSCH	R192
KEN FORRESTER PETIT	R184
DELHEIM	R263
DELAIRE GRAFF	R375
WATERFORD ROSEMARY	R295

## MERLOT

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DURBANVILLE HILLS	R218
KOELNBOSCH	R228
DELHEIM	R372
RAINBOW'S END	R516
VERGELEGEN RESERVE	R690

## CABERNET SAUVIGNON

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NEDERBURG	R268
WARWICK	R288
PETER FALKE	R585
RAINBOW'S END	R546
MURATIE MARTIN MELCK	R612

## SHIRAZ

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LEOPARD'S LEAP	R192
KOELNBOSCH	R228
DELAIRE GRAFF	R385
LA BRI SYRAH	R498
KAAPZICHT SUIDOOSTER	R450

## PINOTAGE

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KEN FORRESTER PETIT	R180
DIEMERSFONTEIN	R365
KAAPZICHT ROOILAND	R490
REMHOOGTE	R520

## RED BLENDS AND SELDOM SEEN

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JORDAN CHAMELEON CAB/MERLOT <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc</i>	R225
AUDACIA CODEBREAKER <i>No Sulphur Added - Merlot</i>	R275
ALTO ROUGE <i>Cabernet Franc, Shiraz, Merlot, Cabernet Sauvignon, Petit Verdot</i>	R277
KOELNBOSCH SANGIOVESE	R228
BALEIA VINHOS ROCHAS <i>Tempranillo, Syrah, Pinot Noir</i>	R320
ZORGVLIT PETIT VERDOT	R540
AVONTUUR LEGAL EAGLE CABERNET FRANC RESERVE	R600
BOSCHENDAL NICOLAS <i>Shiraz, Cabernet Sauvignon, Petit Verdot, Malbec, Merlot, Cabernet Franc</i>	R510
ANTONIJ RUPERT OPTIMA <i>Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot</i>	R565



## BRANDY

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OELOF BERG	R16
KLIPDRIFT	R17
RICHELIEU	R18
KWV 5 YEAR	R19
REMY MARTIN	R99

## RUM

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CAPTAIN MORGAN SPICED GOLD	R17
MALIBU	R18
CAPTAIN MORGAN DARK RUM	R19
BACARDI RUM	R22
RED HEART	R20

## SHOTS

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APPLE SOURS	R10
STRAWBERRY LIPS	R15
SAMBUCA	R20
BLOW JOB	R25
SPRINGBOK	R20
JAGERMEISTER	R28
TEQUILA	R26

## LIQUEURS

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AMARETTO DISARONNO	R37
AMARULA	R15
COINTREAU	R40
CHAMBORD	R34
DRAMBUIE	R40
FRANGELICO	R27
KAHLUA	R26
PEACH SCHNAPPS	R16
PEPPERMINT / GINGER	R17
TRIPLE SEC	R17
UNDERBERG	R60

## WHISKEY

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SOUTHERN COMFORT	R19
J&B	R22
JOHNNY WALKER RED	R26
BELLS	R25
BAINS	R27
JACK DANIELS	R32
JOHNNY WALKER BLACK	R41
JAMESONS	R37
CHIVAS REGAL	R39
GLENFIDDICH	R63
GLENMORANGIE	R58

## SPIRITS

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COUNT PUSHKIN VODKA	R14
SMIRNOFF VODKA	R16
PIMMS	R16
ABSOLUT VODKA	R28
CAMPARI	R30
GRAPPA DALLA CIA	R70

## GIN

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GORDONS	R17
TANQUERAY GIN	R30
BOMBAY SAPPHIRE	R30
WILDERER FYNBOS GIN	R32
UNIT 43	R33