



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 31 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 31 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.

Open 7 days a week

09:00 to 22:00

Breakfast, Lunch and Dinner!



FARM FRESH BREAKFASTS

9am - 11am

THE CEREAL KILLER R105

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

THE POPE’S PIG R150

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

THE EGGCITED ROYALE R150

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

THE MEXICAN EGGSPLORER R155

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

LET’S AVOCUDDLE (VE) R120

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

MEET AN’ EGG R195

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

LIVIN’ ON THE VEG (V) R120

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

PANCAKE MY EYES OFF YOU (V) Single R85
Double R125

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

GUAC MY WORLD (V) Single R65
Double R95

Toasted sourdough, smashed avocado, poached egg and rocket.

HOT BEVERAGES

Americano	R34
Cappuccino	R35
Refill Cappuccino	R15
Red Cappuccino	R34
Chai Latte	R32
Decaf Coffee	R36
Café Latte	R36
Tea Black / Rooibos	R25
Single Espresso	R25
Double Espresso	R28
Macchiato	R27
Hot Chocolate	R35
Soya Milk	R8
Oat Milk	R8

CHILLED

Iced Coffee (coffee, ice, milk)	R35
Fruit Juice (250ml)	R26
Regular Milkshakes	R39
Coffee Milkshake	R52
500ml Still/Sparkling	R26
750ml Still/Sparkling	R50
Regular Soft Drinks	R36
Lemon/Peach Ice Tea	R35
Appletiser/Grapetiser	R50

KIDS EXCLUSIVE

12 years and under

EGG, BACON AND CHIPS R60

FRENCH TOAST R60

With syrup and 2 rashers of bacon.

Box Juice R26

Kids Milkshake R25

Chocolate, vanilla, or strawberry

Babycino R12

A service charge of 12.5 % is added to tables of 8 or more. Regrettably, no split bills. All menu items are subject to availability. Some of our dishes contain nuts and alcohol. Corkage R50 per 750ml bottle. Cakeage R25 per person - please arrange with management in advance.



STARTERS

CAPRESE SALAD (V) R145

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

CARPACCIO OF BEEF R130

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

CALAMARI R105

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

PRAWN COCKTAIL R150

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

BRANDY FLAMBÉED CHICKEN LIVERS R105

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

WEST COAST MUSSELS R135

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

DEEP FRIED CAMEMBERT (V) R85

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

Half
Full

R85
R125

PORK BELLY SPRING ROLLS R85

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

ASIAN RICE PAPER ROLLS (VE) R75

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

HOME-MADE FISH CAKES R85

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

JALAPEÑO POPPERS (V) R70

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

BACON POPPERS R85

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

SOUP OF THE DAY SQ

Served with toasted home-made bread.

SALADS

GREEK SALAD (V) R105

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

CHICKEN, BACON AND AVO R165

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

PARMA HAM, PEAR AND CAMEMBERT R185

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

SMOKED SALMON SALAD R205

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



SPECIALITY DISHES

AMERICAN BEEF BURGER

R150

Home ground beef patty, topped with mustard mayo, pickles, red onion, tomato chutney and lettuce, served with chips and onion rings.

CHICKEN BURGER

R140

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

'SHROOM BURGER (V)

R175

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

R12

Bacon, Cheddar, Caramelized onion

R18

Avocado

R30

200g Beef Patty

R55

Crumbed Chicken Breast

R45

PORK SCHNITZEL

R145

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

CHICKEN SCHNITZEL

R145

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

ALL TIME FAVOURITES

LAMB SHANK

R445

Braised and slow cooked in the pizza oven in red wine sauce, served with mashed potatoes.

PORK BELLY

R210

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

TRADITIONAL OXTAIL

R350

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

EISBEIN

R275

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

CHICKEN ROULADE

R155

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

CHICKEN AND PRAWN CURRY

R255

Cooked in coconut cream, with peppers, red onions, cashew nuts and basmati rice.

NACHOS

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

PLAIN (V)

R195

MINCE NACHOS

R245

CHICKEN NACHOS

R235

PLANT BASED MEALS

VEGAN BURGER (VE)

R135

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

VEGETABLE CURRY (VE)

R145

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

FALAFEL BOWL (VE)

R155

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

AUBERGINE BOLOGNESE (VE)

R155

With spaghetti, topped with nutritional yeast.

SPAGHETTI DI BOSCO (VE)

R165

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)

R135

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



GRILLS

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

FILLET BÉARNAISE 200g R345

On a grilled brown mushroom topped with caramelised onions, and whole grain Dijon béarnaise sauce. 300g R445

FILLET LA PINETA 200g R345

On pan-fried brown mushrooms with caramelised onions, garden peas and port jus under a nest of straw potatoes. 300g R445

PEPPER FILLET 200g R345

Rolled in crushed pepper, grilled and pan-fried in a rich cream and brandy sauce flambéed at your table. 300g R445

GORGONZOLA FILLET 200g R345

Grilled and topped with caramelised onions and creamy gorgonzola cheese. 300g R445

FILLET 200g R285

Grilled and basted. 300g R375
500g R595

SIRLOIN 200g R165

Grilled and basted. 300g R205
500g R320

RUMP 200g R165

Grilled and basted. 300g R205
500g R320

SAUCES

MUSHROOM SAUCE R32

PEPPER SAUCE R32

CHEESE SAUCE R32

GORGONZOLA SAUCE R60

BÉARNAISE SAUCE R45

CHILLI GARLIC BUTTER R45

WHOLE GRAIN MUSTARD SAUCE R45

SEAFOOD

CALAMARI TWO WAYS R245

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

PRAWN PLATTER R320

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 R415

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 R45

SIDE GARDEN SALAD R35

TOMATO & ONION SALAD R35

CRISPY ONION RINGS R35

RICE R35

MASHED POTATO R35

BAKED POTATO R45

Served with Sour Cream



PIZZA

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

FOCACCIA (V) R55

Herbs, garlic and mozzarella.

MARGHERITA (V) R90

Tomato base, mozzarella.

GARDEN OF EATIN' (VE) R135

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

DOMINICA R155

Chicken, bacon and onion.

HAWAIIAN R125

Ham and pineapple.

THE OXTAIL R255

Oxtail, caramelised onion and mushroom.

REGINA R125

Ham, mushroom.

QUATRO R215

Olives, mushrooms, artichoke and salami.

TROPICAL R165

Bacon and avo.

PARMA R235

Parma ham, caramelised onion and rocket.

NAPOLITANO R185

Anchovies, olives, peppers.

LA PINETA (V) R175

Spinach, feta, onion, pine kernels and garlic.

MEXICAN R230

Mince, chilli, avo and sour cream.

MEDITERRANEAN R215

Chicken, peppadews, feta, and avo.

PESTO PERFECTION (V) R225

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

SIR BASHIM R225

Bacon, caramelised onions, creamy gorgonzola and avo.

LADY LERINA (V) R185

Caramelized onions, gorgonzola, fresh tomato and rocket.

PASTA

Fresh hand-made La Pineta fettuccine

CARBONARA R140

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

BOLOGNESE R145

Traditional meat ragu served with hand-made fettuccine.

LA PINETA PASTA R295

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

MEDITERRANEAN PASTA (V) R185

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

ADD CHICKEN R33

FETTUCCINE VEGETALI (V) R165

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 R285

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 (VE) R155

With spaghetti, topped with nutritional yeast.

SPAGHETTI DI BOSCO (VE) R165

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

EXTRA TOPPINGS

Chilli, garlic, fresh tomatoes, onions. R15

Capers, caramelised onion, olives, pineapple, rocket, spinach. R20

Basil, ham, mozzarella, mushrooms, peppers, feta. R28

Chicken, salami. R33

Bacon, basil pesto, peppadews, pine kernels, sundried R39

tomato, sour cream, Avocado.

Artichokes, anchovies, gorgonzola, bolognese. R60

Smoked salmon, oxtail, parma ham. R120



DESSERTS

LINDT CHOCOLATE TORTE R105

Served with vanilla ice cream.

BAKED CHEESECAKE R89

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

CRÈME BRÛLÉE R79

Silky vanilla custard with caramelised sugar topping and shortbread.

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 R749

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

AMERICANO R34

CAPPUCCINO R35

RED CAPPUCCINO R34

CHAI LATTE R32

DECAF COFFEE R36

CAFÉ LATTE R36

TEA BLACK / ROOIBOS R25

SINGLE ESPRESSO R25

DOUBLE ESPRESSO R28

MACCHIATO R27

HOT CHOCOLATE R35

SOYA MILK R8

OAT MILK R8

COLD BEVERAGES

ICED COFFEE (COFFEE, ICE, MILK) R36

FRUIT JUICE R26

250ml Carafe R130

1.5 litre Jug R130

BOTTLED WATER R26

Still or Sparkling 500 ml R50

Still or Sparkling 750 ml R36

COKE, SPRITE, FANTA, CREAM SODA R35

LEMON OR PEACH ICE TEA R50

APPLETISER, RED GRAPETISER R50

RED BULL R29

SODA WATER, TONIC WATER, GINGER ALE, R27

INDIAN TONIC, LEMONADE, DRY LEMON

FITCH & LEEDES PINK TONIC WATER R27

MILKSHAKES

Regular

CHOCOLATE, VANILLA, OR STRAWBERRY R39

MILKSHAKE

COFFEE MILKSHAKE R52

Kiddies

CHOCOLATE, VANILLA, OR STRAWBERRY R25

MILKSHAKE



COCKTAILS

ROCK SHANDY

R66

Lemonade, soda water and bitters.

STEELWORKS

R68

Soda water, cola tonic, ginger beer and bitters.

CAMPARI

R99

Served with soda or tonic or orange juice.

HURRICANE

R94

Southern Comfort, dark rum and appletiser.

ICED MINT MOJITO

R96

Rum, mint and lime.

ICED STRAWBERRY DAIQUIRI

R105

Rum, and strawberry puree.

ICED LITCHI DAIQUIRI

R90

Rum, and litchi syrup.

ICED PIÑA COLADA

R98

Malibu, rum and pina coco syrup.

MARGARITA

R125

Tequila, Triple Sec, and lime.

APEROL SPRITZ

R110

Aperol, sparkling wine, and soda.

LONG ISLAND ICED TEA

R140

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

ALABAMA SLAMMER

R125

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

BEERS AND CIDERS

AMSTEL

R39

BLACK LABEL

R40

CASTLE LITE

R40

CASTLE LAGER

R37

FLYING FISH

R45

HEINEKEN

R45

HUNTER'S DRY

R45

HUNTER'S GOLD

R45

SAVANNA LIGHT

R52

SAVANNA DRY

R52

STELLA ARTOIS

R42

WINDHOEK LAGER

R50

WINDHOEK DRAUGHT

R50

ROOIBOS EARTH'S ESSENCE CIDER

R75

On Tap

JACK BLACK BREWERS LAGER

500ml

R65

JACK BLACK BREWERS LAGER

300ml

R44

WINDHOEK DRAUGHT

500ml

R59

WINDHOEK DRAUGHT

300ml

R38

ALCOHOL FREE

HEINEKEN 0.0

R45

SAVANNA 0.0

R52

MOCKTAILS

VIRGIN ICED MINT MOJITO

R60

VIRGIN ICED STRAWBERRY DAIQUIRI

R60

VIRGIN ICED LITCHI DAIQUIRI

R60

VIRGIN ICED PIÑA COLADA

R60

VIRGIN MARGARITA

R60



SPARKLING WINES

JC LE ROUX LE DOMAINE	R268
JC LE ROUX NON-ALC.	R268
DURBANVILLE HILLS SPARKLING SAUV BLANC OR ROSE	R315
PONGRACZ	R555
SIMONSIG KAAPSE VONKEL BRUT	R540
VILLIERA BRUT ROSE	R515
GRAHAM BECK BRUT	R590
VEUVE CLICQUOT BRUT	R2600

SAUVIGNON BLANC

KEN FORRESTER PETIT	R222
FRANSCHHOEK CELLAR	R248
DURBANVILLE HILLS	R242
ALLÉE BLEUE	R360
LA MOTTE	R305
SPRINGFIELD LIFE FROM STONE	R388
DIEMERSDAL	R270

CHENIN BLANC

KEN FORRESTER PETIT	R222
JORDAN CHAMELEON	R225
DIEMERSFONTEIN	R240
KLEINE ZALZE	R238

CHARDONNAY

KLEINE ZALZE	R238
DIEMERSDAL UNWOODED	R270
RHEBOKSKLOOF	R345
WARWICK FIRST LADY	R325

BY THE GLASS

Special Selection

OLD BROWN SHERRY	50ml	R25
ALLESVERLOREN PORT	50ml	R35

Sparkling Wine

DURBANVILLE HILLS SPARKLING SB	187ml	R70
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White Wine (250ml Carafe)

DU TOITSKLOOF SAUV BLANC	R45
KEN FORRESTER PETIT SAUV BLANC	R80
KEN FORRESTER PETIT CHENIN BLANC	R80
DURBANVILLE HILLS SAUV BLANC	R85

Rosé (250ml Carafe)

KOELENBOSCH DRY PINOTAGE ROSÉ	R85
KEN FORRESTER PETIT ROSÉ	R80
NEDERBERG ROSÉ	R75

Red Wine (250ml Carafe)

DU TOITSKLOOF PINOTAGE/MERLOT/CAB	R45
KEN FORRESTER PETIT PINOTAGE	R80
DURBANVILLE HILLS MERLOT	R85
JORDAN CHAMELEON CAB/MERLOT	R85

WHITE BLENDS AND SELDOM SEEN

BOSCHENDAL BLANC DE NOIR <i>Cabernet Sauvignon, Cinsaut, Merlot, Pinotage, Shiraz</i>	R230
BUITENVERWACHTING BUITEN BLANC	R235
ANTHONIJ RUPERT TERRA DEL CAPO <i>Pinot Grigio</i>	R262
SPRINGFIELD MISS LUCY <i>Sauvignon Blanc, Semillon, Pinot Gris, Sauvignon Gris</i>	R410



ROSÉ

NEDERBURG ROSÉ	R205
KOELENBOSCH	R250
KEN FORRESTER PETIT	R222
DELHEIM	R315
DELAIRE GRAFF	R495
WATERFORD ROSEMARY	R390

MERLOT

DURBANVILLE HILLS	R242
KOELENBOSCH	R290
DELHEIM	R405
RAINBOW'S END	R630
VERGELEGEN RESERVE	R780

CABERNET SAUVIGNON

STELLENRUST	R265
NEDERBURG	R330
WARWICK	R355
PETER FALKE	R720
RAINBOW'S END	R775
SPRINGFIELD WHOLE BERRY	R470

SHIRAZ

KOELENBOSCH	R290
STELLENRUST	R265
DIEMERSDAL	R392
LA BRI SYRAH	R600

PINOTAGE

KEN FORRESTER PETIT	R222
DIEMERSFONTEIN	R396
KAAPZICHT ROOILAND	R575
REMHOOGTE	R585

RED BLENDS AND SELDOM SEEN

JORDAN CHAMELEON CAB/MERLOT <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc</i>	R235
AUDACIA JETE <i>Red Blend</i>	R180
ALTO ROUGE <i>Cabernet Franc, Shiraz, Merlot, Cabernet Sauvignon, Petit Verdot</i>	R340
KOELENBOSCH SANGIOVESE	R290
BALEIA VINHOS ROCHAS <i>Tempranillo, Syrah, Pinot Noir</i>	R405
BOSCHENDAL NICOLAS <i>Shiraz, Cabernet Sauvignon, Petit Verdot, Malbec, Merlot, Cabernet Franc</i>	R618
ANTONIJ RUPERT OPTIMA <i>Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot</i>	R690
ANURA MALBEC	R570
SPRINGFIELD THE WORK OF TIME <i>Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot</i>	R588



BRANDY

OELOF BERG	R19
KLIPDRIFT	R20
RICHELIEU	R22
KWV 5 YEAR	R23
REMY MARTIN	25ml R62

RUM

CAPTAIN MORGAN SPICED GOLD	R18
MALIBU	R20
CAPTAIN MORGAN DARK RUM	R22
BACARDI RUM	R25
RED HEART	R22

GIN

GORDONS	R18
TANQUERAY GIN	R30
BOMBAY SAPPHIRE	R33
WILDERER FYNBOS GIN	R42

LIQUEURS

AMARETTO DISARONNO	R40
AMARULA	R18
COINTREAU	R50
CHAMBORD	R42
DRAMBUIE	R44
FRANGELICO	R30
KAHLUA	R30
PEACH SCHNAPPS	R18
PEPPERMINT / GINGER	R18
TRIPLE SEC	R19

WHISKEY

SOUTHERN COMFORT	R22
J&B	R24
JOHNNY WALKER RED	R28
BELLS	R25
BAINS	R32
JACK DANIELS	R37
JOHNNY WALKER BLACK	R45
JAMESONS	R39
CHIVAS REGAL	R44
GLENFIDDICH	R79
GLENMORANGIE	R68

SPIRITS

COUNT PUSHKIN VODKA	R18
SMIRNOFF VODKA	R18
ABSOLUT VODKA	R32
CAMPARI	R35
GRAPPA WILDERER	25ml R58

SHOTS

APPLE SOURS	R12
STRAWBERRY LIPS	R16
SAMBUCA	R22
BLOW JOB	R28
SPRINGBOK	R20
JAGERMEISTER	R33
TEQUILA	R32