

| at the courtyard |

# WINE MENU

+

# DRINKS LIST

↪ AT THE BACK

ASK ABOUT OUR  
DAILY HOUSE WINES



GLASS OF HOUSE WHITE 40

GLASS OF HOUSE RED 45

CORKAGE 70

# SAUVIGNON BLANC

PAIRS WELL WITH FISH, CHICKEN, PASTAS AND SALADS

## VAN LOVEREN 155

A Fruit-driven dry white. With a fragrant tropical style with attractive gooseberry and fig character. With a great tropical grassy character. It is an aromatic and full-bodied wine with hints of melon & figs on the palate, robust character and an elegant, tropical lingering finish.

## LORDS 180

Aromas of kiwi fruit and green fig are prominent on the nose, The palate is crisp and refreshing with concentrated full ripe fruit and good minerality.

## KLUE 190

This Sauvignon Blanc is crystal clear with a green tinge, this wine has a flinty elegance on the nose with minerality complemented by a round full mouth feel of tropical flavours and well balanced acidity which insures a very pleasant finish

## SPRINGFIELD - LIFE FROM STONE 265

Stones have no flavor that they impart on wine - they simply make the soil less. If there is less soil the vine produces more concentrated fruit, the same happens with old vines, also when vines are planted in high density. As the rock opposes the vine so does a nearby plant; and age limits growth and crop. Life from Stone has the good fortune to have all these 3 concentrating factors in its favor - thus the unmatched complexity of a great wine.

## CHARDONNAY

MOST VERSATILE, ENJOY WITH ANY OF OUR BISTRO MEALS

### ZANDVLIET 190

The nose express flavours of lime, nectarine, passion fruit and peach with hints of butterscotch. These flavours follow through onto a harmonious balanced palate that lingers on the aftertaste.

Enjoy this rich wine, well chilled with fine dining. This is a very versatile wine.

### SPRINGFIELD - WILD YEAST 265

Vines are unaware that humans turn their grapes into wine. They are destined to attract birds with sugar as the lure to transplant their seeds. These favored seeds will then have a head start in a competitive forest, for they are fertilized by the bird's droppings. However, should the bird not pitch the vine would very much like to re-use the sugar it had produced so laboriously. So over time it evolved an unique system to ferment this sugar. The grape will first develop a waxy layer to attract the wild yeast it so greatly desires. The yeast then breaks down the skin and ferments the sugar into alcohol. Then vinegar bacteria, also present, will turn this wild wine into an organic type of vinegar, dripping onto the forest floor to nourish the mother plant - to present a new crop of seeds next year. We allow these fickle yeasts to live in our vineyard by not applying the usual sprays to kill them. We endure their temperament while they ferment their wine in our cellar. And only if it is special enough, will we present it - like the mother vine - to the wild world.

## CHENIN

PAIRS WELL WITH WITH OUR SALADS, CHICKEN GNOCCI, SMASH BURGER AND PRAWN CURRY

### VAN LOVEREN 155

A vibrant wine with flavours of guave quince + pear, and a playful lime finish

### BEMIND 180

A mineral, dry white wine with fresh pear and white peach notes on the palate. The crisp and zesty acidity leads to a green melon lingering aftertaste.

## COLOMBAR

PAIRS WELL WITH OUR FISH AND PRAWN CURRY

### TANAGRA 265

A dry and elegant Colombard, grown from a 25-year old Single Vineyard. White peach, honey dew melon, vanilla and subtle oak. Fresh and crisp but with the added layer of well integrated barrel fermentation.

### NAZARET 350

Limited edition Micro Batch Organic wine grown and produced in McGregor.

Nazaret labels feature art work by celebrated local artist Joni Leigh Doran.

The Venter family legacy in wine making traces back to their roots in South Africa since the 1670's establishing a wine farm with a title deed being issued to Hendrik Venter by Gov Simon van Der Stel. Dani + Larry Venter are now, in 2024, proudly carrying forward this esteemed lineage of Nazaret wines.

A remarkable wine that is light, fresh and crisp, with hints of sweet melon and light guava notes

## WHITE BLEND

### SPRINGFIELD - MISS LUCY 265

Miss Lucy is one of the seven nicknames given to the Red Stumpnose by the fisherman of the Southern Cape. Created as an ode to the bounty of the sea,

Miss Lucy is a carefully considered blend that has been over 10 years in the making. Vines were specifically planted, and in a game of trial and error several were uprooted and other replanted in its place. Prior to Miss Lucy's eventual release, came a four year period of experimentation with regards to the blending components and different barrel regimes.

What results is a unique blend bursting with citrus pamplemousse flavours and an ample mouth feel. The perfect partner to a seafood feast, only a salty breeze and a sunny day can improve what is already a perfect match.

Vineyard 54% Sauvignon Blanc, 24% Semillon, 18% Pinot Gris, 4%

## CABERNET SAUVIGNON

PAIRS BEST WITH OUR STEAKS, LAMB, BURGERS AND PASTAS

### VAN LOVEREN 160

Flavours of soft blackcurrent, steamed prunes and blackberry and a long vanilla-spice finish.

### BEMIND 255

Distinct mintiness on the nose, with spicy fresh black-currant on the palate. Lingering dark chocolate mint leaving in a smooth aftertaste.

### SPRINGFIELD - WHOLE BERRY 265

For this special wine the journey of the grape into wine is undertaken in the traditional way. Whole Berry maceration is followed by fermentation with natural yeasts, racking and one year's maturation in oak barrels. The result is a velvety wine with softer tannins and classical varietal characteristics. This traditional wine is unfiltered and unfined, which may deposit sediment and might require decanting.

## PINOTAGE

PAIRS WELL WITH OUR BEEF RAVIOLI, LAMB SHANK, FOREST RUMP, SALAMI PIZZA

### VAN LOVEREN AFRICAN JAVA 160

A stunning oak matureed pinnotage with seductive aromas of roasted coffee beans leading to flavours of black berry and mulberry with a rich dark chocolate finsh

## PINOT NOIR

PAIRS WELL WITH OUR PORK BELLY, CHICKEN, BITTERBOLLEN AND PASTA

### LORDS 190

The soft, velvety cherry and earthy flavours on the nose of this wine lingers on the palate. Smooth tannins through careful oak maturation make this a well balanced classic wine.

## CINSAULT

PAIRS WELL WITH CHICKEN, PRAWN CURRY, LAMB CHOPS AND PASTAS

### BEMIND 250

A fun yet complexed wine. Bursting with cherry and raspberry flavour on the nose, followed by layers of candy apple and earthy spices on the palate.

## SHIRAZ

PAIRS WELL WITH OUR RED MEAT DISHES, ESPECIALLY OUR LAMB CUTLETS + OUR RUBY SALAD.

### LORDS 180

Oak matured to produce a silky velvet mouth feel with a slight spicy feeling on the swallow. Distinctive pepper tones with berry flavours balanced with detectable tannins.

### KLUE 260

A stunning full bodied red wine with high tannins and acidity. It's known for its lush, fruit-forward flavours, often featuring notes of blackberry, plum, pepper, and spices

### BEMIND 350

Oak matured to produce a silky, velvety mouth-feel with a slightly spicy feeling on the swallow. Distinctive pepper tones with underlying berry and liquorice flavours.

### LORDS THREE BARREL 2018 350

An intense purple colour, with white pepper and ripe plum on the nose. This voluptuous wine ends with rich dark chocolate and smokey flavours that linger on the aftertaste. Three years in new French oak barrels has developed a well balanced and elegant wine.

## RED BLENDS

### TANAGRA HEAVENLY CHAOS 265

A smooth Merlot-led blend, with the Cabernet Franc adding a slightly spicy edge to the Merlot's soft tannin. The composition of this delicious blend changes with every vintage - hence the name 'Heavenly Chaos'. Natural yeast and whole berry fermentation. Matured in neutral French oak. Great ageing potential.

Vinified with minimal interference, sediment may occur.

### SPRINGFIELD - THUNDERCHILD 195

In 1918 in the wake of the Great Flu Epidemic an orphanage, Die Herberg, was built by the Robertson community for the children left orphaned and destitute. In 2003 a 5hectare vineyard was planted on the orphanage's grounds by the same community. All planting material, soil preparation and irrigation were donated. This blend is made for free by sympathetic cellars and sold in aid of the children, who today are no longer all orphans but mainly from broken homes. 100% of the grapes for this blend is grown on the orphanage's grounds and 100% of the profit is donated to the children. Only true audited costs are remunerated, time and effort cannot be recompensed. Blend 34% Cabernet Franc 33% Cabernet Sauvignon 33% Merlot

## BUBBLES

### LORDS MCC BRUT MÉTHODE CAP CLASSIÈRE 340

This MCC Brut is produced from Chardonnay and Pinot Noir grapes. This well balanced Méthode Cap Classique is full bodied on the palate.

## ROSÉ

PAIRS WELL WITH OUR BITTEROLLEN, LINE FISH, PASTAS VEGETARIAN MEALS AND SALADS

### VAN LOVEREN CHARDONNAY PINOT NOIR 155

A medium dry and elegant blend of Chardonnay and Pinot noir that shows upfront lime on the nose with subtle undertones of strawberry. The gentle finish lingers forever.

### LORDS PINOT NOIR / ROSE 165

This elegant pink wine, with its lingering aromas of cherries, is bursting with tantalizing flavour from the Pinot Noir grape.



| at the courtyard |  
**DRINKS MENU**

*beers + ciders*

**DARLING BREW MICRO BREWERY**

PALE ALE ON TAP	48
JUST NAKED 0%	39
CASTLE LIGHT	30
WINDHOEK LAGER 440ML	40
WINDHOEK DRAFT 440ML	40
HEINEKEN LAGER	38
HEINEKEN 0% ALC	35
BLACK LABEL	30
SAVANNA DRY	40
SAVANNA LEMON 0% ALC	40
HUNTERS DRY	30

*soft drinks*

SPARKLING / STILL WATER 330ML	20
APPLETISER / GRAPETISER 300ML	38
COKE / COKE ZERO 300ML	28
GINGERALE / LEMONADE / TONIC 200ML	22

*Spirits*

**GIN**

SIX DOGS BLUE	35
SIX DOGS HONEY	35
SIX DOGS KAROO	35
GORDONS	20

**WHISKY**

BELLS	25
JAMESONS	30

**VODKA**

SMIRNOFF	20
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**BRANDY**

KLIPDRIFT	20
OLYFBERG	20

**LIQUER / DIGESTIVE**

JOSÉ QUERVO TEQUILA	25
JAGERMEISTER	25
KAHLUA	30
FRANGELICO	25
AMARULA	20
TANAGRA ORANGE LIQUEUR	30
TANAGRA GRAPPA	30