

| at the courtyard |

Bistro + Theatre

WINE LIST
+
DRINKS MENU

↗ AT THE BACK

ASK ABOUT OUR
DAILY HOUSE WINES



GLASS OF HOUSE WHITE 40
GLASS OF HOUSE ROSÈ 40
GLASS OF HOUSE RED 45
CORKAGE 70

SAUVIGNON BLANC

PAIRS WELL WITH FISH, CHICKEN, PASTAS AND SALADS

VAN LOVEREN 160

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 195

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.

SPRINGFIELD - LIFE FROM STONE 275

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 245

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 275

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.

COLOMBAR

PAIRS WELL WITH OUR LINEFISH 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.

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CHENIN

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

VAN LOVEREN 160

A vibrant wine with flavours of guave quince + pear, and a playfu llime finish

MCGREGOR 160

Freshness and youth are reflected in the greenish tint of this wine. It shows lively and prominent guava, pineapple and pear flavours with a hint of peach. The flavour on the palate is welll balanced with the aroma, and is crisp, clean and lingerng on the aftertaste.

BEMIND 180

A miniral, 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.

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 275

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 STEAK, LAMB, MEAT TOPPED PIZZA

VAN LOVEREN AFRICAN JAVA 160

A stunning oak matured pinotage with seductive aromas of roasted coffee beans leading to flavours of black berry and mulberry with a rich dark chocolate finish

PINOT NOIR

PAIRS WELL WITH CHICKEN, BITTERBOLLEN AND PASTA

LORDS 250

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 flavours 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.

MCGREGOR 170

McGregor Shiraz is a bright red wine from the McGregor Winery, known for its medium-bodied profile with notes of berry, black pepper, and spicy vanilla. Noted for its soft tannins, and a harmonious palate that pairs well with red meat and Italian food.

LORDS 195

This luscious Shiraz boasts sensational flavours that affirm the very best food enhancing characteristics. Oak matured to produce a silky, velvet mouth feel with a slight spicy feeling on the swallow. Colder growing conditions makes for a much more elegant mouth feel, focusing on fruit rather than spice

BEMIND 295

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.

ZANDVLIET 245

Known for its rich, ripe red fruit flavors like plums, cherries, and mulberries, with a hint of dark chocolate and a mineral character. The wine features a complex nose of plums, blackcurrants, and pepper with mixed spice notes, which translates into a seamless, supple palate.

RED BLEND

MCGREGOR CAB SAV MERLOT 160

This delicious red wine is a harmonious Cabernet Sauvignon and Merlot blend, featuring prominent notes of ripe berries, nuts, and pepper, with underlying tones of vanilla and chocolate. It has a balanced and smooth profile with soft tannins, making it an easy-drinking wine that pairs well with our grilled meals.

TANAGRA HEAVENLY CHAOS 295

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.

BUBBLES

VAN LOVEREN PINOT NOIR BRUT 250

A well-balanced, refreshing wine with aromatic hints of lime and citrus flavours and soft refined bubbles on the palate. A blend of Chardonnay, for finesse and ageing ability, and Pinot Noir, for body and fruit.

LORDS MCC BRUT MÉTHODE CAP CLASSIQUE 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 BITTERBALLEN, LINEFISH, PASTAS, VEGETARIAN MEALS AND SALADS

VAN LOVEREN CHARDONNAY PINOT NOIR 160

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 185

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

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DRINKS MENU

beers + ciders

DARLING BREW MICRO BREWERY

SLOW BEER LAGER ON TAP 500ML	52
SLOW BEER LAGER ON TAP 300ML	32
PALE ALE ON TAP 500ML	52
PALE ALE ON TAP 300ML	32
JUST NAKED 0% ALC	39
BONE CRUSHER (WIT BEER) 5.2%	48
WARLORD IMPERIAL IPA 9% ALC	58
CASTLE LIGHT	30
WINDHOEK LAGER 440ML	40
WINDHOEK DRAFT 440ML	40
HEINEKEN 0% ALC	38
DEVILS PEAK HERO 0%	38
BLACK LABEL	35
SAVANNA DRY	45
SAVANNA LEMON 0% ALC	45
HUNTERS DRY	35

Spirits

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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

soft drinks

SPARKLING / STILL WATER 500ML	25
APPLETISER / GRAPETISER 300ML	38
COKE / COKE ZERO 300ML	28
GINGERALE / LEMONADE / TONIC 200ML	25