

| at the courtyard |

Bistro + Theatre

WINE LIST
+
DRINKS MENU

↪ AT THE BACK

ASK ABOUT OUR
DAILY HOUSE WINES



GLASS OF HOUSE WHITE 55
GLASS OF HOUSE ROSÈ 55
GLASS OF HOUSE RED 65

CORKAGE 70

| white wine |

SAUVIGNON BLANC

CRISP, FRESH, CITRUS, MINERAL

BEST WITH GRILLED LINEFISH; MARINIÈRE MUSSELS; HARISSA PRAWNS + ORZO; PEA + MINT; CAULIFLOWER TEMPURA; WHIPPED FETA; VEGETARIAN PARMESAN GNOCCHI; VEG STACK.

VAN LOVEREN 180

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 220

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 310

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

RICHER, ROUND, CREAMY.

BEST WITH: GRILLED LINEFISH; MARINIÈRE MUSSELS; WHIPPED FETA; PARMESAN CHICKEN GNOCCHI; VEGETARIAN PARMESAN GNOCCHI; LEMON, GRUYÈRE + SPINACH PIZZA; BUTTERNUT BIANCO PIZZA; VEG STACK.

ZANDVLIET 275

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 310

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

FRESH BUT WITH SUBTLE WEIGHT

BEST WITH: GRILLED LINEFISH; MARINIÈRE MUSSELS; HARISSA PRAWNS + ORZO; PEA + MINT;
WHIPPED FETA; CAULIFLOWER TEMPURA; VEG STACK.

TANAGRA 330

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.

CHENIN BLANC

VERSATILE, FRUIT-DRIVEN, FOOD-FRIENDLY

BEST WITH: GRILLED LINEFISH; MARINIÈRE MUSSELS; PARMESAN CHICKEN GNOCCHI;
VEGETARIAN PARMESAN GNOCCHI; PEA + MINT; WHIPPED FETA; BUTTERNUT BIANCO
PIZZA; LEMON, GRUYÈRE + SPINACH PIZZA; VEG STACK.

VAN LOVEREN 180

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

MCGREGOR 180

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 well balanced with the aroma, and is crisp, clean and lingering on the
aftertaste.

BEMIND 243

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.

| red wine |

SHIRAZ

LEANER, ELEGANT, PEPPERY

BEST WITH: LAMB CUTLETS; STEAK BÉARNAISE; MUSHROOM STEAK; ROSEMARY RUMP
TAGLIATELLE; BITTERBALLEN; SALAME PIZZA; SALAME + OLIVE PIZZA; FUNGI +
BACON PIZZA; HOT HONEY, BACON + CHÈVRE PIZZA.

MCGREGOR 190

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 240

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

ZANDVLIET 275

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.

TANAGRA SYRAH 395

A spicy and elegant Syrah from old vines

The McGregor valley is 'Shiraz country' – it provides ideal conditions for producing spicy Shiraz/Syrah. This Tanagra Syrah is not as 'heavy' as the typical Shiraz of this area, but more resembles an Old-World, French, Syrah, being somewhat leaner and elegant in style. It is perfect to enjoy now or within the next 5 – 6 years

CABERNET SAUVIGNON

LIGHT, ELEGANT, SOFTER TANNINS

BEST WITH: STEAK BÉARNAISE; MUSHROOM STEAK; LAMB CUTLETS; ROSEMARY RUMP TAGLIATELLE; BITTERBALLEN; SALAME + OLIVE PIZZA; FUNGI + BACON PIZZA; FUNGI + TRUFFLE PIZZA.

VAN LOVEREN 190

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

SPRINGFIELD - WHOLE BERRY 310

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.

PINOTAGE

RICH, SMOKY, SOUTH AFRICAN

BEST WITH: LAMB CUTLETS; MUSHROOM STEAK; STEAK BÉARNAISE; ROSEMARY RUMP TAGLIATELLE; BITTERBALLEN; CHICKEN LIVER TAGLIATELLE; SALAME PIZZA; SALAME + OLIVE PIZZA; FUNGI + BACON PIZZA; FUNGI + TRUFFLE PIZZA.

VAN LOVEREN AFRICAN JAVA 190

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

LIGHT, ELEGANT, SOFTER TANNIN

BEST WITH: CHICKEN LIVER PAPPARDELLE BUTTERNUT RAVIOLI, LAMB CUTLETS

LORDS 325

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

JUICY, FRESH, LIGHTER RED

BEST WITH: LAMB CUTLETS; CHICKEN LIVER TAGLIATELLE; BITTERBALLEN; SALAME PIZZA; SALAME + OLIVE PIZZA; FUNGI + BACON PIZZA; FUNGI + TRUFFLE PIZZA; VEG STACK.

BEMIND 337

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.

MERLOT

SMOOTH, MEDIUM-BODIED

BEST WITH: MUSHROOM STEAK; STEAK BÉARNAISE; LAMB CUTLETS; ROSEMARY RUMP TAGLIATELLE; CHICKEN LIVER TAGLIATELLE; BITTERBALLEN; FUNGI + TRUFFLE PIZZA; FUNGI + BACON PIZZA; SALAME + OLIVE PIZZA.

TANAGRA 395

A deliciously quaffable and yet serious Merlot from the smallest certified single vineyard on the farm. Its specific terroir, right next to Vrolijkheid Nature Reserve, adds an earthy & herbaceous edge to the luscious fruit. This Merlot is a medium-bodied and yet elegant red wine – a perfect summer or lunch red wine, which can be enjoyed at a slightly cooler temperature.

RED BLEND

MCGREGOR CAB SAV MERLOT 190

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 395

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

BEST WITH: PATAGONIAN SQUID; CAULIFLOWER TEMPURA; WHIPPED FETA; PEA + MINT; GRILLED LINEFISH; MARINIÈRE MUSSELS; HARISSA PRAWNS + ORZO; VEGETARIAN PARMESAN GNOCCHI; PARMESAN CHICKEN GNOCCHI; LEMON, GRUYÈRE + SPINACH PIZZA; VEG STACK.

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 425

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

ROSÉ

FRESH, FLEXIBLE

BEST WITH: GREEK SALAD, GARDEN SALAD, RUBY SALAD, VEG STACK,
HARISSA PRAWNS + ORZO GRILLED LINEFISH

VAN LOVEREN CHARDONNAY PINOT NOIR 180

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 220

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

TANAGRA CABERNET FRANC BLANC DE NOIR 330

This dry Blanc de Noir is unusual in various ways: It is made from 100% Cabernet Franc (a not so common cultivar for Blanc de Noir) and barrel-fermented, resulting in a complex style of Blanc de Noir (as opposed to the more usual fresh-and-easy style) and a serious food companion. Only 1900 bottles made

| at the courtyard |

DRINKS MENU

beers + ciders

DARLING BREW MICRO BREWERY

SLOW BEER LAGER ON TAP 500ML 65

SLOW BEER LAGER ON TAP 300ML 40

BONE CRUSHER (WIT BEER) 55

CASTLE LIGHT 38

WINDHOEK LAGER 440ML 48

WINDHOEK DRAFT 440ML 48

HEINEKEN 0% ALC 40

DEVILS PEAK HERO 0% 40

SAVANNA DRY 58

SAVANNA LEMON 0% ALC 58

HUNTERS DRY 55

soft drinks

SPARKLING / STILL WATER 500ML 30

SPARKLING / STILL WATER 1L 50

APPLETISER / GRAPETISER 300ML 45

COKE / COKE ZERO 300ML 30

GINGERALE / LEMONADE / TONIC 28
200ML

spirits

GIN

SIX DOGS BLUE 35

SIX DOGS HONEY 35

SIX DOGS KAROO 35

GORDONS 20

WHISKY

BELLS 25

JAMESONS 30

VODKA

SMIRNOFF 20

BRANDY

KLIPDRIFT 20

OLYFBERG 20

RUM

CAPTAIN MORGAN DARK 20

LIQUEUR / DIGESTIF

JOSÉ QUERVO TEQUILA 30

JAGERMEISTER 30

KAHLUA 35

FRANGELICO 30

AMARULA 25

TANAGRA ORANGE LIQUEUR 30

TANAGRA GRAPPA 30