



YE OLDE TAVERN
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FAMILY RESTAURANT





WELCOME

My team and I sincerely appreciate your patronage and we look forward to creating a delicious meal for you to enjoy. All our dishes are prepared as fresh as possible and so we thank you in advance for your patience as some dishes may take a little longer to cook (especially on busy evenings). As they say in the Little Karoo, take "time out" to relax and enjoy!

Please do not hesitate to let us know if there is anything we can do to make your meal more enjoyable and we welcome any suggestions that might help us improve on the quality and efficiency of our service and menu selection.

Bon appétit / Smakelijk eten / Buon appetito /
Buen provecho / Guten appétit

Sonya and Ye Olde Tavern Team

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INFORMATION

ALCOHOL

We are fully licensed restaurant and have a "Consumption On Premises" license therefore, alcohol in any form purchased in the restaurant cannot be removed from the premises, opened or closed. Please note it is illegal to sell or serve alcohol to children under 18. Right of admission is reserved.

AVAILABILITY

Specific ingredients and produce are only delivered once a week to Montagu and every effort is made to ensure we have all meal options available. To ensure optimum freshness and reduce wastage, some dishes are available in limited quantities and so if your selection is "sold out" by the time you order, please accept our sincere apologies.

CHILDREN

We are a family restaurant and welcome children of all ages. We do however ask parents to please keep their children under control as to not spoil the ambience and dining experience of other customers. We have a selection of colour-in books and puzzles to keep children entertained. Please inform your waitress if you would like to have the children's meal before your main course.

CORKAGE

R15 per 750ml bottle for first two bottles thereafter R25 per bottle. No box wines and bottle of spirits allowed. By law, if we charge you corkage, the bottle must be consumed on the premises.

DIETARY, VEGETARIAN & BANTING OPTIONS

We have a variety of dishes available on the menu suitable for vegetarians which are identified by the [V] symbol. Please inform your waitress if you have any special dietary restrictions. Wherever possible we will do our best to accommodate any special requests. Banting & Gluten Free - We can modify most dishes on the menu to banting/gluten free friendly. Only approved banting ingredients are used when preparing banting meals. Please speak with your waitress to discuss options available

LOAD SHEDDING / POWER FAILURES

Yes, we are still open during power failures albeit by candlelight. A "lighter" alternative menu will be available.

PAYMENT & GRATUITY

Service charge (gratuity/tip) is not included on your final bill however, if you feel you have enjoyed your dining experience, please feel free to leave a token of your appreciation. We accept Visa and MasterCard as well as most debit cards. An automatic 10% will be added on to the final bill for groups of 8 or more. We will gladly split the bill if everyone is paying cash and no more than 2 Credit Cards accepted per table. Regrettably no cheques accepted.

RESERVATIONS

It is always recommended to reserve a table in advance to avoid disappointment, even during the quiet winter season. Reservations for groups of 20 or more require at least 3 days notice and a small deposit of R25 per person to secure the tables. On busy nights we will only hold your table for up to 15 minutes passed booked time.

SMOKING

Due to recent laws, smoking is not permitted on the front verandah and we ask patrons to please refrain from smoking near any exit doors or windows. Certain designated tables in the garden are for smokers. Please advise if you prefer to sit at a smoking table in the garden.

TAKE-AWAY

The majority of our dishes can be ordered as a take-away. Please call ahead to order. Please note that on busy evenings there could be a wait of up to 1 hour for your order to be ready as we give priority to our booked and seated customers. Take Away orders accepted from 5:00pm.

TRADING HOURS

Easy to remember! Open every night for dinner from 5:30pm. Kitchen closes at 9:30pm. Social Lounge open from 3:30pm.

V - Vegetarian
GF - Gluten Free
B - Banting / Paleo Option
* When Available

Banting / Paleo Option (Low Carb, High Fibre):
Exchange Potato with Cauliflower Rice
or Sweet Potato Fries.
Banting meals are cooked with
Olive Oil / Butter / Coconut Oil

Please feel free to speak with your waitress regarding any special requests or specific dietary requirements. We will do our best to accommodate your request.

STARTERS

Soup of the Day (V)

Home-made Soup of the Day served with freshly baked Roosterbrood.

R49

Crispy Potato Skins (V)

Crispy Potato Skins with a choice of creamy Mushroom, Garlic, Cheese, Blue Cheese or Pepper Sauce.

R49

Crumbed Garlic Mushrooms* (V)

Flash fried Button Mushrooms coated with Garlic and Sesame Seed. Served with a choice of creamy Garlic, Cheese, Blue Cheese or Pepper Sauce.

R60

Smoked Trout Paté

Locally sourced, served with herbed crusty Pita wedges drizzled with Lemon infused Olive Oil.

R65

Brie & Onion Tart (V)

Golden brown Puff Pastry pocket with Brie Cheese and Onion Marmalade, served with fresh seasonal Salad Greens.

R60

Tavern Style Garlic Snails

6 Snails grilled in Butter and Garlic, topped with Béchamel Sauce and Mozzarella Cheese then baked until golden brown. Served with a warm Garlic Roll and Lemon wedge.

R65

Peri-Peri Chicken Livers

Succulent Chicken Livers sautéed in our homemade Peri-Peri Sauce. Served with a warm Garlic Roll.

R65

Baked Baby Camembert Cheese (V)

Baked Baby Camembert Cheese sprinkled with Sesame Seed, then oven baked. Topped with chopped Fig Preserve and served with toast tips and seasonal Salad Greens.

R65

Tapas Platter (Vegetarian option available)

Nibbles of creamy Danish Feta Cheese, assorted Olives, sweet Peppadew, fried Capers, Potato Puffs, fried Chorizo Sausage and crispy battered Onion Rings.

R99

On busy evenings, your meal could take up to 45 minutes to prepare.

* Some items are seasonal or limited in stock.

SALADS

Seasonal Garden Salad (V + B/GF)

Fresh seasonal Salad Greens topped with Cherry Tomato, sliced Cucumber, Red Onion and Carrots.

R45

Greek Salad (V + B/GF)

Fresh seasonal Salad Greens, Olives, Feta Cheese, Cherry Tomato, sliced Cucumber, Red Onion and Carrots.

R60

Chorizo Salad (B + GF)

Fresh seasonal Salad Greens topped with crispy Chorizo Sausage, Parmesan shavings, Peppadew and Olives.

R72

Halloumi Salad (V)

Fresh seasonal Salad Greens topped with pan fried Halloumi Cheese, Cherry Tomato, sliced Cucumber, Peppadew and Avocado*, drizzled with a sweet Chilli Vinaigrette.

R82

Caprese Salad (V + GF + B)

Buffalo Mozzarella Cheese, sliced Tomato and fresh Basil drizzled with Olive Oil and Balsamic Crème.

R89

Chicken Caesar Salad

Fresh seasonal Salad Greens, grilled sliced Chicken Breast, crispy Bacon bits, Parmesan shavings and Garlic Croutons drizzled with a creamy Caesar Sauce.

R89

Smoked Salmon Salad - our House Speciality!

Tower of Smoked Salmon, Avocado*, Cream Cheese served with fresh Salad Greens, Cherry Tomato, fried Capers and a drizzle of Balsamic Crème.

R99

ADD Feta & Olives

ADD Avocado*

R25

R20



On busy evenings, your meal could take up to 45 minutes to prepare. * Some items are seasonal or limited in stock.

HOUSE SPECIALITIES

Tavern Lamb Shank

R165

Our famous "fall-off-the-bone" Lamb Shank cooked in a rich Red Wine Sauce, served on a bed of Thyme & Parmesan infused mashed Potato and spiced Butternut.

Traditional Bobotie

R119

A traditional South African dish of sweet mild curried ground Beef, oven baked with a savoury Egg Custard topping, served with Basmati Rice, Sambals and homemade Apple Chutney.

Ou Kaapse Chicken Curry

R119

Traditional Cape Malay Chicken Curry (mild but spicy) served with Basmati Rice, pan fried Roti, Sambals and homemade Apple Chutney.

Butterfish (B)

R142

Oven grilled with Lemon Butter Sauce, garnished with roasted Tomato and fried Capers. Served with rustic Potato Fries OR Jacket Potato.

Pork Belly Ribs (400g)

R145

Succulent Pork Belly ribs flame grilled and basted with our homemade Barbeque Sauce. Served with a side of crispy Onion Rings and rustic Potato Fries.

Beef Fillet (260 - 280g) (B)

R175

A-grade Beef Fillet lightly rolled in crushed Black Pepper, oven roasted and drizzled with a Red Wine & Mushroom Jus. Served with a side of creamed Spinach and spiced Butternut and a choice of rustic Potato Fries OR Jacket Potato.

Sirloin Steak (260 - 280g) (B)

R139

Matured A-grade Sirloin Steak flame grilled and basted with our homemade Barbeque Sauce. Served with a side of creamed Spinach OR spiced Butternut and a choice of rustic Potato Fries OR Jacket Potato.

Steak Temperature Guideline

Blue Rare:	Slightly seared on the outside, completely red/rare throughout - still cold and gel like in the centre.
Rare:	Seared on the outside, still 75% red/rare throughout - only somewhat warm in the centre but very juicy and tender.
Medium Rare:	Seared outside with 50% still red/rare in the centre - juices flowing freely. THE PERFECT STEAK!
Medium:	Seared outside with 25% pink in the middle with very little juices left - a little dry and tough.
Medium Well:	Darkly seared outside and cooked through with a slight pink tinge in the middle - no juices left, not recommended.
Well Done:	Darkly seared and cooked 100% throughout, very dry and tough - not recommended.

On busy evenings, your meal could take up to 45 minutes to prepare.

*** Some items are seasonal or limited in stock.**



GOURMET BURGERS

"All burgers are served on a freshly baked Ciabatta Roll with rainbow Coleslaw and a side of crispy Onion Rings and rustic Potato Fries."

Old Tavern Burger

200g Beef Patty flame grilled, generously basted and topped with our delicious homemade Red Wine Onion Marmalade.

R89

Mexicano

Our delicious Tavern Burger with melted Mozzarella Cheese infused with Jalapenos and Chilli.

R99

The Blues

Our delicious Tavern Burger topped with melted Mozzarella Cheese, Blue Cheese, crispy Bacon and Avocado*.

R125

B&B

Our delicious Tavern Burger with Bacon, Banana, Feta Cheese and Avocado*.

R125

Hawaii Chicken

Tender Chicken Schnitzel topped with melted Mozzarella Cheese, Pineapple and Sweet Chilli Sauce.

R95

Camberry Chicken

Tender Chicken Schnitzel with melted Camembert Cheese and Wild Berry Sauce.

R99

The Cock & Bull

Double Trouble - Beef Burger Patty topped with Onion Marmalade and Chicken Schnitzel topped with melted Mozzarella Cheese.

R165

Veggie Delight (V)

Roasted Portobello Mushroom, Veggie Hashbrown topped with Onion Marmalade, melted Mozzarella Cheese, Avocado* and Sprouts*.

R92

Banting Burger (B+GF)

200g Beef Patty flame grilled with Garlic infused Olive Oil topped with melted Mozzarella Cheese, served on a toasted banting Bun with a side of Sweet Potato Fries and a small Greek Salad.

Please note: This is a Gluten Free / Banting Burger.

R110

On busy evenings, your meal could take up to 45 minutes to prepare.

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OLDE FAVOURITES

Tavern Style Schnitzel

Parmesan infused crumbed Chicken Breast topped with a creamy Mushroom Sauce, served with rustic Potato Fries and choice of creamed Spinach OR spiced Butternut.

R89

Olde Fashioned Fish & Chips

Crispy Battered Hake Fillet served with rustic Potato Fries, Mayonnaise and mushy Peas.

R99

Olde Beef & Beer Pie

Succulent Beef Stew with a Puff Pastry hat, served with rustic Potato Fries and choice of creamed Spinach OR spiced Butternut. Pub grub at its best!

R95

Vegetarian Platter (V)

Veggie Hashbrown, Portobello Mushroom, Seasonal Veggies, creamed Spinach, spiced Butternut and a choice of Sweet Potato Fries OR Jacket Potato with Cheese Sauce.

R105

Banting Chicken a la King

Fresh Cream, Chicken Breast strips, Onions, Peppers and Mushrooms, served with Cauliflower Rice OR Zucchini strips.

R95

"Banting & Gluten Free - We can modify most dishes on the menu to banting/gluten free friendly. Only approved banting ingredients are used when preparing banting meals. Please speak with your waitress to discuss options available".

Add On's, Sides & Toppings

Garlic Roll	R10	Rustic Potato Fries, Jacket Potato or Mash	R15
Cheesy Garlic Roll or Basil Pesto Roll	R15	Creamed Spinach or mushy Peas	R15
Banting Roll	R20	Cinnamon spiced Butternut	R18
Crispy Onion Rings	R18	Sweet Potato Fries	R20
Cheese, Garlic, Pepper Sauce	R12	Seasonal Vegetables	R25
Mushroom, Blue Cheese Sauce	R15	Cauliflower Rice	R25
Basmati or Savoury Rice	R15		

On busy evenings, your meal could take up to 45 minutes to prepare. * Some items are seasonal or limited in stock.





PASTA DISHES

"Choose between Spaghetti, Fettuccini or Penne Pasta.
All pasta dishes topped with freshly grated Parmesan Cheese."

Alfredo

Ham, Mushrooms, Cream and Herbs.

R85

Salmon Alfredo

Smoked Salmon, Cream, Mushrooms, Capers and Herbs.

R95

Veggie Alfredo

Mushrooms, Asparagus, Cauliflower, Broccoli, Cream and Herbs.

R90

Carbonara

Crispy Bacon, Cream, Egg, Garlic, crushed Black Pepper and Herbs.

R95

Bolognese

Our version of ground Beef in a rich Tomato and Herb base Sauce.

R95

Puttanesca

Tomato Pronto Sauce with Anchovies, Olives, Chillis, Garlic and Herbs.

R89

Pomodoro (V)

Tomato Pronto Sauce with Onions, Garlic, Cherry Tomatoes and freshly chopped Basil.

R79

Tuscany (V)

Tomato Pronto Sauce, Cream, Feta Cheese, Sundried Tomato and Herbs.

R89

Plain Pasta

Drizzled with extra virgin Olive Oil and freshly chopped Basil.

R35

Gluten Free Pasta or Zucchini Spaghetti is available upon request with an added surcharge of R15.
Regrettably no half portions can be served.

On busy evenings, your meal could take up to 45 minutes to prepare.
* Some items are seasonal or limited in stock.

FROM THE PIZZA OVEN

"All pizza bases are homemade, thin based and lightly brushed with a herbed Tomato Sauce, then topped with 200g of the best quality Mozzarella Cheese."

Garlic Pita (V) Virgin Olive Oil, chopped Garlic and Herbs	R45	Miami Five (V) Blue Cheese, Camembert, Feta Cheese Brie Cheese, Onion Marmalade and Rocket	R110
Feta & Olive Pita (V) Virgin Olive Oil, Feta Cheese, Olives and Herbs	R65	Italiano Salami, Chorizo, Feta Cheese and Peppadew	R105
Garlic & Cheese Pita (V) Mozzarella Cheese, Garlic, Olive Oil and Herbs	R65	Mexican Beef Mince, Chicken, Onions, Peppers, Jalapenos and Chillis (real hot stuff!)	R125
Chilli & Cheese Pita (V) Mozzarella Cheese, Salsa, Chilli and Peppadew	R70	Chicken Supreme Chicken Mayo, Olives and Avocado*	R130
Margarita (V) Mozzarella Cheese	R65	Seafood Delux Shrimps, Tuna, Mussel Meat, Calamari and Anchovies*	R130
Taverna Ham and Mushrooms	R79	Gluten Free Margarita Pizza Add your own extra toppings	R70
Hawaiian Ham and Pineapple	R79	Extra toppings or build your own Pizza	
Caribbean Bacon, Banana and Garlic	R79	R15: Mushrooms; Baby Spinach; Onions; Banana; Garlic; Chillies; Tomato; Pineapple; Sweet Chilli Sauce; Mayonnaise, Balsamic Glaze; Basil Pesto; Rocket	
Vegetarian Mushrooms, Peppers, Olives, Baby Spinach, Sundried Tomato and Red Onion	R85	R18: Olives; Sundried Tomato; Peppadew; Onion Marmalade; Jalapeno; Peppers; Capers; Butternut	
Baltina Bacon, Feta Cheese and Baby Spinach	R85	R20: Ham; Bacon; Salami; Mussel meat; Shrimps; Asparagus; Extra Mozzarella Cheese	
Four Seasons Ham, Salami, Mushrooms and Asparagus	R90	R 23: Brie Cheese; Feta Cheese; Blue Cheese; Camembert Cheese; Avocado*	
Caprese (V) Buffalo Mozzarella Cheese, Tomato, Basil Pesto and Avocado* drizzled with Balsamic Crème	R99	R30: Chicken; Tuna; Chorizo Sausage; Buffalo Mozzarella Cheese; Anchovies*	
		R35: Smoked Salmon; Bolognese Beef Mince	

FOR THE LITTLE ONES

"Please let your waitress know if you would like to have the kiddy meals served before the rest of the table. We have a selection of puzzles, games and colour-in books available to keep the little ones entertained."

Kiddy Portion of Spaghetti or Penne Pasta (V) R25

Small portion plain Pasta drizzled with Olive Oil.

Mac 'n Cheese (V) R50

Kiddies portion of Penne pasta with a Cheesy White Sauce topped with Parmesan Cheese.

Add: Bacon or Chicken - R20

Cheesy Burger R55

Juicy 100g Beef Patty, sliced Tomato, melted Mozzarella Cheese served with Potato Smiley's.

Chicken Strips R55

3 Crispy breaded Chicken Strips served with Mayonnaise and Potato Smiley's.

Fishy Fingers R55

3 Crispy battered Hake Strips served with Mayonnaise and Potato Smiley's.

Spaghetti Bolognaise R65

100g portion of Spaghetti topped with Bolognaise Sauce and grated Parmesan Cheese.

Pizza To Share

Our Pizza selection only comes in a large size and therefore, one Pizza is large enough for 2 children to share. We can split the Pizza with different toppings.

See Pizza menu for selection and various toppings.



SWEET TEMPTATIONS

"Some of our desserts are freshly made in limited quantities so we apologize in advance if your selection is unavailable."

- Choc Nut Sundae** R49
3 Generous scoops of Vanilla Ice-Cream topped with Toffee and Chocolate Sauce, sprinkled with chopped Nuts and Chocolate flakes.
- Tavern Apple Crumble** R49
An olde favourite with a twist. Served with choice of whipped Cream OR Vanilla Ice-Cream.
- Traditional Malva Pudding** R49
A home-made South African favourite. Served warm with whipped Cream OR Vanilla Ice-Cream.
- Crème Brulée** R45
Delicate smooth Custard with crystallized Sugar topping. Not too heavy, the perfect finish.
- Banana Caramel Springroll** R50
Two freshly baked Phyllo Cigars filled with Cinnamon spiced Banana, served with chopped Nuts, Vanilla Ice-Cream and Toffee Sauce.
- Chocolate Fudge Brownie** R50
Rich and decadent served with Vanilla Ice-Cream OR whipped Cream. A must for chocolate lovers!
- Trio of Fruit Sorbet** R55
Trio of Passion Fruit, zesty Lemon & Wild Berry Fruit Sorbet.
Add a shot of vodka R16
- Affogato** R55
Two scoops of Vanilla Ice-Cream, Chocolate Sauce, Wafer Cigar, served with a single shot of Espresso on the side.
Add shot of Frangelico liqueur R25
- Kiddy Ice Cream** R25
Scoop Vanilla Ice-Cream with Chocolate Sauce.
- Brie & Fig Delight Pizza (Big enough to share)** R65
Sliced Brie Cheese and Fig Preserve dusted with Icing Sugar - an absolute must try!
- Belgian Waffles**
Light and Crispy, dusted with Icing Sugar and served with choice of whipped Cream OR Ice-Cream
- Plain with Syrup R42
 - Chocolate Dream R55
 - Berry Delight R60
 - Toffee Apple R65
- Banting Waffle** - Berry or Chocolate Delight served with carb friendly Ice-Cream R70
- Banting Mousse** - Chocolate, Cappuccino or Berry R60
- Banting Cake** - Chocolate or Vanilla (please allow 20 min baking time) R65

FROM THE BAR

SOFT DRINKS & JUICE

Coke, Coke Light, Coke Zero, Tab	R20
Sprite, Sprite Zero, Crème Soda, Fanta	R20
Dry Lemon, Ginger Ale, Soda, Tonic	R17
Appeltiser, Red & White Grapetiser	R25
Fuze Tea: Lemon, Red Fruits, Peach	R24
Cordial: Kola Tonic, Passion Fruit, Lime	R8
Juice: Tropical, Apple, Orange	R22
Tomato Cocktail	R28
Still Water & Sparkling Water 500ml	R16
Still Water & Sparkling Water 1L	R32

MILKSHAKES

Vanilla, Chocolate, Lime, Strawberry, Bubblegum, Banana, Coffee	R28
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HOT DRINKS

Filter coffee	R18
Espresso	R18
Cappuccino	R23
Baby Chino	R20
Cafe Latte	R25
Hot Chocolate	R28
Rooibos Tea	R13
5 Roses Regular	R13
5 Roses Infusions - assorted	R15

DOM PEDRO & IRISH COFFEE

with Amarula, Bells, Cape Velvet, Klipdrift	
Single	R45
Double	R60
with Kahlua, Jameson, Frangelico, Amaretto	
Single	R55
Double	R70

BEER & CIDERS

Castle, Black Label, Hansa, Castle Lite, Windhoek Lager, Windhoek Lite,	R22
Windhoek Draft (440ml), Miller Draft (330ml)	R26
Amstel, Heineken	R26
Beck's Non Alcoholic	R28
Hunters Dry, Hunters Gold	R26
Savanna Dry, Light, Dark	R28

CRAFT BEER

Boet Beer: IPA English, Lager, Pale Ale, Easy Blonde	R38
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Jack Black: Butchers Block, Atlantic Weiss	R40
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SPIRITS & LIQUERS (25ml shot)

Smirnoff Vodka	R16
Cirec Vodka Import	R38
Mainstay Cane	R16
Gordon's Gin	R16
Bombay Sapphire	R28
Captain Morgan Spiced Gold	R16
Captain Morgan Jamaica Dark	R16
Bacardi White Rum	R16
Red Heart Rum	R16
Tequila Silver, Gold & Ponchos	R22

Klipdrift, Wellington, Drieberge	R16
Mimosa 3 year	R18
Mimosa Alambic 5 year	R25
John Montagu 5 year	R25
KWV 10 year	R25
KWV 20 year	R55
Remy Martin	R45

Bells, J&B, Vat 69	R16
Johnny Walker Red, Jack Daniels,	
Jack Daniels Honey	R22
Jameson, Tullamore Dew	R25
Johnny Walker Black	R28
Chivas Regal 12 year	R30
Glenliddich Single Malt 12 year	R45

Amarula, Cape Velvet, Cappuccino, Marshmallow Pop, Cookie & Crazy, Van Der Hum, Southern Comfort	R16
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Cinzano, Martini, Pimms No 1, Campari	R18
Kahlua, Jagermeister, Sambuca	R20
Frangelico, Drambuie, Amaretto	R25
Klipdrift Black Gold, Baileys	R25
Cointreau, Limoncello, Grappa	R30
Underberg	R32

Duchess G&T (non alcoholic)	R35
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FORTIFIED WINE

Old Brown Sherry (200ml)	R22
Monis Sherry Full, Medium or Dry (50ml)	R18
Montagu Red Muscadel (100ml)	R20
Montagu Cape Ruby Port (50ml)	R20



WINE LIST

"All wine bottles are 750ml.

Corkage fee is R15 each for the first 2 bottles. R30 for each additional bottle."

WINE BY THE GLASS (180ml)

House Dry Red	R17
House Dry White	R17
House Rose (Sweet)	R17
House Natural Sweet White	R17
Mimosa Chardonnay	R38
Mimosa Sauvignon Blanc	R38
Mimosa Shiraz	R42
Mimosa Cabernet Sauvignon	R42

MCC & SPARKLING WINE

Van Loveren Papillion Brut (Dry)	R110
Van Loveren Papillion Vin Doux (Sweet)	R110
Bon Courage Blush (Sweet)	R110
VL Christina MCC Brut	R199

WHITE BLENDS & ROSE WINE

Four Cousins Rose	R89
Bon Courage Estate Blend (Off-dry)	R99
Bushmanspad Pink Gold	R99
Springfield Miss Lucy	R250

CHARDONNAY

Van Loveren Chardonnay	R99
Mimosa Chardonnay	R160
Springfield Estate Yeast (Unwooded)	R195

CHENIN BLANC

Montagu Cellars Chenin Blanc	R89
Ashton Cellars Chenin Blanc	R90
Van Loveren Chenin No 5	R99

SAUVIGNON BLANC

Bonnievale Cellars Sauvignon Blanc	R89
Van Loveren Sauvignon Blanc	R90
Bushmanspad Sauvignon Blanc	R130
Mimosa Sauvignon Blanc	R150

COLOMBAR / VIOGNIER / PINOT GRIGIO

Van Loveren Colombar	R89
Van Loveren Pinot Grigio	R95
Arabella Estate Viognier	R99

RED BLENDS

Montagu Merlot Ruby Cab	R89
Ashton Cellar Cab/Merlot	R99
Bon Courage Hillside Red	R110
Bushmanspad The Menno	R275

MERLOT

Arabella Merlot	R89
Bonnievale Merlot	R99
Van Loveren Merlot	R99
Excelsior Gondolier Merlot	R210

PINOTAGE

MWS Pinotage	R89
Ashton Cellar Pinotage	R99
Van Loveren African Java	R105
Bon Courage Pinotage	R160

SHIRAZ

Ashton Cellar Shiraz	R99
Excelsior Paddock Shiraz	R115
Mimosa Shiraz	R175
Bushmanspad Shiraz	R190

CABERNET SAUVIGNON

Montagu Cabernet	R110
Excelsior Cabernet	R110
Mimosa Cabernet	R175
Bushmanspad Cabernet	R199

NOTE: BY LAW (WCLA) OUR "ON CONSUMPTION LIQUOR LICENSE" DOES NOT ALLOW ANY BOTTLES OF WINE, CLOSED OR OPENED TO BE TAKEN OFF THESE PREMISES.