Key Largo is an island in the upper Florida Keys archipelago and is the largest section of the Keys. Its earlier Spanish name was Cayo Largo, meaning Long Key. Key Largo is a popular tourist destination and calls itself the “Diving Capital of the World” because the living coral reef a few miles offshore attracts thousands of scuba divers and sport-fishing enthusiasts. Key Largo’s proximity to the Everglades also makes it a premier destination for kayakers and ecotourists. The island gained fame as the setting for the 1948 film Key Largo.

The island of Key Largo is an exposed, fossilized remnant of a coral reef formed during a period of higher sea level and then uncovered and eroded during a subsequent ice age. The island’s substrate is called Key Largo limestone. The climate is tropical and enjoys close to 3,000 hours of sunshine annually.
WINEs

KEN FORRESTER MERLOT: Hints of cherries and mint with meat-spice and smoky undertones. Softly rounded and accessible wine with balanced tannins for early drinking.

TOKARA DIRECTIONS RED: A deep garnet colour with a touch of plum red evident on the rim. The nose has beautiful lifted high tone notes of inverted fruit with aromas of fresh red cherries, mulberries, crème de cassis & blueberries. Underlying aromas of cedar & parcel shaving that is evidence of the wines time in barrel. The entry onto the palate is smooth and clean with stunning sour cherry, blueberry & mulberry flavours. The mid-palate is silky & smooth leading to the dry almost chalky tannins on the finish. A stunning balance & elegance to it yet it is complex & demonstrates a sense of power.

NEELDLOST RUBICON: A combination of almost perfect weather conditions and maturity, healthily and properly sighted vines has ensured a classic, expressive rubicon. Very deep, youthful colour, and intense almost purple hue. Very classic rubicon nose with violet, ripe plum, cedar wood and intense spiciness. Still young and still intense, promising further maturation potential. The palate is full bodied, structured but packed with fresh dark fruit and rounded, linear tannins.

BARRON’S BACK SUIRUR: This full red wine’s bouquet suggests ripe berries overlaid with green pepper and spicy flavours. There is excellent follow through onto the palate where the peppery flavours dominate. The well-integrated ripe tannins make for easy accessibility.

HAUTE-CABRIÈRE CHARDONNAy PINOT NOIR: The well-integrated ripe tannins make for easy accessibility. Through onto the palate where the peppery flavours dominate. There is excellent follow through onto the palate where the peppery flavours dominate. The well-integrated ripe tannins make for easy accessibility. The mid-palate is silky & smooth leading to the dry almost chalky tannins on the finish. A stunning balance & elegance to it yet it is complex & demonstrates a sense of power.

LEOPARDS LEAP SAUVIGNON BLANC: This wine displays a deep straw colour with hints of lime green on the rim. The nose is a complex melange of tropical fruits, such as guava and papaya’s with typical greener Sauvignon blanc aromas, such as asparagus and lemon grass.

TOKARA CHARDONNAy: The wine had a brilliant golden straw colour. The nose has a stunning fresh lemon and lime zest aromas with hints of toasted brioche, lemon blossom and upfront notes of ripe yellow fruits. The palate is fresh and crisp reflecting the aromas on the nose. The wine finishes with a hint of toasted oak which just supports the fruit flavours and adds to the texture and dry crisp finish.

FLEUR DU CAP CHARDONNAy: Light straw colour with green edges. This full-bodied wine displays citrus aromas with hints of apricot and toasted almonds with vanilla in the background. Look forward to a delectably fruity palate with fresh acidity complemented by vanilla and subtle wood spices.

SPICE ROUTE CHENIN BLANC: Light straw colour. Complex tropical nose with spiced apple flavours hinting at modern oaking. Palate is full bodied with a creamy rich mouth-feel, with a lingering fresh pineapple finish.

LABOTTE CHARDONNAy: A fresh, crisp, medium-bodied wine made in a New World style. Upfront aromas of green pepper with playful undertones of grapefruit and cut green grass. A firm yet elegant structure displays citrus aromas with hints of apricot and toasted almonds with vanilla in the background. Look forward to a delectably fruity palate with fresh acidity complemented by vanilla and subtle wood spices.

FLEUR DU CAP CHENIN BLANC: Light straw colour. Complex tropical nose with spiced apple flavours hinting at modern oaking. Palate is full bodied with a creamy rich mouth-feel, with a lingering fresh pineapple finish.

LA MOTTE CHARDONNAy: Grapes from one specific site in the Franschhoek area are combined with a secret French barrel selection, to produce the classic flavours that give this style its world-wide appeal. The wine is light in texture, but has all the charm of a world-class example of this variety, as it has proved to be.

LEOPARDS LEAP SAUVIGNON BLANC: A crisp, medium-bodied wine made in a New World style. Upfront aromas of green pepper with playful undertones of grapefruit and cut green grass. A firm yet elegant structure displays citrus aromas with hints of apricot and toasted almonds with vanilla in the background. Look forward to a delectably fruity palate with fresh acidity complemented by vanilla and subtle wood spices.

DESSERT WINES:

LABOURE CHÂTEAU CLAUDE ROSE: Red apple, strawberry, turkish delight and almond aromas with a smooth palate.

PIERRE JOURDAH RATAFIA: Ratafia is a fun drink, packed with rich honey flavours. The taste is delicate and enticing. The nose a melange of tropical flavours.

WATERmELON MOJITO: A refreshing cocktail with rum, fresh lime, syrup, mint leaves and watermelon cubes.

CLASSIC PONGRATZ CHAMPAGNE COCKTAIL: An “Old world charm” cocktail filled with Pongratz, sugar cubes, bitters and cognac. A must have!

WOO WOO: Enjoy a Woo Woo cocktail with vodka, peach schnapps, lime, cranberry juice and garnished with cherries.

HEMINGWAY’S BLUE: Try our Hemingways signature cocktail with Malibu, blue curacao, a dash of lime and garnished with a fresh slice of orange.

MARGARITA: A magic drink with tequila, triple sec, and fresh lime juice.

CLASSIC DIARRHI: From the classical Rum, lime juice and syrup.

Cocktails
CHICKEN LIVERS
Pan-fried in a creamy tomato and peri peri sauce served with ciabatta.

NEW ENGLAND CRAB CAKES
White crab meat, scallions and lime. Pan fried golden brown on a bed of black bean salad served with a zesty lime mayo.

BABY SQUID WITH COUSCOUS RATATOUILLE
Calamari tubes filled with a Mediterranean mixture of couscous and finely chopped ratatouille vegetables.

SALAD NIÇOISE
Cherry tomatoes, tuna, hardboiled egg, new potatoes, pimento olives, anchovies and green beans drizzled in vinaigrette.

CHICKEN CAESAR SALAD
Maple smoked sliced chicken, Cos lettuce, bacon lardons, herb croutons, anchovies and parmesan shavings tossed with a traditional home made Caesar salad dressing.

RECOMMENDED WINE:
Haute-Cabrière Chardonnay Pinot Noir

RECOMMENDED COCKTAIL:
Watermelon Mojito

RECOMMENDED WINE:
Fleur du Cap Chardonnay

RECOMMENDED COCKTAIL:
Woo Woo

RECOMMENDED WINE:
Tokara Chardonnay

RECOMMENDED COCKTAIL:
Margarita

RECOMMENDED WINE:
Ken Forrester Sauvignon Blanc

RECOMMENDED WINE:
Ken Forrester Petit Rosé
MAPLE GLAZED SALMON
Fillet of salmon roasted with maple syrup and soya sauce served on a bed of crushed new potatoes.

PAN FRIED DORADO
Dorado fillet served on top a bed of linguini with a citrus and basil sauce.

R120

RECOMMENDED WINE:
Tokara Sauvignon Blanc

ISLAND SPICED GRILLED PORK FILLET
Succulent pork filled delicately spiced and char grilled, served with pumpkin and roast coconut chutney.

R95

RECOMMENDED WINE:
Tokara Directors Red
Recommended Cocktail:
Hemingways Blue Breezer with Malibu

THE ISLANDS DRUNKEN CHICKEN
A boneless chicken breast grilled in a candied walnut-dark rum-butter sauce on a bed of tagliatelle tossed with sweet pepper dews.

R145

RECOMMENDED WINE:
Spice Route Chenin Blanc

CHICKEN AND PRAWN CURRY
Chicken and prawns gently braised in a curry coconut cream with a hint of cinnamon served with wild rice.

R120

RECOMMENDED COCKTAIL:
Champagne Pongratz Cocktail

THE WILDS OF THE ISLAND RISOTTO
Classic creamy wild mushroom risotto cooked in a sauvignon blanc.

R110

RECOMMENDED WINE:
LA Motte Chardonnay
Recommended Cocktail:
Classic Daiquiri

RECOMMENDED WINE:
Leopards Leap Sauvignon Blanc
LAMB CHOPS
300g portion of lamb cutlets.
RECOMMENDED WINE: Baboon’s Back Shiraz
R145

AGED BEEF FILLET
300g.
RECOMMENDED WINE: Ken Forrester Merlot
R150

AGED RUMP STEAK
300g.
RECOMMENDED WINE: Meerlust Rubicon
R130

All our lamb comes from the lower foot hills of the Drakensberg Mountains. All grills served with one starch, one side dish and your choice of sauce.

All our beef comes from the grassy meadows of the Natal midlands and is aged for twenty four days.

KEy LIME PIE
“Courage is grace under pressure.”
Ernest Hemingway
DESSERT

WHITE PEPPER CRÈME BRULE WITH BANANA & PASSION FRUIT COMPOTE
RECOMMENDED DESSERT WINE: Laborie Cap Classique Rose
R58

AMERICA STYLE BAKED CHEESE CAKE
RECOMMENDED DESSERT WINE: Pierre Jourdan Ratafia
R55

BAKED CHEESE CAKE
WHITE PEPPER CRÈME

RECOMMENDED DESSERT WINE: Pierre Jourdan Ratafia
R45

RECOMMENDED DESSERT WINE:
Pierre Jourdan Ratafia
R58

“Courage is grace under pressure.”
Ernest Hemingway

RECOMMENDED WINE:
Ken Forrester Merlot
R150

RECOMMENDED WINE:
Baboon’s Back Shiraz
R145

RECOMMENDED WINE:
Meerlust Rubicon
R130

KEY LIME PIE
AMERICA STYLE BAKED CHEESE CAKE
BAKED CHEESE CAKE
WHITE PEPPER CRÈME

RECOMMENDED DESSERT WINE:
Pierre Jourdan Ratafia
R58

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“It is good to have an end to journey towards; but it is the journey that matters, in the end.”

Ernest Hemingway