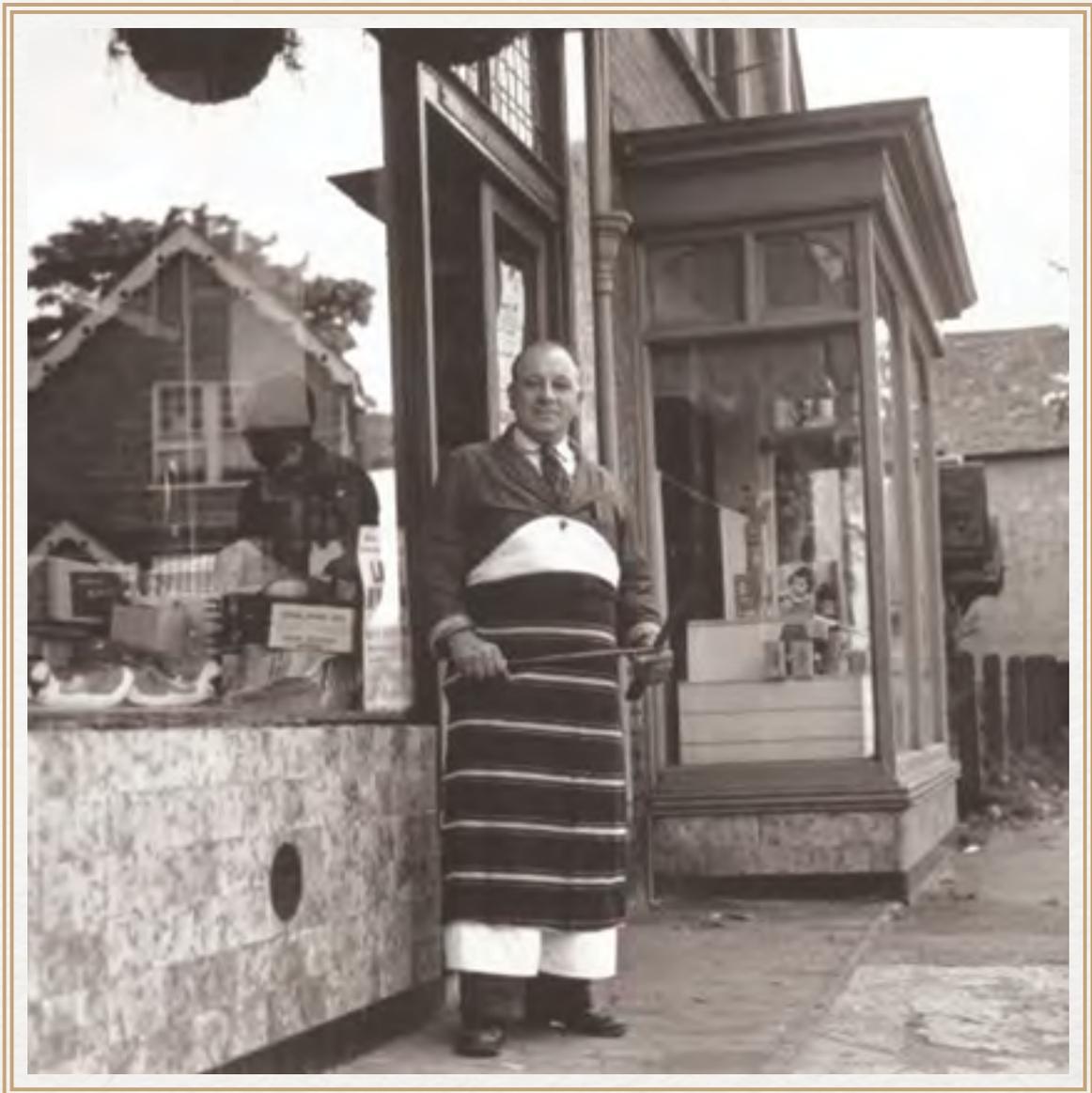


THE
HUSSAR GRILL
EST 1964



Where every meal is a masterclass

The original Hussar Grill in Rondebosch first opened its legendary brass doors in 1964 and today, after 53 years of excellence, it is regarded as one of South Africa's premier grill rooms. Our subsequently opened grill rooms in greater Cape Town (Mouille Point, Camps Bay, Willowbridge, Constantia, Grand West, Stellenbosch, Paarl, Somerset West), Port Elizabeth (Walmer) Johannesburg (Morningside), Pretoria (The Grove), KZN (Gateway, Kloof) and Lusaka, Zambia have all become exceptionally well established and firm favourites within the communities and neighbourhoods that they serve.

We go to endless lengths every day to maintain our multiple award-winning reputation by ensuring that we only purchase the finest and best quality produce available. Our butchers and game farmers deliver only the finest quality South African Class-A beef and wild game cuts, without exception.

We personally attend to the maturation of all beef which is hung on the carcass for up to seven days, before being wet aged in our cold rooms for varying periods of up to thirty-five days.

To those friends and guests that have frequented our grill rooms for five decades, our genuine and most sincere thanks for your continued patronage and loyal support.

To our new guests - it is our sincerest wish that your entire experience with us will be an absolute delight and we look forward to the privilege of welcoming you often in the future.

Bon Appétit! We remain, as ever, with pleasure and always at your service.



Kindly note that a service charge of 10% is added to tables of eight or more. Please note that some of our products contain nuts.

STARTERS

Italian Tomato Soup <i>A house speciality for 30 years.</i>	R45
Traditional Boerewors <i>Flame-grilled in our legendary basting. A South African classic.</i>	R60
Hussar Beef Biltong (150g) <i>We've been curing our own spectacular biltong since 1964!</i>	R60
Chicken Livers <i>Sautéed in sherry, garlic, onions, mixed herbs and cream or peri-peri. Served with croûtes.</i>	R60
Trio of Snails <i>Delectably drenched in three sauces – garlic butter; smoked paprika and rosemary compound butter; and blue cheese.</i>	R70
Cured Springbok Loin Carpaccio <i>Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.</i>	R85
Large Black Mushroom <i>Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.</i>	R65
Hollandse Bitterballen <i>Double-cream Béchamel studded with beef jus and beef bits, then crumbed and deep fried. The most scrumptious Dutch snack ever! Dijon mustard on the side.</i>	R65
Fried Crumbed Camembert <i>A wheel, ripe and piquant on the inside. Served with our own Cranberry jelly.</i>	R85
Mussel Pot <i>Mussels in a cream, green herb, garlic and white wine reduction.</i>	R78
Steak Tartare <i>The most tender, finely chopped raw beef with all the traditional accompaniments.</i>	R85
Prawn and Fresh Avocado Cocktail (Seasonal) <i>Sweet queen prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.</i>	R80
Calamari <i>Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.</i>	R70
Marrow Bones (Subject to availability) <i>A hearty, oven-roasted delicacy served with pesto and croûtes.</i>	R65

SALADS

Tomato and Onion <i>Sprinkled with rock salt and cracked black pepper. The classic accompaniment to any grill.</i>	R40
Fresh Greens <i>A premium selection of tossed salad leaves and herbs, topped with shaved Parmesan.</i>	R50
Greek <i>Greens topped with Calamata olives, feta, cucumber, tomato and roasted seeds.</i>	R75
Caesar <i>Sliced crisp lettuce, croutons, bacon, Parmesan shavings and anchovy dressing.</i>	R80
Caramelised Pear, Blue Cheese and Walnut <i>Delicately seasoned and caramelised pear halves, topped with finely chopped walnuts and served with blue cheese.</i>	R90

STEAK GRILLING GUIDELINES

Blue	<i>Seared on the outside with a very red centre.</i>
Rare	<i>Seared on the outside with a bright red centre that is warm but not hot.</i>
Medium Rare	<i>Seared on the outside, with a slightly warmer, reddish-pink centre.</i>
Medium	<i>Seared on the outside, with a large band of pink in the centre, primarily brown throughout.</i>
Medium Well	<i>Seared on the outside, cooked through overall and firm, with the slightest hint of pink in the centre.</i>
Well Done	<i>Seared on the outside and nicely charred, with a brown centre throughout and absolutely no pink whatsoever. While personal preferences vary, we do not recommend this option.</i>

STEAKS & GRILLS

For 53 years, the multiple award-winning Hussar Grill has been renowned for absolute excellence in selecting and flame-grilling only the finest quality, 28-day aged, South African beef and game.

The owners and management are passionately involved in the maturation, trimming and preparation of all grills each day. All cuts are brushed with our signature basting during grilling.

All weights are raw weights.

A complimentary sumptuous side of your choice will accompany your grill – enjoy!

Our delectable array of sides includes corn, sautéed green beans, potatoes (fries, mash, new baby), creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or a side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

Rump _____	200g R125	300g R145	500g R185
Fillet _____	200g R165	300g R185	
Sirloin _____	200g R125	300g R145	500g R185
Ribeye <i>(Subject to availability)</i> _____		400g R209	

MEAT ON THE BONE

We subscribe to the culinary position that meat derives most of its flavour from the bone, and the marrow encased therein. Consequently, grilling a cut of meat on the bone is best practice for foregrounding a cut's inherent flavour.

The bone also conducts heat from within, facilitating a more evenly cooked cut. This helps the meat retain its *jus* and consequently also prevents it from contracting.

Fillet on the Bone <i>(Subject to availability)</i> _____	300g R185	
Sirloin on the Bone _____	500g R175	
T-Bone _____		600g R190
Spare Ribs _____	400g R170	800g R230
Pork Belly _____	300g R145	600g R185

HOUSE SPECIALITIES

	200g	300g
250g Game Steaks <i>(Subject to hunt)</i> <i>Please check with your service ambassador for the cuts that are available today.</i>	R185	
Grilled Lamb Cutlets <i>The most tender of loin cutlets grilled and brushed with our Hussar basting.</i>	R185	
250g Grilled Ostrich Fillet <i>Served with a wild berry and apple schnapps sauce.</i>	R189	
Lamb Shanks <i>Very slowly roasted in a deep red wine jus and served on a bed of mashed potatoes.</i>	R195	
Fillet Béarnaise <i>Our most classic and popular offering prepared according to the true French culinary technique.</i>	R175	R195
Hussar Carpetbagger <i>Fillet mignon stuffed with a combination of smoked oysters, Cheddar cheese and topped off with a brandy and wholegrain mustard sauce.</i>	R175	R195
Madagascan Pepper Fillet <i>Served with a cream and green peppercorn reduction.</i>	R170	R190
Blue Cheese Sirloin <i>Classic New York cut topped with a creamy blue cheese sauce.</i>	R150	R170
Fillet Moutarde <i>Topped with a sauce of double cream and blended mustards.</i>	R170	R190
Chateaubriand <i>A succulent cut of fillet topped with brandy and flambéed. Served with Béarnaise sauce on the side.</i>	R175	R195
Hollandse Biefstuk <i>Beef fillet studded with coarse black pepper and flambéed in brandy and butter.</i>	R175	R195

SPECIALITY SAUCES

Béarnaise Sauce <i>(Served at room temperature)</i>	R30
Sauce Selection <i>Mushroom, Madagascan pepper, monkeygland, garlic, mustard, cheese or blue cheese sauce</i>	R30
Compound butters <i>Café de Paris (a complex combination of the finest herbs and spices to create a piquant compound to intensify and enhance the flavour of your dish) or Smoked Paprika and Rosemary</i>	R30

(Some of our sauces contain alcohol)

SIDES

Gratinated corn	R25
Sautéed green beans	R25
Potatoes – fries, mash or new baby	R25
Creamed spinach and cinnamon-infused butternut	R30
Oven-roasted vegetables <i>Drizzled in olive oil and seasoned with fresh herbs</i>	R30
Side Salad	R25

EXTRAS

Crisp onion rings	R35
Pan-fried mushrooms	R45

LIGHTER GRILLS

The Hussar Burger (200g ground South African beef)	R85
<i>Served with a sauce of your choice.</i>	R95
The Hussar Grilled Chicken Breast Burger	R85
<i>Served with a sauce of your choice.</i>	R95
The Hussar Steak Roll	R100
<i>Served with traditional fries.</i>	
Fried Halloumi	R85
<i>Served on a bed of green beans, roasted tomatoes, micro herbs, crispy onion, drizzled with a balsamic reduction.</i>	

SEAFOOD

Kingklip	R190
<i>Grilled and topped with lemon or garlic butter.</i>	
Calamari	R145
<i>Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.</i>	
Salmon	R210
<i>Grilled and finished off with our chilli, garlic and parsley butter.</i>	

A complimentary sumptuous side of your choice will accompany your seafood dish – enjoy! Our delectable array of sides includes corn, sautéed green beans, potatoes (fries, mash, new baby), creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or a side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

POULTRY

Parmesan Chicken Breasts	R110
<i>Tender chicken breasts crumbed and encrusted with Parmesan cheese and pan-fried. Served on a bed of mashed potatoes and topped with a creamy mustard sauce.</i>	
Chicken Roulade with mushroom sauce	R125
<i>Tender rolled chicken breasts, stuffed with creamed spinach and feta. Served with scrumptious roast veg and mushroom sauce.</i>	
Chocolate Chilli Chicken	R110
<i>Tender chicken breasts topped with our legendary dark chocolate and fresh chilli sauce. Served on a bed of mashed potatoes.</i>	

DESSERTS

Baked Cheesecake	R55
<i>We believe ours is the finest in town. Velvety smooth cheesecake atop a traditional buttery biscuit crust and baked to perfection. Served with a dollop of cream or vanilla ice cream.</i>	
Crème Brûlée	R55
<i>The secret to our Crème Brûlée lies in the perfect contrast between the crunchy caramelised sugar topping and the silky smooth custard encased underneath.</i>	
Chocolate Fondant	R55
<i>Rich and chocolatey, this baked chocolate dessert is any chocoholic's dream. Served with vanilla pod infused ice cream.</i>	
Hussar Grill Ice Cream Dessert	R50
<i>This extravagant dessert is a beguiling combination of vanilla ice cream, peanut brittle, marshmallow, nougat, honeycomb and sprinkled nuts. Drizzled with our signature dark chocolate sauce. Sometimes more is better.</i>	
Vanilla Ice Cream and Decadent Chocolate Sauce	R45
<i>A classic treat. Decadently rich chocolate sauce drizzled over scoops of our superb vanilla pod infused ice cream.</i>	
Malva Pudding	R55
<i>A traditional South African favourite. Sweet sponge pudding with a sticky, caramelised texture. Served with a drizzle of custard.</i>	
Orange and Dark Chocolate Mousse	R60
<i>Chocolate indulgence at its best! Rich and airy, and exquisitely enhanced with hints of orange.</i>	
Panna Cotta	R55
<i>The perfect dessert. We elevate this creamy, dreamy Italian classic to new and elegant Hussar Grill heights.</i>	

SIGNATURE DESSERT

Chocolate Vodka Martini	R35
<i>So much more than simply chocolate vodka topped with cream, this heavenly in-house creation is now a Hussar Grill post-dinner tradition.</i>	

SPECIALITY COFFEES & DOM PEDROS

Tailor your speciality coffee or Dom Pedro from the following selection:
Amarula, Frangelico, Jameson Irish Whiskey or Kahlúa

Single Coffee	R45	Double Coffee	R60
Single Dom Pedro	R45	Double Dom Pedro	R60

Drinks

CAFFETARIAS

Americano _____	R24	Café Latte _____	R27
Decaffeinated Coffee _____	R24	Cappuccino _____	R27
Espresso		Tea (Ceylon or Rooibos) _____	R20
Single _____ R24	Double _____ R30		

COLD DRINKS & MIXERS

La Vie de Luc Mineral Water _____	R35	Soft Drinks (330ml) _____	R20
<i>Still / Sparkling 750ml</i>		<i>Crème Soda, Fanta Orange, Coca-Cola or Coke Zero</i>	
Tisers (Apple, Red Grape or White Grape) _____	R30	BOS Ice Tea (Peach or Lemon) _____	R24
Coca-Cola / Coke Light (200ml) _____	R18	Fresh Fruit Juices _____	R25
Fitch & Leedes Mixers _____	R18	<i>Ask for our seasonal selection</i>	
<i>Lemonade, Soda Water, Tonic Water, Ginger Ale or Dry Lemon</i>		Red Bull _____	R39

LOCAL BEER

Castle Lager _____	R26
Carling Black Label _____	R26
Castle Lite _____	R28
Hansa Pilsener _____	R26

INTERNATIONAL BEER

Heineken _____	R30
Stella Artois _____	R30
Windhoek (Lager or Light) _____	R28
Corona _____	R40
Amstel _____	R28

CIDERS

Savanna (Dry or Light) _____	R29
Hunter's Dry _____	R29

DRAUGHT (ON TAP)

Craft Beer	
<i>Ask your brand ambassador for selection.</i>	
300ml _____ R35	500ml _____ R45
Castle Lite (Where available)	
300ml _____ R30	500ml _____ R40

LIQUEURS & SHORT DRINKS

Amaretto	R30	Frangelico	R30
Amarula	R32	Jose Cuervo Gold	R25
Cape Velvet	R30	Kahlúa	R32
Cointreau	R34	Nachtmusik	R29
Don Julio Reposado	R48	Patron XO	R42
Drambuie	R38	Peppermint	R29
El Jimador Reposado	R26	Tia Maria	R30

GIN, VODKA & CANE

Smirnoff Vodka	R19	Inverocche™ Gin (<i>Classic, Amber or Verdant</i>)	R28
Stoli® Vodka	R23	Tanqueray Gin	R25
Absolut Vodka	R25	Bombay Sapphire Gin	R27
Belvedere Vodka	R46	Gordon's Gin	R20
CÎROC™ Vodka	R48	Beefeater Gin	R22
SKYY Vodka	R24	Mainstay Cane	R20

SINGLE MALTS

Aberlour <i>12 Yr Old</i>	R73	Glenmorangie Quinta Ruban <i>12 Yr Old</i>	R69
Ardberg <i>10 Yr Old</i>	R78	Glenmorangie Nectar D'OR	R111
Bunnahabhain <i>18 Yr Old</i>	R167	Highland Park <i>18 Yr Old</i>	R148
Glenfiddich Reserve <i>12 Yr Old</i>	R68	Lagavulin <i>16 Yr Old</i>	R140
Glenmorangie Lasanta	R70	Longmorn <i>16 Yr Old</i>	R94
Glenmorangie Original <i>10 Yr Old</i>	R70	The Glenlivet <i>12 Yr Old</i>	R64

RUM

Bacardi	R22	Spiced Gold	R18
Captain Morgan®	R22	Havana <i>3 Yr Old</i>	R22

WHISKIES AND BOURBONS

Jameson	R32	Johnnie Walker Red Label	R26
Jameson Select	R44	Johnnie Walker Black Label	R40
Tullamore Dew	R31	Johnnie Walker 18 Yr Old	R100
Chivas Regal 12 Yr Old	R35	Johnnie Walker Blue	R230
Chivas Regal 18 Yr Old	R99	Southern Comfort	R24
Dimple 15 Yr Old	R54	Bells	R24
Cinder Wood Cinnamon	R25	Jack Daniel's Old No. 7	R28
Famous Grouse	R28	Maker's Mark	R36
J&B	R24	Bain's Whisky	R28

BRANDIES AND COGNACS

Bisquit Cognac VS	R38	KWV 3 Yr Old	R20
Hennessy VS	R45	KWV 5 Yr Old	R23
Hennessy VSOP	R62	KWV 10 Yr Old	R33
Hennessy XO	R190	Remy Martin VSOP	R58
Richelieu	R22	Van Ryn's 10 Yr Old	R40
Klipdrift	R22	Van Ryn's 20 Yr Old	R132
Klipdrift Gold Label	R27		

PORTS & SHERRIES

Allesverloren Fine Old Vintage	R22	Monis	R22
Boplaas Cape Ruby	R22	(Full, Medium or Pale Dry Cream)	

DIGESTIFS

Jägermeister	R34
Underberg	R39

GRAPPAS

Antonella	R42
Dalla Cia	R36



Wine List

We are proud recipients of a most prestigious Diners Club Platinum Status Award for our wine selection.

*Our guests are most welcome to bring their own wines.
Rest assured there will be no corkage ever.*

Wine Selection

In order to provide you with as much information as possible before finalising your selection, we have added the most recent available gradings from the *Platter's Wine Guide* to each wine.

A significant part of our Platinum Award status is owed to our careful selection of wines. And it is a well-known fact that the 'terroir' – the soil, topography and climate – has a profound effect on the grapes producing the wine. It should come as no surprise then that all of our wines originate in the Western Cape – an area renowned for world-class terroir and home to the most revered wine regions in South Africa.

Regions contributing to our wine selection

Stellenbosch

Durbanville

Franschhoek

Robertson

Constantia

Riebeek West

Darling

Elgin

Paarl

Hemel-En-Aarde

Wellington

Swartland

Tulbagh

WINE PAIRING

While a carefully crafted meal or glass of an excellent vintage on their own are events worth remembering, the true magic is revealed when meal and wine complement one another. For this sole reason, we strongly recommend pairing the following wines with your Hussar Grill creation.

Salads

Chenin Blanc, Sauvignon Blanc and Rosé

Steak and Beef

Merlot, Cabernet Sauvignon, Shiraz, Pinotage and Red Blends

Lamb

Pinot Noir, Red Blends and Merlot

Game

Pinotage and Shiraz

Chicken

White Blends, Sauvignon Blanc and Chenin Blanc

Seafood

Chardonnay, Sauvignon Blanc, Shiraz and Rosé

Wine by the glass

We offer an extensive selection which we change on a regular basis to accommodate new estates and recent award winners. Please discuss today's selection with your service ambassador. Our management team is also readily available to assist and advise in your selection if required.

We currently recommend the following outstanding quality wines which represent really extraordinary value to our guests.

Enjoy our latest selection of wine by the glass:

250ml

Durbanville Hills Sauvignon Blanc (****½ Platter) Durbanville _____ Per glass **R48**
A combination of yellow citrus, lime, sugar snaps with a hint of asparagus and a crisp acidity.

Laborie Chardonnay Paarl _____ Per glass **R40**
This elegant Chardonnay has upfront litchi, lemon zest and pineapple aromas with undertones of raw almonds and green apple.

Leopard's Leap Chardonnay/Pinot Noir (** Platter) Franschhoek _____ Per glass **R40**
Red berry fruits balanced by warm citrus aromas yield a well-balanced mouthfeel, elegant finish and textured aftertaste.

Van Loveren Cabernet Sauvignon/Merlot Blend Robertson _____ Per glass **R45**
A complex, full bodied blend matured for eight months, culminating in elegant, rich Christmas pudding and tobacco notes.

Alto Rouge (**** Platter) Stellenbosch _____ Per glass **R70**
Medium-bodied with blackberry nuances, followed by tobacco, chocolate and vanilla.

*At The Hussar Grill we encourage celebrating good times.
We don't charge corkage.*



CHAMPAGNES & MCCs

- Pongrácz** (**** Platter) Stellenbosch R296
Crisp green apple notes and the nuttiness of freshly baked bread are prevalent on the nose. On the palate, delicate yeasty tones, layered with toast and ripe fruit.
- Pongrácz Rosé** (***) Stellenbosch R319
Delicate strawberry tones layered with whiffs of baked bread. On the palate, it is perfectly balanced with clean acidity and juicy blackberry fruit.
- Graham Beck Brut N/V** (**** Platter) Franschoek R338
Lively, lightly rich and dry. Blended with young Pinot and Chardonnay for consistency.
- Le Lude Brut** (****½ Platter) Franschoek R450
A classic blend of 54% Chardonnay and 46% Pinot Noir. The wine is matured for a minimum of 36 months before being matured on the final cork for six months before release.
- G.H. MUMM BRUT** France R699
Fine and elegant bubbles explode with ripe tropical fruit aromas, and a refined freshness in the mouth. Intensified by the complex aromas of fresh fruit and caramel.

CHARDONNAY

- Warwick First Lady Unwooded** (****½ Platter) Stellenbosch R206
A great mix of citrus and melon on the nose. No sign of wood gives the wine its accessibility for everyday enjoyment.
- Fat Bastard** (***) Robertson R192
Classic ripe peach and tropical fruit on the nose with a soft, well-integrated vanilla flavour on the palate.
- Glen Carlou** (**** Platter) Paarl R274
Vibrant and fresh with hints of tropical fruit, citrus and balanced oak. 100% Barrel-fermented Chardonnay.
- Graham Beck Waterside** (**½ Platter) Robertson R125
Vibrant with an explosion of tropical fruit and ripe citrus on the nose and underlying yellow stone fruit tones.
- Springfield Wild Yeast** (**** Platter) Robertson R285
Fermented with completely native, wild yeasts, this unwooded chardonnay is bursting with notes of tropical fruits such as dried pineapple on the nose and a fresh burst of citrus on the palate.
- Delaire Graff Banghoek Reserve** (***** Platter) Stellenbosch R387
Elegant with layered nuances of vanilla, peaches and honeycomb. A hint of minerality adds to a lingering finish.

SAUVIGNON BLANC

- Diemersdal** (**** Platter) Durbanville R174
A brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries.
- Leopard's Leap** (** Platter) Franschhoek R122
Upfront tropical fruit aromas with fresh, crisp pear and citrus flavours.
- Klein Constantia** (**** Platter) Constantia R306
Aromas of white peach and berries followed by fruity flavours.
- Durbanville Hills** (**** Platter) Durbanville R142
A combination of yellow citrus, lime, sugar snaps with a hint of asparagus and a crisp acidity.
- Waterford** (**** Platter) Stellenbosch R345
Coveted Elgin grapes, crisp fruit and fresh natural acidity make for a lovely lingering finish on the palate.
- Steenberg** (****½ Platter) Constantia R273
Typical cool climate Sauvignon, expertly crafted to showcase green aromas and flavours.
- Iona** (****½ Platter) Elgin R324
Pure grapefruit aromas, intense tropical fruit and fleshy kiwi fruit overlays.
- Thelema Sutherland** (**** Platter) Stellenbosch R209
Delights with classic flintiness, English gooseberries and grass.
- Springfield Life from Stone** (**** Platter) Robertson R257
Delightfully complex and layered; with fruitiness, notes of red pepper and granadilla on the palate. The minerality of the landscape gives this wine its distinguished taste.
- Laborie** Paarl R124
A fresh and zesty palate of green apple and tropical fruit, well balanced with a linear acidity and fruity finish.
- La Motte** (**** Platter) Franschhoek R197
Gooseberry is the first impression, followed by pineapple, lime and wild grass.

CHENIN BLANC

- Jordan Inspector Péringuéy** (**** Platter) Stellenbosch R261
French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince and green pineapple, interlaced with a spicy complexity.
- Ken Forrester Old Vine Chenin Reserve** (****½ Platter) Stellenbosch R260
Golden hued and full-bodied, with melon and spicy baked apple aromas.
- Mulderbosch Steen Op Hout** (**** Platter) Stellenbosch R162
Papaya, melon and limes jostle for attention aside freshly sliced Granny Smith apples and touches of oak spice.

BLANC DE NOIR & ROSÉ

- Nederburg Rosé** (** Platter) Paarl R110
Aromas of candy floss, cherries, strawberries and dried herbs. Fruity and refreshing flavours with a good acid structure.
- Warwick First Lady Dry Rosé** (***) Stellenbosch R188
100% Pinotage with delicate jasmine and raspberry aromas.
- Kanonkop Kadette Pinotage Rosé** (***/½ Platter) Stellenbosch R141
Succulent mouthful of ripe red berries on a fuller-bodied, well-balanced and fruity persistent wine.
- Boschendal Blanc de Noir** (***) Franschhoek R126
An appealing pale salmon colour, leading to bright red fruit with strawberries and other red berries. Good freshness, balance and drinkability. Crisp and dry, yet with a pleasant hint of fruity sweetness.
- Delheim Pinotage Rosé** (***/½ Platter) Stellenbosch R156
Vibrant, light pink in colour. Crisp acidity with sweet berry fruit. The wine has cranberry, strawberry and floral aromas on the palate and nose.

BLENDED WHITES & OTHER VARIETALS

- Buitenverwachting Buiten Blanc** (***) Constantia R142
A variation of fruit characteristics including ripe gooseberry, green peppers, green melon and hints of tropical fruit.
- Terra Del Cappel Pinot Grigio** Franschhoek R147
Whiffs of lemon and orange leaf, peach and stone fruit tempt the nose. The palate offers tangy and succulent notes of peach and nectarine fruit, along with some lemon freshness.
- Reyneke Organic White** (***) Stellenbosch R164
This fresh zesty wine has hints of gooseberry, lime peel and citrus with a subtle floral lift. The palate shows exquisite balance between freshness, texture and fullness.
- Graham Beck Gorgeous** (***/½ Platter) Robertson R174
Hints of ripe berries and a touch of spice, combined with notes of peach and citrus produce this elegant, easy-drinking lifestyle wine.
- Haute Cabrière Chardonnay** (***/½ Platter) Franschhoek R228
An abundance of zesty fruit, most notably white peach, pineapple, lime, followed by subtle red berry fruit, with a delectable full-mouth feel.
- Jordan The Real McCoy Riesling** (**** Platter) Stellenbosch R285
This German clone Riesling was made to have a perfect balance between acid and sugar. Intense flavours of lime through to white peach and Granny Smith apple.

PINOT NOIR

- Creation** (**** Platter) Hemel-En-Aarde R466
Deep ruby in colour, gleaming and inviting vibrancy in the glass. Cranberry with earthy cherry notes highlight this classic pinot noir.
- Newton Johnson Felicité** (***) Platter) Hemel-En-Aarde R175
Bright, pale fruit with strawberry aromas complemented by light spice and earthy notes. A generous palate with accessible tannins and a fresh finish.
- Thelema Sutherland** (***) Platter) Stellenbosch R293
Pure strawberry fruit aromas, lovely perfumed forest floor characters and hints of smoky spice. Bright berry fruit and spice on the palate, with a long, refined finish.
- Iona Mr P** Elgin R319
Younger vines and older barrels combine to bring all the best characteristics of a classic, high quality Pinot Noir to the fore.

CABERNET SAUVIGNON

- Nederburg Winemasters** Paarl R205
A rich and full-bodied wine with ripe fruit, cherry and delicate oak spice flavours, velvety tannins and a lingering aftertaste.
- Neil Ellis Stellenbosch** (**** Platter) Stellenbosch R334
Medium red, purple in colour, the wine has tones of blackcurrant, violet and cedar aromas with touches of mint. The rich, ripe opulent but youthful palate has plummy fruit, a background of new oak and fine tannins.
- Hoopenburg** (** Platter) Stellenbosch R168
Blackcurrant fruit flavours with a hint of vanilla and herbs.
- Rust en Vrede Estate Vineyards** (****½ Platter) Stellenbosch R643
Bold crème de cassis, cigar box and liquorice are subtly supported by notes of blackcurrant and dark chocolate.
- Rustenberg** (**** Platter) Stellenbosch R240
The wine shows typical Cabernet Sauvignon flavour and aroma profiles of dark berries and tobacco with a well-structured and lengthy palate.

PINOTAGE

- 1.5l Magnum 750ml
- Jacobsdal** (***) Platter) Stellenbosch R533 R242
An abundance of berry fruit, plums and cherries with subtle wood spice aromas in the background. Well-balanced and elegantly structured with silky tannins.
- Beyerskloof** (****½ Platter) Stellenbosch R318 R188
Strong plum flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish.
- Diemersfontein** (****½ Platter) Wellington R282
Distinct coffee, rich dark chocolate and baked plums on the nose.
- Kanonkop** (****½ Platter) Stellenbosch R876
Full-bodied with a deep ruby colour. Soft oak and grape tannins.
- Neethlingshof** (****½ Platter) Stellenbosch R214
Medium-bodied, crammed with berry flavours and a good tannic backbone.

MERLOT

- Fleur Du Cap Unfiltered** (**** Platter) Stellenbosch R379
On the nose it shows multiple layers of dark fruit such as plum and blackcurrant with a hint of oak spice. The palate is plush, rich and velvety with well-balanced fruit and subtle ripe tannins.
- Ernst Gouws & Co** (**** Platter) Stellenbosch R216
A richly satisfying mouthful of dark plums and stewed fruit, this Merlot is full of earthy flavours with dark chocolate hints, savoury dried meat and plenty of spicy highlights. Soft tannins and a rounded mouthfeel.
- Niel Joubert** (***/2 Platter) Paarl R187
Sweet spice and plum flavours with hints of chocolate make this a lovely, easy-drinking Merlot.
- Laborie** Paarl R134
This elegant Merlot shows aromas of black cherries, plums and dried herbs, with a nuance of cigar box. The palate is vibrant and well-rounded with silky tannins and a fragrant, elegant finish.

SHIRAZ

- 1.5l Magnum 750ml
- Allesverloren** (***/2 Platter) Riebeeck West R251
A rich and full-bodied wine with a good tannic structure and ample ripe fruit flavours.
- Ernst Gouws & Co** (****/2 Platter) Stellenbosch R435 R216
Whiffs of violets, pepper, dark berries and spice. Elegant black fruit and plenty of soft, sweet spices are wrapped around velvet tannins and a lengthy finish.
- Zandvliet Estate Shiraz** (***/ Platter) Robertson R536 R237
The wine shows a ripe complex nose, and flavours of plums, prunes and aniseed with hints of mixed spice. These deep flavours follow through to an integrated yet complex palate.
- Diemersdal** (***/2 Platter) Durbanville R249
The wine has a complex nose with overtones of black and white pepper, pomegranate, cigar box, cloves and spice.
- Laborie** Paarl R134
This luxurious, deep purple Shiraz has upfront raspberry and blackcurrant aromas with hints of black pepper, spice and cloves. The palate benefits from judicious oak, resulting in a silky tannin structure and good length.
- Saronsberg** (****/2 Platter) Tulbagh R545
The wine has a deep, dark purple colour with succulent ripe fruit flavours supported by expressive, yet delicate floral notes and scents of violets and spice.
- Kevin Arnold** (****/2 Platter) Stellenbosch R999 R455
Vibrant dark fruit, earthy and clove pepper spice lead the aromatics of this Stellenbosch Shiraz, accompanied by soft liquorice undertones.

DESSERT WINES

- Nederburg Noble Late Harvest** (*****/ Platter) Paarl R196
A subtle balance between acid and sugar with dried fruit and vanilla spice notes.

BLENDED REDS & OTHER VARIETALS

	1.5l Magnum	750ml
The Hussar Grill 50th Red <i>Durbanville</i> <i>A smooth, well-balanced blend of Shiraz, Cabernet Sauvignon and Merlot that reflects ripe dark fruit, red berries and a hint of spice.</i>	R197	R130
Rupert & Rothschild Classique <i>(**** Platter) Franschhoek</i> <i>Fresh raspberry aromas with pomegranate undertones and a subtle smooth, balanced palate with lingering cranberry and cedarwood nuances.</i>	R967	R392
Brampton Old Vine Red <i>(***½ Platter) Stellenbosch</i> <i>Traditional '70s/'80s blend of Cabernet, Merlot, Shiraz and Pinotage.</i>		R157
Vergelegen Mill Race <i>(**** Platter) Stellenbosch</i> <i>Admirably consistent Cabernet Sauvignon / Merlot blend with some Malbec.</i>		R267
Groote Post Old Man's Blend <i>(*** Platter) Darling</i> <i>Cabernet, Merlot, Shiraz and Pinot Noir barrelled in French oak.</i>	R387	R167
Meerlust Rubicon <i>(****½ Platter) Stellenbosch</i> <i>Very deep, youthful colour and intense, almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness.</i>		R906
Ernie Els The Big Easy <i>(**** Platter) Stellenbosch</i> <i>Rich and elegant with notes of luxurious dark chocolate, cinnamon spice and ripe plums fill the glass.</i>		R367
Boekenhoutskloof Wolftrap Red <i>(***½ Platter) Franschhoek</i> <i>A spicy profile with ripe black fruit, cherries and hints of violets from the Viognier. Smooth and rich on the palate with soft tannins and good density.</i>	R255	R124
Alto Rouge <i>(**** Platter) Stellenbosch</i> <i>Medium-bodied with blackberry nuances, followed by tobacco, chocolate and vanilla.</i>	R466	R212
Leopard's Leap Cabernet Sauvignon / Merlot <i>Franschhoek</i> <i>Intriguing aromas of blueberry, chocolate and cassis, supported by soft undertones of wild flowers and fruit scents.</i>		R122
Reyneke Organic Red <i>(*** Platter) Stellenbosch</i> <i>The nose is concentrated with plum, blackcurrant and blackberry with spicy undertones. On the palate there are notes of liquorice, clove and tobacco, with hints of smokiness.</i>		R164
Roodeberg <i>Paarl</i> <i>This famous red blend shows aromatic layers of raspberries, spicy dried herbs and fruit cake, with undertones of cinnamon and dark chocolate. The palate is well rounded with nuances of cedary oak on a juicy tannin structure.</i>		R196
Boekenhoutskloof Chocolate Block <i>(****½ Platter) Franschhoek</i> <i>Fruit blossoms, spices and almond flavours abound on a well-textured palate with a rounded finish. This Red Blend has a lingering aftertaste with subtle wood flavours.</i>		R477
La Motte Millenium <i>(**** Platter) Franschhoek</i> <i>This wine tells the story of how it was made. Raspberry (Merlot), a slight herbaciousness (Cabernet Franc) and English toffee (oak) combine in a harmonious way. Malbec and Petit Verdot provide colour and spice.</i>		R223
Neethlingshoff Malbec <i>(***½ Platter) Stellenbosch</i> <i>Rich and full with plum and berry flavours, supported by soft tannins.</i>		R214
Delaire Graff Botmaskop <i>(**** Platter) Stellenbosch</i> <i>A beautiful Bordeaux-style blend with classical aromas of dark berry fruit, spice and cassis.</i>		R555
Leeuwenkuil Grenache Noir <i>(**** Platter) Swartland</i> <i>A medium-bodied wine offering berry compote aromas and a mouthful of red and black cherry flavour with nuances of liquorice and five spice.</i>		R256
Nederburg Baronne <i>(***½ Platter) Paarl</i> <i>A rich, medium-bodied wine with ripe plum, prune and dark chocolate flavours and a pleasant tannic structure.</i>		R152

SPEAKEASY COCKTAILS

These handcrafted cocktails have been carefully selected for their timeless appeal and distinguished heritage.

Moscow Mule

R60

Absolut Vodka, ginger beer, fresh lime juice with a dash of bitters

From cob-webbed cellars to high-street bars, the Moscow Mule is testament to finding hidden treasures beneath New York. Slightly spicy, delightfully refreshing and served the traditional way in a chilled copper mug.

Espresso Martini

R50

Absolut Vodka, Kahlúa, simple syrup and a dash of espresso coffee.

Born from the mind of British bartending guru, Dick Bradsell, the Espresso Martini was created to kick-start a night out on the town. A modern twist to a classic, indulgent cocktail.

Mojito

R45

Havana Club 3YO Rum, sugar, fresh lime juice, sparkling water and a sprig of mint.

The name "Mojito" stems from the word "Mojo", meaning "to place a little spell". This combination of sweet notes plus refreshing citrus and mint flavours certainly are magical!

Cucumber Collins

R60

Beefeater Gin, fresh cucumber slices, fresh lemon juice, simple syrup and soda water.

Quintessentially British or unequivocally American, only the original Tom Collins himself would know. A crisp and refreshing drink to clarify the haziest of days much like those around the time of The Great Tom Collins Hoax of 1874 New York.

Canchánchara

R45

Havana Club 7YO, lime juice and honey water.

Continuously aged, this elegant, elite rum will only be found in the classiest of spots worldwide. Invented to invoke the spirit of Havana, relish in the sophistication of this finest of rum cocktails.

Martini

R49

Absolut Vodka and dry vermouth.

From Hollywood heavyweights such as Bogart and Bond, to Cold War kingpins Roosevelt and Stalin, the Silver Bullet was a toast to the triumph of modernity and post-war imperialism. The sublime dryness and coldness of the simple ingredients belie their hidden complexities. Savour it classic with an olive, or with a twist of lemon rind. And of course, shaken or stirred.