



Casa Bella®

WoodFired Pizza · Pasta · Grills

Our Beautiful Home

Casa Bella, meaning “Beautiful Home” in Italian, is a place where everyone is always welcome. It is a home that runs on love, laughter, delicious food, outstanding wines and exceptional quality and service. Our secret is to merge Italian cuisine with a sophisticated yet friendly dining experience.

Our authentic wood-fired pizzas, handmade pastas and signature grills are always prepared with passion, using the freshest and finest quality ingredients. Every day we dedicate ourselves to the creation of authentic and undeniably satisfying meals, for connoisseurs and food lovers alike.



WE LOOK FORWARD TO WELCOMING YOU TO OUR
BEAUTIFUL HOME.


























First we eat,
then we do
everything else

For more than 200 years the Neapolitans have enjoyed the fruits of their culinary ingenuity - traditional Italian flatbreads inspired by the addition of tomatoes from the Americas brought the Neapolitan pizza to spectacular fruition. Flatbread and tomatoes aside, the guidelines are simple and elegant - basic, fresh ingredients including hand-kneaded dough, mozzarella cheese, basil and olive oil. Noticeably smaller than modern-sized pizzas, Neapolitan-style pizzas are baked in wood-fired ovens of exceptional heat for a very short time. The result - a delicately light and crisp base at the edges with a deliciously saucy centre.



While paying faithful homage to the original, we remain certain our Neapolitan-inspired Casa Bella signature pizzas will continue to delight for hundreds of years to come.



Starters

DELIGHTFUL INTRODUCTIONS TO PIQUE THE APPETITE







Salads

DOWN-TO-EARTH AND DECADENT MEDITERRANEAN REFRESHMENT





Wood Fired Pizza







Pasta



LIVING FOR THAT MAGICAL, PRONTO DA SERVIRE (READY-TO-SERVE) MOMENT











Grills

FRESHEST INGREDIENTS & THE PUREST APPROACH



Desserts



AUTHENTICALLY-INSPIRED







Main Menu

*In Italy, a meal without
wine is like a village
without people.*

*For the complete
Casa Bella experience,
please enjoy the
recommended wines on
our Wine List.*

Prices include VAT

STARTERS

PLATTERS TO SHARE

Good food is best shared

ANTIPASTO PLATTER	199
<i>(Recommended for 4 or more)</i>	
Salami, Parma ham, chorizo, Gorgonzola, Camembert, Brie, sweet Italian cherry tomatoes, zucchini fries, marinated olives and aubergines. Served with your choice of a herb or garlic pizza bread.	
CURED MEAT PLATTER	149
<i>(Recommended for 2 - 4)</i>	
Salami, Parma ham and chorizo. Served with your choice of a herb or garlic pizza bread.	
CHEESE PLATTER	89
<i>(Recommended for 2)</i>	
Gorgonzola, Camembert, Brie, sweet Italian cherry tomatoes, marinated olives and fig preserve. Served with Melba toast.	
FRIED CRUMBED CAMEMBERT	89
<i>(Recommended for 2)</i>	
Ripe and piquant Camembert served with our own cranberry jelly and Melba toast.	



25cm Italian pizza bread with your favourite toppings. All our pizza breads are prepared with garlic or herbs and cooked in our wood-fired oven.

GARLIC OR HERB	49
Lightly salted and flavoured with garlic or herbs and extra virgin olive oil.	
BUFFALO MOZZARELLA & PESTO	86
Buffalo mozzarella and basil pesto drizzled with extra virgin olive oil.	
MOZZARELLA CHEESE	69
Classically Italian!	

LIGHT DISHES


OSTRICH CARPACCIO	79
Thinly sliced ostrich, topped with fresh rocket, capers, red onions, chillies, extra virgin olive oil, balsamic glaze and grated Parmesan.	
MUSSEL POT	84
Mussels in a creamy white wine sauce. Served with crispy garlic bruschetta.	
CHICKEN LIVERS	69
Sautéed in a peri-peri Napoletana sauce with pancetta, red onion and served with garlic bruschetta.	
CAPRESE SALAD	79
Buffalo mozzarella, wedged between thinly sliced tomato and fresh basil leaves, garnished with a touch of basil pesto and balsamic glaze.	
CALAMARI	59
Grilled Cajun-style calamari tubes and heads.	
GARLIC PRAWN TAILS	84
Shelled prawns, oven-baked in a creamy Parmesan garlic sauce. Served with a garlic bruschetta.	

THREE CHEESE	86
A magnificent blend of Gorgonzola, Danish feta and mozzarella.	
TOMATO & GORGONZOLA	69
CAPRESE	99
Buffalo mozzarella, topped with freshly sliced tomato, basil leaves, avocado* and basil pesto. Superb with extra virgin olive oil and balsamic vinegar.	

* Available when in season. Contains nuts!

SALADS

Using fresh local and imported Italian ingredients, our salads are served with balsamic glaze and our home-made honey and mustard dressing.

PARMA HAM SALAD	109
Mixed green leaves with Parma ham, avocado*, sliced pear, red onion, cherry tomatoes, cucumber and olives. Finished with grated Parmesan and croutons.	
GORGONZOLA & PEAR SALAD 	99
Mixed green leaves with avocado*, cherry tomatoes, sliced pear, walnuts and Gorgonzola.	
PRIMAVERA SALAD	79
Mixed green leaves with grilled aubergines, cherry tomatoes and artichokes. Finished with grated Parmesan.	

CHOPPED SALADS


Our "no lettuce" chopped salads are served with balsamic glaze, our home-made honey and mustard dressing and finished with grated Parmesan.

CHOPPED CHICKEN SALAD	94
Grilled chicken breast, cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.	
CHOPPED FILLET SALAD	109
Pepper-crusted fillet steak (medium-rare), cherry tomatoes, cucumber, red onion, carrots, Danish feta, olives and avocado*.	
INSALATA GRECA	79
Cherry tomatoes, olives, cucumber, carrots, red onion, avocado* and Danish feta drizzled with extra virgin olive oil.	

PIZZA TOPPINGS

Personalise your favourite pizza with additional toppings.

CHEESE	22	GOURMET	39
Danish Feta, Mozzarella, Gorgonzola		Buffalo Mozzarella, Prawns, Ostrich Carpaccio, Deboned Roast Lamb Shank, Pepper-crusted Fillet (medium-rare)	
CURED MEAT	35	DELI	25
Chorizo Sausage, Salami, Pancetta, Parma Ham		Avocado*, Bolognese (beef and pork), Olives, Roast Chicken, Brown and Portabellini Mushrooms	
SAUCES	12	VEGETABLES	15
Tzatziki, Sweet Chilli Mayo, Fig Preserve, Peri-Peri, Basil Pesto 		Gherkins, Banana, Fresh Basil, Wild Rocket, Fresh Tomato Slices, Red Onion, Sweet Italian Cherry Tomatoes, Sliced Pear, Red Peppers	
SEAFOOD	28		
Calamari Tubes and Heads, Anchovies, Mussels			


* Available when in season.  Contains nuts!

NEAPOLITAN-STYLE PIZZA


INSPIRED BY THE ORIGINAL RECIPE FROM NAPLES, ITALY.

Authentic hand-pressed pizza crafted from imported Italian "00" pizza flour, baked in a wood-fired pizza oven at 485°C to achieve an authentic Neapolitan finish. All our pizzas are made with mozzarella unless otherwise stated. Size: 30cm.

~ BUON APPETITO ~

REGULAR MARGHERITA Tomato and mozzarella.	79	CHICKEN LIVERS Tender chicken livers, sautéed in a peri-peri Napoletana sauce with pancetta and red onion.	109
AUTHENTIC MARGHERITA Buffalo mozzarella, sweet Italian cherry tomatoes and basil leaves.	89	FRUTTI DI MARE Calamari tubes and heads, prawns, mussels and seafood dressing.	139
NAPOLI Anchovies, olives and capers.	99	CASA BELLA GORGONZOLA ~ unforgettable! Gorgonzola cheese with pancetta and fig preserve. A Casa Bella signature creation.	125
PISA Pancetta, Danish feta and avocado*.	115	MESSICANA Beef and pork Bolognese mince, red peppers, red onion, garlic and chilli.	99
FILETTO Pepper-crusted fillet strips (medium-rare) with caramelised onions, wild rocket, brown and Portabellini mushrooms, grated Parmesan and balsamic glaze.	129	MODENA  Sweet Italian cherry tomatoes, olives, Danish feta and basil pesto.	95
LAMB Deboned roast lamb shank, rosemary, Danish feta and tzatziki.	125	MILANO Salami, avocado* and wild rocket.	125
AL CAPONE Tikka chicken, red onions, sweet Italian cherry tomatoes, gherkins and chillies.	105	PERA Sliced pear, Parma ham and Gorgonzola.	129
SAN MARCO Pancetta, banana and avocado*.	115	PARMA HAM Parma ham, fresh tomato slices, wild rocket and grated Parmesan.	129
CARNE Salami, pancetta, chorizo and caramelised onions.	139	SORRENTO Buffalo mozzarella, sweet Italian cherry tomatoes, Danish feta, wild rocket and grated Parmesan.	99

Make some additions to your Neapolitan-style pizza from our toppings section.

* Available when in season.  Contains nuts!

PASTA

HOME-MADE PASTAS PAIRED WITH DELICIOUS PASTA SAUCES - TRADITIONAL ITALIAN COMFORT DISHES IN CASA BELLA STYLE

For a low-carb, lower calorie, gluten-free alternative, swap your pasta for zucchini spaghetti.

FETTUCCHINE ALFREDO	99	CHORIZO FETTUCCHINE	99
Pancetta with brown and Portabellini mushrooms in a creamy white sauce.		Chorizo sausage, brown and Portabellini mushrooms, red onions and olives in a creamy Napoletana sauce.	
PENNE ARRABBIATA	75	FETTUCCHINE CON PESCE	119
Napoletana sauce with chilli and garlic.		Prawns, mussels and calamari tubes in a creamy Napoletana sauce.	
SPAGHETTI BOLOGNESE	85	FETTUCCHINE VEGETARIANA	85
An Italian classic! Pork and beef Bolognese in a Napoletana sauce.		Brown and Portabellini mushrooms, red onion, cherry tomatoes, red peppers, zucchini and asparagus in a Napoletana sauce.	
PENNE SICILIANA	79	SPINACH AND RICOTTA RAVIOLI	109
Made the traditional Italian way. Anchovies, olives and capers in a Napoletana sauce.		Delicious filled ravioli in a creamy white sauce.	
PASTA DI POLLO	99	GORGONZOLA GNOCCHI	99
Spaghetti, chicken, brown and Portabellini mushrooms, red peppers and Parmesan in a creamy white sauce.		Bite-size Italian dumplings in a creamy Gorgonzola sauce.	

BAKED PASTA *A Favourite!*

<p>.....</p> <p>TOPPED WITH</p> <p>MOZZARELLA CHEESE AND</p> <p>BAKED IN OUR</p> <p>WOOD-FIRED PIZZA OVEN</p> <p>.....</p>	<p>VEGETARIAN LASAGNE</p> <p>Layers of tender lasagne sheets, brown and Portabellini mushrooms, zucchini and marinated aubergines in a Napoletana sauce. Baked to golden perfection.</p>	89	<p>LASAGNE BOLOGNESE</p> <p>Layers of tender lasagne sheets, rich beef and pork Bolognese, in a creamy white sauce, topped with mozzarella.</p>	99
--	--	----	---	----

GRILLS

*Expertly prepared and lovingly adorned with the finest sauces, herbs,
spices and essential ingredients.*

Our A-grade beef steaks are carefully aged in our cold rooms.

T-BONE FLORENTINA 650g	199	FILLET SALTIMBOCCA	179
Prime T-Bone steak rubbed in olive oil, cracked pepper and Maldon salt. Served on the bone with a side of your choice OR sliced on a bed of spinach. Cooked medium-rare to medium.		Fillet medallions sautéed in herbed olive oil, served on a bed of fettuccine layered with mozzarella cheese, Parma ham and brown and Portabellini mushrooms in a creamy white sauce.	
FILLET STEAK FLAMBÉ 300g	189	FILLET GORGONZOLA	159
A delectable choice. Coated in our secret rub of crushed black peppercorns, mustard seeds and fresh herbs, flambéed in brandy and finished off in cream. Cooked medium-rare to medium.		Fillet medallions, pan-fried with Gorgonzola cheese and brown and Portabellini mushrooms in a creamy white sauce. Served on a bed of fettuccine.	
RUMP 300g ~ aged for a minimum of 28 days.	145	CALAMARI	109
Basted and grilled or done the Italian way ~ rubbed in extra virgin olive oil, Maldon salt, black pepper and grilled to your liking.		Calamari tubes and heads flash fried to tender perfection.	
ADD A SAUCE	25		
Mushroom, cheese, pepper, peri-peri, mustard cheese, Gorgonzola.			
OXTAIL	169		
Rich oxtail braised in red wine and stock, with red onions and carrots. Served with herb and Parmesan mash.			
LAMB SHANK	195		
Tender, hearty slow-roasted lamb shank in a deep red wine and vegetable jus. Served with delicious Parmesan and herb mash.			
PARMESAN CRUSTED CHICKEN	99		
Chicken breasts coated in breadcrumbs, mixed herbs and Parmesan cheese, pan-fried until golden brown. Served with a sauce and side dish of your choice.			
SPATCHCOCK CHICKEN	149		
Full spatchcock chicken, grilled in your choice of peri-peri sauce or grill basting.			

SIDE ORDERS


*All our grills are served with a side of your choice,
unless otherwise stated.*

THICK-CUT POTATO CHIPS	19
GRILLED SWEET POTATOES	19
ZUCCHINI SHOESTRING FRIES	19
PARMESAN & HERB MASH	19
CREAMED SPINACH	19
BROCCOLI & CAULIFLOWER	24
Served with Parmesan white sauce.	

DESSERTS

*Delicious mouthfuls of decadence,
prepared for your enjoyment.*

FUDGE PICASSO	45	PANNA COTTA	47
White chocolate mousse, loaded with chunks of home-made fudge, coated with a white chocolate ganache and painted with strokes of dark chocolate. Served with vanilla gelato.		Deliciously light and creamy, vanilla-flavoured Italian pudding topped with a mixed berry glaze.	
BANOFFEE PIE	42	CHOCOLATE FONDANT	45
Delicious pie made from bananas, cream and toffee on a caramel biscuit base.		A rich, dark chocolate cake with a warm, oozing chocolate centre. Served with vanilla gelato.	
TIRAMISU	49	LIMONCELLO CHEESECAKE ~ Lemon lover's delight!	45
A popular Italian dessert. Finger biscuits infused with a coffee liqueur, layered with mascarpone cheese, grated chocolate, and topped with cocoa powder.		Oven-baked creamy cheesecake made with a combination of ricotta and cream cheese flavoured with Limoncello liqueur.	
		GELATO	30
		Ask your waitron for our selection.	

 *Desserts may contain traces of NUTS!*

DRINKS

MILKSHAKES	40	DON PEDRO	40	AFTER-DINNER DELIGHTS
Crème Brûlée, Tiramisu, Black Forest or Turkish Delight		Vanilla gelato with your choice of Whisky, Kahlúa, Mint Liqueur, Frangelico or Amarula		Refer to the wine list for our selection of Single Malts, Liqueurs, Bourbons, Digestifs, Brandies, Cognacs and Ports.
COFFEES		SPECIALITY COFFEE		SOFT DRINKS
Americano	22	Amarula	45	Refer to the wine list for our full selection.
Decaffeinated Coffee	22	Cointreau	45	
Tea (Ceylon or Rooibos)	18	Frangelico	45	
Espresso		Irish Whiskey	45	
Single	22	Jamaican Rum	45	
Double	28	Kahlúa	45	
Cappuccino	25			



Wine List

WHERE THERE IS FOOD, FRIENDSHIP AND WINE,
THERE IS HAPPINESS.



WINE SELECTION

IN ORDER FOR YOU TO MAKE AN INFORMED WINE SELECTION, WE HAVE INDICATED THE MOST RECENT GRADINGS FROM THE PLATTER'S WINE GUIDE, AS WELL AS THE REGION PRODUCED AND ALCOHOL BY VOLUME (ABV), FOR EACH WINE.

MEALS MADE WITH THE UTMOST CARE AND ATTENTION MERIT WINES OF DISTINGUISHED HERITAGE. WE TRUST OUR SELECTION WILL DELIGHT AND CAPTIVATE YOU.



WINE PAIRING

WE RECOMMEND PAIRING THE FOLLOWING WINES WITH YOUR CASA BELLA MEAL
~ BUON APPETITO!

SALADS

Chenin Blanc, Sauvignon Blanc and Rosé

PASTA & PIZZA

White Blends, Sauvignon Blanc, Chenin Blanc
and Pinot Grigio

STEAK & BEEF

Merlot, Cabernet Sauvignon, Shiraz,
Pinotage and Red Blends

VEAL

White Blends, Sauvignon Blanc and Merlot

LAMB

Pinot Noir, Red Blends and Merlot

CHICKEN

White Blends and Pinot Grigio

SEAFOOD

Chardonnay, Sauvignon Blanc and Shiraz

CHAMPAGNE & MCCs

	BOTTLE
PONGRÁCZ BRUT N/V MCC (^{***½} Platter) Devon Valley (ABV 12%) Classic yeast and biscuit character on the nose with a good fruit/acid balance on the palate.	270
PONGRÁCZ BRUT ROSÉ N/V MCC (^{***½} Platter) Devon Valley (ABV 12%) Delicate salmon-pink hue with blackberry fruit flavours.	295
CHRISTINA BRUT MCC (^{***} Platter) Robertson (ABV 12%) A blend of Chardonnay and Pinot Noir.	265
DUSHESSA LIA® BLANC DE BLANC Italy (ABV 11.5%) Vino Spumante Brut.	195
MOËT & CHANDON N/V CHAMPAGNE France (ABV 12%) Superb streams of bead-like bubbles caress your glass as you indulge in this fine, yeasty, dry Champagne from Épernay.	995

WHITE BLENDS

	BY THE GLASS 250ml	BOTTLE
BUITENVERWACHTING BUITEN BLANC (^{***½} Platter) Constantia (ABV 13%) One of the top-selling white wines in SA. A full-bodied yet fruity blend that makes for easy drinking. 85% Sauvignon Blanc and 15% Chenin Blanc.	45	128
LEOPARD'S LEAP LOOKOUT WHITE (^{**} Platter) Franschhoek (ABV 12.5%) Tastes like tropical fruit, pineapple, lime and summer. Enjoy with family & friends during laid-back lunches - anytime, anywhere.		108
HAUTE CABRIÈRE CHARDONNAY PINOT NOIR (^{***} Platter) Franschhoek (ABV 12.5%) 60% Chardonnay and 40% Pinot Noir. Perfect proportions that create an exciting and delightful experience.		198
GRAHAM BECK GORGEOUS (^{**} Platter) Robertson (ABV 11.25%) Pinot Noir and 42% Chardonnay. Attractive hue, vibrant pink with a copper tinge.		148

CHARDONNAY

	BY THE GLASS 250ml	BOTTLE
WARWICK FIRST LADY UNWOODED (**** <i>Platter</i>) Stellenbosch (ABV 13.8%) Fresh tropical fruit with obvious pear and citrus notes. Soft on the palate. A fine drink suitable for any occasion.	69	198
FAT BASTARD (** <i>Platter</i>) Robertson (ABV 13%) About as subtle as a punch in the mouth. Full, rich and ripe with some pretty serious oak treatment.		174
GRAHAM BECK WATERSIDE (***) <i>Platter</i>) Robertson (ABV 12.5%) Pale straw with hints of green on the edge. Vibrant freshness and an explosion of tropical fruit and ripe citrus on the nose with underlying yellow stone fruit tones.		114

CHENIN BLANC

	BY THE GLASS 250ml	BOTTLE
MULDERBOSCH STEEN OP HOUT CHENIN BLANC (****½ <i>Platter</i>) Stellenbosch (ABV 13.5%) A delightfully wooden Chenin Blanc.		154
KEN FORRESTER PETIT CHENIN BLANC (*** <i>Platter</i>) Stellenbosch (ABV 13.5%) A youthful, fresh wine with quince and pear drop flavours. Earlier picked freshness shows on the palate with crunchy green apple and grapefruit flavours.	42	118

BLANC DE NOIR & ROSÉ

	BY THE GLASS 250ml	BOTTLE
BLACK OYSTERCATCHER ROSÉ (****½ <i>Platter</i>) Elim (ABV 11.5%) A forthcoming nose of nettles and capsicum, followed by hints of gooseberries and mouth-watering sweet and sour flavours.	65	188
NEDERBURG ROSÉ (****½ <i>Platter</i>) Paarl (ABV 12%) A charming rosé that is very easy-drinking and suitable for any occasion.		104

SAUVIGNON BLANC

	BY THE GLASS 250ml	BOTTLE
BLACK OYSTERCATCHER SAUVIGNON BLANC (<i>**** Platter</i>) <i>Elim</i> (ABV 12.5%) Well-balanced, cool climate Sauvignon Blanc with a forthcoming nose of gooseberry, capsicum and tropical notes, complemented by a full palate of minerality and ripe lingering aftertones.	75	225
PEACOCK WILD FERMENT (<i>****½ Platter</i>) <i>Stellenbosch</i> (ABV 13.5%) This Sauvignon Blanc has great complexity and exudes hints of green pepper, lime and mineral flavours on the nose. It has great texture and persistence. Fresh acidity provides a long length on the palate, without being overpowering.	45	125
WARWICK PROFESSOR BLACK (<i>****½ Platter</i>) <i>Stellenbosch</i> (ABV 13.5%) Stone fruit and quince, drawing to a pinpointed flavour intensity laced with bright, toned acidity.		245
STEENBERG (<i>**** Platter</i>) <i>Constantia</i> (ABV 13%) Typical cool climate Sauvignon expertly crafted to showcase green aromas and flavours.		225
IONA (<i>**** Platter</i>) <i>Elgin</i> (ABV 13.3%) Pure white grapefruit aromas, intense tropical fruit and fleshy kiwi fruit overlays.		265
DIEMERSDAL (<i>****½ Platter</i>) <i>Durbanville</i> (ABV 13.16%) A vibrant, lemon-lime colour with a complex array of tropical fruit aromas on the nose.		154

ITALIAN SELECTION

	BOTTLE
BACCIO CHIANTI <i>Italy</i> (ABV 13%) 2009 Reserve. Fairly sweet but perfectly balanced with good length. Deliciously fresh on the palate, with a lively lime and lemongrass finish.	240
MAVUM (<i>****½ Platter</i>) <i>Franschhoek</i> (ABV 12.5%) Pinot Grigio and Pinot Nero.	198

CABERNET SAUVIGNON

	BY THE GLASS 250ml	BOTTLE
NEDERBURG (<i>***½ Platter</i>) Paarl (ABV 14%) Enticing fruit pastille aromas. A firm SA favourite.	65	178
HOOPENBURG (<i>**** Platter</i>) Stellenbosch (ABV 13.5%) Blackcurrant fruit flavours with a hint of vanilla and herbs.		152
LA MOTTE (<i>**** Platter</i>) Franschhoek (ABV 13.5%) An elegant, typically SA-style Cabernet made to reflect varietal characteristics.		248

PINOTAGE

	BY THE GLASS 250ml	BOTTLE
JACOBSDAL (<i>**** Platter</i>) Stellenbosch (ABV 14%) A wine of stature and complexity. Always ready to drink.		214
BEYERSKLOOF (<i>***½ Platter</i>) Stellenbosch (ABV 14%) A medium-bodied Pinotage with well-integrated fruit and oak flavours.	58	160
DIEMERSFONTEIN (<i>**** Platter</i>) Wellington (ABV 14%) Mocha coffee, black chocolate and roasted nuts with undertones of caramelised banana and blackcurrants.		244

MERLOT

	BY THE GLASS 250ml	BOTTLE
ERNST GOUWS & CO (<i>***½ Platter</i>) Stellenbosch (ABV 14.5%) Roasted coffee beans, chocolate and ripe red berries.		192
PEACOCK WILD FERMENT (<i>***½ Platter</i>) Stellenbosch (ABV 14%) Tobacco and chocolate notes blend well with ripe black fruit flavours on the nose. A slight herbal edge brings freshness and complexity. A medium-bodied wine with lush mocha and berry flavours and soft tannins.	42	118

SHIRAZ

	BY THE GLASS 250ml	BOTTLE
ALLESVERLOREN (**** Platter) Riebeeck West (ABV 13.9%) Understated berries, vanilla and fynbos with juicy fruit. Well-balanced fresh acidity and fine tannins.		218
ERNST GOUWS & CO (****½ Platter) Stellenbosch (ABV 14%) Black and red berry fruit with hints of pepper and cinnamon.	70	198
DIEMERSDAL (**** Platter) Durbanville (ABV 14.5%) Modern accessible style with a nod to the classic.		222

RED BLENDS

	BY THE GLASS 250ml	BOTTLE
RUPERT & ROTHSCHILD CLASSIQUE (**** Platter) Franschhoek (ABV 13%) A magnificent Merlot-Cab blend. Dark, ripe and serious. A truly great wine.		315
VERGELEGEN MILL RACE RED (*** Platter) Stellenbosch (ABV 14%) Attractive dark ruby colour. The nose shows ripe berry, plum, chocolate and coffee flavours, with hints of mint, spice and pencil shavings. The tannins are fine-grained with great fruit-wood integration.		220
BOEKENHOUTSKLOOF THE WOLFTRAP (*** Platter) Franschhoek (ABV 14%) A spicy profile with ripe black fruit, cherries and hints of violets from the Viognier. Smooth and rich on the palate.		105
NEDERBURG BARONNE (****½ Platter) Paarl (ABV 14%) A medium-bodied, smooth dry red, showing good fruit and maturation flavours. A blend of Cabernet Sauvignon and Shiraz.	48	135



LOCAL AND INTERNATIONAL LAGER AND DRAUGHT BEER

LOCAL

Castle Lager	24
Carling Black Label	24
Hansa Pilsener	24
Castle Lite	26
Castle Lite Lime	26
Flying Fish (Flavoured Beer)	26

INTERNATIONAL

Heineken	30
Miller Genuine Draft (Bottle)	26
Windhoek (Lager or Light)	26
Amstel	26

CRAFT BEER & DRAUGHT ON TAP

Butcher Block Pale Ale	350ml	34
	500ml	44
Jack Black Lager	350ml	32
	500ml	42
Castle Lite Draught	350ml	28
	500ml	36

CIDERS & COOLERS

Savanna Dry	28
Savanna Light	28
Hunter's Dry	26
Smirnoff Spin	26

SOFT DRINKS

San Benedetto Mineral Water	250ml	22
San Benedetto Mineral Water	750ml	38
Appletiser	330ml	25
Grapetiser	330ml	25
SODAS (Bottle)	300ml	20
<i>Sprite / Coke / Creme Soda / Fanta Orange</i>		
Lipton Ice Tea	330ml	22
Red Bull	250ml	38
Tab / Coke Zero	330ml	22

MIXERS

CANS	200ml	18
<i>Coca-Cola / Coke Light / Lemonade /</i>		
<i>Soda Water / Tonic Water / Dry Lemon /</i>		
<i>Ginger Ale</i>		

LIQUEURS

*Please request our full selection of liqueurs and shooters
from your service ambassador.*

Amarula	18
Cape Velvet	18
Southern Comfort	20
Cointreau	38
Frangelico	25
Kahlúa	25
Malibu	20
Nachtmusik	18
Peppermint	18
Limoncello	22



WHISKIES

Bells	20
Chivas Regal 12 year old	35
Black Grouse	24
Famous Grouse 12 year old	22
J&B	20
Jack Daniel's Single Barrel	48
Johnnie Walker Red Label	24
Johnnie Walker Black Label	35

SINGLE MALTS

Glenfiddich Reserve 12 year old	48
Singleton 12 year old	40
The Glenlivet 12 year old	48
The Macallan 12 year old	58

IRISH WHISKEY

Jameson	38
Jameson 12 year old	46

BRANDIES & COGNACS

KWV 10 year old	28
Van Ryn's 10 year old	22
Richelieu	20

GRAPPA - TRAY

Antonella	32
Chianti	32
Nardini	40
Nardini Reserve	42

PORTS

Allesverloren	22
---------------	----

SHERRY

Medium Cream	20
--------------	----

SHOOTERS & DIGESTIFS

Tequila José Cuervo Gold	24
Jägermeister	28

SPIRITS

Captain Morgan Rum	20
Spiced Gold	20
Tanqueray Gin	22
Absolut Vodka	24

CORDIALS

Rock Shandy	22
Passion Fruit	7
Lime	7
Cola Tonic	7

Not for Sale to Persons Under the Age of 18. Drink Responsibly.









~Grazie~