

# LUNCH MENU

<b>Calamari and Halloumi Salad</b> Mixed lettuce, tomato, cucumber, onions & Marie Rose dressing	135.00	<b>Burrata Salad</b> Rocket, tomato, red onion & honey balsamic dressing and crispy celery leaves	125.00
<b>Asian Tuna and Avo Tartar</b> Raw tuna, crushed avocado, crispy shallots, sesame & Ponzu sauce	145.00	<b>Seared Beef Sirloin Salad</b> Mixed lettuce, tomato, red onion, cucumber, Parmesan, balsamic dressing	125.00
<b>Blackened Salmon</b> Cajun spices, tabbouleh, mint yogurt drizzle	215.00	<b>Grilled Baby Chicken</b> Peri peri/lemon and herb/BBQ	150.00
<b>Mussels</b> Steamed in white wine, garlic and butter sauce.	99.00	<b>Famous Pretzel Chops</b> Thinly sliced lamb chops served with chips. Texan steakhouse or lemon & rosemary. (250g/300g)	165.00
<b>Fish &amp; Chips</b> Beer battered hake, rustic potato fries, tartar sauce	99.00	<b>Lamb/Chicken Curry</b> Traditional Cape Malay curry with all the trimmings	165.00
<b>Fried Calamari Tubes &amp; Tentacles</b> Honey & wasabi mayonnaise	99.00	<b>Beef or Chicken Espetada</b> Cooked on the skewer with Garlic butter, cubed potato fries	165.00

# BURGERS

Freshly made 200g pure beef burger.  
All burgers served with tomato, lettuce, onion, BBQ/ Mayo

Beef Burger	105.00	Black Mushroom and Blue Cheese	145.00
Cheese Burger	120.00	Avo and Camembert Burger	145.00
Bacon and Cheese	140.00	Fillet Steak Burger	169.00
Jalapeno and Cheese	130.00	Chicken Burger	105.00
		Beyond Veg Burger	140.00

Selection of Burger Sauces R15.00 each

SERVED FROM 12PM TILL 5PM DAILY

# SIGNATURE STEAKS

South African beef is leaner in natural fat (11%) than beef from the USA (33%) and Europe (23%).  
 As a result, meat cooked past medium (particularly fillet) tends to dry out quickly.  
 For an authentic Butcher Shop experience, we encourage our patrons to personally select a larger cut of meat from the butchery.

## South African Grain Fed Beef Off the Bone, Standard\* (260-300g)

Rump	R225.00
Sirloin	R225.00
Fillet	R265.00
Rib Eye	R250.00

## South African Grain Fed Beef On the Bone (+/-500g)

T-Bone	R275.00
Prime Rib	R275.00
Sirloin on the bone (+/-650g)	R600.00

## South African Wagyu Beef (260-300g)

Rib Eye	R550.00
Sirloin	R450.00
Rump	R280.00
Denver	R280.00

## South African Grass Fed Jersey Beef On the Bone (+/-500g)

Prime Rib	R495.00
T-Bone	R495.00

## USDA Prime Beef Grain Fed Black Angus

T-Bone	SQ
Prime Rib	SQ

## Australian Wagyu Beef Full Bloodline

Rib Eye	SQ
Sirloin	SQ
Rump	SQ

### SURF & TURF

Combine any Steak with  
4 medium prawns.



R 4 9 5

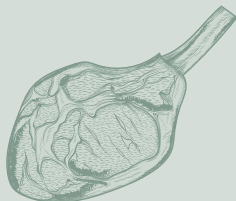
\*Any Larger cuts see our Master Butcher

# STEAKS TO SHARE

Served with a choice of two sauces and two side dishes.

### Côte de boeuf

Prime Rib (1.2Kg - 1.5Kg)



R 8 2 5

### Florentina

T-Bone (1.2Kg - 1.5Kg)



R 8 2 5

### Chateaubriand

Fillet (1.2Kg - 1.5Kg)



R 9 9 5

\* Recommended Medium Rare, not available past Medium



## OUR SPECIALTY

We are renowned for our superior meat dishes, which is partly thanks to our use of only the best mature-aged meat. Our meat is hung in carcass for up to three days, after which our rump, sirloin, fillet, rib eye, T-bone and prime rib are cut and aged for a further 21 to 40 days.

We customise your dining experience by encouraging you to hand-pick your piece of meat from our in-house butchery, where our expert butcher can cut it to your preferred size. You may also, if you prefer, choose one of the standard meat cuts listed in this menu.

## THE BUTCHERY

You don't have to dine at The Butcher Shop & Grill to enjoy world-renowned Butcher Shop quality. Our deli offers all of the quality meat, fish and seafood you would savour in our restaurant, with the convenience of cooking in your home with exceptional value for money.

If your order requires long-distance travel, we have special cooler bags to pack with dry ice, so that you can preserve the quality and freshness of your purchase until you get home.

Feel free to chat to our butchery staff or call us to place an order ahead of time.

## WINE SELECTION

Our investment wine cellar offers rare limited edition wines, bottled under special arrangement for The Butcher Shop and not available anywhere else in the country.

Our Pick's Pick cellar presents a portfolio of outstanding value wines to be enjoyed at the table or at home. This selection, under the special Pick's Pick label, is the result of many years of co-operation and friendship with some of the country's finest winemakers.

Please take a walk through either cellar with our expert sommelier.

## HOUSEKEEPING

All of our menu items have been carefully considered and created for your eating pleasure, so please don't request substitutions. Please note that all of our dishes are subject to availability. There is a basic minimum charge of R200 per head (adults only).

One bill per table, please. Tables of 6+, a compulsory service charge will be added.

All major credit cards are welcome.

No cheques are accepted. Deposits are required to secure pre-booked tables for 10+ patrons.

## PRIVATE DINING ROOMS

We have several private dining rooms, each with its own degree of intimacy and exclusivity and can accommodate 14-40 guests, in various configurations. Inquire now.

# STARTERS

<b>Oysters</b>	Each 41.00	<b>Beef Carpaccio</b>	105.00
The freshest West Coast oysters, served with red wine vinegar and diced shallots.		Thin slices of raw beef fillet, dressed with parmesan, rocket & jalapeno.	
<b>Soup of the Day</b>	77.00	<b>Game Carpaccio</b>	98.00
Please enquire with your waitron.		Thin slices of raw springbok or kudu loin dressed with baby salad leaves.	
<b>Garlic Snails</b>	98.00	<b>Smoked Salmon &amp; Avocado</b>	128.00
Served in a rich garlic cream sauce and gratinated.		Smoked salmon layered with fresh avocado, drizzled with cocktail sauce (seasonal).	
<b>Black Mushrooms au Gratin</b>	96.00	<b>Sticky Riblets</b>	139.00
Large mushrooms baked with blue cheese, creamy mushroom sauce and bread crumbs.		Chinese-style pork riblets cooked in a chilli, honey, garlic and ginger glaze. Choose between pork or beef	
<b>Baked Camembert Cheese</b>	98.00	<b>Izimbambo Zemvu</b>	170.00
Served with tangy cranberry sauce or stuffed with garlic and rosemary.		A traditional South African starter of grilled salted lamb riblets.	
<b>Fried or Grilled Haloumi Cheese</b>	98.00	<b>Chicken Wings</b>	99.00
Served with fresh lemon & herbs.		Grilled in a barbecue basting.	
<b>Grilled Baby Calamari</b>	99.00	<b>Chicken Livers</b>	90.00
Served with lemon butter sauce.		Served with a spicy creamy tomato sauce.	
<b>Mussels</b>	98.00	<b>Lamb Kidney Skewers</b>	99.00
Freshly steamed and served in the shell with a white wine and garlic cream sauce.		Lamb kidneys grilled with black peppercorns and chillies.	
<b>Mozambican Prawn Fiesta (500g)</b>	299.00	<b>Steak Tartare</b>	120.00
Grilled king prawns served with garlic butter, lemon butter and peri-peri sauce.		Ground raw fillet served with onion, capers, raw egg yolk, freshly ground black pepper and Worcestershire sauce on the side, to be mixed to your taste. D.I.Y.	
<b>Prawn &amp; Avocado</b>	130.00		
De-shelled Mozambican prawns layered with fresh avocado, drizzled with cocktail sauce (seasonal).			

# SALADS

Because we prioritise freshness and seasonality, some of our salad ingredients may not be available throughout the year. We will do whatever we can to offer you the appropriate substitute.

<b>Greek Salad</b>	95.00	<b>Mediterranean Chopped Salad</b>	85.00
A traditional salad of tomatoes, cucumber, onion, feta and Kalamata olives. (No Lettuce)		A presentation of finely diced assorted salad vegetables.	
<b>Garden Salad</b>	85.00	<b>Rocket Salad</b>	85.00
A light salad of mixed lettuce, cucumber, tomatoes, peppers, red onion and sautéed mushrooms.		A full-flavoured salad of rocket, red onion and parmesan shavings.	
<b>Caesar Salad</b>	89.00	<b>Smoked Salmon Salad</b>	150.00
A traditional salad of cos lettuce, parmesan and croutons. Add bacon or chicken (at an additional price). Each 21.00		A garden salad served with smoked salmon, avocado and cream cheese.	
<b>Tomato &amp; Onion Salad</b>	80.00	<b>Calamari &amp; Haloumi Salad</b>	140.00
Sliced tomato and onion served with a blue cheese dressing.		A garden salad served with calamari, haloumi cheese and peppadews.	
<b>Roquefort Salad</b>	99.00	<b>Bacon &amp; Avocado Salad</b>	110.00
Shredded iceberg served with Roquefort cheese, walnuts, tomatoes, cucumber and onions.		A garden salad served with crispy bacon and avocado.	



# SIGNATURE ENTREES

All of these entrees are served with your choice of starch.

<b>Cubed Fillet</b>	260.00	<b>Steak Tartare</b>	240.00
Tender fillet cubes sautéed in olive oil and fresh rosemary..		Ground raw fillet served with onions, capers, raw egg yolk, freshly ground black pepper and Worcestershire sauce on the side, to be mixed to your taste. D.I.Y..	
<b>Beef Ribs</b>	310.00	<b>Oxtail</b>	230.00
Grilled to perfection. They can be served with a barbecue, chilli or Chinese style basting.		This hearty, fall-off-the-bone favourite is served in a rich red wine gravy.	
<b>Giant Beef Kebab</b>	255.00		
This succulent mixture of rump, fillet and sirloin is grilled and served on a large skewer.			

# SAUCES & SIDES

<b>Cream Sauces</b>	45.00	
Black pepper / green pepper / garlic / mushroom / sweet pepper. Cheese / blue cheese / Béarnaise		
<b>Other Sauces</b>	40.00	
Monkey gland / sweet chilli / peri-peri / lemon butter / chakalaka sauce.		
<b>Crispy Fried Onion Rings</b>	45.00	
<b>Sautéed Button Mushrooms</b>	55.00	
<b>Sautéed Seasonal Vegetables</b>	48.00	
<b>Creamed Spinach, Morogo</b> (spinach cooked with onion), <b>Baked Pumpkin</b>	48.00	
<b>Asparagus</b>	60.00	
Can be served plain or with cheese sauce. Add poached egg.		10.00
<b>Garlic Bread</b>	40.00	
<b>Boerewors</b>	60.00	

# LAMB

All of these entrees are served with your choice of starch.

<b>Lamb Chops of the Day</b>	275.00	<b>Slow Roasted Lamb</b>	280.00
A choice of loin, braai (shoulder) or leg chops, grilled to perfection.		Deboned lamb, slow roasted and served with seasonal vegetables and gravy.	
<b>Lamb Shank</b>	280.00	<b>Izimbambo Zemvu</b>	345.00
Shank of lamb slow roasted, traditional style. Served with seasonal vegetables.		A traditional South African dish of grilled salted lamb ribs and neck.	
<b>Lamb Curry</b>	255.00	<b>Shepherd's Pie</b>	205.00
Lamb on the bone, stewed in a rich Cape Malay curry base and served with all the trimmings.		A family favourite made with lamb mince and creamy mashed potato.	

# PORK

All of these entrees are served with your choice of starch.

<b>Pork Spare Ribs</b>	299.00	<b>Pork Chops</b>	199.00
		Perfectly grilled and basted, served with grilled pineapple.	

# POULTRY

All of these entrees are served with your choice of starch.

<b>Half Deboned Chicken</b>	189.00	<b>Chicken Kebab</b>	185.00
Grilled chicken in your choice of barbeque, chilli or lemon and herb basting.		Skewered moist chicken pieces in barbecue sauce, chilli or lemon and herb basting.	
<b>Chicken Breasts</b>	180.00		
Grilled in your choice of a barbecue, chilli or lemon and herb basting.			

# VENISON

All of these entrees are served with your choice of starch.

<b>Ostrich Fillet</b>	235.00	<b>Game of the Day</b>	255.00
Pan fried and served with sweet pepper or cranberry sauce.		Pan fried and served with sweet pepper or cranberry sauce..	

# FISH & SEAFOOD

We get the best quality from top suppliers including: giant crayfish, langoustines, prawns, salmon and sole. We also get our fish and seafood from the most environmentally responsible and locally authentic sources possible, across the board.

All of these entrees are served with your choice of starch.

## **Calamari** 215.00

Grilled calamari tubes served with lemon butter sauce.

## **Kingklip** 245.00

Grilled and served with lemon butter sauce.

## **Baby Kingklip on the Bone** 265.00

Whole baby kingklip grilled.

## **Fresh Norwegian Salmon** 265.00

Grilled fillet of salmon served with lemon butter sauce

## **Sole** 290.00

Grilled and served with a lemon butter sauce

## **Fish of the Day** 235.00

Please enquire with your waitron.

## **Prawns** 1Kg 599.00 2Kg 1100.00

Five medium Mozambican tiger prawns served with garlic butter, lemon butter and peri-peri sauce.

## **Langoustines - Mozambique** 1300.00

Six langoustines served in the shell, with garlic, lemon butter and peri-peri sauce.

## **Seafood Platter** 1150.00

Five medium Mozambican tiger prawns, mussels, calamari tubes, line fish of the day.

## **Portuguese Sardines** 205.00

Our sardines are slightly salted and grilled.

# VEGETARIAN

## **Vegetarian Platter** 180.00

A delicious assortment of seasonal vegetables, including asparagus, creamed spinach, pumpkin, mushrooms and onion rings.

## **Vegetarian Beyond Burger** 130.00

The plant based burger served with onion, tomato fresh rocket and harissa mayonnaise.

## **Ravioli of the Day** 120.00

Freshly made ravioli served with puree, asparagus and Parmesan shavings.



# HOMEMADE DESSERTS

## Malva Pudding

90.00

A spongy Cape Dutch pudding made with apricot jam and served with custard and ice-cream.

## Crème Brûlée

95.00

This classic, also known as burnt cream, consists of a rich vanilla flavoured custard base topped with hard caramel.

## Tiramisu

95.00

A traditional Italian dessert.  
(contains alcohol)

## Cheesecake

90.00

A deliciously old-fashioned cheesecake  
(please enquire about today's flavour).

## Lemon Meringue

85.00

Light, fluffy, sweet and tangy.

## Halva Ice Cream

85.00

Halva is a type of confectionery native to Eastern Europe, the Middle East and Asia. It brings an adventurous flavour to our smooth vanilla ice cream.  
(contains nuts)

## Apple & Berry Crumble

95.00

A spin on the original apple crumble, served with cream or ice-cream.  
(contains nuts)

## Chocolate Brownie

90.00

Beware! This is death by chocolate.  
(contains nuts).

## Carrot Cake

90.00

Moist carrot cake served with a decadent cream cheese icing..



## COCKTAILS

**Black Lace** 105  
Johnnie Walker black, laced with citrus and balanced with a touch of sweet

**Gold Sparkles** 160  
Johnnie Walker Gold married with fresh pineapple and eliminated with a sparkle. A must try

**Citrus London** 90  
Tanqueray London dry, lemon, orange and grapefruit. A citrus journey. A citrus heart.

**Gin & Berries** 105  
Bulldog London Dry Gin, Strawberry, Cranberry, Lemon & Soda. Finished with edible flower.

**Pineapple and Vanilla** 80  
SKYY Infusions Pineapple, Vanilla, Lemon Juice, Ginger Beer. Finished with a Pineapple Slice.

**Peach and Elderflower Spirits** 80  
SKYY Infusions Peach, Edible Flower, Lemon Wedge, Cinzano Pro - Spritz. Finished with fresh Thyme Boquet.

**French Kiss** 130  
Bisquit & Dubouche VS Cognac, Aperol, Peach, Lemon and Ginger Beer. Finished with a Mint Boquet.

**Aperol Spritz** 85  
Bright Orange Apertif poured with Aperol, Cinzano Pro Spirit and a splash of Soda Water.

**10th Rose** 105  
Tanqueray no 10, rose and chamomile experience in the heart of Sandton. Fresh is the word.

**Don Villa** 110  
Don Julio negotiating with Salted grapefruit and vanilla, creating a concert on the palate.

**Ciroc Politan** 100  
Ciroc Vodka freshened with cranberry and orange with a touch of silver shimmer.

**Hendrick's Cucumber Lemonade** 100  
Hendrick's, Lemon Juice, Sugar Syrup and Soda. Garnished with Cucumber wheels.

**Morangie Soda** 130  
Glenmorangie 10 Year Old and Soda. Garnished with an Orange Peel.

**Woodford Old Fashioned** 100  
Woodford Reserve, Brown Sugar and Bitters. Garnished with Orange Zest.

**Belvedere Sea Breeze** 98  
Belvedere Pure and Cranberry Juice. Garnished with a Lime Wedge.

## SOFT DRINKS

Sprite	30	Red Bull	58
Sprite Zero	30	Rock Shandy	40
Coke Mixer	30	Peach Ice Tea	37
Coke Light	30	Lemon Ice Tea	37
Coke Bottle	30	Tomato Cocktail	35
Coke Zero	30	Appletiser	37
Fanta Orange	30	Grapetiser Red	38
Creme Soda	30	Steelworks	40

## MIXERS

Indian Tonic	29	Blue Tonic	29
Indian Tonic Sugar Free	29	Bitter Lemon	29
Pink Tonic	29	Club Soda	29
Ginger Ale	29	Lemonade	29

## WATER

Sparkling water 750ml	49
Sparkling Water 250ml	28
Still water 750ml	49
Still water 250ml	28

## CORDIALS

Passion Fruit	10
Cola Tonic	10
Lime	10

## FRESH JUICE

Orange Juice	36	Cranberry Juice	36
Granadilla Juice	36	Fruit Cocktail	36

## HOT BEVERAGE

Dom Pedro: Whiskey/Jameson	61/65	Cafe Latté	36
Dom Pedro: Liqueur	47	Hot Chocolate	34
Irish Coffee	61	Macchiato	28
Kahlua Coffee	50	Twinings tea	30
Cappuccino	35	Earl Grey tea	30
Filter coffee	33	Five Roses tea	27
Espresso	27	Rooibos	27

## BEERS

Castle lager	37
Amstel Lager	36
Castle lite bottle	38
Millers	38
Black Label	38
Hansa	37
Windhoek Lager	39

## NON-ALCOHOLIC

Heineken 0%	38
Erdinger 0%	65
Castle free	37
Ice Tropez Zero	105

## ON TAP

Stella Artois 340 ml	45
Stella Artois 500ml	60
Castle Light Draught 340ml	42
Castle light Draught 500ml	55
Peroni 500ml	75
Heineken 500ml	60

## LIQUEURS

Cointreau	44
Frangelico	32
Disaronno Amaretto	42
Drambuie	43
Kahlua	30
White Sambuca	25
Baileys	27
Wild Africa Cream	25
Cape Velvet	25
Grand Marnier	85
Limoncello	45
Black Sambuca	25

## BEERS

Windhoek Light	39
Windhoek Draught	47
Flying Fish Lemon	43
Heineken	37
Guinness Draught	60
Peroni	47
Corona	58
Sol	55

## CIDERS

Savanna Dry	44
Savanna Light	44
Smirnoff Spin	43
Ice Tropez 6%	110
Hunters Dry	44

## TEQUILA

Jose Silver	32
Jose Gold	32
Don Julio Reposado	60
Olmeca Gold	30
Olmeca Silver	30
Patron	45

## APERITIFS

Cinzano Bianco	25
Cinzano Rosso	25
Campari 50ml	45
Aperol 50ml	45
Tanqueray Sevilla	35

## SHERRY

Pale Dry Sherry 50ml	34
Medium Cream Sherry	34
Full Cream Sherry	34

## BLENDDED WHISKY

Johnny Walker Red	39	Jameson	51
Johnny Walker Black	55	Jameson Caskmate	54
Johnny Walker Green	92	Chivas 12 year	56
Johnny Walker Gold	85	Chivas 18 year	130
Johnny Walker Blue	320	Famous Grouse	33
Johnny Walker Platinum 18	135	Bells	33
Jameson Select Reserve	56	J&B	33

## SINGLE MALT

Glenfiddich 12 year	65	Oban 14 year	131
Glenfiddich 15 year	105	Laphroaig 10 year	87
Glenfiddich 18 year	152	Ardbeg 10 year	89
Glenfiddich 21 year	265	Balvenie 12 year	120
Glenfiddich 26 year	585	Maccalian 15 yr	160
Glenlivet 12 year	60	Balvenie 14 year	130
Glenlivet 15 year	125	Lagavulin 16 year	155
Glenlivet 18 year	155	Aberlour 12 year	80
Glenmorangie 10 year	75	Glen grant 10yr	60
Glenmorangie 18 year	195	Glengrant 12yr	75

## AMERICAN WHISKEY

Jack Daniel's old No. 7	35
Jack Daniel's Single Barrel	65
Woodford Reserve	50

## BRANDY

KWV 10 year	36
KWV 12 year	52
KWV 15 years	89
KWV 20 year	155
KWV XO Heritage	240

## COGNAC

REMY Martin VSOP	145
REMY Martin XO	485
REMY Martin 1738	198
Hennessy VSOP	142
Hennessy XO	490
Bisquit & Dubouche VS	85
Bisquit & Dubouche VSOP	136
Bisquit XO	476

## RUM

Bacardi	30
Red Heart	30
Captain Morgan	30
Spiced Gold	29
Malibu	26
Southern Comfort	30

## VODKA

Absolut Blue Vodka	33
Grey Goose Vodka	52
Ciroc Vodka	52
Belvedere Vodka	52
Skyy Vodka	31
Smirnoff Vodka	26

## PORTUGUESE PORT

Messias 10 year	77
Ferreira Ruby	47
Ferreira Tawny	47

## GIN

Tanqueray No.10	55
Bombay Gin Sapphire	39
Gordons Gin	26
Hendrick's Gin	58
Inverroche Verdant	47
Inverroche Classic	47
Inverroche Amber	49
Cruxland	48
Bulldog	42
Seedlip (Non-alcoholic)	48

## SOUTH AFRICAN PORT

DeKrans Cape Ruby NV	25
DeKrans Cape Vintage	59
Boplaas Cape Ruby	25

## DIGESTIVES

Underberg	59
Averna	28
1920 Aguardente	40
Dalla Cia	48
Antonella	54
Jägermeister	45





For over 25 years, The Butcher Shop & Grill has been regarded as the premier steakhouse in Johannesburg, if not in South Africa. Known for their superior cuts of meat and steaks, the wine list has also become synonymous with this establishment.

Over the years owner Alan Pick, a visionary and market leader in the hospitality industry, and his team have put together a wine list that is regarded as one of the best in South Africa. His passion for wine as well as the close and personal relationship he has established over the years with wine estates and winemakers, has led to many wine list, restaurant awards and accolades.

Our resident sommelier and our experienced and knowledgeable serving staff are here to assist you in choosing the right wine to compliment your meal so that your dining experience is memorable. Please ask for our assistance or ask us to take you on a tour of our wine cellar.

**“The best way to appreciate wine is to drink it with good food and friends“**

### **Special Edition wines and Vintages**

Our wine cellar offers some special and limited edition wines. These include wines from the Cape Winemakers Guild Auction and other odd bins. Why not browse through the cellar and choose something special. Some of these wines will never be available again.

Prices for wines are as per the wine list when they are enjoyed at the table. For consumption at home or for private collections, a 10% discount will be applied for these wines. Please look out for other wine cellar specials!

We have compiled an extensive wine list in an endeavour to cater for all tastes and preferences; therefore corkage fee is not permissible in our restaurant.

**Please note that wines are subject to availability.**

**Vintages might vary due to availability and allocation and new vintages from the wine farms.**

# MAP OF SOUTH AFRICAN WINE REGION

Nestled at the foot of Africa, the Cape Winelands stretch from the rugged mountains and multi-directional slopes of the coastal region to the open plains of the Klein Karoo where viticulture takes place mainly in the riverine valleys of the Western Cape. There are five regions in the geographical unit of the Western Cape – Breede River Valley, Cape South Coast, Coastal Region, Klein Karoo and Olifants River.

**South Africa is the eighth biggest wine producer in the world**



Picture courtesy of Wine Folly



# SOUTH AFRICAN WINE VINTAGE CHART

South Africa does not exhibit the major vintage variations usually seen in some winemaking regions around the world. There are, nevertheless, perceptible differences from year to year. Dry, hot summers are the norm but a variety of other factors cause changes.

**2020** - hailed for concentration, freshness, subtle tannins and modest alcohol

**2019** - Like 2017, bone-dry but cool. Small crop but excellent showing freshness & concentration

**2018** - Challenging conditions. Lingering drought required particular focus on optimal picking times, conserving wine resources and managing expectations. Generally healthy, smaller berries yielding sound concentrated flavours.

**2017** - Expected a worsening of 2016's drought & heat. Smaller but excellent crop with freshness & fine flavour concentrations in both white & red wines.

**2016** - Exceptionally hot, dry and challenging, with later ripening varieties benefiting from lower temperatures. Disease free. Could yield stellar wines.

**2015** - Near-perfect conditions. A smaller but pristine crop displaying exceptional quality across the style spectrum. One of the greatest vintages, possibly better than 2009.

**2014** - Later, slightly smaller and unusually cool. Amongst the wettest pre-seasons in years. Seemingly, lighter, less powerful wines: potential for fine concentration and elegance.

**2013** - Biggest crop to date. Moderate conditions yielding good to very good reds and whites. Lighter alcohol levels.

**2012** - Unusually dry, hot January which strained unirrigated vineyards. Good to very good vintage for reds and whites. Moderate alcohol levels.

**2010** - A real test of the winemaker's savvy. One of the toughest harvests to call.

**2009** - Perhaps one of the greatest vintages. Late, gruelling, but whites and red both stellar.

**2006** - Perhaps the best white wine vintage in a decade. Particularly expressive Sauvignon Blancs and Chenin Blancs. Fleshy, mild-tannin reds.

# FOOD AND WINE PAIRING

Food and wine pairing is a fairly subjective topic. While tastes vary, some pairings are better than others. Taste and enjoyment is very subjective. What might be good for one guest might be less enjoyable for the other. At the end of the day, the food and wine pairing is there to enhance the dining experience, and make it more memorable.

Often when one goes to a restaurant, it is common for a waiter to give you a wine list with your food menu. Because of this, we often choose a wine before deciding on what we are going to eat. Gone are the days of having an aperitif or pre-dinner drink while deciding on our meal.

To find the perfect match, try to complement, balance or contrast the key components of flavour intensity of alcohol, acidity, sweetness, saltiness and tannins of a wine.

The food and wine pairing guidelines below are purely a suggestion and not the law. These are merely a good starting point. We have not paired the meal with a specific wine, but rather have recommended the best wine varietal. One can therefore make their own choice according to affordability and preference.

## STARTERS

Oysters - **Méthode Cap Classique**

Garlic Snails - **unwooded Chardonnay / Semillon**

Baked Camembert Cheese - **wooded Chardonnay / Pinot Noir**

Grilled Baby Calamari - **Pinot Grigio / unwooded Chenin Blanc**

Beef Carpaccio - **lightly wooded Chardonnay**

Chicken Wings - **Riesling / wooded Chenin Blanc**

Chicken Livers - **Riesling / Gewürztraminer**

Steak Tartare - **unwooded Chardonnay**

Izimbambo Zemvu - **Cabernet Sauvignon**

## SALAD

Greek Salad - **Sauvignon Blanc**

Caesar Salad - **Viognier / unwooded Chardonnay**

Calamari & Haloumi Salad - **Chenin Blanc**

Smoked Salmon Salad - **Chenin Blanc / Rosè**

Bacon & Avocado Salad - **Chenin Blanc**

# MEATS

It is common knowledge that red wine and red meat is a good combination. However, certain cuts of meat pair better with certain wine cultivars. So, while grapes release different aromas and flavours to a wine according to a specific cultivar, the same can be said for different types of meat cuts. Each cut comes from a different part of the animal, as well as taste profiles can be different from different kinds of animals. Red wine is considered to be the correct pairing for red meat because of the high tannin content whose astringency cuts through the fat content of meat. The leaner the meat, the lighter the wine.

**Fillet Steak – Pinot Noir** – it is one of the lightest red wines. The acidity of this light red wine cuts through the delicate texture of the steak

**Rump Steak – Merlot** – this wine is regarded as a wine varietal that is easy drinking and smooth. It matches the rump's equally flavourful & soft texture

**Sirloin Steak – Shiraz** – this is a bold red wine that compliments the steak because of its high tannin. It acts as a palate cleanser with this fattier cut

**Rib Eye Steak and Wagyu Steak – Cabernet Sauvignon** – this full-bodied wine with robust fruit flavours can stand up to the richness of the rib eye and Wagyu Steak. Tannins cut through the marbled fattiness making the wine taste smoother and less bitter while making the steak flavours more prominent. A good Cabernet Sauvignon / Shiraz Blend can also work.

**Fillet on the Bone, Sirloin on the Bone and T-bone steak – Red Blend** – the bone adds more flavour because of the bone marrow. Here a robust, flavourful blend is required

# OTHER DISHES

Oxtail – **Cabernet Sauvignon – Shiraz Blend**

Pork Spare Ribs – **Pinotage / Shiraz**

Lamb Shank – **Cabernet Sauvignon**

Lamb Chops – **Cabernet Sauvignon**

Grilled deboned Chicken – **Pinot Noir**

Ostrich Fillet – **Cabernet Sauvignon**

Game of the day – **Bordeaux Blend**

Kingklip – **unwooded Chardonnay / unwooded Sauvignon Blanc**

Linefish of the Day – **unwooded Chardonnay**

Prawns – **Pinot Grigio / unwooded Sauvignon Blanc**

# PICK'S PICK WINE COLLECTION

Our Pick's Pick collection of wines presents a portfolio of outstanding value wines to be enjoyed at the table or at home. This collection has been selected by our owner, Alan Pick, and is the result of many years of co-operation and friendship with some of the country's finest winemakers.

		GLASS	BOTTLE
<b>Chenin Blanc - Saxenburg Wine Estate</b> Dirk Van Zyl tropical fruit / peach / pear	<i>Cape Town</i>	70	210
<b>Sauvignon Blanc - Jordan Winery</b> Gary Jordan gooseberry / zesty minerality	<i>Stellenbosch</i>	75	225
<b>Sauvignon Blanc - Iona Wines</b> Werner Muller Lime / gooseberry / minerality	<i>Elgin</i>	80	240
<b>Chardonnay - Jordan Winery</b> Gary Jordan lime flavours / long finish	<i>Stellenbosch</i>	75	225
<b>Rosè - Jordan Winery</b> Gary Jordan dry / creamy wood buffs	<i>Stellenbosch</i>	75	225
<b>Merlot - Jordan Winery</b> Gary Jordan Plum/ Cherry / Toasty Oak Nuances	<i>Stellenbosch</i>	90	270
<b>Merlot - Morgenster Wines</b> Henry Kotzé red & black berries / anise / fine tannins	<i>Stellenbosch</i>	95	285
<b>Cabernet Sauvignon - Strydom Family Wines</b> Rianie Strydom medium bodied / fruit forward / soft tannins	<i>Stellenbosch</i>	95	285
<b>Pinot Noir - Iona Wines - Mr P</b> Werner Miller strawberries / raspberries / sweet spice / forest floor	<i>Elgin</i>	100	330
<b>Cabernet Sauvignon - Ernie Els Wines</b> Louis Strydom abundance of berries / good structure	<i>Stellenbosch</i>	125	375

# PICK'S PICK WINE COLLECTION

		GLASS	BOTTLE
<b>Cabernet Sauvignon - Montpellier Wine Estate</b> Juhan Hunlun full bodied / dary berries / mint	<i>Tulbagh</i>	130	390
<b>Pinotage - Beyerskloof Wines</b> Anri Truter intense bouquet / full flavoured / mild tannins	<i>Stellenbosch</i>	90	270
<b>Pinotage - Kanonkop Wine Estate</b> Abrie Beeslaar red fruit / mocha flavours / elegant tannin	<i>Stellenbosch</i>	95	285
<b>Shiraz - Zevenwacht Wine Estate</b> Hagen Viljoen vibrant wines / white pepper / coffee	<i>Western Cape</i>	110	330
<b>Shiraz - Montpellier Wine Estate</b> Juhan Hunlun blackberries / chocolate / black pepper	<i>Tulbagh</i>	120	360
<b>Selection Rouge - Montpellier Wine Estate</b> Juhan Hunlun (CS59/M33/PV18) full bodied / red fruit / balanced tannins	<i>Tulbagh</i>	120	360

## ROSÉ

		GLASS	BOTTLE
<b>Warwick Wine Estate - First Lady</b> JD Pretorius (Pinotage) strawberries & cream / bone dry / creamy		90	270
<b>Delaire Graff Estate</b> Christoff de Wet strawberries/ cassis / candy floss			285
<b>Ken Forrester Vineyards - The Silver Rose</b> Ken Forrester (Grenache) strawberry / pomegranate / red berries			485

# METHODE CAP CLASSIQUE

	GLASS	BOTTLE
<b>Pierre Jourdan - Brut (375ml)</b> Takuan Von Arnim yeasty aromas / fresh citrus / crisp acidity	200	180
<b>Pierre Jourdan - Belle Rosé (375ml)</b> Takuan Von Arnim strawberries & cream / red fruit / fresh acidity	200	180
<b>Pierre Jourdan - Nectar Rosé (375ml)</b> Ken Forrester (Grenache) strawberry / pomegranate / red berries	200	180
<b>Simonsig - Kaapse Vonkel - Brut</b> Charles Schoeman white peach / apple / stone fruit / crispy acidity	450	405
<b>Simonsig - Kaapse Vonkel - Satin Nectar Rosé</b> Charles Schoeman apples / pears / nuts and toasted biscuits	450	405
<b>Ken Forrester Vineyards - Sparklehorse</b> Ken Forrester 100% Chenin Blanc / apple / pear / quince	460	405
<b>Silverthorn Wines - River Dragon Brut NV</b> John Loubser 100% Colombard / citrus / chamomile / blossoms	600	540

# CHAMPAGNE

	BOTTLE
<b>Moët &amp; Chandon</b> - Imperial Brut	1800
<b>Moët &amp; Chandon</b> - Rose Imperial	1900
<b>Moët &amp; Chandon</b> - Nectar Imperial	1800
<b>Veuve Clicquot</b> - Yellow Label Brut	1800
<b>Veuve Clicquot</b> - Rich	2000

# CHENIN BLANC

		GLASS	BOTTLE
<b>Mulderbosch Vineyards - Steen op Hout</b> Henry Kotzè apple / pear / apricot / cinnamon oak spice	<i>Stellenbosch</i>		230
<b>Ken Forrester Vineyards - Old Vine Reserve</b> Ken Forrester melon / spicy baked apples / honeycomb	<i>Stellenbosch</i>	125	375
<b>Spier - 21 Gables</b> Alet De Wet red fruit / mocha flavours / elegant tannin	<i>Stellenbosch</i>		645
<b>Ken Forrester - Terre Noire</b> Ken Forrester floral / white peach / minerality	<i>Swartland</i>		700
<b>Ken Forrester Vineyards - The FMC</b> Ken Forrester white stone fruit / vanilla / honey	<i>Stellenbosch</i>		1600

# SAUVIGNON BLANC

		GLASS	BOTTLE
<b>La Motte Wine Estate</b> Edmund Terblanche gooseberry / green apple / tropical pineapple & passionfruit	<i>Western Cape</i>	90	270
<b>Thelema Mountain Vineyards</b> Rudi Schultz melon / grapefruit / gooseberry	<i>Stellenbosch</i>		280
<b>Paul Cluver Estate Wine</b> Andries Burger fresh tropical fruit / grapefruit / gooseberry	<i>Elgin</i>		285
<b>Springfield Estate - Life from Stone</b> Abrie Bruwer gooseberry / lime / flinty minerality	<i>Robertson</i>		315
<b>Iona Wines</b> Werner Miller Lime / gooseberries / tropical fruit / herbal notes	<i>Elgin</i>		380

# SAUVIGNON BLANC

	GLASS	BOTTLE
<b>Klein Constantia</b> Matthew Day grapefruit / green fig / bold minerality	<i>Constantia</i>	400
<b>Diemersdal - 8 Rows</b> Thys Louw grapefruit / wet stone / bold minerality	<i>Durbanville</i>	495
<b>Ghost Corner by Cederberg</b> David Nieuwoudt pepper / blackcurrent / zesty acidity / salty mid-palate	<i>Citrusdal</i>	625

# CHARDONNAY

	GLASS	BOTTLE
<b>De Wetshof Estate - Finesse</b> Peter De Wet strong citrus flavours / characteristic nuttiness	<i>Robertson</i>	130 390
<b>Thelema Mountain Vineyards</b> Rudi Schultz peach / grapefruit / toasty oak	<i>Stellenbosch</i>	450
<b>Springfield Estate - Wild Yeast</b> Abrie Bruwer unwooded / fermented with native yeasts	<i>Robertson</i>	450
<b>Babylonstoren</b> Klaas Stoffberg oranges & limes / minerality / whiff of vanilla	<i>Paarl</i>	660
<b>Rupert &amp; Rothschild Vignerons - Baroness Nadine</b> Kayla Oertle - Morse honey blossom / lemongrass / white peach / zesty lemon	<i>Franschhoek</i>	690



# CHARDONNAY

		GLASS	BOTTLE
<b>Meerlust Wine Estate</b> Wim Turter pear / citrus / marzipan richness	<i>Stellenbosch</i>	240	720
<b>Iona Wines</b> Werner Miller citrus / white stone fruit / hint of brioche	<i>Elgin</i>		730
<b>Jordan Winery - Nine Yards</b> Gary Jordan lime citrus / oak spice / linear acidity	<i>Stellenbosch</i>		1160

## OTHER WHITE VARIETALS & WHITE BLENDS

		GLASS	BOTTLE
<b>Villiera Wines - Jasmine</b> Jeff Grier (MOS30/GW33/RIES37) litchi / floral / spicy / slightly sweet	<i>Stellenbosch</i>	65	195
<b>Antonij Rupert Wine Farm - Terra del Capo - Pinot Grigio</b> Mark Van Buuren peach / nectarine / stone fruit	<i>Western Cape</i>	70	210
<b>Haute Cabrière - Chardonnay / Pinot Noir</b> Tim Hoek (C60/PN40) Citrus / white peach / litchi / red fruit	<i>Western Cape</i>	90	270
<b>Simonsig Wine Estate - Gewürztraminer</b> Charl Schoeman turkish delight / rose petals / litchi	<i>Stellenbosch</i>	90	270
<b>Paul Cluver- Riesling</b> Anné Van Heerden citrus blossom / zesty lime notes / mineral core	<i>Elgin</i>	90	270
<b>Cederburg - Bukettraube</b> David Nieuwoudt tinned grapefruit / tingly acidity / touch of sugar	<i>Stellenbosch</i>	90	270

# DESSERT WINES

		GLASS	BOTTLE
<b>Jordan - Mellifera</b> Gary Jordan (100% Riesling) delicate florals / dried apricot / long finish	<i>Stellenbosch</i>	75	560
<b>Ken Forrester - "T" Noble Late Harvest</b> Ken Forrester (100% Chenin Blanc) peach / dried apricot / baked apples / cloves	<i>Stellenbosch</i>	105	790
<b>Klein Constantia - Vin de Constance</b> Matthew Day (100% Muscat de Frontignan) wild flowers / ripe citrus / rosewater / almonds	<i>Constantia</i>	280	2800

# PINOT NOIR

		GLASS	BOTTLE
<b>Haute Cabrière - unwooded</b> Tim Hoek red berries / soft tannins	<i>Franschhoek</i>	90	270
<b>Leopard's Leap Family Vineyards - Culinara Collection</b> Renier van Deventer dark cherry / rose petal / anise / earthy mushrooms	<i>Elgin</i>		400
<b>Creation - Art of Pinot Noir</b> JC Martin dark cherry / rose petal / anise / earthy mushrooms	<i>Walker Bay</i>		575
<b>Paul Cluver Estate Wine</b> Anné Van Heerden red & dark berries / savoury notes / oak finish	<i>Elgin</i>		765

# MERLOT

		GLASS	BOTTLE
<b>De Grendel Wine Estate</b> Charles Hopkins red & dark berry / aniseed / mocha	<i>Cape Town</i>	140	420
<b>Saxenburg Wine Estate</b> Dirk Van Zyl black fruit / chocolate / oakiness	<i>Stellenbosch</i>		460
<b>Thelema Mountain Vineyards</b> Rudi Schultz red fruit / spices / dark chocolate	<i>Stellenbosch</i>		485
<b>Meerendal</b> Thys Smit dark plum / mulberries / dark chocolate	<i>Durbanville</i>		450
<b>Hartenberg Estate</b> Carl Schultz mulberry / cassis / grippy tannins	<i>Stellenbosch</i>		555
<b>Meinert Wines - The Italian Job</b> Brenden Butler dark fruit / liquorice / chocolate / spice	<i>Stellenbosch</i>		675
<b>Meerlust Wine Estate</b> Wim Truter dark fruit / liquorice / chocolate / spice	<i>Stellenbosch</i>		880

# CABERNET SAUVIGNON

		GLASS	BOTTLE
<b>Tokara Wine Estate</b> Timothy Whitfield cassis / cocoa / fresh herbs / tobacco spice	<i>Stellenbosch</i>	115	345
<b>Springfield Estate - Whole Berry</b> Abrie Bruwer plum & cassis / oak & vanilla / soft tannins	<i>Robertson</i>		430
<b>Jordan Winery - The Long Fuse</b> Gary Jordan red stone fruit / cedar / toasted tobacco	<i>Stellenbosch</i>		525
<b>Thelema Mountain Vineyards</b> Rudi Schultz blackcurrant / dark chocolate / pencil shavings	<i>Stellenbosch</i>		750
<b>Rust en Vrede</b> Coenie Snyman Black cherry / dark chocolate / cedar / pencil shavings	<i>Stellenbosch</i>		850
<b>Waterford Estate</b> Mark Le Roux pure fruit / earthy notes / pencil lead aromas	<i>Stellenbosch</i>	345	1125

# SHIRAZ

		GLASS	BOTTLE
<b>Delaire Graff Estate</b> Morne Vrey dark red fruit / lavender / spicy white pepper undertone	<i>Tulbagh</i>	120	360
<b>La Motte Wine Estate</b> Edmund Terblanche mulberry / plum / black pepper spice	<i>Franschhoek</i>		515
<b>Hartenberg</b> Carl Schultz black fruit / sweet spice / umami character	<i>Stellenbosch</i>		630
<b>Saxenburg Winery - Private Collection</b> Dirk Van Zyl red & black berries / hint of pepper & spice / firm tannin	<i>Stellenbosch</i>		785
<b>Waterford Estate - Kevin Arnold</b> Mark le Roux (S88/M12) dark fruit / earthy aromatics / leather spice undertones	<i>Stellenbosch</i>		1040

# PINOTAGE

		GLASS	BOTTLE
<b>Meerendal</b> Thys Smit Plum / chocolate / cherry tobacco / cedar wood	<i>Durbanville</i>	140	420
<b>Rijk's Wine Estate - Private Cellar</b> Pierre Wahl blackberry / coconut / cinnamon spice	<i>Tulbagh</i>		690
<b>Groot Constantia Wine Farm</b> Boela Gerber dark red stone fruit / sweet oak / firm tannins	<i>Constantia</i>		720
<b>KWV - The Mentors</b> Izele Van Blerk cherries / plums / well integrated oak	<i>Stellenbosch</i>		845
<b>Kanonkop Wines</b> Abrie Beeslaar red fruit / mocha / elegant tannins	<i>Stellenbosch</i>		1225
<b>Beyerskloof Winery - Diesel</b> Anri Truter complex blackberry / dark fruits / cedar oak aromas	<i>Stellenbosch</i>		2600

# OTHER RED VARIETALS

		BOTTLE
<b>CINSAULT - Ken Forrester - Misfit</b> Ken Forrester black olives / ripe strawberries / red currant	<i>Piekenierskloof</i>	390
<b>MALBEC - Paul Wallace Wines - Black Dog</b> Paul Wallace dark fruit / exotic nose / thread of spice	<i>Elgin</i>	520
<b>PETIT VERDOT - KWV - The Mentors</b> Izele Van Blerk cranberries / floral / black olives / aniseed	<i>Stellenbosch</i>	790
<b>GRENACHE - Vriesenhof Vineyards</b> Nicky Claasens Dark cherry / mulberry / violet / thyme	<i>Piekenierskloof</i>	975

# RED BLENDS - BORDEAUX STYLED

		GLASS	BOTTLE
<b>Ken Forrester Reserve - Pat's Garden</b> Ken Forrester (76M/13CF/9CS/2PV) cherries / mint / spice	<i>Stellenbosch</i>		420
<b>Rupert &amp; Rothschild Vignerons - Classique</b> Andre Roux (M50/CS35/CF15) cranberry / black cherry / hazelnut truffle chocolate	<i>Franschhoek</i>	170	510
<b>Rustenberg Wines - John X Merriman</b> Craig Christians (M43/CS41/M8/PV8) dark fruits / cigar tobacco / sour cherry	<i>Stellenbosch</i>		520
<b>Antonij Rupert Wine Farm - Optima</b> Vernon van der Hoven (CS51/M25/CF23/ PV1) cassis / violet / cedar / cocoa / tobacco leaf	<i>Western Cape</i>		550
<b>Springfield Estate - The Work Of Time</b> Abrie Bruwer (M34 / CF33 / CS17 / PV10) dark berries/ smoke / cedar / tobacco / liquorice	<i>Robertson</i>		600
<b>KWV - The Mentors - Orchestra</b> Izele Van Blerk (CS5/M19/CF11/M10/PV6/CARM4) black fruit / pencil shavings / dried herbs	<i>Western Cape</i>		845
<b>Meerlust Wine Estate - Rubicon</b> Altus Treunicht (CS49/M28/CF20/PV3) violet / plum / cedar wood / liquorice	<i>Cape Town</i>		1175
<b>Kaapzicht Wine Estate - Steytler - Pentagon</b> Danie Steytler jnr (CS60/M10/CF10/ PV5/MB5) rich fruit cake / spice / new oak	<i>Stellenbosch</i>		1225
<b>Rust en Vrede - Estate</b> Coenie Snyman (61CS/30SH/9M) Cassis / mulberry/ cedar / tobacco	<i>Stellenbosch</i>		1280
<b>De Toren Wine - Fusion V</b> Martin Fourie (CS51/M16/CF15/MALB13 / PV 5) red berries / aniseed / liquorice	<i>Stellenbosch</i>		1585
<b>Kanonkop - Paul Sauer</b> Abrie Beeslaar (CS70/CF15/M15) red & dark fruit/ herbs pencil / spice	<i>Stellenbosch</i>		2025

# RED BLENDS - RHÔNE STYLED

		GLASS	BOTTLE
<b>Ken Forrester Vineyards - The Renegade</b>	<i>Stellenbosch</i>	140	420
Ken Forrester (S42/MV40/G18) earthy / hint of nutmeg / salty black olives			
<b>Babylonstoren - Babel</b>	<i>Paarl</i>		390
Klaas Stoffberg (S48/M13/CF10/PV11/MALB10/PT7) dark-red berry / chocolate / pencil shavings			
<b>Ernie Els Wines - Big Easy - Red Blend</b>	<i>Stellenbosch</i>		450
Louis Strydom (S61/CS20/GR7/M4/CIN4/V4) perfumed / chocolate / spice / glace cherry			
<b>Boekenhoutskloof Winery - The Chocolate Block</b>	<i>Franschhoek</i>		620
Mark Kent (S71/G11/CN9/CS8/V1) dark fruit / cardamom / sweet tobacco / olives			
<b>Vilafonté Wines - Seriously Old Dirt</b>	<i>Stellenbosch</i>		690
Chris De Vries (CS86/MALB6/M5/CF3) dark fruit / liquorice / tobacco			
<b>KWV - The Mentors - Canvas</b>	<i>Cape Town</i>		845
Izele Van Blerk (S64/GR17/MV14/CS5) red berries / cloves / chalky tannins			

# RED BLENDS - CAPE BLEND

			BOTTLE
<b>Beyerskloof Winery - Traildust</b>	<i>Stellenbosch</i>		450
Anri Truter (PN34/PT33/CN33) sweet red fruits / hints of oak / soft tannins			
<b>KWV - The Mentors - Perold Tributum</b>	<i>Cape Town</i>		2070
Izele Van Blerk (PT34/CS28/S28/MALB8/PTS2) plum / sour cherry / black pepper			
<b>Beyerskloof Winery - Faith</b>	<i>Stellenbosch</i>		2590
Anri Truter (PT50/CS30/M20) structure / dark chocolate / cassis			