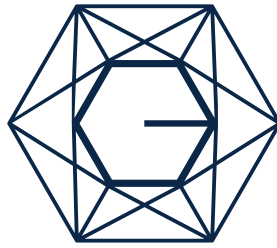


THE BLUE
GEM

DINE, DECK & LOUNGE



THE BLUE
GEM
RESTAURANT

DINE, DECK & LOUNGE

Dear Client,

We thank you for choosing us and welcome you to The Blue Gem Restaurant – Dine, Deck and Lounge. The Blue Gem was created from love and passion for family, friends, special moments, good times and big dreams.

We hope to satisfy every expectation that you might have by providing consistently excellent service and delicious, decadent food.

The Blue Gem offers a tranquil, Mediterranean atmosphere with quality furnishings, soft colours and flowing water.

Whether you prefer to dine in a beautiful restaurant setting or a relaxed outdoor setting where you can enjoy the sunset with your sundowners, or even if you prefer relaxing with a group of friends in the Lounge area, The Blue Gem will become everyone's favourite restaurant.

We especially like to welcome our younger guests. The Blue Gem has a special changing area in the bathrooms and we overlook the general play-area on the piazza, so parents can keep a watchful eye while enjoying a much deserved night out.

Please enjoy your time with us. We are honoured to have you.

Your host,
Simon Tyranis

General Terms and Conditions

We truly appreciate your patronage and support, therefore your cooperation and positive response to the following is important to us:

At our buffets, please fill your plate with decent portions. We reserve the right to intervene when it is noted that persons are grossly over-portioning their plates.

No sharing and no doggy bags are allowed at our buffets.

We accept all credit cards including Maestro, VISA, Mastercard, Diners, AMEX and SAMBA.

Our kitchen uses nuts, gluten, dairy and shellfish. Please inform the waiter if you have a serious food allergy that we should be aware of.

Please remember that food is prepared fresh to order, which means it can take a while.

Please be patient, it will be worth the wait!

All items on this menu are subject to availability.

Our water, ice and coffee water is filtered for your health and a better taste.

We have a no-smoking policy inside our premises as well as a dress-code in our establishment.

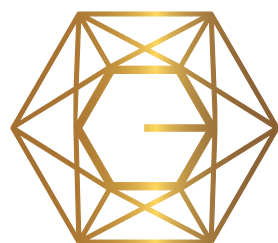
Please adhere to it.

A service fee of 10% will be included on bills for groups of 8 or more persons.

Ask the waiter about the baby changing station and special needs facilities available to patrons.

A venue fee will be charged to reserve private rooms or to reserve a section of the restaurant, for special occasions.

Thank you for choosing



THE BLUE
GEM
RESTAURANT

We really appreciate your patronage. Enjoy your time with us!

Light Menu

Served with either deep fried crisps, French fries, sweet potato fries, baked potato, potato croquettes, mash or rice.

Please specify to your waiter

Fish & Chips

Crispy beer-battered fish on a bed of red cabbage served with chips of your choice and tartare sauce

R 89

Steak & Caramelised Onion Sandwich R 109

Homemade Bread topped with 200g steak strips, caramelised onion and Brie

Gourmet Beef Burger

Homemade bun topped with a 100% beef patty, caramelised onion, crispy bacon, white cheddar, gherkins and bourbon sauce

R 99

Snack Platter ^{New}

Crisps, Pretzels, Biltong, Droë wors, Popcorn and Peanuts

R 155

Gourmet Chicken Burger

Homemade bun topped with a honey-mustard chicken breast, caramelised onion, balsamic tomatoes, white cheddar and pickled cucumber

R 99

Cheese Platter

An attractive platter with assorted cheeses, grapes, crispy crackers and our chef's preserves. Enough to share

R 135

Tapas Menu

Platter for 1 choose one item of each group R 125

Platter for 2 choose two items of each group R 250

Platter for 4 choose four items of each group R 500

Group 1: Beef Kebabs (2) | Fish Cakes (2) | Chicken Kebab (2) | Southern Chicken (4)
Baby Marrows (4) | Mushroom Portion | Cocktail Onion Portion

Group 2: Samoosa (3) | Quiche (3) | Risoles (3) | Olive Portion

Group 3: Prawns (4) | Halloumi (4) | Cream Cheese Bacon Balls (3) | Ham (3) | Salami (3)

Sauces: Tzatziki | Hummus | Blue Cheese | Sweet Chili



Starters

Halloumi

A choice of fried or grilled Halloumi served on a bed of Rocket, with sweet chilli sauce

R 69

Avocado Seafood Cocktail

Served with one prawn, shrimps, a mild spicy cocktail sauce, and avocado

R 79

Creamy Garlic Snails

Six snails cooked in a creamy garlic sauce. *Top it with blue cheese if you prefer*

R 69

Confit Salmon **New**

Confit in thyme and lemons with Pineapple salsa

R 95

R 89

Stuffed Mushrooms

Mushrooms stuffed with cream cheese, bacon and Rosemary

R 79

Soup of the Day **New**

Served with toasted mini cheese

R 55

Salads

Greek Salad

Freshest cucumber, tomatoes, feta and Calamata olives served with a real Greek dressing

R 95

Seasonal Salad **New**

Peanut brittle, seasonal fruit, rocket, baby leave lettuce served with lychee dressing

R 115

Cesar Salad

Grilled chicken breast, gem lettuce, croutons and Parmesan served with a delectable homemade creamy Cesar dressing

R 99

Prawn & Avo Salad **New**

Prawn, advocado, tomatoes, lettuce and cucumber Salad

R 119

Side Orders

Home-baked Bread (slice)

R 3

Chef's Truffle Oil & Parmesan Fries

R 50

French Fries (single)

R 35

Side Greek Salad

R 65

Vegetables of the Day

R 45

French Fries to Share (table Size)

R 69

Side Green Salad

R 45





Red Meat

Steaks

All steaks are served with broccoli/cauliflower in a bacon vinaigrette, with your choice of deep fried crisps, French fries, sweet potato fries, baked potato, potato croquettes, mash or rice.

Sirloin 200g	R 155	Fillet 200g	R 175
Sirloin 300g	R 179	T-bone 500g	R 195

Sauces

R 30

Cheese, Mushroom, Garlic, Pepper, Blue Cheese, Teriyaki and Peri-Peri

Toppings & Butters

Bacon & Avo	R 55	Sage Butter	R 30
Camembert & Biltong	R 45	Herb Butter	R 30
Creamy Garlic Snails	R 45	Garlic Butter	R 30
Blue Cheese & Peppedew	R 35		

Oxtail

R 219

Oxtail **New**

Served with Baby carrots and your choice of starch

Lamb

Lamb dishes are served with cous cous and sundried tomato or Bulgar wheat

Rack of Lamb

R 260

Coated with a Dijon Mustard Crumb





White Meats

Lemon-crumb Chicken Breast R 129

Juicy chicken breast topped with a lemon herb crumb and served on a wheat salad with lemon béarnaise sauce

Pork Ribs R 199

500g sticky pork ribs with Teriyaki marinade served with broccoli-cauliflower in a bacon vinaigrette with your choice of starch

Eisbein R 150

Slow-cooked with a crispy crackling, served with homemade sweet mustard, pickled crispy onion rings, red coleslaw and starch of your choice

Rib and Wing Combo R 259

500g Blue Gem Pork ribs with 6 extra chicken wings and starch of your choice.
**Add 300g Sirloin steak strips for an extra R 125*

Vegetarian

Mushroom Risotto R 99

An assortment of mushrooms in a creamy risotto

Gnocchi R 99

Homemade potato pasta served in a rich tomato sauce and topped with loads of cheddar

Pasta

Bolognese R 99

Tagliatelle served with a Marinara sauce, beef mince and Parmesan cheese

Alfredo R 99

Tagliatelle served in a Parmesan cheese sauce with bacon and mushrooms

Seafood

Served with either deep fried crisps, French fries, sweet potato fries, baked potato, potato croquettes, mash or rice.
Please specify to your waiter

Calamari Steak Strips ^{New} R 139

Grilled or fried portion of calamari, served with coleslaw and Tartare sauce

Salmon ^{New} R 225

Fresh Salmon fillet served with seasonal vegetables on a bed of mash

Prawns R 219

8 Lemon and garlic seasoned Queen prawns sauteed with Ouzo, and served with coleslaw

Seafood Platter R 229

A delicious platter of 4 Queen prawns, calamari and hake served with Tartare sauce

Kingklip ^{New} R 189

Grilled Kingklip fillet served Tartare sauce

Seasoned Kingklip ^{New} R 199

Grilled seasoned Kingklip sauteed with Ouzo, dressed with a white wine sauce, served with seasonal vegetables





Kiddies Menu

All meals (excluding pizza) served with your choice of deep fried crisps, French fries, sweet potato fries, baked potato, potato croquettes, mash or rice

Pizza

Tomato base with ham, cheese and pineapple

R 65

Chicken Strips

Crispy crumbed chicken strips, served with tomato sauce

R 75

Beef Burger

Burger patty served on a homemade bun with tomato, lettuce and BBQ mayo sauce

R75

Kiddies Platter

Chicken strips, 300g small ribs and fish fingers served with tomato sauce

R 119

Chicken Burger

Grilled chicken breast on a homemade bun with tomato, lettuce and BBQ mayo sauce

R 75

Dessert

Ice Cream

Vanilla ice cream served with berry coulis, chocolate sauce or an Affogato (spicy coffee and nuts)

R 35

Chocolate Volcano

Decadent chocolate cake with a gooey centre, served with spicy nuts, cream or ice cream

R 65

Seasonal Fruit Platter **New**

A variety of fresh seasonal fruit

R 49

Cape Malva Pudding **New**

Cape Malva pudding made the traditional way using butter, fresh cream, apricot jam and a rich toffee sauce

R 65

Don Pedro

The classic spiked ice cream dessert with your choice of Kahlua, Amarula or Frangelico.
Not for sale to under 18s

R 55

Fudge Picasso **New**

White chocolate mousse, loaded with chunks of homemade fudge, coated with white chocolate ganache and painted with strokes of dark chocolate as if by Picasso himself

R 69

Crème Brûlée

A creamy salted caramel dessert

R 55

Homemade Waffle

Served with a choice of sauce (chocolate, berry coulis or syrup) with cream or ice cream

R 80



Alcoholic Milkshakes

Orange Delight Vodka and Cointreau	R 69	Pink Panther Cherry Liqueur and Stroh Rum	R 69
Spiced Coconut Malibu and Spiced Gold	R 69	Tennessee Chocolate Jack Daniels, Kahlua and Amarula	R 69

Gourmet Milkshakes

Bubble Gum Grape Blast	R 45	Cookies and Cream ^{New}	R 50
Strawberry Waver	R 50	Vanilla Mint	R 55
Cotton Candy	R 50	Plain milkshakes : Vanilla, Strawberry, Chocolate, Lime, Coffee, Milo and Banana	R 35
Peanut Butter Chocolate	R 50	Kiddies Plain milkshakes : Vanilla, Strawberry, Chocolate, Lime, Coffee, Milo and Banana	R 25
Salty Caramel ^{New}	R 50		

Cold Beverages

Valpré - Still Water (500ml)	R 19	BG Still Water (500ml)	R 15
Valpré - Sparkling Water (500ml)	R 19	BG Still Water (1L)	R 25

Ice Cream Floats

R 39

Coke, Coke Lite, Coke Zero, Tab, Fanta Orange, Cream Soda, and Sparberry

Sodas - 300ml

Coke, Coke Lite, Coke Zero, Tab	R 26	Sprite, Sprite Zero	R 26
Fanta Orange	R 26	Appetizer, Grapetizer	R 32
Cream Soda, Sparberry	R 26	Ice Tea (Peach/Lemon)	R 32

Sodas - 200ml

Lemonade, Soda, Shweppes Tonic	R 19	Fitch & Leedes Pink Tonic/ SF	R 21
Ginger Ale, Dry Lemon	R 19	Fitch & Leedes Normal	R 21
Tomato Cocktail	R 39	Fitch & Leedes Blue Tonic	R 21

Energy Drinks

Red Bull	R 40
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Smoothies ^{New}

Strawberry

R 45

Mango and Mint

R 45

Cordials

Passion Fruit, Cola Tonic, Lime

R 4

Juices

Normal Juices (350ml)

Cranberry, Fruit Cocktail, Orange Juice,
Strawberry, Mango, Guava and Pineapple

R 29

Kiddies Juices (200ml)

Cranberry, Fruit Cocktail, Orange Juice,
Strawberry, Mango, Guava and Pineapple

R 22

Hot Beverages

Tea

(Five Roses, Rooibos, Earl Grey,
Chamomile and Green Tea)

R 22

Espresso Single

R 22

Chai Latte

R 40

Espresso Double

R 35

Cappuccino

R 35

Hot Chocolate

R 28

Caffé Latte

R 37

Milo

R 35

Americano

(Double espresso topped with hot water)

R 20

Café Mocha

(Hot chocolate with a shot of espresso)

R 45

Macchiato

(Shot of espresso topped with foam)

R 22

Liqueur Coffee

(Jameson, Amarula, Amaretto, Frangelico)

R 55

Flavoured Coffees ^{New}

(Chocolate or Caramel)

R 49

Fortified Wines & Dessert Wine

Sedgwicks Old Brown (100ml)

R 15

Monis Med. Cream Sherry (100ml)

R 32

Swartland Jerepigo (100ml)

R 28

Monis Full Cream Sherry (100ml)

R 32



Alcoholic Milkshakes

Spiced Coconut
Malibu and Spiced Gold

R 69

Pink Panther
Cherry Liqueur and Stroh Rum

R 69

Tennessee Chocolate
Jack Daniels, Kahlua and Amarula

R 69

Gourmet Milkshakes

Bubble Gum Grape Blast

R 45

Cookies and Cream

R 50

Strawberry Waver

R 50

Vanilla Mint

R 55

Cotton Candy

R 50

Plain milkshakes :
Vanilla, Strawberry, Chocolate,
Lime, Coffee, Milo and Banana

R 35

Peanut Butter Chocolate

R 50

Salty Caramel

R 50

Kiddies Plain milkshakes :
Vanilla, Strawberry, Chocolate,
Lime, Coffee, Milo and Banana

R 25

Cold Beverages

Valpré - Still Water (500ml)

R 23

BG Still Water (500ml)

R 17

Valpré - Sparkling Water (500ml)

R 23

BG Still Water (1L)

R 30

Sodas - 300ml

Coke, Coke Lite, Coke Zero, Tab

R 26

Sprite, Sprite Zero

R 26

Fanta Orange

R 26

Appletizer, Grapetizer

R 32

Cream Soda, Sparberry

R 26

Ice Tea (Peach/Lemon)

R 32

Sodas - 200ml

Lemonade, Soda, Shweppes Tonic

R 19

Fitch & Leedes Pink Tonic/ SF

R 21

Ginger Ale, Dry Lemon

R 19

Fitch & Leedes Normal

R 21

Tomato Cocktail

R 39

Fitch & Leedes Blue Tonic

R 21

Energy Drinks

Red Bull

R 50





Smoothies

Strawberry

R 45

Mango and Mint

R 45

Cordials

Passion Fruit, Cola Tonic, Lime

R 4

Juices

Normal Juices (300ml)

Cranberry, Fruit Cocktail, Orange Juice,
Strawberry, Mango, and Guava

R 29

Kiddies Juices (200ml)

Cranberry, Fruit Cocktail, Orange Juice,
Strawberry, Mango, and Guava

R 22

Hot Beverages

Tea

(Five Roses, Rooibos, Earl Grey,
Chamomile and Green Tea)

R 22

Espresso Single

R 22

Espresso Double

R 35

Chai Latte

R 40

Hot Chocolate

R 28

Cappuccino

R 35

Milo

R 35

Caffé Latte

R 37

Caffé Mocha

R 45

(Hot chocolate with a shot of espresso)

Americano

(Double espresso topped with hot water)

R 20

Liqueur Coffee

R 55

(Jameson, Amaretto, Frangelico)

Macchiato

(Shot of espresso topped with foam)

R 22

Flavoured Coffees

R 49

(Chocolate or Caramel)

Fortified Wines & Dessert Wine

Sedgwicks Old Brown (100ml)

R 15

Monis Med. Cream Sherry (100ml)

R 32

Swartland Jerepigo (100ml)

R 28

Monis Full Cream Sherry (100ml)

R 32



Cocktails

Barbados Grenadine, Orange Juice, White Rum, Blue Curacao, Vodka	R 70	Piña Colada Coconut Cream, Pineapple Juice, Vanilla Ice Cream, Crushed Ice, Barcadi, Vodka, Malibu, Lime Cordial	R 75
Sweet Poison White Rum, Coconut Rum, Pineapple Juice, Blue Curacao and Tang Apple Sours	R 70	Strawberry Daiquiri White Rum, Strawberries and Grenadine	R 80
Pineapple Haze Vodka, Blue Curacao, Cranberry Juice, Pineapple Juice	R 70	Panties Unleashed Grenadine, Strawberry Juice, Triple Sec, Passion Fruit, Vodka and Orange Juice	R 80
In Paradise Vodka, Strawberry Juice, Coconut Rum and Mango Juice	R 70	The Mexican White Tequila, Triple Sec, Corona and Lime Juice	R 95
Green Beast White Tequila, Blue Curacao, Orange Juice, Lime Juice, Vodka and Triple Sec	R 70	Mai Thai New Light Rum, Dark Rum, Gold Rum, Mexican Lime, Amaretto and Pineapple Juice	R 95
Cosmopolitan Vodka, Cranberry Juice, Lime Juice, Triple Sec and Orange twist	R 70	Tropical Depression New Vodka, Gordons Gin, White Rum, Blue Curacao, Grenadine, Mexican Lime and Lemonade	R 95
Mojito Lime Juice, Sugar White Rum, Mint leaves and Soda water	R 70	Life Saver Vodka, White Rum, White Tequila, Gin, Blue Curacao, Sour Worms, Orange Juice and Lemonade	R 95
Margarita White Tequila, Lime, Simple Syrup, Lime Cordial	R 75	Blue Lagoon New Vodka, Blue Curacao, Blue Ocean and Lemonade	R 95
Ocean Blue Coconut Rum, Vodka, Blue Curacao, Libido and Pineapple Juice	R 75	The Galaxy White Tequila, Blue Curacao, Lemonade, Vodka, Grenadine and Triple Sec	R 105
Rascals Amaretto, Passion Fruit, Cherry Liqueur and Lemonade	R 75	Long Island Ice Tea White Rum, Vodka, Gin, White Tequila, Cointreau, Lime Juice and Coke	R 110
Red Raider New Light Rum, Dark Rum, Mexican Lime, Orange Juice and Grenadine	R 75		



Mocktails

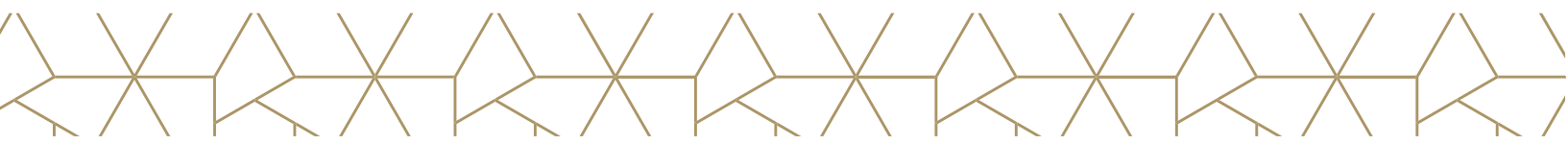
Sunset Valley	R 40	Virgin Daiquiri	R 45
Grenadine, Orange Juice and Vanilla		Grenadine and Strawberry Juice	
Lemon Rose	R 40		
Grenadine, Strawberry Juice, Lemonade and Lime Juice			

Shooters

Shark Attack	R 18	Deep Ocean	R 22
Cherry Liqueur, Grenadine, Vodka and Blue Curacao		Blue Curacao, Libido and Coconut Rum	
Purple Hooter New	R 18	Three Wise Men New	R 25
Strawberry Liqueur and Vodka		Johnny Walker Red, Jack Daniels and Jim Beam	
Bazooka Joe New	R 20	Deadpool	R 25
Amarula, Blue Curacao and Banana Liqueur		Vodka, Cherry Liqueur, Dark Rum and Stroh Rum	
Santa Christmas New	R 20	Alabama Shot New	R 25
Cherry Liqueur, Peppermint Liqueur and Vodka		Amaretto, Gordons Gin and Southern Comfort	
Beam Me Up New	R 20	Horny German	R 26
Amarula, Banana Liqueur and Coffee Liqueur		Jägermeister and Libido	
Springbokkie	R 22	Chinese F Bubble	R 28
Peppermint Liqueur, Cream Liqueur		After Shock, Banana Liqueur, Stroh Rum	
Long Drop	R 22	Jäger bomb	R 80
Banana Liqueur, Nachtmuzik and Amarula		Jägermeister and Redbull	

Shots

Tant Sannie se Melkert	R 10	Olmecca Gold	R 22
Cactus Jack	R 16	Olmecca Silver	R 22
Po10C	R 17	After Shock	R 22
Tang Apple Sours	R 17	Ponchos	R 23
Libido	R 18	Jose Cuervo	R 24
Strawberry Lips	R 18	Jägermeister	R 24
Oyster	R 18		





Beer

Castle	R 30	Black Label	R 30
Castle Lite	R 30	Flying Fish Lemon	R 35
Amstel Radler	R 30	Stella	R 35
Windhoek Light	R 35	Heineken (0%)	R 32
Windhoek Lager	R 35	Becks Blue (0%)	R 35
Windhoek Draft	R 35	Heineken	R 35
		Corona	R 38

Craft Draught

ask your waitron for our selection

Craft Draught on Tap 300ml	R 35	Craft Draught on Tap 500ml	R 55
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Ciders

Bavaria (0%) Strawberry, Original, and Peach	R 32	Caribbean Twist Piña Colada	R 39
Savanna Dry/Light	R 40	Smirnoff Spin	R 35
Savanna Loco	R 40	Bernini Classic	R 35
Hunters Dry/Gold	R 40	Bernini Blush	R 35
Hunters Extreme	R 40		





Whiskeys

Jim Bean	R 20	Jameson Select	R 38
J&B	R 20	Monkey Shoulder	R 38
Southern Comfort	R 20	Chivas 12	R 36
Bells	R 25	Chivas 18	R 75
Tullamore Dew	R 28	Gentle Jack	R 30
Johnny Walker Red	R 22	Glenfiddich 12	R 45
Johnny Walker Black	R 38	Glenfiddich 15	R 85
Johnny Walker Blue	R 220	Glenfiddich 18	R 125
Jack Daniels	R 30	Glenlivet 12	R 55
Jack Daniels Single Barrel	R 50	Glenlivet 15	R 85
Jameson	R 32	Glenlivet 18	R 125

Cognac (Served as a double)

Hennessy VS	R 105	Remy Martin 1738	R 195
Hennessy VSOP	R 145	Remy Martin VSOP	R 145
Hennessy XO	R 410		

Rum

Tipo Tinto	R 18	Malibu Coconut Rum	R 20
Captain Morgan Spiced Gold	R 19	Red Heart	R 20
Captain Morgan Dark Rum	R 20	Stroh Rum	R 35
Bacardi White Rum	R 20		

White Spirits

Smirnoff 1818	R 18	Skyy Vodka	R 25
Absolute Vodka	R 25	Ciroc Vodka	R 36





Gin

Gordons Gin	R 16	Kwv Cruxland Gin	R 32
Bosford Pink	R 20	Inverroche Classic	R 40
Tanqueray Gin	R 22	Inverroche Amber	R 40
Beefeater Pink	R 25	Musgrave Pink	R 40
Bombay Sapphire Gin	R 28	Hendrick's Midsummer Solstice	R 48
		On Tap (Blueberry Gin with Blue Tonic)	R 50

Gin Cocktails

(Served as a double)

Cucumber Tanqueray, Mexican Lime, Lemon Juice, and Pink Tonic	R 109	Dry Bitter Orange Inverroche Amber, Fever Tree Aromatic, Orange and Lemon	R 135
Mixed Berry Hendrick's Midsummer Solstice, Blue Tonic, Cranberry Juice, Mixed Berry and Lemon Juice	R 135		

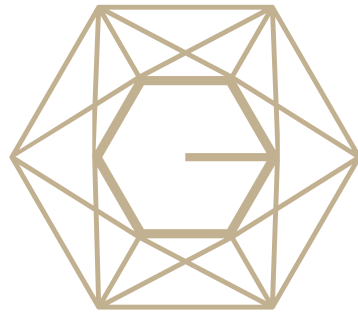
Brandy

Klipdrift	R 19	KWV 10	R 30
Klipdrift Premium	R 25	Richelieu	R 22
KWV 5	R 20	Richelieu 10 year	R 29

Liqueur

Tripple Sec	R 17	Frangelico	R 24
Blue Curacao	R 17	Cointreau	R 35
Amarula	R 19	Amaretto	R 35
Nachtmusik	R 20	Liqueur (Peppermint, Banana, Ginger, Strawberry, Cherry)	R 17
Kahlua	R 22		





Wine List

Our wine list has selections to compliment your meal by the glass or bottle. We offer a fully stocked bar as well as old favorites to satisfy your palate.

Wine per glass *250ml Carafe*

Nederburg Sauvignon Blanc	R 50
Fleur Du Cap Chardonnay	R 65
Robertson Sweet Rosé	R 50
Robertson Chapel Natural Sweet Red New	R 45
Two Oceans Cabernet Merlot	R 50
Robertson Cabernet Sauvignon	R 55
Porcupine Ridge Syrah	R 60
Durbanville Hills Shiraz	R 70



Chenin Blanc

Spier Chenin Blanc

R 135

This Chenin Blanc is both crisp and fruity with green guava, pear, apple and hints of litchi on the nose. A well-balanced palate with a strong finish.

Serve with crispy bacon, feta and shredded spinach salad, tender fillet of sole in parsley butter or creamy goat's cheese, sushi, pasta and pizza.

Durbanville Hills Chenin Blanc

R 150

Light green coloured. Yellow citrus, pineapple, peaches and apricot flavours. An abundance of fruity aromas, citrus with a sweet oak spice. A medium bodied wine with a sweet lingering finish.

Pair with plainly grilled fish, avocado based salads, shellfish and Peking duck.

Nederburg 5600 Chenin Blanc

R 165

Light straw-yellow with a green tint. Bouquet Abundant aromas of white peach, guava and apricots. It is well-balanced in the palate, with delicate layers of ripe fruit and a pleasant finish.

Excellent served with pork, Chinese food, mild curries, liver pâté and baked puddings.

Sauvignon Blanc

Robertson Wines

R 130

Full-bodied with powerful varietal flavours of bell-pepper, green apple and freshly cut grass. Good structure with lovely balancing acidity.

Enjoy now with seafood, smoked salmon, roast chicken and pork.

Nederburg 5600

R 130

A refreshing, medium-bodied wine with fresh tropical fruit flavours and a pleasant finish.

Excellent served with light meals, seafood and salads.

Kleine Zalze

R 160

The grapes were crushed as soon as it arrived (before 10 am) with a CO2 blanket and given at least 12 hours of skin contact. This was to extract all the beautiful flavours nestled in the skins. The juice was racked from the skins with gravity and settled for 24 hours. The clean juice was racked to the fermentation vessel where we inoculate with selected yeast strains and ferment very slow at 13 degrees Celsius. The wine spent 7 months on primary lees before being bottled with only a very coarse filtration. Lively and herbaceous with crisp layers of fruit. Intense palate with tropical and green elements. A serious wine with a long future.

This Sauvignon Blanc is the ideal accompaniment to seafood dishes such as oysters, buttery line fish and other shellfish, but can also be enjoyed with Thai dishes, summer tapas and green salads.





Sauvignon Blanc

Nederburg

R 160

Melon and tropical fruit aromas with hints of lime and lovely herbaceous flavours. A medium-bodied wine with concentrated flavours of tropical fruit and lime. The wine has a lingering finish with fresh, crisp acidity.

Excellent with seafood, salads, chicken, veal and light meals.

Delheim

R 165

After fermentation, the wine was racked off its primary lees and clarified using a combination of bentonite and a plant durative protein to facilitate the settling of grape solids in the wine. A light filtration of this wine was done before being bottled. This light-toned has a green hue expressing its youthfulness. On the nose aromas of tropical & citrus fruit, along with gooseberry, are supported by a lush palate of green figs and lime.

This Sauvignon Blanc complements dishes such as baked aubergine & pumpkin bake, line-fish and a variety of summer salads. This wine is vegan-friendly. Drink now or within 2-4 years from vintage.

Durbanville Hills

R 180

Light green, Yellow citrus, pineapple, peaches and apricot flavours. An abundance of fruity aromas, citrus with sweet oak spice. A medium-bodied wine with a sweet lingering finish.

Pair with plainly grilled fish, avocado-based salads, shellfish and Peking duck.

Lanzarac

R 190

This crisp and refreshing wine boasts generous aromas of green fruits including Granny Smith apples that interplay with white fruits such as Asian pears and white peaches in a perfect fruit-acid balance. A fresh lemongrass mouthfeel with subtle minerality is rounded off by a soft creaminess in the long finish due to extended lees contact.

Enjoy this perfect summer wine with spicy cucumber & lime granite oysters, goat's cheese tartlets with caramelised onions or roast leg of lamb with rosemary, harissa and garlic.

Warwick Estate

R 190

Expect a light delicate colour of pale honey with a kiwi fruit rim. The nose is a giant rainbow of fig, pear, nettle, flint and melon, offering so many layers you can't help taking a sip. The palate is bone-dry with bright granadilla, lime cordial and citrus guaranteeing a racy white-knuckled ride.

This wine goes with almost any food on the planet, it's your mood that depends.





Sauvignon Blanc

Fat Bastard

R 220

It is blended from a selection of the best wines of the harvest with the fruit all being harvested gently and quietly in the early hours and pressed while the grapes are still cool to help retain aroma and flavour. (It's tough to contain ourselves from erupting with glee during the process) This beautifully balanced white wine offers good texture with layers of tropical fruit. A fresh acidity follows through to a long, satisfying finish.

Pair with plainly grilled fish, avocado-based salads and shellfish.

Fleur Du Cap

R 220

The wine is crystalline with a luminous green tint. The abundance of aromas and flavours typical of the diverse growing regions make for a complex, beautifully layered wine. It is predominately driven by stone fruit, originating from the Helderberg grapes. A myriad of aromas follows, such as grapefruit, lime, passion fruit, peach, guava, fresh-cut grass and gooseberries. The palate is mineral and linear with a beautiful richness elegantly balanced by the fresh acidity. The finish is fresh, full and lingers in the mouth.

This Sauvignon Blanc is the ideal accompaniment to seafood dishes such as oysters, buttery line fish and other shellfish, but can also be enjoyed with Thai dishes, summer tapas and green salads.

Chardonnay

Robertson Wines

R 120

The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate that combines well with the subtle creaminess and nuttiness of the gentle oak. The natural acidity follows through to a fresh and clean finish.

Enjoy now with seafood, salmon, roast chicken, Thai-food and pork.

Kleine Zalze

R 150

The wine spent a total of 8 months in barrel before blending and bottling. A combination of 60% new and the rest second and third fill 400l French oak barrels was used. Elegant and complex. Limey fruit with perfect oak balance and a mineral finish on the palate.

Rich seafood especially shellfish such as mussels and oysters as well as line fish work sublimely with this wine. It also stands up well to creamy curries and rich chicken dishes.

Zonnebloem

R 165

Colour Clear with hints of straw. Bouquet Base of citrus with a burst of tangerine and lime. Palate Elegant minerality with subtle vanilla oak spice and a lean, refreshing lime aftertaste.

Enjoy this wine slightly chilled on its own, or with fresh salads, seafood, fish or chicken dishes prepared with cream-based sauces.





Chardonnay

Nederburg

R 160

Citrus and apricot aromas with hints of spice opening up into floral and tropical notes. This medium-bodied wine displays lovely flavours of stone fruit on the palate with crisp and fresh acidity.

Excellent on its own or served with pasta, seafood, fish, poultry or veal dishes.

Fleur Du Cap

R 165

This medium-bodied Chardonnay is brilliantly clear with a light straw yellow hue and green tints. Fresh citrus notes are prominent on the nose and it opens up into tropical fruit aromas and just a hint of oak spice. This is a fruit-driven wine with a lovely balance between acidity and fruit. The wood adds to the fullness but without dominating the wine. A beautiful balance between sweetness and acidity is complemented by a long lingering finish. Enjoy now or let it mature for 2 to 4 years

Rich seafood especially shellfish such as mussels and oysters as well as line fish work sublimely with this wine. It also stands up well to creamy curries and rich chicken dishes.

Fat Bastard

R 189

With all fruit harvested in the early hours and the juice pressed while the grapes are still cool to help retain aroma and flavour, the care that goes into the Fat bastard Chardonnay is nothing short of fastidious. The wine is tank fermented with an element of the jolly good stuff scientists call quercus fragmentus, which adds greater weight and complexity. The wine shows classic ripe, rich butter and tropical fruit on the nose and soft, well-integrated vanilla on the palate.

Rich seafood especially shellfish such as mussels and oysters as well as line fish work sublimely with this wine. It also stands up well to creamy curries and rich chicken dishes.

Durbanville Hills

R 195

Lime green, Aromas of orange blossom, pineapples, citrus and yellow peaches. Mouth-filling with minerality peaches, winter melon, kiwi fruit that ends with a sweet sensation.


Serve with Chinese-style deep-fried pork, macaroni and cheese, nut-crusted chicken, prawns served with cashews and selection of button, shiitake and oyster mushrooms fried with butter, garlic and onion.

Warwick Estate

R 210

Pale straw colour with flecks of green when it catches the light: this wine is drenched in citrus lemon, lime and orange peel- with a healthy dose of apple blossom fragrance, which hints to its ethereal nature. On the palate just-ripe pineapple, apple and lemony freshness is underscored by a subtle wet stone salinity. Gently textured mouthfeel draws into a bright yet lingering acidity.

Pair it with smoky swordfish with pineapple salsa, or an unctuous pork belly served with caramelized apples. Fatty rich dishes work well as the acidity of the wine neatly cuts through the fat and refreshes your palate to go back for another bite.





Chardonnay

Lanzarac

R 280

This full-bodied Chardonnay showcases prominent primary citrus aromas on the nose followed by a complexity of flavours including lemon, clover, ginger and vanilla. The palate reveals an excellent balance between fruit, acidity and softness with a lingering aftertaste.

This elegant Chardonnay pairs beautifully with a smoked salmon terrine, roast crayfish with truffle sauce crème or poached sea bass with potatoes in a white wine, cream and chive sauce.

Light White Blends

Drostdy Hof Extra Light

R 90

A tropical touch mingles with crisp refreshment in this light, delicate and fruity wine.

Douglas Green Sunkissed White

R 115

A composition of luscious lemony flavours on the nose, voluptuous grape sweetness with pineapple and honey on the tongue. Full sweetness is well balanced by a pleasing crisp finish. Low alcohol makes this wine very accessible and easy to drink.

Sunkissed can be enjoyed on her own as an aperitif, after a long days work, with good company and fabulous food. Also greate with crème brûlée as dessert.

Nederburg Lyric

R 115

Brilliant with green tinges. Aromas of passion fruit and pears with hints of freshly cut grass. Off-dry, crisp with a lovely follow through of fruit aromas on the pallet.

Delicious with seafood, light meals and salads.





Rosé Wines

Robertson Sweet Rosé

R 110

The Natural Sweet Range is made in its very own unique way by blending varietals to showcase fruity and fresh, floral flavours. This process leads to wines packed with naturally sweet flavours that are low in alcohol and very quaffable. Serve well chilled. Deep coral pink colour, packed with delicious sweet berry flavours.

Sea Food or light Pasta Dishes.

Nederburg Rosé

R 120

Lovely pale rose.

Aromas of candy floss, cherries and strawberries with a hint of spice. Clean, fruity and refreshing flavours with a good acid structure.

Excellent on its own or enjoyed with smoked salmon, summer salads or vegetarian dishes.

Kanonkop Pinotage Dry Rosé

R 145

A full-bodied wine with more onion skin colour rather than red/pink. Typical Pinotage floral aromas with prominent red fruit flavours. Staying with the Kanonkop philosophy this wine is a full-bodied food wine. Add a bit of ice for spice. The 2018 Kadette Pinotage Rosé is pale onion skin in colour. It has a lovely red-cherry-tinged bouquet that is well defined and demonstrates good presence. The palate is well balanced, displaying a slightly waxy texture, pretty red cherry fruit and a slight fish oil element toward the fresh finish. It's one of the Cape's best rosé wines, simple as that."

Sea Food or light Pasta Dishes.

Sparkling Wine and Champagne

J.C. Le Roux Le Domaine

R 190

This sparkling wine is made predominantly of Sauvignon Blanc grapes (80%) blended with White Muscadell (20%). The grapes are harvested by hand at 21,5 - 22,5° Balling and placed in small baskets to prevent bruising. In the cellar, the juice of the two grape varieties is kept separate and skin contact is allowed for just two hours. Fermentation is stopped by lowering the temperature to 0°C when the alcohol level of 7,5 vol % has been reached leaving 75 g/l of natural grape sugar in the wine. The sparkle is created by infusing the base wine with CO₂.

J.C. Le Roux Le Domaine - Non Alcoholic

R 190

This sparkling wine is made predominantly of Sauvignon Blanc grapes (80%) blended with White Muscadell (20%). The grapes are harvested by hand at 21,5 - 22,5° Balling and placed in small baskets to prevent bruising. In the cellar, the juice of the two grape varieties is kept separate and skin contact is allowed for just two hours. Fermentation is stopped by lowering the temperature to 0°C when the alcohol level of 7,5 vol % has been reached leaving 75 g/l of natural grape sugar in the wine. The sparkle is created by infusing the base wine with CO₂.





Sparkling Wine and Champagne

J.C. Le Roux La Fleurette

R 190

This sparkling wine is made of a blend of carefully selected white and red grape varieties, comprising Sauvignon Blanc (60%), White Muscadel (15%), Pinotage(20%), and Shiraz (5%). The grapes were harvested by hand at 21.5 - 23.7° Balling and placed in small baskets to prevent bruising. The colour was extracted from the skins during the first 24 hours in the cellar. Fermentation is stopped by lowering the temperature to 0°C when the alcohol level of 7.5 vol % has been reached leaving 75 g/l of natural grape sugar in the wine. The sparkle is created by infusing the base wine with CO2.

J.C. Le Roux La Fleurette - Non-alcoholic

R 190

This wine offers a non-alcoholic sparkling alternative with an inviting passion pink colour. Strawberries and plum flavours come alive with well-balanced freshness and sweetness on the palate.

Krone Rosé Cuvee Brut

R 390

Only the free-run juice is used for this MCC product for approximately the first 500 litres per ton - with Pinot Noir adding a subtle, sophisticated salmon pink hue. Krone Rosé Brut MCC is bottle fermented & matures on the lees in underground cellars after which, prior to degorging, the bottles are packed in wooden pupitres (turning racks) and the remuage (the turning of the bottles) is done entirely by hand.

Krone Night Nectar Demi-Sec

R 420

Pale lemon-yellow. Expressive aromas of baked golden apples, piecrust and almonds. The full, rich palate evolves into lemon drops, sweet yellow apple and subtle marzipan flavours. The plush, sweet mousse makes for an expansive finish, with just enough refreshing acidity to tie it all together.

Creamy and fragrant butter chicken curry, smoked fish croquettes with lemon aioli, crispy duck pancakes with honey, soy, ginger reduction, vanilla bean bundt cake, pistachio macarons.

Moët & Chandon Brut Imperial

R 1600

Moët Impérial is the House's iconic champagne. Created in 1869, it embodies Moët & Chandon's unique style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity. Created from more than 100 different wines, of which 20% to 30% are reserve wines specially selected to enhance its maturity, complexity and constancy, the assemblage reflects the diversity and complementarity of the three grapes varieties.

Veuve Clicquot Rich

R 2300

The signature notes in Veuve Clicquot RICH wine are magnified by the presence of chosen ingredients: pineapple, grapefruit zest, cucumber, celery, peppers or tea – all on the rocks. Alongside Maison oenologists, Veuve Clicquot RICH ROSÉ has been paired with its complements, to bring out its characteristic red fruit notes: ginger, pineapple, lime, tea – all on the rocks.





Shiraz

Robertson Wines

R 150

This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit, rich mulberry and well-integrated vanilla tones.

Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

Porcupine Ridge Syrah

R 150

Boekenhoutskloof offers yet another affordable, but delightfully delicious wine with their Porcupine Ridge Syrah (Shiraz). Possessing a concentrated ruby red colour, the wine boasts lively and fresh flavours that suggest black pepper, violets and dark fruits. Juicy on the palate, with excellent weight, it has balanced tannins and a finish that persists satisfyingly. Older barrels are used to mature this Shiraz to highlight its fruitiness rather than have the flavours of wood dominate.

Durbanville Hills

R 170

Floral, black pepper, sweet red fruit, leather, hints of spice. Layers of ripe red fruit, oriental spice, grippy tannins, oak spice on the finish.

Roast venison, beef and lamb with berry sauce, Moroccan lamb, rich casseroles, gruyere, smoked cheeses, pecorino.

Fleur Du Cap

R 215

This wine has a deep ruby, purple colour with good intensity and brightness. The nose exhibits aromas of red cherry and raspberries with spicy notes and hints of white pepper. On the palate, it is soft and juicy with lush tannins but still a great length and persistence.

The wine is an excellent match with grilled beef, roast lamb and venison as well as Italian dishes; or great on its own.

Delheim

R 265

The wine spent 12 months as individual lots in different size barrels or vats ranging from 225L, 500L and 8400L. Only 15% of new oak was used the rest was third and fourth fill barrels. Dark red with a purple undertone indicates the youthfulness of the wine in the glass. Spicy notes with hints of blueberry, dark chocolate are detected on the nose. The wine is medium-bodied with great depth of fruit favours on the mid-palate, supported by a firm tannin structure.

This wine will pair well with most dishes.

Fat Bastard

R 255

Fat Bastards that we simply know you'll love. It's made from carefully selected grapes to produce a wine with pure fruit character. All fruit is gently pressed to retain fruit aromas.

Roast venison, beef and lamb with berry sauce, Moroccan lamb, rich casseroles, gruyere, smoked cheeses, pecorino.





Merlot

Robertson Wines

R 155

Rich, dark red colour with ripe, punchy, plum flavours, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit.

Enjoy now with roast chicken, beef, lamb, pasta and steak.

Porcupine Ridge

R 160

The nose is intense and entices with its redcurrant, ripe dark plum, black cherry and fruitcake aromas with whiffs of vanilla, baking spices and incense. The palate shows more dark fruit with flavours of brambles, boysenberry, blackberry and blueberry and a touch of violets. The wine is medium-bodied, smooth and balanced with cocoa powdery tannins. Dark chocolate and hints of garrigue linger on a classic finish.

Spier Merlot

R 165

After harvesting the grapes were gently crushed, de-stemmed and cooled. After two days of cold soaking, the juice was fermented until dry in stainless steel tanks at 24°C. Three pump-overs were conducted daily. After fermentation, 20% of the wine was matured in French oak barrels for 8-10 months and the remainder matured in stainless steel tanks with French oak staves.

Kleine Zalze

R 175

The batches were fermented in stainless-steel tanks and then only free-run juice was transferred to older oak barrels for maturation over approximately 12 months. A small portion was matured in tank to give an element of freshness to the final blend.

Perfect with Parma ham, roast lamb kebabs and a hearty oxtail meal. It is an ideal accompaniment to robust Italian dishes.

Fat Bastard

R 250

It is made from carefully selected grapes to produce a ripe-flavoured and silky-textured wine. All fruit is gently pressed to retain fruit aromas and character. The wine is aged in small oak barrels, adding greater weight and complexity. With a deep ruby hue, our Merlot boasts aromas of ripe berries leading to a juicy palate of summer fruits and black cherry with soft, rounded tannins to finish.

Merlot is perfect with Parma ham, roast lamb kebabs and a hearty oxtail meal. It is an ideal accompaniment to robust Italian dishes.

Nederburg

R 220

Red summer berries and plums with subtle oak in the background.

A well-rounded wine with attractive up-front plum and red fruit flavours and elegant tannins, with integrated oak nuances that round off the palate.

Excellent with oxtail, casseroles, red meat, game, pizza and pasta dishes.





Merlot

Lanzarac

R 385

This appetizing wine has everything a Merlot-lover could want, and more. The Merlot has an excellent deep red colour, with ripe red berries, cocoa, slight mint and chocolate on the nose. On the palate, the wine shows a well-balanced tannin structure, rich body with fruit and a lingering aftertaste. Redolent of lusciously ripe plums in its youth, this wine has complex layers of cocoa, cinnamon and toasted hazelnut (from 12 months in French oak barrels, one-third new) that come to the fore over time. Its appealing sweetness and full-bodied richness are balanced by fresh acidity and a pinch of mixed herbs.

Perfect with Parma ham, roast lamb kebabs and a hearty oxtail meal. It is an ideal accompaniment to robust Italian dishes.

Pinotage

Beyerskloof Pinotage

R 209

Strong plum flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish. Impressive for consistency, given the volume produced of this specific vintage. For a full flavoured experience we recommend drinking young. Primary fruit aromas lead to an abundance of plum and black cherries against mocha, cedar & sweet spicy notes.

A wine made to enjoy, to drink at any occasion.

Kanonkop Pinotage

R 250


The wine has a deep ruby, red colour. It shows ripe raspberries, black currant and mocha flavours on the nose and has dark chocolate and blackberry fruit on the palate. This wine has good length with a dry finish and can mature for a further 7-8 years. The pleasant, straightforward bouquet of mint-tinged black fruit conveys an almost Left Bank personality. The palate is medium-bodied with sappy black and red fruit, well-judged acidity and a sense of harmony toward the easy-drinking finish.

Red meat or spicy Asian style dishes.

Diemersdal Pinotage

R 265

On the nose rich dark chocolate and powerful freshly brewed coffee styling, with a hint of mint and baked plums. The palate shows distinct characters of coffee and chocolate, which is balanced with smooth velvety tannins and a lingering aftertaste.





Red Blends

Two Oceans Cabernet Merlot

R 115

Bright ruby red. An abundance of cherry and red berry aromas, with hints of oak spices. An easy drinking wine with intense berry flavours and soft, elegant tannins.

Excellent served with red meat dishes such as roast lamb, stews, grilled meat, carpaccio as well as with robust pasta dishes.

Robertson Chapel Natural Sweet Red

R 120

Smooth, sweet red wine with lots of juicy berry fruit flavours.

This wine will complement stews, lamb, venison, pizza, pasta, and roast chicken.

Nederburg Baronne

R 145

Has been a consistent top seller for this winery year after year and is certainly one of South Africa's most loved wines. This confident red blend treats the nose to prune, blackcurrant and cherry aromas, with just a hint of spice. Smooth and full-bodied in the mouth, it shows juicy flavours of further prune and blackcurrant alongside rounded tannins and delicate oak.

The Baronne makes a welcome partner to a vast range of foods, including coq au vin, pastas, pizza, game, mature cheese, red meat steaks and roast lamb.

Kleine Zalze

R 175

Special care was taken not to over-extract the wine and maintain density without compromising elegance. After primary fermentation, the grapes were gently pressed and transferred to French oak barrels (40% new, 30% second-fill and 30% third-fill) for 20 months before final blending took place. Aromas of black cherry and black plum on the bouquet lead to a rich palate of currant, cassis, backed up by hints of cedar and oak with fine tannins and a lingering finish. A full, rich wine that maintains elegance typical to the wines of Kleine Zalze.

Ideal accompaniment to fillet of beef and roast lamb but goes equally well with rich, robust dishes and strong-flavoured cheeses.

Alto Rouge


R 220

Dark ruby colour. Powerful berry fruit aromas give way to cigar boxes and dark chocolate followed by vanilla and oak spices. Full-bodied with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla. A good tannic structure adds complexity and long maturation potential. Cabernet Franc (44%), Shiraz (37%), Merlot (12%) and Cabernet Sauvignon (7%). We recommend a glass on its own or paired with simply-flavoured red meat, game and duck dishes.

Kanonkop - Cape Blend

R 230

The wine has a deep ruby, red colour. It shows ripe raspberries, black currant and mocha flavours on the nose and has dark chocolate and blackberry fruit on the palate. This wine has good length with a dry finish and can mature for a further 7-8 years.





Red Blends

Roodeberg

R 225

This famous red blend shows aromatic layers of fresh red fruit, cassis and pencil shavings with undertones of tobacco and dark chocolate. The palate is elegant and soft with nuances of cedary oak and dark plums, extending to a persistent finish.

Enjoy this wine on its own or as an accompaniment to roast, grilled and barbequed red meat and chicken dishes.

Beyerskloof Synergy

R 240

An abundance of black fruit upon entry leads to a big, juicy middle with soft, well rounded tannins. A classic Cape Blend with a pleasant lingering aftertaste. Initial impressions of lovely red fruit and cherries give way to sweet cedar oak aromas.

Serve with Steaks, game dishes or oxtail.

Rupert & Rothschild Classique ^{New}

R 410

Produced by Anthonij Rupert & Benjamin de Rothschild, this is a rich and smooth red blend of 50% Merlot, 35% Cabernet Sauvignon and 15% Cabernet Franc. Juicy red berry, ripe raspberry and savoury herb flavours can be found on this intense Wester Cape red. Pair with grilled meats.

Food pairings: rare roast beef, grilled flank steak, blue cheese.

Boekenhoutkloof The Chocolate Block

R 480

The nose is exceptionally perfumed with an abundance of complex red and dark berry fruit, violets and intense aromas of white pepper. Dark brooding fruit follows through onto a structured, opulent palate with notes of cardamom, cumin, cloves and black pepper. The midpalate is rich, textured and balanced with integrated acidity, cocoa powdery tannins and a definite cedarwood character derived from French oak. White pepper lingers on a smooth, lifted finish.

Excellent enjoyed on its own or served with rich oxtail stews, chicken curries, game and red meat dishes.

Boschendal Black Angus

R 740

The wine, with each bottle also individually numbered, mesmerizes with a beautiful ruby colour, and the first impression of berry and plum aromas layered with winter spice and roast cacao bean complexity. The entry is smooth and rich leading to sumptuous ripe mulberry, black cherry and cassis flavours etched with black pepper and oak spice on the palate. The finish is long and moreish, with tremendous texture and lingering fruit concentration. It is a taste immersion worth savouring and returning to.

An elegant companion with slow-roasted Black Angus beef, smoked beef ribs and roasted leg of lamb.

Meerlust Rubicon

R 940

The 2015 vintage shows incredible focus, a perfumed nose of red fruit, cherries, rose petals and tealeaf, along with subtle evidence of new oak in toasted vanilla notes. Similarly, the palate shows freshness in fruit and great concentration, supported by ripe and elegantly tannins, which will benefit from- and carry it through- a remarkable 2 decades of evolution in bottle.





Cabernet Sauvignon

Nederburg 5600

R 135

An abundance of red berry and dark chocolate aromas with nuances of oak in the background. A medium-bodied wine with ripe fruit and delicate oak spice flavours, firm tannins and a lingering, youthful aftertaste.

An ideal partner to robust dishes from pâtés to steaks, as well as full-bodied dishes such as beef stroganoff, winter stews, roasts and mature cheeses.

Robertson Wines

R 150

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red, smooth with good weight made in a friendly new Cape style with no hard edges.

Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

Durbanville Hills

R 180

Intense ruby red, An elegant style of Cabernet Sauvignon with blackcurrant combining well with wood and aniseed flavours. On the palate, the grape and wood tannins are well balanced with a strawberry/raspberry finish

Robust enough to stand up to all richly flavoured dishes and cheeses but is also a delight on its own.

Warwick Estate The First Lady

R 210

Wafts of liquorice, cigar box and blackberry with a fresh bouncy whack of fresh red fruit, this wine continues to please and entertain. And, as with all wines at Warwick – every year they get just that little bit better. It's 100% Cabernet Sauvignon which is then matured for 14 months in French oak.

Sticky barbeque ribs, Rosemary and lemon marinated lamb chops or flammed grilled chicken wings.

Nederburg

R 220

Aromas of sweet red fruit and blackcurrant, with a hint of spice and well-integrated oak. A rich and full-bodied wine with ripe fruit, blackcurrant and delicate oak spice flavours, velvety tannins and a lingering aftertaste.

Excellent with robust dishes such as pâtés and steaks, stews and casseroles, roasts and mature cheeses.





Cabernet Sauvignon

Fleur Du Cap

R 220

This blockbuster wine has a deep dark inky colour. With intense aromas of black cherries and plum on the nose. Full and complex flavours of blackcurrant and mocha arise of the palate with integrated oaking adding ripe, firm tannins that will ensure longevity

This complex wine is the ideal accompaniment to fillet of beef and roast lamb but goes equally well with rich, robust dishes and strong-flavoured cheeses.

Fat Bastard

R 255

It is made from carefully selected grapes to produce a wine with pure fruit character. All fruit is hand-harvested at optimum ripeness and gently pressed to retain aroma and flavour. The wine is aged in small oak barrels, which adds greater weight and complexity. Its unapologetically intense aromas of blackcurrant and brambly wild fruit lead promisingly to rich flavours of ripe cassis and chocolate with a hint of earthiness.

Ideal accompaniment to fillet of beef and roast lamb but goes equally well with rich, robust dishes and strong-flavoured cheeses.

Lanzarac

R 365

This classic Cabernet shows inviting flavours of blackberry and youngberry with hints of cocoa, almond and cedar. A full-bodied wine with excellent balance on the palate and a smooth lingering aftertaste. The wine can be enjoyed now but will benefit from a further 5-8 years of maturation.

Enjoy this full-bodied wine with tender ostrich fillet, beef tenderloin with a blackberry dressing, honey balsamic lamb chops or a black pepper-crusting grilled tuna steak.

We would like to encourage our guests to make use of our extensive wine list, however, if you still prefer to bring your own wine a corkage fee of R 95 applies per bottle.

No Champagne or hard liquor allowed to be brought in.

*PLEASE NOTE: All items subject to availability. Service fee not included in the bill.
PLEASE REMEMBER: All our food is prepared fresh on order. All main meals have a minimum waiting period of 30 minutes.*

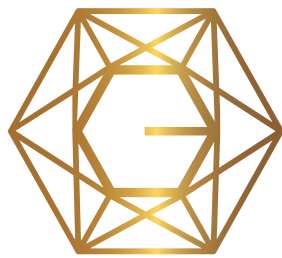
Thank you



Trading Hours

Mondays	Closed
Tuesdays	16:00 – 20:30
Wednesdays	16:00 – 20:30
Thursdays	16:00 – 20:30
Fridays	13:00 – 20:30
Saturdays	13:00 – 20:30
Sundays	Closed

Thank you for choosing



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