

ITALIAN INSPIRED RED WINES



Fairview La Capra Sangiovese Paarl: a very light easy drinking Sangiovese, smooth, dry finish <i>Region: Paarl Pairs with lamb, sirloin, beef</i>				195
Terra Del Capo Sangiovese: broody & slightly smokey nose, medium bodied, fragrant taste <i>Region: Darling Pairs with antipasto, carpaccio</i>	80	215	320	

CABERNET SAUVIGNON

Leopards Leap Cabernet Sauvignon: medium bodied capturing the best South African Cabernets have to offer <i>Region: Franschhoek Pairs with all red meats</i>				220
Guardian Peak Cabernet Sauvignon: refined palate classically styled <i>Region: Stellenbosch Pairs with lamb, mushrooms, beef</i>	65	165	250	
Ridgeback Lion Hound Cabernet Sauvignon: elegant firm tannis with wood <i>Region: Paarl Pairs with all red meats</i>				310
Warwick The First Lady Cabernet Sauvignon: dark fruit & sweet spices are abundant, medium bodied, ruby red <i>Region: Stellenbosch Pairs with grilled meats, beef, venison</i>				330

PINOTAGE

Ken Forrester Petit Pinotage: cheerful, petit pinotage reflects the modern fruit driven style that customers love juicy, soft palette & delicious fruit concentration <i>Region: Stellenbosch Pairs with almost any dish</i>	60	140	210	
Leopard's Leap Pinotage: an elegant typical South African Pinotage fruit driven & well balanced <i>Region: Franschhoek Pairs with all red meats</i>				220
Beyerskloof Pinotage: strong berry & plum flavours with elegant tannins <i>Region: Stellenbosch Pairs with lamb, steak, venison, chocolate</i>				295
Landskroon Pinotage: medium to full bodied wine, soft mouth feel & well integrated tannins <i>Region: Paarl Pairs with all red meats</i>				320
Diemersdal Pinotage: palette is full flavoured & smooth <i>Region: Durbanville Pairs with lamb, ragu, venison</i>				370

SHIRAZ

Arnistonbay Shiraz: spicy & floral wine <i>Region: Arnistonbay Pairs with steak, pasta dishes, soups</i>	60	160	230	
Leeuwenkuil Shiraz: seductively perfumed, palate is light with a super dry finish <i>Region: Swartland Pairs with grilled meat, hearty pasta dishes</i>				360

MERLOT



Bosman Generation 8 Merlot: great match for any evening meal <i>Region: Wellington Pairs with tomato based dishes, chicken</i>	65	170	250	
Franschhoek Cellar Merlot: fruit forward velvety & well-rounded <i>Region: Coastal Region Pairs with beef, lamb</i>				250
Guardian Peak Merlot: medium body, balanced tannins plum & oaky flavours <i>Region: Hermanus Pairs with venison, camembert vegan & vegetarian dishes, lamb</i>				300
Hermanus Pietersfontein Posmeester Merlot: elegant fresh fruit & generous drinkability, an everyday favourite <i>Region: Hermanus Pairs with chicken, steak, vegetarian dishes</i>				340

PINOT NOIR

Haute Cabrière Pinot Noir Unwooded: fruity & light made in the traditional Burgundian style <i>Region: Franschhoek Pairs with charcuterie, any pasta dishes</i>				300
La Vierge Seduction Pinot Noir: this wine showcases Pino's softer side <i>Region: Hemel-en-Aarde Pairs with any starter, pasta, pizza, cheese</i>				300
Paul Cluver Village Pinot Noir: a medium bodied wine with soft finish <i>Region: Elgin Pairs with any lamb, mushrooms</i>	95	255	380	

RED BLENDS

The Wolftrap Red Blend: easy drinking red, medium bodied <i>Region: Franschhoek Pairs with any lamb, beef, venison</i>	50	130	195	
Neil Ellis The Left Bank Cabernet Sauvignon/Merlot: palate is textured with a complexity that holds interest <i>Region: Stellenbosch Pairs with any lamb, steak, venison</i>				395

ROSÉ WINES

Ken Forrester Petit Rosé: a very elegant rosé with a delicate finish <i>Region: Stellenbosch Pairs with all light dishes</i>				205
Jakkalsvlei Pink Moscato (La Perle Rosé): semi-sweet, natural fruity muscat flavours & tingling delight of fine bubbles <i>Region: Herberdsdale Pairs with cheese any dessert, cured meats</i>				220
Neil Ellis Wildflower Rosé: a dry provence-style rosé substantial in taste & texture, delicate finish <i>Region: Darling Pairs with seafood, charcuterie vegetarian dishes, cheese</i>	60	180	240	
De Grendel Rosé: blend of 50% Pinotage & 50% Cabernet Sauvignon <i>Region: Cape Town Pairs with prawns, salads</i>				250

ITALIAN INSPIRED WHITE WINES

G C B

Fairview La Capra Pinot Grigio: light & slightly saline on the palette, this Italian Style version is light, fresh & fruity <i>Region: Darling Pairs with salad, chicken, seafood, pasta, pizza</i>				190
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SAUVIGNON BLANC

Franschhoek Cellar Sauvignon Blanc: beautiful, fresh finish <i>Region: Coastal Region Pairs with prawns, squid, cheese, garlic</i>	55	145	215	
Mulderbosch Sauvignon Blanc: perfectly balanced very much a wine for all occasions <i>Region: Stellenbosch Pairs with seafood, chicken, pizza, pasta, fish</i>				290
Hermanus Pietersfontein Kaalvoet Meisie Sauvignon Blanc: natural freshness <i>Region: Hermanus Pairs with fish, seafood, soft cheese</i>				330
Neil Ellis Groenekloof Sauvignon Blanc: a great wine to enjoy with friends & good food <i>Region: Groenekloof Pairs with seafood, fish & salad</i>	90	235	350	
Cederberg Sauvignon Blanc: a summer sensation <i>Region: Clanwilliam Pairs with salads, focaccia, pizzas, soft cheeses</i>				360

CHARDONNAY

Alvi's Drift Chardonnay: this elegant wine has an attractive fresh pineapple nose interspersed with layers of lime <i>Region: Stellenbosch Pairs with fish, vegetarian dishes, chicken</i>	55	140	210	
Hartenberg Doorkeeper Chardonnay: subtle, ripe flavours <i>Region: Stellenbosch Pairs with chicken, fish</i>				260
Haute Cabrière Chardonnay Unwooded: a classic South African wine, well balanced <i>Region: Franschhoek Pairs with seafood, salads</i>				260
Tokara Chardonnay: dry finish, silky texture <i>Region: Stellenbosch Pairs with fish, chicken, pasta</i>				350

CHENIN BLANC

Stellenrust Chenin Blanc: good balance of intensity with complexity <i>Region: Stellenbosch Pairs with capaccio, smoked meats creamy sauces</i>				240
Simonsig Chenin Blanc: fresh & lively finish <i>Region: Stellenbosch Pairs with creamy pasta, shellfish, cheese</i>				220
Cederberg Chenin Blanc: refreshingly crisp mineral palette <i>Region: Clanwilliam Pairs with salads, mozzarella, feta creamy pasta dishes</i>	80	215	320	

WHITE BLENDS

Buitenverwachting Buiten Blanc: full bodied Sauvignon Blanc based blend with a variation of fruit characters <i>Region: Constantia Pairs with shellfish, vegetarian dishes soft cheese</i>	60	150	220	
Jakkalsvlei White Moscato: crisp, lime color, alluring natural sweet muscat flavours with beads of bubbles <i>Region: Herberdsdale Pairs with beef, chocolate, pizzas vegetarian dishes</i>				230

ITALIAN WINES



- Coresei Merlot Trevenezie: a red wine from Trevenezie, Northern Italy** 410
Region: Trevenezie | Pairs with red meats, charcuterie, cheeses
- Delle Venezie Pinot Grigio: crisp Pinot Grigio fresh fruit palette & zesty aromas** 370
Region: Italy | Pairs with fish, chicken, shellfish, risotto

SPARKLING WINES

- Da Luca Prosecco: a fresh, zingy sparkling wine a touch of sweetness** 410
Region: Da Luca, Italy
- Steenberg Sparkling Sauvignon Blanc: full & intense nose with aromas of granadilla, summer melons & a hint of lime, this is a fun, fresh & fruity wine** 420
Region: Constantia | Pairs with steak, lamb, shellfish
- Leopards Leap Sparkling Chardonnay Pinot Noir: an elegant & well rounded wine with flavours of strawberry, raspberry & citrus** 85 330
Region: Franschoek | Pairs with pork, steak & venison

DRINKS ON TAP | DRAFT BEERS & GIN

- Black Mountain Floral Gin & Tonic | 200ml 55
- Portobello Lager Small | 300ml 40
- Portobello Lager | 500ml 60
- Castle Lite Draught Small | 300ml 40
- Castle Lite Draught | 500ml 60

ITALIAN INSPIRED COCKTAILS

- Bellini** 95
Ice cold Prosecco with mango & peach syrup
- Aperol Spritz** 95
A thirst quencher of note - Prosecco, Aperol, soda & fresh orange
- Cafe' Amaretto** 95
Italian Version of Irish Coffee - Amaretto, brandy hot coffee, whipped cream & cinnamon
- Lemon Sorbet Prosecco** 95
A sorbet cocktail with Prosecco & Absolut Citron
- Tramonto Di Tequila** 95
Just like a sunrise, Omega gold tequila, orange juice & grenadine

CLASSIC COCKTAILS

- Pink Mountain (Mocktail)** 70
Non-alcoholic, lime juice, sugar syrup, strawberry syrup & lemonade
- Margarita** 95
Shaken/frozen a blend of tequila, Trip Sec & lime juice
- Pina Colada** 95
Puerto Rico Classic, rum, pineapple, coconut cream
- Cosmopolitan** 95
Citron vodka, Cointreau, lime juice shaken with cranberry juice
- Classic Mojito** 95
Everyone's favourite, lime juice, rum, mint & soda water
- Strawberry Daiquiri** 95
Frozen strawberries, white rum & lime juice
- Negroni** 95
A simple & delicious blend of grapefruit, gin Rosso & Campari
- Sbig G & T** 95
The classic gin & tonic cocktail with dash of Blue Curacao, elderflower syrup & lime juice
- Long Island Ice Tea** 95
For the brave hearted, 5 base spirits topped up with coke
- Orvieto** 95
A complete wine cocktail revolution, blend of Portobello sauvignon blanc, elderflower syrup, Malfy lemon gin & soda water
- Outeniqua Sunset** 95
Like a sunset whilst looking at our very own Outeniqua Mountains, Beefeater pink gin, strawberry liquor lime juice, sugar syrup & grapefruit tonic
- Cielo Cocktail** 95
A summer cocktail for the young hearted who enjoy the coconut bay breeze, blue curacao, Triple Sec, Malibu & orange juice

**PORTO
BELLO**
ITALIAN KITCHEN

WINE
COCKTAILS