



**THE RED
TABLE**

RESTAURANT

AT NEDERBURG

STARTERS

Smoked paprika prawns and avocado with baby leaves, radish and citrus herb dressing	R 65
Sautéed calamari with bacon, light tomato jus and toasted ciabatta	R 55
Curried potato and spring onion samosas with homemade turmeric and cinnamon apple chutney served with a baby leaf salad (V)	R 55
Caramelised onion, goat's cheese and roasted cherry tomato tart with baby leaf salad (V)	R 60
Seared beef salad with fresh baby leaves and parmesan shavings	R 85
Duck confit salad with baby spinach, orange segments, roasted baby beetroot and pomegranate dressing	STARTER R 65 MAIN COURSE R 95

LIGHT MEALS

Beer battered fish and chips	R 75
BLT served on freshly baked bread with bacon, rocket and tomato pickle accompanied by skinny fries	R 65
Smoked chicken wrap with confit cherry tomatoes, avocado, cream cheese and homemade sweet pepper jelly with skinny fries	R 85

MAIN MEALS & WINE RECOMMENDATIONS

Venison burger, caramelised onions, avocado and sweet potato batons	R 95
<i>Winemaster's Reserve Shiraz</i> <i>Heritage Heroes Motorcycle Marvel</i>	
Linefish of the day (preparation will vary depending upon the type of fish)	R 125
<i>Winemaster's Reserve Riesling</i> <i>Manor House Sauvignon Blanc</i>	
Grilled beef fillet, wilted greens, potato croquettes and Bordelaise sauce	R 155
<i>Winemaster's Reserve Cabernet Sauvignon</i> <i>Heritage Heroes Brew Master</i>	
Braised lamb shoulder, grilled lamb rump, carrot & parsnip purée, greens and Kleftiko sauce	R 145
<i>Winemaster's Reserve Merlot</i> <i>Ingenuity Red</i>	
Pork belly with pear purée, sweet potato and spinach, served with cider jus	R 135
<i>Winemaster's Reserve Chardonnay</i> <i>Heritage Heroes Anchorman</i>	
Seared duck breast with green beans, sage and citrus beurre noisette	R 125
<i>Heritage Heroes Motorcycle Marvel</i> <i>Heritage Heroes Anchorman</i>	
Parmesan chicken with honey mustard sauce and roasted Mediterranean vegetables dressed with basil pesto	R 95
<i>Winemaster's Reserve Riesling</i> <i>Ingenuity White</i>	
Home made tagliatelle tossed with herbed roast vegetables (V)	R 95
<i>Winemaster's Reserve Rosé</i> <i>Winemaster's Reserve Sauvignon Blanc</i>	

CHEESE

Platter of artisanal cheeses, sourdough bread and preserves **R 105**

DESSERTS

Double baked caramel cheese cake with a berry orange glaze **R 55**

Rooibos infused iced hazel nut nougat and berry compote **R 50**

Chocolate fondant and vanilla ice cream **R 60**

Trio of Sinful ice cream and chocolate sauce **R 55**

KIDS MENU (UNDER 13'S ONLY)

Little sirloin steak roll with grilled cheese and skinny fries **R 55**

Crispy thin based pizza with ham **R 45**

Chicken goujons with skinny fries **R 50**

THIRST QUENCHERS

Homemade Lemonade **R 18**

Virgin Passion Fruit cocktail **R 18**

SOFT DRINKS & MIXERS

Coca-Cola	R 15	Appletiser	R 19
Coca-Cola Light	R 15	Grapetiser (Red)	R 19
Schweppes Soda Water	R 16	Grapetiser (White)	R 19
Schweppes Lemonade	R 15	Ice Tea (Peach)	R 16
Schweppes Tonic Water	R 16	Ice Tea (Lemon)	R 16
Schweppes Ginger Ale	R 15	Rock Shandy	R 27
Schweppes Dry Lemon	R 14		

CORDIALS

Passion Fruit Cordial - Rose's	R 5	Kola Tonic Cordial - Rose's	R 5
Lime Cordial - Rose's	R 5		

JUICES

Orange Juice	R 18	Tomato Cocktail	R 16
Apple Juice	R 18		

MINERAL WATER

Still Water (500ml)	R 15	Still Water (1ltr)	R 22
Sparkling Water (500ml)	R 15	Sparkling Water (1ltr)	R 22

CIDERS

Hunter's Dry	R 18	Savanna	R 20
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SPIRITS

Vodka - Count Pushkin	R 15	Brandy - Klipdrift Gold	R 24
Cane - Mainstay	R 15	Brandy - Collisons	R 20
Gin - Gordon's London Dry	R 15	Brandy - Flight of the Fish Eagle	R 24
Whisky - Bain's	R 18	Brandy - Oude Meester Reserve	R 32
Brandy - Klipdrift	R 18	Brandy - Van Ryn's Distiller's	
Brandy - Nederburg Solera		Reserve 12yo	R 19
Potstilled	R 19		

LIQUERS & BITTERS

Pimm's No. 1	R 15	Oude Meester Peppermint Liqueur	R 16
Amarula	R 15	Eine Kleine Nachtmusik	R 15
Underberg	R 29	Cassis	R 14

FORTIFIED WINES

Sherry - Monis Full Cream	R 18	Sherry - Monis Pale Dry	R 18
Sherry - Monis Medium Cream	R 18	Port - Allesverloren	R 19

WINES PER 150ML/PER BOTTLE

SPARKLING

PREMIÈRE CUVÉE BRUT NV

R 34/R 77

Is there anything that isn't enhanced by bubbles?
The fruitiness of this one goes with just about anything.

WINEMASTER'S RESERVE

Nederburg's most popular collection is undoubtedly the Winemaster's Reserve range. Here we blend the tradition of generations with sure-handed attention to detail, to create wines of lasting good taste. Classically styled, food-friendly wines with refreshing fruit flavours, elegance and finesse.

Rich, full bodied, wines with ripe fruit, upfront flavours and delicate oak spice flavours, firm tannins and a lingering aftertaste.

NOBLE LATE HARVEST 2012

R 38/R 97

Winemaster's Reserve Noble Late Harvest 2011 IWSC 2012 - Gold

This wine is made from a blend of Chenin Blanc and Muscat de Frontignan. Brilliant yellow with hints of gold. Aromas of honey, apricot and tangerine.

Excellent with rich liver pâtés, pancakes served with orange and honey, other desserts, cakes, pastries and tarts. Also a winner with blue cheese, especially Roquefort.

SPECIAL LATE HARVEST 2013

R 25/R 64

Winemaster's Reserve Special Late Harvest 2011

Veritas Awards and 2012 - Gold

Produced from a blend of Chenin Blanc and Viognier, this wine has a bright lemon-yellow colour and luscious honeyed palate with pineapple, apricot and raisin flavours buoyed by a fresh acidity.

Delicious with mild spicy dishes, roast duck served with fruity sauces, smoked fish, dried fruit, strawberries and cream, fruit salads and baked puddings.

SAUVIGNON BLANC 2013

R 28/R 70

Brilliant in colour with greenish tinges. Melon and herbaceous nuances with a hint of green figs, gooseberries and tropical notes.

Serve with tomato soup, non-creamy seafood dishes, summer salads, chicken, veal, goat's cheese and light meals.

CHARDONNAY 2013

R 28/R 68

Lemon green in colour with aromas of lime, melon and vanilla. Refreshing citrus and apricot flavours and a creamy texture.

Great with Camembert and Gruyère cheeses, Thai dishes, creamy seafood dishes and other dishes made with nuts, cream or butter.

WINES PER 150ML/PER BOTTLE

WINEMASTER'S RESERVE (CONTINUED)

CABERNET SAUVIGNON ROSÉ 2013

R 27/R 68

A refreshing wine with an abundance of berry flavours and a pleasant finish.

Excellent served with smoked salmon or summer salads.

RIESLING 2013

R 27/R 68

Winemaster's Reserve Riesling 2012 Veritas Awards 2012 - Gold

Brilliant green in colour with a lime tinge. Off-dry, crisp, floral, fruity and fresh with hints of pineapple and lime flavours and a lively finish.

Serve as a chilled aperitif, or with seafood and dishes that are spicy or prepared with cream. This is an extremely versatile and food-friendly wine.

SHIRAZ 2012

R 37/R 88

This dark ruby-coloured wine shows flavours of ripe plums, prunes and cherries, oak spice and a hint of dark chocolate. Rich and full-bodied with a good tannic structure.

Delicious with Mediterranean meat dishes, roasts, grills, oxtail, turkey, duck and game birds.

PINOTAGE 2012

R 88

Ruby red in colour. A bounty of plums and prunes and some subtle oak spice.

Serve with rich winter stews, roast duck, guinea fowl, quail, ostrich, game casserole, classic goulash, venison steak, smoked Kassler chops, pasta, pizza, roast leg of lamb, bobotie and even chocolate.

MERLOT 2012

R 88

Dark ruby in colour with aromas of strawberries, blackcurrants and subtle vanilla oak.

Excellent with oxtail, roasts, casseroles and game.

CABERNET SAUVIGNON 2012

R 37/R 88

A rich and full-bodied wine with ripe berry fruit, cherry and delicate oak spice flavours, firm tannins and a lingering aftertaste.

Great with roast lamb, red meat such as beef and venison served with no sweet or spicy sauces, red meat casseroles, poultry and game bird dishes as well as beef burgers.

WINES PER BOTTLE

MANOR HOUSE

Built in 1800, this South African national monument is a symbol of graceful harmony and balance. Its classical styling and pleasing proportions inspire these wines. A selection of outstanding varietal wines made from the best-of-best fruit selection, earmarked for this range.

Classic and powerful wines with excellent varietal character and terrior expression. Upfront ripe, intense aromas and well balanced acidity and mouthfeel.

Red wines are showing soft tannins combined with sweet oak extracted character and a complex long aftertaste.

CABERNET SAUVIGNON 2011

R 130

Appealing flavours of blackcurrants and blackberries, cassis, chocolate, mocha and a hint of oak spice with firm, but supple tannins.

Excellent served with rosemary-infused lamb, fillet or sirloin, or Châteaubriand.

SHIRAZ 2012

R 130

Deep ruby red in colour with flavours of dense ripe black fruit and wood spice. A firm structure, sinewy tannins and a long finish.

Serve with richly-flavoured casseroles, grilled beef, roast lamb, venison, and dishes served with a generous sprinkling of fresh cracked black pepper.

SAUVIGNON BLANC 2014

R 120

An abundance of tropical and passion fruit, floral and flinty aromas.

WINES PER 150ML/PER BOTTLE

HERITAGE HEROES

Award-winning winemaker, Razvan Macici has created a selection of limited-edition, gourmet wines available exclusively through speciality wine shops and restaurants. Each individually named, they have been made to honour some of the major figures in South African winemaking who have been a source of inspiration to him.

Every one of these wines has been made with a focus on innovation, whether in terms of technique or choice of varietal, to offer wine lovers a greater and more nuanced spectrum of flavour.

THE BREW MASTER - JOHANN GRAUE

R 55/R 135

Bordeaux-Style Blend 2010: Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

A classic Bordeaux-style blend with rich colours, intense dark fruit characters and a hint of cigar box. Complex with juicy and savoury notes.

THE MOTORCYCLE MARVEL - GÜNTER BRÖZEL

R 55/R 135

Rhone-Style Blend 2010: Grenache, Carignan, Shiraz

Rich with ripe, juicy concentrated flavours of spice and red fruit and silky tannins.

THE ANCHORMAN – PHILIPPUS WOLVAART

R 49/R120

Veritas Awards 2012 - Gold
Chenin Blanc 2012

A superb combination of freshness and complexity with ripe apricot, orange and floral characters laced with spice and minerality.

THE YOUNG AIRHAWK - ARNOLD GRAUE

R 49/ R120

Wooded Sauvignon Blanc 2012

Layers of green figs, asparagus and minerality on the nose and palate with well integrated oak. Fresh, crisp and zesty with a creamy texture.

THE BEAUTIFUL LADY – ILSE GRAUE

R 49/ R 120

Gewürztraminer 2012

Typical Gewürztraminer nuances of rose petals and Turkish delight on the nose with alluring sweet litchi and pineapple notes.

WINES PER BOTTLE

INGENUITY

Innovative, bold and daring. Individual, unusual wines building new boundaries of taste.

WHITE BLEND 2013

R 200

A blend of eight white grape varieties, dominated by Sauvignon Blanc. Creamy-textured with a core of racy acidity and an amalgam of generous and enveloping fruit flavours enriched by partial fermentation and ageing in wood. Fresh green aromas layered with floral, peach and spice notes.

Although excellent enjoyed on its own, it also matches well with quail, duck, guinea fowl, rabbit, lamb, free-range chicken or top-grade beef, prepared with spice, fruit and citrus seasonings.

RED BLEND 2011

R 280

This wine is made from a blend of Sangiovese (50%), Barbera (45%) and Nebbiolo (5%) grapes. A supple and elegant mouthfeel supported by fresh tannins and subtle oaking. This elegant and muscular wine displays ripe fruit and spice flavours which linger long on the aftertaste.

Excellent with saucy dishes made from a reduction of fresh tomatoes, with finely sliced rare beef, Italian cured meats or charcuterie

II CENTURIES

CABERNET SAUVIGNON 2008

R 280

II Centuries Cabernet Sauvignon 2008 Veritas Awards 2012 - Gold
Excellent with European-style red meat dishes.

We've given a few suggestions of which types of food we think could complement the various Nederburg wines. Feel free, of course, to make up your own combinations (if you find a good one, please tweet it with the hashtag #redtable). Don't let wine rules get in the way of fun!

We serve 150ml glasses to enable you to drink a greater diversity of wines during the course of your meal.

We have added a standard R15 service charge to the cellar-door price of these wines to ensure that you get the best value possible. Please note: no beverages may be brought into the restaurant.