

---

# Starter

---

## *Smoked Snoek Salad*

SWEET POTATO CRISPS R65

*Heritage Heroes The Young Airhawk*

## *Shredded, Slow-roasted Duck*

BEETROOT, SPINACH AND ORANGE SEGMENTS

STARTER R68

MAIN COURSE R115

## *Pumpkin & Parmesan Fritters*

CRISPY CHICKEN SCRATCHINGS

AND BROWN BUTTER R65

*Heritage Heroes The Anchorman*

## *Blue Cheese Salad*

BACON, TOASTED WALNUTS,

BABY LEAVES, GOOSE BERRY DRESSING R70

## *Harrisa Prawn Salad*

AVOCADO AND MIXED GREENS R85

*Heritage Heroes The Motorcycle Marvel*

## *Soup of the Day*

R65

## *Lentil Bobotie Samosas*

DATE CHUTNEY (V) R60

*Heritage Heroes The Motorcycle Marvel*

## *Old Fashioned Beef Pot Pie*

R75

*Heritage Heroes The Brew Master*

---

---

# Main Course

---

## *Traditional Fried Fish & Chips*

RED ONION SALSA AND TARTAR SAUCE **R85**

*The Winemasters Sauvignon Blanc*

## *Melanzane Roulade*

STUFFED WITH ROASTED CAULIFLOWER AND BUTTERNUT, SERVED WITH ARTICHOKE RATATOUILLE (V) **R85**

*The Winemasters Riesling*

## *Open Lasagne*

PORCINI & WILD MUSHROOM, BECHAMEL, TRUFFLE OIL (V) **R140**

*The Winemasters Pinotage*

## *Grilled Lamb Rump*

TAPENADE, AUBERGINE PURÉE, YOUNG CARROTS, ZUCCHINI FRIES, RED WINE SAUCE **R155**

*Heritage Heroes The Motorcycle Marvel*

## *Duck Breast*

STEAMED VEGETABLES, SOY GINGER SAUCE, TOASTED SESAME SEEDS **R150**

*Heritage Heroes The Brewmaster*

## *Grilled Feta Chicken Breast*

ROOT VEGETABLE FRITTERS, FINE BEANS, SMOKED OLIVES AND CHERRY TOMATO REDUCTION **R120**

*The Winemasters Chardonnay*

## *Beef Fillet*

WITH HOME MADE CHIPS, BEARNAISE, FINE BEANS **R170**

*The Winemasters Cabernet Sauvignon / Heritage Heroes The Brew Master*

## *Pork Belly*

SMOKED PEA PURÉE, FONDANT SWEET POTATO, WILTED GREENS, BACON CARAMEL CIDER JUS **R145**

*The Winemasters Merlot*

## *Guinea Fowl Ballotine*

ROASTED CAULIFLOWER MASH, BEETROOT, BALSAMIC PRUNE REDUCTION **R155**

*Heritage Heroes The Motorcycle Marvel*

## *Venison Burger*

AVOCADO, CARAMELISED ONIONS, SWEET POTATO BATONS **R95**

*The Winemasters Shiraz*

## *Line Fish of the Day*

PREPARATION WILL VARY DEPENDING UPON THE TYPE OF FISH **R145**

*The Winemasters Chardonnay / Heritage Heroes The Young Airhawk*

---

---

# *Kids' Menu*

*Bolognaise*  
WITH HOMEMADE TAGLIATELLE R45

*Chicken Goujons*  
AND CHIPS R50

*Mini Burger*  
R55

---

## *Cheese*

*Platter of Artisanal Cheeses*  
SOURDOUGH BREAD & PRESERVES R105

---

## *Dessert*

*Crème Brulee*  
MINT AND CADARMON INFUSED,  
BERRIES AND ALMOND BISCOTI R65

*Selection of Sinfull Ice Creams*  
R65

*Quince Filo Tart*  
RICOTTA AND MASCARPONE CRÈME R60

*Chocolate Fondant*  
R70

*The Red Table Trifle*  
ROSEWATER JELLY, VANILLA CUSTARD,  
CINNAMON SPONGE R55  
*Heritage Heroes The Beautiful Lady*

---

---

# Drinks

---

## *Thirst Quenchers*

HOMEMADE LEMONADE R18

## *Soft Drinks & Mixers*

COCA-COLA 330ML R20  
COCA-COLA LIGHT 330ML R20  
SODA WATER 200ML R15  
LEMONADE 200ML R15  
TONIC WATER 200ML R15  
GINGER ALE 200ML R15  
DRY LEMON 200ML R15  
APPETISER 330ML R19  
GRAPETISER (RED) R19  
GRAPETISER (WHITE) R19  
ICE TEA (PEACH) R16  
ICE TEA (LEMON) R16

## *Cordials*

ROSE'S PASSION FRUIT R5  
ROSE'S LIME R5  
ROSE'S KOLA TONIC R5

## *Juices*

ORANGE JUICE R19  
APPLE JUICE R19  
TOMATO COCKTAIL R18

## *Mineral Water*

STILL WATER 250ML R15  
SPARKLING WATER 250ML R15  
STILL WATER 750ML R22  
SPARKLING WATER 750ML R22

---

## *Ciders*

HUNTER'S DRY R23  
SAVANNA R25

## *Spirits*

VODKA - COUNT PUSHKIN R16  
CANE - MAINSTAY R16  
GIN - GORDON'S R18  
WHISKY - BAIN'S R25  
WHISKY - THREE SHIPS R18  
WHISKY - BLACK BOTTLE R25  
BRANDY - KLIPDRIFT R18  
BRANDY - KLIPDRIFT GOLD R24  
BRANDY - FLIGHT OF THE FISH EAGLE R15  
BRANDY - VAN RYN'S 12YO R52

## *Liqueurs & Bitters*

PIMM'S NO.1 R18  
AMARULA R18  
UNDERBERG R33  
OUDE MEESTER PEPPERMINT LIQUEUR R18  
EINE KLEINE NACHTMUSIK R18  
CASSIS R18

## *Fortified Wines*

MONIS FULL CREAM SHERRY R20  
MONIS MEDIUM CREAM SHERRY R20  
MONIS PALE DRY SHERRY R20  
ALLESVERLOREN PORT R22

---

---

# Wine

---

## The Winemasters

*Experience our handpicked Winemaster's collection, each bottle a memoir in itself. This premium selection honours generations of wine masters collaborating with the elements of nature. A delightful ensemble, a lingering taste at the mercy of the cosmos can be found in every sip.*

### 2014 NOBLE LATE HARVEST\* R47 / R111

*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.*

### 2015 SPECIAL LATE HARVEST\*\* R29 / R68

*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.*

### 2015 SAUVIGNON BLANC R30 / R73

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

### 2015 CHARDONNAY R30 / R73

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

### 2015 CABERNET SAUVIGNON ROSÉ R30 / R73

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

### 2015 RIESLING\*\* R30 / R73

*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.*

### 2013 SHIRAZ R40 / R107

*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.*

### 2014 PINOTAGE R97

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

### 2014 MERLOT R97

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

### 2013 CABERNET SAUVIGNON R40 / R97

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

---

---

# Sparkling Wine

---

PREMIÈRE CUVÉE BRUT NV R37 / R89  
*Is there anything that isn't enhanced by bubbles?*

## Wine

---

### 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.*

**2013 CABERNET SAUVIGNON R162**  
*Appealing flavours of blackcurrants and blackberries, cassis, chocolate, mocha and a hint of oak spice with firm, but supple tannins.*

**2013 SHIRAZ R162**  
*Deep ruby red in colour with flavours of dense ripe black fruit and wood spice. A firm structure, sinewy tannins and a long finish.*

**2015 SAUVIGNON BLANC R144**  
*An abundance of tropical and passion fruit, floral and flinty aromas.*

---

---

# Wine

---

## Heritage Heroes

*The Heritage Heroes is a gourmet collection of handmade, ultra-premium wines, each individually named to honour a personality who has played a role in shaping Nederburg's history and reputation.*

**THE BREW MASTER: JOHANN GRAUE R189**

**2011 Bordeaux-Style Blend**

*The Brew Master is a Bordeaux-style blend of Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc that commemorates Johann Graue, who took over at Nederburg in 1937. A classic in style with aromas of dark fruit, cigar box, and hints of vanilla.*

**THE MOTORCYCLE MARVEL: GÜNTER BRÖZEL R189**

**2014 Rhône-Style Blend**

*A Rhône-style red blend of Grenache, Carignan and Shiraz that honours the legendary winemaker Günter Brözel, who was cellar-master at Nederburg from 1956 to 1989. An abundance of spicy, peppery berry and sweet fruit characters on the nose are echoed in the mouth.*

**THE ANCHORMAN: PHILIPPUS WOLVAART\*\* R164**

**2014 Chenin Blanc**

*This enticing Chenin blanc celebrates Nederburg's founder, Philippus Wolvaart, who established the Nederburg farm in 1791. Various winemaking techniques were used to create a lively, rich and layered wine full of character. Discover fragrances and tastes of apricots and oranges, flowers, raisins and spice*

**THE YOUNG AIRHAWK: ARNOLD GRAUE R164**

**2014 Wooded Sauvignon Blanc**

*This refreshing, wooded Sauvignon blanc, made from cool-climate vines, pays homage to Johann Graue's son, Arnold, who was renowned for his winemaking prowess. A bouquet of green figs and asparagus opens onto a crisp, complex and multi-dimensional palate.*

**THE BEAUTIFUL LADY: ILSE GRAUE R164**

**2016 Gewürztraminer**

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

---

---

# Wine

---

## Ingenuity

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

### 2013 WHITE BLEND R249

*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.*

### 2012 RED BLEND R362

*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.*

### 2012 SPANISH RED BLEND R362

*Concentrated red fruit, savoury and spicy notes. A collector's dream from the apex of the Nederburg range: richly-fruited, plush and silky Spanish-style blend of 90% Tempranillo and 10% Graciano, with grapes selected from individual vines. Notes of ripe dark fruits and dried plums, savoury notes of leather and tobacco leaf, vanilla and clove.*

## II Centuries

### 2010 CABERNET SAUVIGNON\*\* R375

*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.*