



STARTER



Shredded, Slow-roasted Duck
BEETROOT, SPINACH AND ORANGE SEGMENTS
starter | R80
main course | R135

Soup of the Day
R65


Seafood Plate
R95

Old Fashioned Beef Pot Pie
HERITAGE HEROES THE BREW MASTER
R80

Smoked Snoek Salad
SWEET POTATO CRISPS | R75
Heritage Heroes The Young Airhawk

Pumpkin & Parmesan Fritters
CRISPY BACON & BROWN BUTTER | R75
Heritage Heroes The Anchorman

Lentil Bobotie Samosas
DATE CHUTNEY (V) | R65
Heritage Heroes The Motorcycle Marvel





MAIN COURSE



Duck Breast

PUMPKIN PURÉE, WILTED GREENS,
CITRUS BEURRE BLANC, TOASTED SESAME | R165

Mediterranean Grilled Chicken

SAUTÉED LEEKS AND BASIL POTATOES | R130

Braised Beef Short Rib

WILD MUSHROOM RISOTTO,
SEASONAL VEGETABLES | R145

Ratatouille

FETA & HERB STUFFED COURGETTES,
TOASTED PISTACHIOS | R120

Beef Fillet

POTATO CROQUETTES, FINE BEANS,
BORDELAISE SAUCE | R185

Pork Belly

CARAMELISED GLUHWEIN, RED CABBAGE,
PEAR CELERIAC PURÉE | R155

Lamb Cutlets

PARSNIP POTATO PURÉE, ZUCCHINI FRIES | R195

Open Lasagne

WILD MUSHROOMS, BECHAMEL,
TRUFFLE OIL (V) | R145

Line Fish of the Day

PREPARATION WILL VARY DEPENDING
UPON THE TYPE OF FISH | R160

Traditional Fish and Chips

RED ONION SALSA & TARTAR SAUCE | R110

Venison Burger

AVOCADO, CARAMELISED ONIONS AND
SWEET POTATO BATONS | R115





KIDS' MENU

Bolognaise
WITH HOMEMADE TAGLIATELLE | R55

Chicken Goujons
WITH CHIPS | R55

Mini Burger
WITH CHIPS | R60

CHEESE

Artisanal Cheese Platter for 2
SOURDOUGH BREAD & PRESERVES | R140

DESSERT

Dark Chocolate Tart
ORANGE ICE CREAM | R80

Milk Tart Pavlova
FRESH BERRIES | R70

Selection Of Sinnfull Ice Creams
R65

Chocolate Fondant
VANILLA ICE CREAM, BERRY COMPOTE | R80

The Red Table Trifle
ROSEWATER JELLY, VANILLA CUSTARD,
CINNAMON SPONGE | R60





DRINKS



Thirst Quenchers

Homemade Lemonade R20

Soft Drinks & Mixers

Coca-Cola 340ml R20
Coca-Cola Light 340ml R20
Soda Water 200ml R16
Lemonade 200ml R16
Tonic Water 200ml R16
Ginger Ale 200ml R16
Dry Lemon 200ml R16
Appletiser 340ml R20
Grapetiser (Red) R20
Grapetiser (White) R20
Ice Tea (Peach) R20
Ice Tea (Lemon) R20

Cordials

Rose's Passion Fruit R5
Rose's Lime R5
Rose's Kola Tonic R5

Juices

Orange Juice R20
Apple Juice R20
Tomato Cocktail R18

Mineral Water

Still Water 500ml R15
Sparkling Water 500ml R15
Still Water 750ml R25
Sparkling Water 750ml R25



Ciders

Hunter's Dry R24
Savanna R26

Spirits


Vodka - Count Pushkin R18
Cane - Mainstay R18
Gin - Gordon's R18
Whisky - Bain's R25
Whisky - Three Ships 5YO R18
Whisky - Black Bottle R27
Brandy - Klipdrift R18
Brandy - Klipdrift Gold R27
Brandy - Flight Of The Fish Eagle R18
Brandy - Van Ryn's 12YO R55

Liqueurs & Bitters

Pimm's No.1 R20
Amarula R20
Underberg R33
Oude Meester Peppermint Liqueur R20
Eine Kleine Nachtmusik R20
Cassis R20

Fortified Wines

Monis Full Cream Sherry R20
Monis Medium Cream Sherry R20
Monis Pale Dry Sherry R20
Allesverloren Port R25



WINE

The Winemasters

Nederburg's most popular collection is undoubtedly The Winemasters 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* R49 / R118

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.

SPECIAL LATE HARVEST** R30 / R72

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.

SAUVIGNON BLANC R33 / R78

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

CHARDONNAY R33 / R78

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

CABERNET SAUVIGNON ROSÉ R33 / R78

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

RIESLING** R33 / R78

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.

SHIRAZ R43 / R103

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.

PINOTAGE R103

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

MERLOT R103

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

CABERNET SAUVIGNON R43 / R103

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 R39 / R95
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 terroir 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 R178

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

SHIRAZ R178

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

SAUVIGNON BLANC R158

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





WINE



Heritage Heroes

This range of limited-edition gourmet wines, created by Razvan Macici, is exclusively available 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 R85 / R208
BORDEAUX-STYLE BLEND

The Brew Master is a Bordeaux-style blend of Cabernet Sauvignon, Merlot, Petit Verdot and 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 R85 / R208
RHÔNE-STYLE BLEND

A Rhône-style red blend of Grenache, Carignan and Shiraz. Rich with ripe, juicy concentrated flavours of spice and red fruit and silky tannins.

THE ANCHORMAN: Philippus Wolvaart R75 / R181**
CHENIN BLANC


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

THE YOUNG AIRHAWK: Arnold Graue R75 / R181
WOODED SAUVIGNON BLANC

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 R75 / R181
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.

WHITE BLEND R264

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.

RED BLEND R383

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

SPANISH RED BLEND R383

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

CABERNET SAUVIGNON R459

Big and bold, classically styled Cabernet. 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.

