



WELCOME

TO FIAMMA GRILL

There are restaurants you visit, and then there are places you return to. The difference, more often than not, comes down to the people. At Fiamma, our team has a way of making you feel like your usual order is already on its way, even if it's your first time through the door. Walk in as a stranger, leave feeling like you've been coming here for years.

Our food carries that same spirit. Honest, generous, made with the kind of care that shows up in every plate. Whether it's a long lunch that stretches into the afternoon or a dinner that nobody wants to end, what comes out of our kitchen is designed to do one thing, bring people together and keep them there.

CONTACT US:

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www.fiammagrill.co.za

Fiamma
GRILL ★ BALLITO

OPENING TIMES

RESTAURANT OPEN FROM 07:00 TO 23:00

BREAKFAST

07:00 - 10:00

{KITCHEN TIMES}

LUNCH & DINNER

12:00 - 21:30

{KITCHEN TIMES}

DISCLAIMER:

Food and beverages may contain milk, eggs, wheat, soy, nuts and shellfish, and are prepared in areas that contain these ingredients.

We can not take responsibility for steaks that have been asked to be prepared past medium.

We request if you bring in celebration cakes etc. to the venue, that you explain the contents to us prior, as well as to your guests.

Please ask for assistance if you require information regarding the dishes and the ingredients included in the menu.

🌿 = Vegetarian (Vegan options available on request)

SURCHARGE:

Wine Corkage: R150

Corkage for Bubbles & Stocked Wines: R200

Corkage for French Champagnes: R300

Cake-age Fee: R10 per person

Service Charge: 15% added to tables of 8 and above



Share your experience with us



BUFFET

BUFFET BASED ON HOTEL OCCUPANCY
(PLEASE CALL AHEAD)

FULL BUFFET **250**
Full buffet use: Hot and cold buffet selection includes complimentary bottomless tea, coffee & fresh fruit juices

KIDS BUFFET **120**
6-12 years old

KIDS UNDER 5 EAT FOR FREE
(Excludes juices, hot beverages & cold drinks)

BREAKFAST

WELLNESS BREAKFAST  **100**
Muesli, plain yoghurt, fresh fruit and honey

FRENCH TOAST **95**
French toast stack, crispy bacon, maple syrup, mascarpone & toasted almond flakes

HOLLANDAISE **130**
2 Eggs, crispy bacon, hash brown, hollandaise & fresh rocket

DESIGNER BREAKFAST **85**
1 egg, 2 bacon rashers, grilled tomato and 2 slices of toast

DESIGNER OMELETTE **65**
3 Egg omelette includes cheddar cheese

EXTRAS TO ADD IN YOUR DESIGNER OPTIONS

Creamy mushrooms	40	Scrambled Eggs	20
1 x Hashbrown	20	Half an avo	30
Baked beans	15	Peppers	30
1 x sausage [Beef, pork or chicken]	22	Tomato	10
2 x Bacon	35	Ham	35
1 x Egg [Poached or fried]	10	Onion	25
		Cheddar cheese	20

BREAKFAST SERVED STRICTLY BETWEEN THE HOURS OF 07:00 - 10:00
DUE TO STAFF CHANGE OVER PROCEDURE

SUSHI BAR

CALIFORNIA ROLL (4PC)

An outer layer of rice lined with Nori seaweed, filled with your choice of filling:

SALMON 90 | TUNA 80 | PRAWN 80 | VEG 75

ROSE (4PC)

Rice wrapped around your choice of filling, topped with Japanese mayo and caviar

SALMON 125 | TUNA 115 | BEEF 110

→ TRY ME

NIGIRI (4PC)

Rice topped with a thin layer of raw or cooked fish:

SALMON 110 | TUNA 95 | PRAWN 95

WASABI PARCEL (4PC)

Layers of seaweed, rice, avo, wasabi, Japanese mayo and caviar, with your choice of filling:

SALMON 100 | TUNA 90 | PRAWN 85

BEAN CURD (2PC)

Pressed tofu pockets filled with rice and topped with Japanese mayo and fish

SALMON 85 | TUNA 80 | TEMPURA 75
PRAWN 75 | VEG 75

BAMBOO ROLL (4PC)

Cucumber lined rice, topped with Japanese mayo and caviar, with your choice of filling:

SALMON 95 | TUNA 85 | TEMPURA 85
PRAWN 85 | VEG 75

RAINBOW ROLL (4PC)

An outer layer of avo and fish, lined with rice and filled with your choice of filling:

SALMON 105 | TUNA 95 | PRAWN 85

SEARED SASHIMI (4PC)

Fresh salmon or tuna seared and plated delicately

SALMON 130 | TUNA 120

FASHION SANDWICH (4PC)

Layers of seaweed, rice, avo and Japanese mayo, with your choice of filling:

SALMON 105 | TUNA 95 | PRAWN 85 | VEG 75

MAKI (4PC)

Nori seaweed and rice wrapped around your choice of filling:

SALMON 80 | TUNA 70 | PRAWN 70 | VEG 50

SASHIMI (4PC)

Fresh salmon or tuna plated delicately

SALMON 130 | TUNA 120

HANDROLLS & SALAD

CUCUMBER HANDROLL (1PC)

Hand-rolled cone of cucumber filled with rice, avo and Japanese mayo finished with your choice of filling:

SALMON 110 | TUNA 100
TEMPURA 100 | PRAWN 90 | VEG 80

FIAMMA HANDROLL (1PC)

Hand-rolled cone of seaweed filled with rice, avo and Japanese mayo finished with your choice of filling:

SALMON 110 | TUNA 100
TEMPURA 100 | PRAWN 90 | VEG 80

SUSHI SALAD (Bowl)

Cucumber spirals, avo, Japanese mayo, sesame seeds, pickled ginger, and a topping of your choice:

SALMON 215 | TUNA 195
TEMPURA 195 | PRAWN 195

ADD RICE: 20

SPECIALITIES

CRUNCH ROLL (4PC)

A tempura dipped California roll filled with your choice of filling:

**SALMON 115 | TUNA 105 | TEMPURA 105
PRAWN 95**

PRAWNCADO (4PC)

110

An outer layer of avo, lined with rice and filled with tempura prawn

TRIFECTA ROLL (4PC)

150

An outer layer of salmon and tuna, lined with rice and filled with prawn

BAMBOO AVALANCHE (4PC)

120

Prawn bamboo roll topped with a tempura rolled prawn, finished off with a sweet and spicy mayo

FIAMMA ROCKSLIDE (4PC)

120

Prawn california roll topped with a tempura rolled prawn and finished off with a sweet and spicy mayo

FIAMMA FUSION ROLL (8PC) 175

An outer layer of avo and salmon, lined with rice and a filling of salmon. Finished off with a sticky yakitori sauce, Japanese Mayo, tempura crumbs and fresh chilli

SUSHI PLATTERS

FIAMMA PLATTER 460

4 Fiamma Rockslides
4 Tuna Crunch Rolls
4 Trifecta Rolls, 4 Prawncados

BRONCO PLATTER 520

4 Salmon Rainbow Rolls
4 Tempura Prawn Bean Curd
8 Bamboo Tempura Prawn Rolls
4 Salmon Roses

Salmon or Tuna

12 PIECE 340 | 310

4 Sashimi
4 Rainbow Rolls
4 Roses

18 PIECE 510 | 460

4 California Rolls
4 Rainbow Rolls, 4 Sashimi
2 Bean Curd, 4 Roses

26 PIECE 690 | 630

4 California Rolls
4 Rainbow Rolls, 4 Sashimi
2 Bean Curd, 4 Roses
4 Bamboo Rolls, 4 Parcels

ANTIPASTI

OLIVE RIPIENI 🌿 120
Deep fried olives with a feta filling & a garlic aioli

PICCOLA MELANZANE 🌿 125
Layers of battered brinjal, parmesan cheese, Italian tomato & mozzarella, garnished with basil pesto and baked in the wood fire oven

OVEN BAKED MUSHROOMS 🌿 105
Garlic butter, mozzarella & Gorgonzola

FILETTO DI PEPERONCINO 145
Marinated beef fillet with chilli, garlic, white wine & Italian tomato

CARPACCIO DI MANZO 140
Thinly sliced raw beef fillet dressed with reggiano shavings, fresh rocket, capers & extra virgin olive oil

CHICKEN LIVERS 135
Cooked with onion, white wine, Italian tomato, cream & chilli

CALAMARI DUO 130
Deep fried calamari tentacles & grilled calamari tubes, served with a lemon butter sauce, finished with fresh lemon & garlic

MUSSEL BOWL 135
Mussels done in white wine, lemon & garlic
Choice of: cream or Italian tomato

CALAMARI & CHORIZO 155
Chorizo sausage & calamari tubes served in a creamy paprika sauce

OVEN BAKED PRAWNS SQ
Garlic butter, chilli & mozzarella

OVEN BAKED SNAILS 150
Garlic butter, mozzarella & Gorgonzola

SALAD

ITALIAN 🌿 145
Mixed greens, rosa tomatoes, cucumber, olives & reggiano shavings

CAPRESE & AVOCADO 🌿 180
Slices of fior di latte mozzarella balls, fresh tomato, basil pesto, avo & extra virgin olive oil

PRAWN & CALAMARI 180
Italian salad with prawns, calamari, feta & finished with a seafood dressing

BACON & GORGONZOLA 175
Italian salad with Gorgonzola, bacon, avo & finished with a creamy Gorgonzola dressing [Add chicken: 35]

CHARGRILLED CHICKEN THIGHS 175
Chargrilled chicken thighs on a crisp Asian slaw with toasted almonds and a spicy Asian dressing

FOCACCIA

ROSSA FOCACCIA 🌿 80
Fresh herb & rossa sauce

BIANCA FOCACCIA 🌿 95
Garlic & mozzarella

MITCHELL FOCACCIA 🌿 155
Italian tomato, fior di latte mozzarella balls, chilli, rosa tomatoes, basil pesto & fresh rocket

GIGI FOCACCIA 🌿 160
Mozzarella, caramelized onion & feta

CARNE

FILLET MEDALLIONS

280g Beef fillet medallions grilled on the open flame

290

28 DAY WET AGED RUMP

300g Rump steak grilled on the open flame

255

"TOMAHAWK" (TAKES TIME)

800g Rib-eye grilled on the open flame

550

CAB SAUV LAMB CUTLETS

450g roasted lamb rack with a red wine jus and served on a basil pesto mash

425

OVEN BAKED PORK CUTLET

Oven baked pork cutlet naturally seasoned and crackled

215

PORK RIBS

Pork ribs glazed in our home-made sticky teriyaki sauce

330

FRESH CUT VEAL

Thinly sliced pan-fried veal, paired with a sauce of your choice

255

SIGNATURE SAUCES

Forest Cream 50
Creamy mushroom sauce

Madagascar Pepper 50
Creamy Madagascan green peppercorn sauce

Blue Cheese Velvet 50
Creamy gorgonzola sauce

Jalapeño Melt 50
Creamy jalapeño mozzarella sauce

Sicilian Tomato 50
Italian tomato, olives, capers & white wine sauce

Lemon Sage Butter 50
Fresh sage & lemon butter sauce

POLLO

POLLO ALLA LIMONE / DIAVOLA (TAKES TIME) 275

Wood roasted baby chicken with lemon, garlic and fresh herbs

POLLO PARMIGIANO 210

Crumbed/grilled chicken breast topped with Italian tomato, mozzarella and reggiano shavings

CURRY DI POLLO AL BURRO 190

Butter chicken curry served with savoury rice and sambals

PARMESAN CRUSTED CHICKEN THIGHS 195

Garlic and parmesan crusted deboned chicken thighs

VEGETARIAN

BUTTERNUT RAVIOLI 🌿 190

- Sage and Gorgonzola cream sauce
- Italian tomato and basil pesto sauce

POTATO GNOCCHI 🌿 185

- Sage and Gorgonzola cream sauce
- Italian tomato and basil pesto sauce

MELANZANE 🌿 210

Layers of battered brinjal, parmesan cheese, Italian tomato and mozzarella, garnished with basil pesto baked in our wood fire oven

FRUTTI DI MARE

CALAMARI ALLA GRIGLIA 235
Deep fried/grilled calamari tentacles
and calamari tubes with fresh lemon and garlic

GRILLED SEASONAL FISH 290
Fish of the day based on season,
availability and quality

GRILLED PRAWNS SQ
8 grilled prawns with fresh garlic and parsley

FIAMMA PRAWNS SQ
8 prawns pan-seared with a peri-peri, lemon
and garlic butter sauce

SEAFOOD RISOTTO 310
Risotto rice, fresh prawns, mussels, calamari,
Italian tomato and white wine

COMBOS

CALAMARI & PRAWN 335
Grilled calamari and queen prawns

CHICKEN & PRAWN 320
Wood roasted chicken and queen prawns

PRAWN & GRILLED FISH SQ
Queen prawns and fish of the day

GRILLED FISH & CALAMARI SQ
Fish of the day and calamari

CHICKEN & CALAMARI 250
Wood roasted chicken and calamari

SIDE ORDERS

Create your own vegetable platter 🌿

Savoury rice 50

French fries 50

Side salad 50

Med roast veg 50

**Cream spinach or
garlic & lemon** 65

Basil pesto mash 50

**Fresh parsley &
olive oil spaghetti** 50

Garlic green beans 50

PIZZA

MARGHERITA 🌿 Italian tomato & mozzarella	130	QUATTRO STAGIONI Mushroom, ham, olives and artichokes	185
SALUTE 🌿 Caramelized onion, grilled brinjal, spinach & feta	160	FIAMMA Mince, peppers, onion, chilli, garlic, feta & peppadew	220
MEDITERRANEAN 🌿 Mushroom, peppers, onion, olives, rosa tomatoes, basil pesto & garlic	180	RAPHAEL Bacon, feta & avo	195
THE GABSTA Pepperoni & mozzarella	145	DIESEL Bacon, Gorgonzola, avo & peppadew	195
CAPONE Chicken, mushroom, onion & avo	190	GAMBINO Beef fillet, chorizo, salami & ham	240
COCO DE MER Prawns, calamari, mussels, garlic, chilli, rocket & avo	270	JUVENTUS Chorizo, feta, peppadew, avo, rocket & balsamic spiral	190

GLUTEN FREE BASE

ADD R40

PASTA

PENNE PESTO 🌿 Penne pasta, basil pesto & olive oil Add Chicken: 35	130	SPAGHETTI PEPERONCINO Cubed beef fillet grilled with chilli, garlic, white wine & Italian tomato	180
FETTUCINE CON CARCIOFI 🌿 Artichokes, rosa tomatoes, olive oil, mushrooms, white wine, mint & garlic	155	LASAGNE DI CARNE Oven-baked ground beef, pasta sheets, cream, Italian tomato & mozzarella	195
CAMPAGNOLA 🌿 Italian tomato, peppers, olives, baby marrow & brinjal	145	PASTA ELI Chorizo, chicken, mushrooms, peppers, onions, chilli, olive oil & a dash of Italian tomato	185
SPAGHETTI BOLOGNESE Italian tomato & ground beef - "the original"	175	PASTA LOCO Butternut, bacon, chicken, Gorgonzola & cream	220
PASTA SCAMPI Prawns, white wine, cream, chilli, coriander, lime & ginger	265	SEAFOOD PASTA Prawns, calamari, mussels, garlic, Italian tomato, cream and white wine	265
POLLO ALLA GIA Italian tomato, chicken, peppers, onion, Gorgonzola & cream	185		

GLUTEN FREE PASTA

ADD R45

BAMBINO

PASTA	MAC & CHEESE 🌿 Penne pasta with cheese sauce	100	CHICKEN STRIPS Crumbed chicken strips served with French fries	100
	BOLOGNESE Spaghetti bolognese topped with a sprinkling of cheese	100	CALAMARI Grilled calamari tubes served with savoury rice	135
	LASAGNE Oven-baked ground beef, pasta sheets, cream, Italian tomato & mozzarella	100	FILLET 140g fillet served with French fries	155
PIZZA	MARGHERITA Italian tomato & mozzarella	90	GOUJONS Battered hake served with savoury rice	155
	HAWAIIAN Ham, pineapple & mozzarella	110		
	REGINA Ham, mushrooms & mozzarella	110		
	PEPPERONI Pepperoni slices & mozzarella	110		

DESSERTS

COCONUT & LIME PANNA COTTA Silky panna cotta with a tropical zest	120	LINDT & AMARULA PHYLLO PASTRY Lindt chocolate wrapped in phyllo, baked in the wood fire oven, served with ice cream & Amarula [Kids get a chocolate shot]	135
CHEESECAKE Baked cheesecake dressed with berry coulis	125	CHOCOLATE POMPEII Chocolate Lava cake with vanilla ice cream	130
TIRAMISU Mascarpone, espresso and coffee liquor between layers of Italian finger biscuits	110	STICKY TOFFEE PUDDING Moist sponge cake drizzled with toffee sauce served with ice cream	125
CRÈME BRÛLÉE A rich custard dessert, topped with a layer of caramelized sugar	120		

WINE LIST

Sauvignon Blanc

STELLENBOSCH

JORDAN CHAMELEON

WINEMAKER - GARY & KATHY JORDAN



Fresh, vibrant wine with tropical fruit, citrus, and crisp acidity. Easy-drinking, refreshing, balanced, perfect for warm days and light meals.

80 | 205

ROBERTSON

SPRINGFIELD LIFE FROM STONE

WINEMAKER - ABRIE BRUWER

Mineral-driven Sauvignon Blanc with flinty character, citrus zest, and subtle fruit. Elegant, complex, and refreshing with a long, precise finish.

370

ELIM

BLACK OYSTERCATCHER

WINEMAKER - DIRK HUMAN



Coastal-influenced wine with saline minerality, citrus, and tropical hints. Fresh, crisp, and vibrant, reflecting its cool maritime vineyard origins beautifully.

405

SWARTLAND

KLEIN AMOSKEIL

WINEMAKER - CHARL DU PLESSIS



Bright and expressive, offering tropical fruit, gooseberry, and citrus flavors. Balanced acidity gives freshness, making it versatile and approachable.

510

ELIM

DAVID NIEUWOUDT GHOST CORNER

WINEMAKER - DAVID NIEUWOUDT



Intense and refined, showing citrus, passionfruit, and mineral notes. Crisp acidity, coastal influence, and long, elegant, lingering finish.

670

Chardonnay

STELLENBOSCH

SPIER SIGNATURE

WINEMAKER - ANTON SWARTS



Fresh citrus and tropical fruit, balanced oak, creamy texture, crisp acidity, and a smooth, elegant finish.

80 | 210

STELLENBOSCH

LANZERAC

WINEMAKER - WYNAND LATEGAN



Rich and layered with stone fruit, citrus, subtle oak spice, creamy palate, and a lingering, refined finish.

470

ELGIN

OAK VALLEY GROENLANDBERG

WINEMAKER - JACQUES DU PLESSIS



Cool-climate style with bright citrus, green apple, minerality, crisp acidity, and a fresh, focused finish.

800

Chenin

STELLENBOSCH

SPIER SIGNATURE

WINEMAKER - ANTON SWARTS



Crisp and refreshing Chenin Blanc bursting with guava, pear and peach flavours, balanced by lively acidity and a smooth finish.

80 | 210

RIEBEEK-KASTEEL

MULLINEUX KLOOF STREET

WINEMAKER - ANDREA MULLINEUX



Textured and complex with ripe stone fruit, honeyed notes, gentle spice, and a balanced, dry finish.

335

CAPE WEST COAST

CEDERBERG 5 GENERATIONS

WINEMAKER - DAVID NIEUWOUDT



Concentrated tropical fruit, citrus zest, and honeyed richness balanced by crisp acidity and a lingering finish

875

STELLENBOSCH

DEMORGENZON RESERVE

WINEMAKER - ANTHONY SANVIDO



Elegant layers of quince, citrus, and honey, with bright acidity, subtle oak, and a long, refined finish.

950

White Blends

STELLENBOSCH

LONGRIDGE THE EMILY CUVÉE CLASSIQUE

WINEMAKER - JASPER RAATS



Crisp and lively with citrus, green apple and a refreshing, clean, dry finish.

270

FRANSCHHOEK

HAUTE CABRIERE CHARDONNAY PINOT NOIR

WINEMAKER - TIM HOEK



Fresh citrus and red berry notes, lively acidity, delicate bubbles, and a smooth, balanced finish.

285

SWARTLAND

CAPE OF GOOD HOPE RIEBEEKSRIVIER CAROLINE

WINEMAKER - MARK VAN BUUREN



Complex blend showing citrus, stone fruit, floral notes, bright acidity, and a textured, elegant finish.

400

Rose

CAPE COAST

BOSCHENDAL BLANC DE NOIR

WINEMAKER - STEPHAN JOUBERT



Light and refreshing with strawberry, red berry, crisp acidity, and a clean, dry, easy-drinking finish.

80 | 205

HERMANUS

HERMANUSPIETERSFONTEIN BLOOS

WINEMAKER - WILHELM PIENAAR

Juicy red fruit, subtle spice, soft tannins, and a smooth, fruit-forward, refreshing rosé finish.

300

FRANSCHHOEK

BABYLONSTOREN MOURVÈDRE ROSE

WINEMAKER - KLAAS STOFFBERG



Delicate pink with fresh berries, floral notes, crisp acidity, and a dry, refreshing finish.

445

White Varietals

CALITZDORP

DE KRANS PREMIUM MOSCATO PERLE WHITE (SWEET)

WINEMAKER - CHRISTOFF DE WET



Lightly sparkling, sweet muscat aromas, peach and floral notes, low alcohol, and a refreshing finish.

210

FRANSCHHOEK

TERRA DEL CAPO PINOT GRIGIO

WINEMAKER - MARK VAN BUUREN



Crisp pear, apple, and citrus flavors with bright acidity and a clean, refreshing, dry finish.

235

SUTHERLAND-KAROO

PELLA KOUVELD ALBARINO

WINEMAKER - SUPER SINGLE VINEYARDS



Zesty citrus, stone fruit, and saline minerality with bright acidity and a fresh, coastal-style finish.

500

CAPE COASTAL

ORPHEUS & THE RAVEN SWANSONG RIESLING

WINEMAKER - ETIENNE LOUW



Aromatic lime, floral, and mineral notes with vibrant acidity and a crisp, refreshing finish.

580

Merlot

WESTERN CAPE

SPIER SIGNATURE

WINEMAKER - HEIDI DIETSTEIN



Soft plum and berry flavors, gentle tannins, subtle oak spice, and a smooth, approachable finish.

90 | 230

RIEBEEK-KASTEEL

KLOOVENBURG

WINEMAKER - DUNCAN STUART

Ripe dark fruit, hints of chocolate and spice, balanced tannins, and a rich, rounded finish.

415

STELLENBOSCH

JORDAN BLACK MAGIC

WINEMAKER - GARY & KATHY JORDAN



Bold plum, mocha, and spice notes with velvety tannins and a long, smooth finish.

545

Cabernet Sauvignon

CAPE COASTAL

SPIER SEAWARD

WINEMAKER - HIEDI DIETSTEIN



Coastal-influenced Cabernet with dark berries, cassis, and subtle oak spice. Structured tannins balanced by freshness and a smooth, lingering finish.

130 | 330

PAARL

GLEN CARLOU

WINEMAKER - JAMIE WILLIAMS



Classic style showing ripe black fruit, tobacco, and hints of mocha. Well-structured with refined tannins and a long, polished finish.

415

STELLENBOSCH

KNORHOEK

WINEMAKER - SCHALK OPPERMAN



Rich and full-bodied with blackcurrant, plum, and cedar notes. Firm tannins and integrated oak lead to a complex, elegant finish.

750

STELLENBOSCH

RONDEKOP PER SE

WINEMAKER - NIC VAN AARDE



Bold and concentrated with intense blackberry, dark chocolate, and spice. Powerful tannins softened by oak, delivering depth and longevity.

1 700

Pinotage

STELLENBOSCH

BEYERSKLOOF

WINEMAKER - ANRI TRUTER



Fruit-driven with ripe plum, cherry, and subtle smoky notes. Soft tannins and a smooth, approachable palate make it easy-drinking.

115 | 290

SWARTLAND

SURVIVOUR

WINEMAKER - PIERRE WAHL



Complex and robust, offering dark fruit, spice, and earthy undertones. Structured tannins and balanced acidity create a refined, lingering finish.

465

FRANSCHHOEK

ALLÉE BLEUE

WINEMAKER - VAN ZYL DU TOIT



Elegant and layered with red berries, vanilla, and light oak spice. Silky tannins and balanced acidity provide a smooth, rounded palate.

520

STELLENBOSCH

BEYERSKLOOF DIESEL

WINEMAKER - ANRI TRUTER



Powerful and concentrated with bold dark fruit, coffee, and chocolate notes. Dense tannins and oak aging add depth and a long finish.

1 900

Pinot Noir

CAPE SOUTH COAST

CAP MARITIME COASTAL

WINEMAKER - MARK KENT



Refined and coastal with red cherry, cranberry, and subtle spice. Bright acidity and silky tannins lead to a fresh, elegant finish.

390

HERMANUS

CREATION

WINEMAKER - JEAN-CLAUDE MARTIN



Vibrant and expressive with red berries, floral notes, and gentle oak spice. Smooth texture balanced by lively acidity and finesse.

650

Shiraz | Syrah

STELLENBOSCH

DEMORGENZON DMZ SYRAH

WINEMAKER - ANTHONY SANVIDO



Perfumed and spicy with dark fruit, pepper, and floral hints. Medium-bodied with fine tannins and a fresh, elegant structure.

340

SWARTLAND

SURVIVOR TERRIOR SYRAH

WINEMAKER - PIERRE WAHL



Bold and expressive with blackberry, pepper, and smoky notes. Well-structured tannins balanced by freshness and a long, savoury finish.

465

DARLING

GROOTE POST SHIRAZ

WINEMAKER - WENTZEL



Rich and fruit-forward with plum, spice, and hints of chocolate. Smooth tannins and subtle oak create a balanced, approachable wine.

480

Red Blend & Other Varietals

STELLENBOSCH

LE BONHEUR PRIMA

WINEMAKER - SAKKIE KOTZÉ



Elegant blend with red berries, plum, and soft spice. Medium-bodied with integrated tannins and a smooth, easy-drinking finish.

130 | 340

PAARL

EENZAAMHEID GRENACHE NOIR

WINEMAKER - JANNO BRIERS-LOUW

Bright and fruit-forward with red berries, spice, and earthy undertones. Light tannins and fresh acidity give a lively, elegant profile.

475

PAARL

BABYLONSTOREN BABEL RED

WINEMAKER - KLAAS STOFFBERG



Juicy and vibrant with dark fruit, spice, and herbal nuances. Soft tannins and balanced acidity make it fresh and versatile.

540

WESTERN CAPE

RUPERT & ROTHSCHILD CLASSIQUE

WINEMAKER - DAWIE BOTHA



Refined Bordeaux-style blend with blackcurrant, cedar, and spice. Polished tannins and balanced structure deliver elegance and complexity.

550

WESTERN CAPE

ANTHONIJ RUPERT OPTIMA

WINEMAKER - VERNON VAN DER HOVEN



Rich and layered with dark fruit, chocolate, and oak spice. Structured yet smooth, offering depth and a long, satisfying finish.

600

ELGIN

PAUL WALLACE MALBEC

WINEMAKER - BOBBY WALLACE



Fruit-driven with ripe plum, blackberry, and floral hints. Silky tannins and gentle spice create a smooth, approachable palate.

600

PAARL

SERIOUSLY OLD DIRT BY VILAFONTÉ

WINEMAKER - ARLENE MAINS

Complex and mature with dark fruit, spice, and savoury notes. Well-integrated tannins and oak provide depth and a long finish.

600

ELGIN

ONE MAN BAND BY IONA

WINEMAKER - WERNER MULLER

Bold and expressive blend with dark berries, spice, and oak influence. Full-bodied with firm tannins and a persistent finish.

800

STELLENBOSCH

MEERLUST RUBICON

WINEMAKER - ALTUS TREURNICHT



Iconic Bordeaux-style blend showing cassis, plum, and cedar. Structured tannins, balanced acidity, and exceptional aging potential.

1 350

Methode Cap Classique

TULBUGH

KRONE BOREALIS BRUT

WINEMAKER - STEPHAN DE BEER



Elegant Méthode Cap Classique with fine bubbles, crisp acidity, and notes of citrus, apple, and brioche. Fresh, balanced, and refined.

95 | 460

TULBUGH

KRONE NIGHT NECTAR DEMI-SEC

WINEMAKER - STEPHAN DE BEER



Off-dry sparkling wine with lively bubbles, showing ripe stone fruit, honey, and floral notes. Smooth, slightly sweet, and indulgently refreshing.

460

STELLENBOSCH

SIMONSIG KAAPSE VONKEL BRUT

WINEMAKER - DANNA DE JONGH



Delicate pink sparkler with red berry, strawberry, and floral aromas. Lively bubbles and fresh acidity create a vibrant, elegant finish.

475

VENETO-ITALY

BOTEGGA PROSECO

WINEMAKER - SANDRO BOTTEGA

Light and aromatic with pear, apple, and floral notes. Soft bubbles and gentle acidity make it fresh, easy-drinking, and pleasantly crisp.

620

Champagne

CHAMPAGNE - FRANCE

MOET & CHANDON IMPERIAL BRUT

Classic Champagne with green apple, citrus, and brioche notes. Fine bubbles, balanced acidity, and a crisp, elegant, refreshing finish.

1 850

CHAMPAGNE - FRANCE

VEUVE CLICQUOT BRUT

Full-bodied and structured with apple, pear, and toasted brioche flavors. Fine mousse, vibrant acidity, and a rich, lingering finish.

2 120

CHAMPAGNE - FRANCE

MOET & CHANDON IMPERIAL NECTAR

Lush and off-dry with tropical fruit, peach, and honeyed notes. Creamy mousse and vibrant freshness balance its rich sweetness beautifully.

2 175

CHAMPAGNE - FRANCE

VEUVE CLICQUOT ROSE

Vibrant and fruity with strawberry, raspberry, and subtle spice. Elegant bubbles, fresh acidity, and a refined, expressive finish.

2 465

CHAMPAGNE - FRANCE

VEUVE CLICQUOT RICH

Slightly sweeter style with ripe citrus, pineapple, and floral notes. Smooth, fresh, and designed for serving chilled or over ice.

2 720

CLASSIC COCKTAILS

- CAIPIRINHA** 85
Cachaça Pitu, fresh lime and brown sugar served over crushed ice
- MIAMI VICE** 95
Havana Club rum blended with fresh pineapple, coconut cream, lime, strawberry liqueur and strawberry juice. Served frozen
- STRAWBERRY DAIQUIRI** 110
Havana Club rum shaken with fresh strawberry juice and lime juice. Served frozen
- PINA COLADA** 100
Malibu blended with pineapple juice and coconut cream. Served frozen
- GIN OR VODKA MARTINI** 85
Gin/Absolut vodka & dry vermouth, served shaken
- ESPRESSO MARTINI** 105
Absolut Vodka, Kahlúa and double espresso, served shaken
- MOJITO** 95
A timeless classic with Bacardi Carta Blanca, fresh lime, mint and sugar syrup
- ZIMBALI PINK PALOMA** 100
Tequila, grapefruit juice, lime and soda served over ice with a salt rim
- BOMBAY DRY GIN
& STRAWBERRY TONIC** 95
Bombay Dry Gin paired with an all-natural strawberry pink tonic
- BLUSH COLLINS** 95
A vibrant take on the Tom Collins with Bombay Dry Gin, fresh lemon and lime juice, grapefruit flavour and sugar syrup

SIGNATURE COCKTAILS

- GINGERBREAD MULE** 110
Absolut vodka, lime, ginger ale, gingerbread syrup, topped with bitters, an apple slice and a sprinkle of cinnamon
- MEANDERING MANGO** 115
Absolut vodka, mango syrup, passion fruit, and fresh mint, served frozen
- COCO FLOWER** 100
Malfy lemon gin and elderflower liquor, served frozen
- WATERMELON MOJITO** 105
Fresh lime, mint, Bacardi Carta Blanca and watermelon syrup over crushed ice
- MANGO & PINEAPPLE MOJITO** 105
Fresh pineapple, mint, Bacardi Carta Blanca and mango syrup over crushed ice
- MANGO HEAT ROCK MOJITO** 95
Bacardi Carta Blanca with fresh mango and passion fruit juice, mint, sugar syrup and tangy lime
- BALLITO BEACH KISS** 95
A fun and fruity blend of vodka, peach liqueur, orange juice and cranberry juice