



Welcome to the Cattle Baron Grill & Bistro in Paarl.

Whether you are dining or simply want to enjoy a relaxing drink, we are confident that you will find something from our superb selection of wines, malts and beverages to suit your palate. We trust that you will enjoy selecting wine from our meticulously crafted wine list. Listed here, you will find a variety of firm favourites and boutique estate treasures.

Cattle Baron Grill & Bistro Paarl has won multiple Diners Club International Wine List Awards during the past decade.

Choosing the right wine:

The practical art of wine making ends with the bottling of the wine.

Now the selection of the correct wine which you not only will enjoy, but that will complement your meal is up to you!

The old grand and classic rules are generally appropriate, namely white goes with most fish and white meats, red wines teams well with red meats and sweeter wines are for desserts.

However, as with personal taste, there can be no rules, only suggestions and recommendations.

In the matching of food and wine, weight or body of the wine is also very important, in that the dish should not be overpowered.



Should you prefer to bring your own cherished wine, we have a No Corkage Fee policy.

^{*} Vintages are not listed but can be acquired from your waitron and subject to change at the wineries' discretion.





NEDERBURG

With a proud history dating back to 1791, the Nederburg winery, set against the imposing Drakenstein Mountains near Paarl, is dynamic, forward-thinking and progressive. A famous South African heritage wine brand, Nederburg creates hand-crafted micro-cuvées for specialist wine lovers and beautifully balanced and accessible wines for everyday enjoyment, with equal commitment. They offer an exciting taste discovery, inspiring a pursuit by the brand to enable wine enthusiasts to taste, learn, and discover the rich and intriguing world of South African wine.

www.nederburg.com Tel: 021 862 3104 Sonstraal Road, Dal Josafat, Paarl









Wine by the Carafe (250ml)

A variety of hand picked wines from our listings to be enjoyed by the carafe.

MCC's & Champagne

We recommend the following Cattle Baron dishes with these selected wines: SALADS, CHICKEN or SEAFOOD.

Nederburg Rosé	50.00	JC Le Roux Le Domaine Non-Alcoholic 190.00 Its mouth-filling sweetness and clean finish will enliven any occasion.
Laborie Sauvignon Blanc	54.00	ns mount jimig sweethess and clean jimsh will elimen any occasion.
Durbanville Hills Sauvignon Blanc	65.00	Nederburg Cuvee Brut NV 260.00 Brilliantly clear with a lasting sparkle. Delicate fruit aromas. Crisp and fresh with
Diemersdal Sauvignon Blanc	75.00	a lingering abertaste.
Nederburg Classic Chenin Blanc	50.00	Kleine Zalze Brut Rose MCC NV 330.00 A delicate silver pink hue with a lively cascading sparkle, aromas of cherries
KWV Classic Chenin Blanc	52.00	and red berries with elegant layers of finesse and decadence on the palate.
Kleine Zalze Selection Chenin Blanc	58.00	Pongrácz Brut MCC NV An explosion of pinpoint bubbles, characteristic fine aroma and rich
Haute Cabrière Chardonnay / Pinot Noir	85.00	complexity, finesse and lingering aftertaste.
KWV Classic Chardonnay	52.00	Graham Beck Brut MCC NV 435.00 Brilliantly clear with a lasting sparkle. Delicate fruit aromas. Crisp and fresh with
Laborie Merlot	68.00	a lingering abertaste.
KWV Classic Merlot	68.00	Le Lude Rosé MCC NV 600.00
Laborie Shiraz	68.00	A minimum of 36 months maturation, before another 6 months on the final cork. Raspberries and ripe cherries aromas, elegantly complemented by delicate mousse.
Tokara Shiraz	99.00	mousse.
Saronsberg Provenance Shiraz	99.00	Veuve Clicquot Yellow Label NV 950.00 Pinot Noir provides structure, Chardonnay adds the elegance.
Beyerskloof Pinotage	87.00	
Laborie Cabernet Sauvignon	60.00	
Tokara Cabernet Sauvignon	99.00	
Nederburg Baronne	65.00	
Rheebokskloof - Flat Rock	78.00	

Sauvignon Blanc

We recommend the following Cattle Baron dishes with these selected wines : SALAD, CHICKEN or SEAFOOD.

Laborie 160.00

This layered Sauvignon Blanc shows prominent aromas of guava and tropical fruit, with hints of cut grass. The fresh and zesty palate is well balanced with a linear acidity and fruity finish.

Durbanville Hills 190.00

It is a full-bodied wine that dazzles with its grassy tropical fruit, combined with subtle gooseberry on the palate.

Diemersdal 220.00

Intense fruit flavours, vibrant acidity and flinty freshness.

Cederberg 275.00

This multi-award winning wine, from the highest located vineyard in South Africa, offers a crisp flinty finish and a lingering aftertaste.

La Motte Pierneef Collection 280.00

The wine is thiol-driven, with especially citrus flavours, and green pepper and cape gooseberry flavours in the background.

Groote Post Sea Salter 285.00

The nose shows fruit notes of granadilla, yellow stone fruit, guava and fynbos. The palate offers tropical fruit notes with hints of salinity and minerality, followed by a long lingering finish.

Springfield Life from Stone 330.00

Hugely popular Sauvignon is made from vines grown on Springfield's limestone-rich soils in a piercing, steely style.

De Grendel Koetshuis 365.00

An explosion of tropical fruit with pronounced flavours of passion fruit, white peaches and ripe figs.

lona 385.00

Complex passion fruit tightly wound around trademark flinty Elgin minerality.

Chenin Blanc

We recommend the following Cattle Baron dishes with these selected wines: SALAD, CHICKEN or SEAFOOD.

Nederburg Classic

150.00

Deliciously refreshing aromas of gooseberry, sweet melon and kiwi with hints of citrus. A well-balanced wine with delicate layers of stone fruit and citrus undertones.

BSE Reserve Collection (Blacksmith Vineyards Paarl) 150.00

This complex Chenin Blanc exudes defined varietal flavours of ripe pear, passion fruit and guava. A lively acidity adds freshness.

KWV Classic 155.00

This elegant and refreshing Sauvignon Blanc shows aromas of passion fruit, pineapple and guava. The easy-drinking palate is soft, fleshy and juicy with hints of green fig and apple.

Laborie 155.00

Prominent flavours of pear, tropical fruit and litchi with underlying hints of oak. On the palate, the wine is concentrated and round with flavours of guava and hints of citrus.

Kleine Zalze Cellar Selection

170.00

Aromas of ripe pineapple and guava jump out of the glass. This is followed by a rich and ripe palate, beautifully balanced by lemon-lime freshness on the back palate.

Mulderbosch Steen op Hout

215.00

A brush of French oak adds style and class to this grape (also called Steen, locally) made by this popular winery. Deliciously mouth-filling baked apple flavours.

Cederberg 260.00

From high-altitude mountain vineyards, this consistent Chenin is known for its mouth-tingling freshness and long fruit-laden finish.

Nederburg Anchorman

310.00

Reminiscent of white peaches, floral and citrus notes, together with hints of spice and well-integrated oak. Full-bodied with layers of fruit on the palate, a fantastic balance between slight sweetness and acidity and a pleasant long finish.





Chardonnay

We recommend the following Cattle Baron dishes with these selected wines: CHICKEN or SEAFOOD.

KWV Classic 155.00

Orange blossom, pineapple and lime on the nose with undertones of minerality. The palate is chalky with hints of citrus followed by a creamy, lingering finish.

Nederburg Winemasters

180.00

Nectarine, quince, pear and citrus. Like a mouthful of juicy, tangy fruit salad with a light drizzle of honey adding richness.

De Wetshof Limestone Hill

215.00

Fermented with completely native, wild yeast, this unwooded chardonnay is bursting with notes of tropical fruits such as dried pineapple on the nose and fresh burst of citrus on the palate.

Warwick The First Lady (Unoaked)

245.00

Character is gained from ageing on fine lees rather than oaking. Stylish and rich, with lime cordial zestiness.

Glen Carlou 325.00

Glen Carlou maintains the rich, luxuriously oaked buttery house style developed by Peter Finlayson in the 90s, balanced by abundant vibrant citrus flavours.

Premium White Blends

We recommend the following Cattle Baron dishes with these selected wines: CHICKEN or SEAFOOD.

Haute Cabrière Chardonnay / Pinot Noir

250.00

This wine is refined, with a firm acidity and an abundance of ripe fruit on the bouquet and a palate with a lingering finish.

Springfield Miss Lucy

280.00

This deliberately seafood friendly blend of Sauvignon Blanc, Pinot Gris and Semillon pairs incredibly well with our Baby Kingklip.

Rosé

We recommend the following Cattle Baron dishes with these selected wines: SALADS, CHICKEN or SEAFOOD.

Nederburg

155.00

A fruity, delicate wine with a light blush colour and a delicate sweetness.

De Grendel

210.00

Dry Rosé from Pinotage and Cabernet grapes to make an invitingly fresh and vibrant wine.

Tamboerskloof Katharien

220.00

A med-full bodied, dry styled rosé with delicate pale pink colour. Perfumed aromas of summer berries, violets and grapefruit are present on the nose.

Warwick The First Lady Dry Rosé

240.00

Delightful summery pink named for 'First Lady' of SA Wine, Warwick's matriarch Norma Ratcliffe.

Pinot Noir

We recommend the following Cattle Baron dishes with these selected wines: CHICKEN, SEAFOOD or VEGETARIAN.

Haute Cabrière Pinot Noir Unwooded

245.00

Enjoy an abundance of red berries and soft tannins. This wine is best served slightly chilled and is the perfect red wine to enjoy in the summer.

Iona Mr P

415.00

Made in a light, playfully juicy, dry style with pure cherry and cranberry flavours, and an underlying earthiness.

Creation

480.00

Shiny, deep pomegranate-seed red with a robust bouquet of rose petal, dark cherry, pimento and anise. Complex and utterly enchanting on the palate: opulent layers of cherry and plum mingling with earthy flavours of mushroom and an elegant sprinkling of spice.



The Private Collection offers the serious wine connoisseur and collector the opportunity to create his own private label wine. They source the best wine possible, fitting for their members. There will be only 111 members, with each member being allocated 60 bottles of this perfectly crafted wine per annum. Each member will have their own private label individually numbered from 1 to 60. The bottle will be wax sealed, tissue wrapped and packaged in a stylish manner delivered to your doorstep.

The slogan 'The secret is in the cork', meaning that the prestigious Estate producing these wines, will be revealed once you pull the cork of this majestic wine. Each year a member will receive a different varietal of wine for his collection, thus ensuring that he/she can build up their own little private cellar, by only having to purchase as little as 60 bottles per annum. For more information on how to become a Private Collection member, please send us an email to eugene@theprivatecollection.co.za

Premium Red Blends

We recommend the following Cattle Baron dishes with these selected wines: STEAK, LAMB or RIBS.

Cattle Baron House Wine - minimal stock left

690.00

This Private Red Blend is driven by Cabernet Sauvignon, Cabernet Franc, Petit Verdot and some Shiraz. This wine was aged in new French Oak barrels for 18 months, and has a lovely tobacco and leather character, rounded off with dark fruit and spice.

Nederburg Baronne

190.00

A well-rounded medium-bodied wine with inviting raspberry and other ripe red berry flavours. Impressive smoothness and a long fruity finish.

Rhebokskloof - The Flat Rock

230.00

An exciting fresh & fruity nose is followed by a combination of ripe berry fruit flavours.

Groote Post Old Man's Blend

240.00

The Old Man's Blend Red is an ever-so-approachable wine, with ruby red colour. On the nose you are welcomed with raspberries and fresh cherry flavours, while the palate displays ripe red fruit.

Roodeberg

260.00

KWV Roodeberg Red has endured for many decades due to its reliability and smooth drinkability.

La Motte Millennium

295.00

A trusted Bordeaux-style blend, made from all 5 varietals. The wine has a mineral presence, with a pleasant, lingering aftertaste.

Four Novels

380.00

Multi-dimensional and complex Bordeaux blend shows layers of opulent dark berry fruit, cigar box and pencil shavings.

Springfield The Work of Time

420.00

Medium/Full red. Wild aromas of dark berries, pepper, tobacco, liquorice, iron, cedar and smoke. Juicy, intense and still quite young, with excellent clarity and inner-mouth energy to the berry, cherry and tobacco flavours.

Rupert & Rothschild Classique

480.00

Elegant and appealing with aromas of red berries, sweet cherries, white pepper and cedarwood with undertones of aniseed and almond. Good complexity with dark chocolate and flinty undertones on the palate.

Anthonij Rupert Optima

560.00

Violet, blackberry, cherry, cocoa, spice, and fruit-cake scents instantly seduce. In a single whiff, classic Black Forest gateau.

Boekenhoutskloof Chocolate Block

550.00

This sought after, sleek Shiraz and Grenache blend with black and red fruits of the nose follow through with flavours of ripe plums, black currant, dried cranberries and blueberries. Slight hints of cured meat and espresso add complexity to the round, silky mid-palate. The wine is medium-bodied, lithe, and elegant with licorice and subtle hints of crushed coriander and black cardamom lingering on a smooth, soft finish.

KWV Mentors Petit Verdot

560.00

This intense, ruby-red wine is concentrated and leads on the nose with perfume notes, cranberries, and sweet spice followed by black olives and aniseed.

KWV Mentors Orchestra Bordeaux

590.00

This modern, multi-layered, and Bordeaux-style blend shows aromas of blackcurrants, plums, and black pepper with nuances of pencil shavings and wild fennel.

De Grendel Rubaiyat

850.00

Rated by wine app Vivino as being in the top one percent of wines in the world, this complex, beguiling Bordeaux-styled blend is a heavenly match for our succulent speciality Chateaubriand.

Meerlust Rubicon

1000.00

One of the first Cape Bordeaux-styled blends from this internationally renowned estate, consistently restrained and quietly understated in style. Spoil yourself!

De Toren Fusion V

1350.00

The iconic Left Bank-based blend from De Toren, Fusion V is meticulously crafted from Bordeaux's 'Noble Five' varietals and, with its complex flavours of liquorice, black cherry, cedar and dark berries, it offers a stylish departure for sophisticated oenophilic tastes. Soft as spun silk, with a lingering hint of sweet fruit on the back palate, this is a wine that will only improve with age.

Shiraz/Syrah

We recommend the following Cattle Baron dishes with these selected wines: STEAK, LAMB or RIBS.

Laborie 200.00

This sensuous expression of the Shiraz varietal has upfront berry and slight mint characters on the nose with undertones of subtle oak aromas.

Saronsberg Provenance

295.00

This multi-award winning wine displays prominent ripe plum, red berry and floral flavours with undertones of spice. The oak is well-balanced, with full, firm yet accessible tannins.

Tokara 300.00

The wine enters the palate with power, bursting with bright red and black fruit notes. There is a broad textured mid palate and a long finish of black pepper spice.

Zandvliet Estate 320.00

The wine introduces you to a ripe complex nose showing flavours of plums, blackcurrants and pepper with hints of mixed spice with added hints of dark chocolate.

De Grendel 400.00

The wine presents a smooth entry on the palate, with soft and seamless layers of cloves, nutmeg and warm spices, underpinned by a savoury and meaty finish.

Andreas Syrah 420.00

Intense ruby garnet in colour with an elegant nose expressing nutmeg, crushed black pepper with subtle aniseed with ripe mulberry and white chocolate.

Cederberg 490.00

A complex Shiraz filled with intense red fruit, mulberry and cherries on the nose. Well-balanced with elegant oaking expressing hints of sweet spice and vanilla. Red berries follow through on the palate and finishes off with a smooth lingering sensation.

Saronsberg 590.00

The wine has a deep, dark purple colour with succulent ripe fruit flavours, both dark and red are supported with scents of violets and delicate spice.

Avondale Samsara Syrah (2016)

650.00

Soft wood and white pepper, violets, vibrant red berries and orange peel arrest the nose. Samsara is full, yet well-integrated with hints of plum and cherry, cloves, cinnamon and pepper.

Merlot

We recommend the following Cattle Baron dishes with these selected wines: STEAK, LAMB or RIBS.

Laborie 200.00

This elegant Merlot shows aromas of blackcurrant, plums, fruitcake with hints of dark chocolate. The palate is vibrant and well-rounded with silky tannins and a fragrant, elegant finish.

KWV Classic Merlot

200.00

This generous and vibrant Merlot shows upfront aromas of plum, mulberry and fruit cake with nuances of eucalyptus and cedary oak. The palate is accessible with indulgent tannins and a seamless finish.

Durbanville Hills

215.00

A wine with a strong mint nose, full of ripeness and subtle oak aromas, balanced by sweet cherry on the palate.

Diemersdal 295.00

The nose seduces with beautiful ripe blackberry and dried fruit aromas along with spicy undertones. This wine is well structured with elegance and mouth filling fruit flavours.

Ridgeback

330.00

Perfumed aromatics of ripe plum, mint, black olive and oak spice are complemented by a firm structure with suede tannins and a long juicy finish.

De Grendel

400.00

An exceptionally elegant, fruit driven wine with balanced tannin and hints of spice.

Malbec

We recommend the following Cattle Baron dishes with these selected wines: STEAK, LAMB or RIBS.

Vrede & Lust

310.00

Cherries, abundant red berries, mulberry, blackberry and an explosion of fruit on the palate. Silky smooth, medium-bodied and produced in a youthful style.

Diemersfontein Carpe Diem Reserve

370.00

A decadent blend of berries and plums, yielding to subtle liquorice and cherry tobacco aromas followed by lively and finely structured tannin.

Pinotage

We recommend the following Cattle Baron dishes with these selected wines: STEAK, LAMB or RIBS.

Beyerskloof 260.00

Dark fruit and red cherry flavours with hints of oak aromas. A balanced wine with good structure and a smooth finish.

Diemersfontein 335.00

Rich dark chocolate with a hint of mint and baked plums on the nose with ripe, subtle tannins.

L' Avenir Provenancé

350.00

A luscious and lively nose of dark mulberries, juicy blueberries and hints of sweet vanilla, toffee and flower garden.

Cabernet Sauvignon

We recommend the following Cattle Baron dishes with these selected wines: STEAK or RIBS.

Cattle Baron House Wine

690.00

Hand harvested cabernet grapes ensuring a classic style Cabernet with blackcurrent and cedar notes, rounded off with an herbaceous freshness. A true Stellenbosch gem.

Laborie 180.00

This Cabernet Sauvignon is round and rich, offering aromas of red fruit, wild berries and blackcurrant with hints of cassis.

Nederburg Winemaster Reserve

250.00

A dry, well-balanced wine with clean citrus and light smoky and nutty tones on the palate.

Tokara 300.00

This wine has a beautiful garnet colour. There are berry aromas of cassis, red currant and blueberries on the nose. There are underlying notes of cocoa, fresh herbs and tobacco spice.

La Motte 310.00

Savoury red fruit aromas and berry notes. Thanks to its prominent minerality, firm tannins and flavourful intensity, this wine is a natural partner to beef.

Springfield Whole Berry

395.00

Fermented uncrushed with natural yeasts, grapes harvested at full seed ripeness.





Whisky Cabinet Bottles Selections

Our "Perfect Serve" cabinets at Cattle Baron Paarl holds a number of bottles of whisky and cognac each with it's own unique story. The idea is for whisky and brandy lovers to purchase a bottle inclusive of a corkage fee and receive a personalised brass tag that will always be displayed on your bottle when people pass these cabinets and view the collections. You can request your bottle at any time when you visit our store and it will be served on a tray with crystal glasses, for you and your guests to enjoy.

If there is a whisky or brandy that you prefer that is not on our list, we can certainly buy it in for you. If you wish to add a bottle that you have at home and want to feature it in our cabinet, talk to us. We have a corkage fee that we charge so you could leave it here and enjoy when you visit.

Feel free to request more information about our perfect serve when visiting.

We offer special promotions on some of the listed items below from time to time, so enquire, and maybe we will have something more suitable to your taste.

Cabinet Price includes corkage and a personalised name tag per bottle.

Johnnie Walker Black 750ml	1000.00	Glenlivet 12 Year 750ml	1400.00
Johnnie Walker Gold 750ml	1500.00	Chivas Regal 12 Year 750ml	1000.00
Johnnie Walker Green 750ml	2000.00	Singleton Single Malt 750ml	1200.00
Johnnie Walker Blue 750ml	4500.00	Chivas Regal 18 Year 750ml	2200.00
Jameson Select Reserve	1200.00	Lagavulin 16 Year Single Malt	3200.00
Jameson 18 Year	2800.00	Royal Salute 21 Year 750ml	5000.00

Whisky	
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Single Malts

Three Ships	34.00	Monkey Shoulder	45.00
Southern Comfort	34.00	Glenlivet 12 Year	68.00
J&B	34.00	Glenfiddich 12 Year	70.00
Bells	34.00	Glenfiddich 15 Year	95.00
Jack Daniels	37.00	Lagavulin 16 Year	150.00
Bains Single Grain	37.00	Glenfiddich 18 Year	145.00
Johnnie Walker Red	34.00	Brandy & Cognacs	
Johnnie Walker Black	48.00		
Johnnie Walker Gold	65.00	Klipdrift	30.00
Johnnie Walker Green	95.00	Richelieu	30.00
Johnnie Walker Blue	245.00	Olof Bergh	30.00
Jameson	42.00	KWV 3 Year	28.00
Jamesos Caskmate	46.00	KWV 5 Year	32.00
		KWV 10 Year	38.00
Jameson 18 Year	150.00	KWV 20 Year	120.00
Bulleit Bourbon	48.00	Klipdrift Premium	35.00
Chivas Regal 12 Year	45.00	Van Ryn 12 Year	75.00
Chivas Regal 21 Year Royal Salute	168.00	Remy Martin VSOP	70.00

Gin, Vodka, & Rum

Liqueurs & Digestifs

Gordon's Gin	30.00	Cape Velvet	34.00
Beafeater Pink Gin	32.00	Amarula	34.00
Tanqueray Gin	34.00	Wild Africa Cream	34.00
Tanqueray Sevilla	34.00	Peppermint	34.00
Tanqueray no. 10	40.00	Kahlua	34.00
Tanqueray Royale	40.00		
Wilderer Fynbos Gin	48.00	Frangelico	34.00
Cruxland Gin	35.00	Don Julio Blanco	60.00
6 Dogs Blue Gin	48.00	Don Julio Reposado	70.00
Bloedlemoen Gin	48.00	Don Julio Anejo	90.00
Smirnoff Vodka	30.00	Disaronno Amaretto	36.00
Absolute Vodka	32.00	Lovoka Caramel Vodka	36.00
Ketel One Vodka	35.00	Drambuie	40.00
Cruz Vodka	40.00	Cointreau	40.00
Ciroc Vodka	50.00		
Captain Morgan	30.00	Tia Maria	40.00
Red Heart	30.00	Wilderer Grappa Muscato	55.00
Bacardi White Rum	30.00	Antonella Grappa Cabernet	55.00
Spiced Gold	30.00	Jägermeister	40.00



Beers & Ciders

Beer On Tap

Castle Lager	40.00	Windhoek Draught 500ml	54.00
Black Label	40.00	Heineken Draught 500ml	54.00
Castle Lite	40.00	Jack Black Lager 500ml (Craft)	54.00
Amstel	40.00	Jack Black Growler for the Table (1.9lt)	175.00
Stella Artois	42.00		
Windhoek Lager (440ml)	46.00		ESTD 2007
Corona	48.00	Windhock Heineken J	ACK BLACK
Heineken	42.00	DRAUGHT	BREWING COMPANY Cape Town, slowth Africa
Heineken Silver	42.00		
Fokof Lager	42.00	AL	
Hunter's Dry	44.00	Almost Zero / Alcohol Free	
Hunter's Gold	44.00	Heineken 0.0	40.00
Savanna Dry	44.00	Castle Free	40.00
Savanna Light	44.00	Savanna Lemon	42.00





Cocktails

Cosmopolitan Ciroc Vodka, Triple sec, Cointreau, Cranberry juice	80.00
Juicy Fruity Tanqueray Gin, Orange juice, Mango pulp, Passion fruit liqueur, Granac	90.00 dilla pulp
Margarita Don Julio Tequila, Triple sec, Lemon juice	90.00
Strawberry Daiquiri Bacardi Rum, Strawberry liqueur, Grenadine	90.00
The Gin Lolly Tanqueray Citrus, Cranberry	95.00
Watermelon Gin Bull Tanqueray Gin, Fresh Lime, Ice and Watermelon Red Bull	95.00
Whiskey Sours Johnie Walker Black Whiskey, Lemon juice, Egg white & Simple syrup	95.00
Espresso Martini Ciroc Vodka, Kahlua, Espresso	95.00

Virgin Cocktails

Strawberry Daiquiri	70.00
Frozen strawberries, Strawberry liqueur, Grenadine	
Juicy Fruity	70.00
Orange juice, Mango pulp, Passion fruit liqueur, Granadilla pulp	

All our cocktails are blended from fresh fruit produce and mixed by our skilled cocktail barmen/barladies.

Beers & Ciders

Beer On Tap

Castle Lager	40.00	Windhoek Draught 500ml	54.00
Black Label	40.00	Heineken Draught 500ml	54.00
Castle Lite	40.00	Jack Black Lager 500ml (Craft)	54.00
Amstel	40.00	Jack Black Growler for the Table (1.9lt)	175.00
Stella Artois	42.00		
Windhoek Lager (440ml)	46.00		ESTD 2007
Corona	48.00	Windhock Heineken	JACK BLACK
Heineken	42.00	DRAUGHT	BREWING COMPANY Cape Town, shoult Africa
Heineken Silver	42.00		
Fokof Lager	42.00	Almost Zovo / Aloshol F	•
Hunter's Dry	44.00	Almost Zero / Alcohol F	ree
Hunter's Gold	44.00	Heineken 0.0	40.00
Savanna Dry	44.00	Castle Free	40.00
Savanna Light	44.00	Savanna Lemon	42.00