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**Welcome To TRE**

We only use the freshest ingredients from local Cape Winelands suppliers to firstly minimize our carbon footprint and most importantly to also give you, our guest the best and tastiest dishes possible.

We Love making everything from scratch so rest assured we do not add any preservatives or MSG in all our Pestos, Mayonnaise, Sauces, Baked Goods and Pastas, all of which is made in the kitchen for you!

We strive to please all our guests dietary needs, thus we provide various options of how you can have your meal prepared, so speak to your Waitron with regards to your dietary requirements.

We cater for Paleo, Banting, Holford, Vegan and Vegetarian guests and for any allergies you may have.

You can also customize your dish by choosing the following oils to prepare your meal in : Extra Virgin Olive Oil, Coconut Oil, Palm Oil, Seasame Oil, Sunflower Oil, Truffle Oil or Avocado Oil. We do not salt your food due to allergies and sensitivities & avoid added sugar to our dishes. Please salt as you wish.

Please note all our deep fried items can only be prepared in Palm Oil or Sunflower Oil

10% Service fee will be included on all tables of 8 or more

**TRE SALAD BAR**

**Waldorf** Paleo, Banting **R69**

A Steampunk classic of Mixed Greens, Rocket, Crispy bacon bits, Sliced Apple & Caramelized Walnuts all tossed & infused with our handmade fresh mayonnaise

**The Moriarty Coleslaw** Paleo, Banting, Vegetarian **R65**

The professor’s favorite, fresh finely shredded cabbage, infused with our handmade fresh mayonnaise topped with cranberries, goji berries, slivered almonds, pumpkin & sunflower seeds garnished with edible flowers

**Peppered Goats cheese, Roast veggies & Balsamic reduction** Banting, Vegetarian **R79**

From the Pasture to Plate, oven roasted seasonal veggies in olive oil topped with creamy Peppered Chevin Goat’s Cheese garnished with rocket and a balsamic reduction then decorated with micro sprouts

**Mango, Chicken & Avo**  **R87**

An Asian twist, grilled chicken breasts in a soya sauce & balsamic vinegar reduction served with fresh slices of mango (seasonal) & avocado (seasonal) topped with mixed greens & crunchy slivered almonds which is complimented with a honey & mustard dressing

**Craft your own Salad** Please choose from the options to make up your salad **R85**

**Bases (choose one) Protein (choose one) Dressings (choose one)**

Mixed Greens Chevin Goats Cheese Roasted Garlic and herb Olive Oil

Mixed Lettuce Smoked Rainbow Trout Balsamic reduction

Shredded Cabbage Grilled Chicken Breast Honey and Mustard

Biltong Powder & pieces Handmade Fresh Mayonnaise

 Crispy Bacon Handmade Basil Pesto

**Toppings (choose three)**

Cucumber Croutons Avocado

Cherry TomatoesGrated Carrot Roasted Veggies

Onion Raw or Caramelized Rocket Variety of seeds and Nuts

Pickled Mushrooms Olives Feta

**Boozy Burgers** (please allow 20 minutes extra for well done orders)

**The Nearis Green Jack Daniels Burger**  **R115**

A sesame bun filled to the brim with a thick 220g beef patty seasoned & marinated with Jack Daniels, grilled to order, served with our handmade fresh mayonnaise & basil pesto dressing, topped with sliced Asiago cheese, caramelized onions & avo (seasonal)

**Feta Burger with Blue Cheese & Hendricks Gin Mushroom Sauce** **R115**

A sesame bun filled to the brim with a thick 220g beef patty stuffed with feta, grilled to order served with our beautifully delicate blue cheese & flambéed mushrooms in a Hendricks Gin Sauce

**Johnny Bacardi Burger with Pineapple and Cheese**  **R115**

A sesame bun filled to the brim with a thick 220g beef patty seasoned with Bacardi rum, grilled to order served with our beautifully delicate mild cheddar cheese & flambéed pineapple in a Bacardi syrup

**El jimador Chicken and camembert with seasonal jam** **Ovotarian** **R89**

A sesame bun with a thick 220g chicken fillets seasoned & marinated with tikka spiced salt grilled with tequila to till soft & juicy served with our handmade fresh seasonal preserves & topped with Slices of camembert

**Veggie craft beer Burger** **Vegan, Vegetarian R79**

Crumbed & beer battered brinjal, with roasted peppers then finished off with fresh tzatsiki & handmade hummus

**Classic craft Burger**  **R89**

A sesame bun filled with two x 100g beef pattys, cheese, tomato slices, seasonal lettuce & dressed with caramalised onion.

***Served with a choice of sides***

London Sweet potato wedges OR

Oven Roasted Vegetables OR

Classic French fries with truffle oil & pecorino cheese

Wasabi Mash

Fresh seasonal Side Green Salad

(**Extra R20 to choose a side salad from the salad bar selection)**

**TRE SIGNATURE**

**Stuffed Aubergine** Banting, Vegetarian R79

Deep fried Eggplant stuffed with roast veggies & fresh mozzarella (flor de latte) oven baked & garnished with pine nuts & basil pesto. Make this Vegan by substituting the cheese for extra veggies

**Macadamia Veggie Bobotie** Paleo, Banting, Vegan, Vegetarian **R85**

A twist on an old favorite, to be enjoyed by vegetarians or carnivores, made from crushed macadamia nuts, chickpeas, onions, carrots & desiccated coconut intertwined together with delicious cape malay spices & a traditional custard topping.

**Prawn Platter** Paleo, Banting, Pescatarian **R157**

6 Queen Prawns, Fresh Sodowana mussels in white wine sauce (seasonal) & 150g line fish served with butter lemon sauce & malay rice or Seasonal Roasted Veggies

**Fish of the day** Pescatarian **R127**

300g Linefish encrusted in bread crumb then served with a wholegrain mustard sauce & garnished with rocket along with a choice of sides

**Pollo del bambino** Ovotarian **R127**

A Full Baby chicken sous vide in a Marinade of lemon & fresh mixed herb sauce, served with a wasabi mash potato. Please ensure to allow 20 minutes extra for preparation

**Farcies filet de boeuf** Banting without reduction **R157**

250g marinated beef Fillet with olive oil & thyme then stuffed with basil pesto & Danish feta served with slivered Almonds & a balsamic reduction

**Schweinefilet Belly R139**

Stuffed smoked pork tenderloin rolled in pork belly with garlic breadcrumb and raisins drizzled with a bacon gravy, served with potato fries in béchamel sauce & matured cheese

**Lamb Shank** Paleo, Banting **R155**

300 grams of lamb shank, slowly cooked till it falls off the bone, served with brandy, cinnamon & rosemary sauce on a bed of roasted veggies garnished with micro sprouts

**Served with a choice of sides**

London Sweet potato wedges or Extra Roasted Vegetables

Classic French fries with truffle oil & pecorino cheese

Wasabi Mash

Fresh seasonal Side Green Salad (**Extra R20 to choose a side salad from the salad bar selection)**

**DESSERT Served All day & All night**

**Sweet Biegnets** Ovotarian **R40**

A french classic deep fried “mini doughnuts” served with a dark rum & berry coulis reduction sprinkled with icing sugar

**Semi Freddo** Ovotarian

Two Scoops Handmade Italian “ice cream”

* Vanilla & Cookie crunch **R40**
* JackDaniels & Peanut butter  **R45**
* Death by Natchmusik **R45**
* Villiera Traditional Method Cap Classique with Biscotti & caramelized walnuts **R45**
* Bacardi Rum & Raisin **R45**

**Deep fried Ice cream R47**

Two Scoops of Vanilla & Cookie crunch dipped into batter then encrusted in cookie crumb, then deep fried till golden brown

**Sorbet** Paleo, Banting, Ovotarian

Handmade Seasonal Berry Sorbet **R45**

**Pineapple Carpaccio** Vegan, Vegetarian ask for Paleo & Banting options **R52**

Thinly sliced pineapple drizzled with mint gomme syrup & garnished with mint infused sugar accompanied with a scoop of your choice from the Sorbet or Semi-freddo options above

**Choc-Cacoa Muggin** Paleo, Banting, Vegan, Vegetarian **R55**

A hot delectable pudding, a fusion of almond flour, desiccated coconut, raw cacao powder & coconut milk served in a mug topped with handmade yogurt*.*

**Meringue gateaux** Ovotarian **R52**

Sweet meringue swirls served layered with sherry cream, chocolate shavings & berry compote

Check out our milkshakes for more yummy options

**Steampunk Cocktails**

***Incarcerated Criminals***

**Mojito:**

Passion & Orange

Strawberry & Rosemary **R49**

**Margarita:**

Mango

Pineapple **R49**

**Daiquiri:**

Mango & Vanilla

Coconut & Banana **R49**

**Collins:**

 Sweet Melon

 Cranberry & Rosemary **R45**

***Serial Offenders***

**Mimosa R55**

A great anytime classic, Orange juice charged with Villiera Traditional Brut

**Candy Floss Martini R60**

Hendricks Gin, cucumber, lemon juice, ginger beer, candy floss

**Watermelon Chardonnay Martini R45**

Fresh Watermelon shaken with Franschhoek Cellars Chardonnay , a squeeze of

lemon juice & a shot of Finlandia Vodka

**Chenin Blanc Martini R45**

Fresh granadilla juice shaken with Muldersbosch Chenin Blanc & Finlandia Vodka

***Cold Cases***

**Margarita R45**

El Jimador Reposado Tequila, trip sec, lemon & lime juice, lime cordial

**White Wine Daquiri** **R45**

Fresh Mango & orange juice with Porcupine Ridge Viogner-Grenache & Vodka

**Spiced Mojito R45**

Sailor Jerry Rum, Mint, Sugar, Lime & Soda

**Lonely Island Iced Tea R80**

Finlandia Vodka, El Jimador Silver Tequila, trip sec, Bombay Gin with

Bacardi white Rum, lemon juice & coke

**Cosmopolitan R45**

Finlandia Vodka , trip sec, cranberry, lime

**Unsolved Mysteries**

**Dossier R55**

Jack Daniels Honey, Apple cordial, lemon juice, mint & ginger ale

**Sherlock R70**

Bombay Gin, Peppermint, Absinthe, Lime & Lemonade

**Moriarty R80**

Absinthe, Sugar Cube, Woodford Reserve Bourbon, Bitters, Orange Peel

**Watson R60**

Tullamore Dew, Ginger, lemon, Appletizer, mint

**Xoffie R60**

Patron XO, coffee, hot choc & milk

**WINE LIST**

**Method Cap Classique**

***Brut***

Villiera Traditional Brut – Stellenbosch - Platters 3.5\* R225 *Balanced yeasty complexity, retains its fresh racy zestiness, a crisp acidity & delicate fruit.*

Kliene Zalze Brut MCC – Stellenbosch – Platters 4\* R195 *Elegant & complex with a long finish. Aromas of strawberry & blackberry fruit flavours complemented by classic biscuit bouquet richness.*

Villieria Starlight Brut - Stellenbosch – Platters 3.5\* R215 *Contains a mere 9.5% alcohol. Fresh crisp acidity, delicate fruit & balanced leesy complexity.*

Pierre Jordaan Brut NV – Franschhoek – Platters 3.5\* R225 *Chardonnay contributes elegance, Pinot Noir intensity & richness. The “lime” characteristics of the Chardonnay are leading & are well backed by the complexity of Pinot Noir.*

***Brut Rose***

Graham Beck Brut Rose MCC - Franschhoek – Platters 3.5\* R225 *Pinot Noir fruit resulted in the stunning pale silver-pink hue of the wine. Subtle yeasty undertones, bursingt with berry & cherry flavours. On the nose expect whiffs of cherries & raspberries.*

Simonsig Kaapse Vonkel Brut Rose MCC - Stellenbosch – Platters 4\* R225 *Excuisite pale salmon colour. Dancing aromas of delicious red berries & luscious strawberries. Tone shows fresh fruits accompanied by a subtle crisp acidity & a perfect balanced dry finish.*

Pierre Jordaan Bella Rose MCC– Franschhoek – Platters 3\* R225 *The 'beautiful rose'. All the elegant colours & the flavours of the Pinot Noir grape, soft tannins, maintains a distinguished dry elegance.*

L’Avenir Brut Rose MCC – Stellenbosch – Platters 4\* R225 *A vibrant, clear sunset pink that will evolve into light onion skin over time. Fresh biscuit with young raspberry & grapefruit aromas finishing with citrus, a medium crisp finish.*

***Unusual and extra Special***

Krone by Twee Jonge Gezellen - Night Nectar – Tulbagh - Platters 3.5\* R235 *Aromas of baked golden apple & marzipan. Refreshing lemon curd & subtle fruit flavour fill the palate. Charmingly drinkable, generous with a satisfying touch of sweetness*.

Stellenrust Clement de Lure MCC NV – Bottelary – Platters 4\* R220 *Cremant style Methode Cap Classique – a sparkling wine made in the traditional Méthode Champenoise way, but with Cabernet Franc, Chenin Blanc & Chardonnay varieties.*

Villieria Monro Brut - Stellenbosch – Platters 4.5\* R420 *A classic MCC made from Chardonnay & Pinot Noir with extended lees contact ensuring intense yeasty flavour & a rich finish. Villiera’s flagship bubbly.*

Moët and Chandon Nectar NV- Reims – France R1100  *Lively & generous Nectar Impérial distinguishes itself by its tropical fruitiness, its richness on the palate & its crisp finish, that instantly surprise and delight.*

Veuve Cliquot Brut NV – Reims – France R1150 *The predominance of Pinot Noir provides the structure that is so typically Clicquot, while a touch of Pinot Meunier rounds out the blend. Chardonnay adds the elegance & finesse essential in a perfectly balanced wine.*

Laurent Perrier Rose NV – Reims – France R1900 *It is also one of the few rosés still made by the saignée method. Held in an elegant bottle inspired by King Henri IV, Made with 100% Pinot Noir from 10 different or villages, from the North and South areas of the Montagne de Reims, as well as the famous Cote de Bouzy. Intensely fruity flavors, clean & slightly sharp, the wine opens to the sensation of freshly picked red berries: strawberries, Morello cherries, black currants & raspberries.*

**White Wine**

***Sauvignon Blanc***

Meinert La barry - Stellenbosch – Platters 4\* R185 *Named after Martin Meinert’s wife Leigh Ann Barry, for whom this wine was made as a wedding gift. It has a delicate elderflower fruit with underlying grassier tones.*

Flagstone Free run Sauvignon Blanc - Helderberg – Platters 4\* R215 *Upfront herbaceousness followed by green pepper, fig leaf, star fruit & limey aromas, ending with fruitiness. The complexity of the nose is expressed on the palate giving the wine a full, crisp and lively mouth-feel with an aftertaste that lingers*.

Franchhoek Cellers “Statue de Femme” –Franschhoek – Platters 2.5\* R125  *Citrus centred aromas with a pure graceful core of gentle ripe fig, grapefruit & pineapple fruit balanced by a lively acidity. A hint of Semillon adds breadth & fills the mid palate*.

***Chardonnay***

Zandvliet Estate Chardonnay – Robertson – Platters 3\* R140 *The nose has distinct flavours of limes, pineapple, passion fruit & kiwi, which flows delicately into creamy palate with subtle wood integration & a smooth elegant finish.*

Warwick “First Lady” Unwooded Chardonnay- Stellenbosch – Platters 4\* R165 *A pale straw colour with a hint of green. Intense nose of fresh pineapple, lemon, citrus & floral notes. The mid-palate is broad & appealing supported by a lingering acidity.*

Franschhoek Cellers “Our town Hall” - Franschhoek – Platters 3.5\* R125 *Pure fruit intensity, with attractive pineapple & citrus notes balanced by a lively acidity & fresh green apple finish, with creaminess & richness even without the oak due to the terroir.*

Jordan Nine Yards Chardonnay - Stellenbosch – Platters 4.5\* R720 *A rich, modern yet classically defined style with full flavours of clove flower, butterscotch & lime oil. A statement wine with which the estate went “The Whole Nine Yards”. A beautiful reflection of the rich terroir on the Jordan Farm.*

***Chenin Blanc***

Mulderbosch Chenin Blanc Steen op Hout - Stellenbosch – Platters 4\* R150 *A powerful nose of guava, lime zest & ripe pear braced by honeysuckle & orange blossoms. A juicy palate with opulent passion-fruit, & finishing off with tart grapefruit characteristics*.

Reyneke Chenin Blanc – Stellenbosch – Platters 4.5\* R265 *A lovely bouquet of fresh limes & citrus peel followed through by fruit sorbet floral undertones. The palate has a beautiful freshness, Layers of citrus fruit, washed stone & spice carries through to a long aromatic finish.*

Secateurs Chenin Blanc – Swartland – Platters 3.5\* R195 *This wine* *spent time in concrete tanks & old oak casks giving incredible texture. The aromas are flinty with honey, orange blossom with hints of white stone fruits.*

Villiera Chenin Blanc – Stellenbosch – Platters 3\* R225 *Intense fruit & honey with a hint of wood spice on the nose, including pineapple, guava & citrus. On the palate it is rich and full bodied with good balance & a long finish.*

Ken Forrester The FMC - Stellenbosch – Platters 4.5\* R695 *An icon chenin. Hand selected Chenin Blanc primarily from low yielding, old bush vines (planted in 1974). Harvested at full maturity. Natural wild yeast fermentation in new French oak. Rich, layered with dried apricot, vanilla & honey.*

***Other varietals***

Zandvliet “my best friend” Cape Muscat Sweet – Robertson - Platters 3\* R125 *Intense flavors of muscat, peach, orange peel & rose petals with a balanced fresh sweet & sour aftertaste.*

Thelema Muscat de fontignan - Stellenbosch – Platters 2.5\* R150 *Off-dry. Very fragrant with fresh fruit salad flavors & good balance.*

Robertson Pinot grigio - Robertson – Platters 2.5\* R125 *Pale green hue, wonderfully pleasant & fresh on the palate. Tropical fruit flavours of ripe pineapple & melon ending with an aftertaste that is well-rounded & refreshing.*

Jordan The real McCoy Reisling - Stellenbosch – Platters 3.5\* R260 *A perfect balance between sugar & acidity. Fermentation is done to retain a hint of natural fruit sugars. Intense flavours of lime through to white peach & Granny Smith apple.*

Robertson Viognier - Robertson – Platters 3\* R125  *A rich medley of fresh apricot, peach & lemon aromas that follow through to the smooth, slightly oily palate with a lingering aftertaste.*

***White Blends***

De Wetshof “Limelight” Chardonnay – Pinot Noir – Robertson- Platters 2.5\* R125 *Soils rich in limestone allow this Chardonnay & Pinot Noir blend to portray an upfront freshy zing with a soft & fruity finish. An easy-drinking, uncomplicated wine.*

Edgebaston “The Berry Box White” - Stellenbosch – Platters 3.5\* R165 *Charming blend of Sauvignon blanc, Semillon & Viognier. Aa semi sweet that gives an almost waxy gloss. Extremely drinkable as the name describes.*

Ashbourne Sauvignon Blanc/ Chardonnay – Walker Bay – Platters 3.5\* R175 *Fresh, vibrant, perfumed Sauvignon blanc, filled-out & enriched with a carefully judged unwooded Chardonnay component make this a beautifully balanced and highly versatile wine.*

***Rose***

Waterford Rose Mary – Stellenbosch – Platters 3\* R175 *A lovely transparent pink colour. The aroma is minerally driven with delicate raspberry fruit undertones. The natural acidity from the different mediteranean varietals add a lovely soft texture to the wine & provides for a crisp & fresh finish. The perfect low alcohol wine.*

Muratie Pinot Rose – Stellenbosch – Platters 3\* R145 *Enjoys a delicate, light shade of pink and is a Pinot Noir Rose. Appetising whiffs of red cherries & ripe strawberries on the nose. On the palate the wine is dry & delicious with flavours of red fruits, herbs and hints of candyfloss.*

**Red Wine**

***Merlot***

Meinert Merlot - Stellenbosch – Platters 3.5\* R255 *A rich powerful wine. This true to the classical Meinert style. Fresh, rich brick red colour. Dried herbs & ripe berries, quite a heady nose. A bold wine with a warm round middle & a firm crisp finish, an excellent food wine.*

Jordan Merlot - Stellenbosch – Platters 4\* R295  *Aromas of red plums & dark bitter chocolate. French oak maturation seasons the wine to accentuate the seductive flavours & generous velvety tannins.*

Franschhoek Cellers “The Old Museum” – Franschhoek – Platters 2.5\* R125 *Vibrant plum red with a direct core of black cherry & mulberry aromas tinged with herbal & black tea nuances & discernible gentle oak spice, a sleek & mouth-filling with juicy dark berry flavours & a soft smooth finish.*

***Cabernet Sauvignon***

Warwick “The First Lady” Cabernet Sauvignon - Stellenbosch - Platters 4\* R190 *The wine has a deep & intense ruby red colour. Lots of red berries & sweet black currents, complemented by sweet vanilla & chocolate oak background & pleasant herbal undertones.*

Meinert Cabernet Sauvignon - Stellenbosch – Platters 4\* R270 *Dense deep fresh red colour. The nose shows red berries, typical Cabernet herbs, spicy toasty oak & tobacco. Mouth filling & weighty, finishes crisp & lingering.*

Franschhoek Cellers “The Churchyard” –Franschhoek – Platters 2.5\* R125  *A deep crimson with intense blackcurrants & violets on the nose providing a suitable introduction to concentrated currants & mulberry fruit flavours. The flavours of the Cabernet Sauvignon are elaborated by attractive savoury oak spice to a smooth & lingering fruit finish.*

Rust and Vrede Single Vineyard – Stellenbosch – Platters 4.5\* R640 *Deep Ruby. Rich cigar box & tobacco leaf aromas are full & savoury, with notes of violet & ripe black fruits. Juicy yet structured, this wine brings forward a classic Cabernet Sauvignon character, with a full palate & firm finish.*

***Shiraz***

Flagstone “The Dark Horse” Shiraz - Helderberg – Platters 4\* R375 S*mooth & silky tannins that show well even though the wine is still young. Nice fruit on the palate combined with a well-balanced acidity is responsible for a lingering finish & rounds off a perfectly balanced wine.*

Edgebaston Syrah - Stellenbosch – Platters 4\* R225 *A Beautiful classic French styled Syrah, white pepper, violets, mulberry & smokey vanilla notes on the nose, then backed up by freshness & dry, ripe tannins on the palate.*

Franschhoek Cellers “Baker Station” –Franschhoek – Platters 2.5\* R125  *Elegant fruit forward wine with fine chalky tannins made in a style “somewhere between new world and old world” Full bodied & generous with exuberant mulberry, plum, pepper & spice, balanced by soft, ripe tannins for finish with length & finesse.*

Kevin Arnold Shiraz – Stellenbosch – Platters 4.5\* R375 *Floral, perfume notes & clove pepper spice lead the aromatics of this Shiraz, accompanied by soft leather & licorice undertones. The palate is seamless and has natural acidity on the finish, classic dry tannins countering the voluptuous nature of a Stellenbosch Shiraz.*

***Pinotage***

Bellingham Pinopasso – Coastal Region – Platters 2.5\* R155  *Deep dark opaque plum, a concentrated Pinotage with rich black & red berries balanced by brushings of Oak. Full of gripping tannins & lovely freshness.*

Beyerskloof Pinotage - Stellenbosch – Platters 3.5\* R165 *Strong plum flavours with velvety tannis. Well structured, yet elegant & soft, medium-bodied with a fresh & superbly balanced finish.*

Meinert “Printer’s ink” Pinotage - Stellenbosch – Platters 4\* R265 *Full-bodied & elegant yet it has richness on the mid-palate. The emphasis is put on fruit flavours through gentle extraction methods, thereby also avoiding hard tannins.*

Flagstone “Writers Block” Pinotage - Helderberg – Platters 4\* R475 *This single block vineyard Pinotage is bursting with intense , unique wild berry characters with a lovely rich purple garnet & an inky darkness into the center of the glass, a hint of plum and red fruits caresses the palate followed by a smooth finish.*

***Pinot Noir***

Robertson Un-wooded Pinot Noir - Robertson – Platters 3\* R135 *A purple tint on the rim with delicious flavours of ripe strawberry & ripe red cherry. Produced in an early-drinking style, unwooded with a soft, smooth finish.*

Paul Cluver Pinot Noir - Elgin – Platters 4\* R355 *Beautiful aromas of red fruits intermingle with roasted spices followed by a delicious, elegant silky palate of poached ripe plums resulting in medium bodied wine with soft edges..*

Hamilton Russel Pinot Noir – Hemel en Aarde – Platters 4\* R740 *A naturally tiny yield & a great philosophy of expressing the terroir, give rise to a certain tightness, tannin line & elevated length to balance the richness & generosity of this Pinot noir. It is not overtly fruity, soft & “sweet” & it generally shows hints of that alluring savoury “primal” character along with a dark, spicy, complex primary fruit perfume.*

***Other Varietals***

Villieria “Down to Earth” Touriga Nacional – Stellenbosch – Platters 3\* R135 *An explosion of spice & dark berry flavours with the tannin caressing the palate.*

Mont Du Toit “Les Coteaux” Cabernet Franc – Wellington - Platters 4\* R225 *Ruby brick, with intense aromas of raspberry, red berry & dark plum with a stunning length on the palate.*

***Red Blends***

Edgebaston “Pepper pot” - Stellenbosch – Platter 4\* R165 *Pot-pourri of 6 varieties lead by the spicy varietals of Shiraz & Mouvedre. Well balanced, juicy & very drinkable.*

Reyneke “Cornerstone” – Stellenbosch – Platters 4\* R280 *Bordeaux-style Blend with Cabernet Sauvignon, Merlot & Cabernet Franc. Perfumed notes of dark cherries, blackberry & cedar notes leading to a touch of dried herbs. Balanced structure with flavours of fresh blackcurrant & underlying graphite.*

Boekenhoutskloof “Chocolate block” - Franschhoek – Platters 4.5\* R385 *Fruit blossom, spices & almond flavours abound on a well-textured palate with a rounded finish. This Red Blend has a lingering aftertaste with subtle wood flavours.*

Meinert “Synchronicity” - Stellenbosch – Platters 4.5\* R525 *A classic wine, it has power & complexity alongside balance, and red fruit aromas & cigar box whiffs.*

Warwick “Trilogy” - Stellenbosch – Platters 4.5\* R645 *The wine displays an intense brick red dark colour. On the nose the wine expresses intense Cedar, herbaceous spiciness & lots of wild berries & black olive aromas. Full rounded feel of the well ripened tannins slowly gives way to roasted almonds, vanilla & coffee flavosr on the palate.*

***Sticky Sweet Goodness***

Waterford Family Reserve Heatherleigh – Stellenbosch – Platters 4\* R255 *Dried apricot & lemon citrus form the primary aromas on nose with underlying notes of Muscat and spice. Complex flavour profile with a distinct elegance & a drier finish than most “stickies”.*

Villiera Inspiration NLH – Stellenbosch – Platters 4.5\* R275 *This noble late harvest Chenin Blanc has a brilliant golden appearance. It is intensely fragrant with hints of honey, raisins, marmalade & nuts penetrating the aroma. On the palate it is rich & sweet, but with sufficient acid to balance & it lingers forever.*

Thelema Riesling Late Harvest – Platters 3.5\* R180*This wine has a delicious apricot & orange blossoms character. The palate is lush & soft, with a hint of sun dried fruit & a refreshing acidity.*

**House Glass Wine**

Porcupine Ridge – Cape Coastal Regions

White

Sauvignon Blanc - Platters 3\* R36 per glass

Chenin Blanc - Platters R36 per glass

Viognier Grenache Blanc - Platters 3.5\* R36 per glass

Red

Merlot - Platters 3\* R38 per glass

Cabernet Sauvignon - Platters 3\* R38 per glass

Syrah Viognier - Platters 3\* R38 per glass

**House Glass Bubbles**

Villiera Traditional Brut MCC– Stellenbosch - Platters 3.5\* R49 per Glass *It is fresh and zesty with typical yeasty undertones & hints of citrus.*

Pierre Jordaan Bella Rose MCC– Franschhoek – Platters 3\* R49 per Glass *The 'beautiful rose'. Elegant colour & the flavours of the Pinot Noir grape, but not the harsh tannins - maintaining a distinguished dry elegance.*

**Beverage List**

**Cold drinks**

Helderberg Still Water 1000ml R15

Helderberg Sparkling Water 1000ml R15

Coca Cola R16

Coca Cola Light R16

Coke Zero R16

Fanta Orange R16

Sprite R16

Sprite Zero R16

Tab R16

Lemonade R16

Soda Water R16

Ginger Ale R16

Appeltiser R25

Grapetiser Red R25

Halls Tomato Cocktail R22

Red bull R35

**Handmade cool drinks**

Ice tea R22

Lemonade R22

Gingerbeer R27

Sexy Water 500ml R30

**Hot Drinks**

**Coffee Bar**

Add R3 for Cream or Lactose free milk

Make any coffee below decaf Add R3

Espresso R18

Dbl Espresso R26

Americano R22

Cappuccino R22

Dbl Cappuccino R25

Flat white R22

Latte R29

Corado R22

*Terbodore coffee Flavors*

French Press R29

Vanilla , Hazelnut *or* English Toffee

Hot Chocolate R29

Red Cappuccino R29

**Loose leaf tea Experience R35**

Sencha Green Tea

Earl grey with blue corn flower

Oolong / Ceylon

Fruit tea – Pina Colada

Rooibos/ Rooibos with vanilla

Rooibos Blood orange

**Frozen Yoghurt Smoothies**

Coffee R35

Mixed berry R38

Mango & Coconut R38

Banana & date R38

**Non Alcoholic Drinks &**

**Mocktails**

**Milkshakes** (allow for 20 minutes)

Peanut butter & caramel R45

Death by Chocolate` R45

Brownie R45

Cookies & cream R45

Astros R45

Jelly tot R45

Becks Non alcoholic Beer R27

Robertson Sparkling Wine 750ml R80

Strawberry Daiquiri R35

Pomegranate Mojito R33

Cranberry & rosemary Collins R35

Miltart with Chai R45

**Alcoholic**

Jack Daniels Honey & Peanut Butter R55

Tiramisu Patron XO R70

The Bacardi Rum & Raisin R55

 *Please note that milkshakes & smoothies are handmade & can take a little bit longer*