

City Grill

STEAKHOUSE



Wine List

WINE SELECTION

Our wine list comprises a premium selection of South Africa's top wine estates at various price points. We strive to represent different wine regions within the borders of South Africa & Internationally to provide our guests with the best and most thorough experience of our country's superb selection.

We also invite you to have a look at our selection of vintage wines available on the wine list. The temperature of these wines is carefully monitored and controlled. We offer some rather rare and special vintages. Please ask the sommelier for assistance in selecting these top wines.

SOMMELIERS

A sommelier or wine steward is a trained and knowledgeable wine professional, commonly working in fine restaurants, who specializes in all aspects of wine service as well as wine and food pairing.

Our Sommeliers/Wine Stewards:
Elvis Dube & Misha Tichelaar

WINES BY THE GLASS

We have a great deal of top quality wines on offer in South Africa. To assist you to try different wines from different regions, we offer a number of wines by the glass. Please ask your sommelier for assistance in making the perfect selection for your palate.



Corkage – R100 or at the discretion of the Sommelier.

All wines subject to availability. All bottles are 750ml unless indicated otherwise.

Wine by the glass is 250ml unless indicated otherwise. Champagne and MCC's are 150ml.

Please note: Wine farms may change vintage of some wines during the course of the year.

Aperitifs

To begin your evening, why not enjoy an aperitif before your meal? All are served by the glass.

	Region	Glass	Bottle
Douglas Green full cream Sherry		32	
Monis full cream Sherry		36	
Monis medium cream Sherry		36	
Monis pale dry Sherry		36	
Martini Rosso		38	
Martini Secco		38	
Campari		45	
Ouzo		40	

Port

We have sourced Port from various regions in South Africa. Excellent to start or end your evening.

Allesverloren Cape Ruby Port	Swartland	44	
De Krans Cape Vintage	Calitzdorp	44	
Flagstone "The Last Word Port"	Stellenbosch	48	

Champagne

Made in the traditional Methode Champenoise style, true Champagne is only created in the Champagne region in France.

Food pairing: Beef Biltong & Dry Sausage, Baby Calamari or Tempura Style Prawn.

Dom Perignon Cuvee Prestige – 2006	Epernay, France	4	650
Dom Perignon Cuvee Prestige – 2009	Epernay, France	4	100
Moët & Chandon Brut – Non Vintage	Epernay, France	1	595
Moët & Chandon Brut Rosé – Non Vintage	Epernay, France	1	695
Veuve Clicquot Yellow Label – Non Vintage	Reims, France	1	795

Methode Cap Classique

South Africa's own version of the traditional Methode Champenoise, a bottled fermented sparkling wine that mimics the characteristics of the original Champagne style.

Food pairing: Sole, Prawns, Kingklip or Grilled Calamari.

Graham Beck Brut	Constantia	72	358
Graham Beck Brut Rosé	Constantia	72	358
Pongracz Brut	Stellenbosch	74	363
Pongracz Brut Rosé	Stellenbosch	74	363
Graham Beck Brut Rosé Vintage – 2012/13	Constantia		495

Sparkling Wine

Instead of following the more time consuming method of Methode Cap Classique, the wine is carbonated to create the fizz.

Food pairing: Tempura Style Prawn.

Durbanville Hills Sparkling	Durbanville		185
Nederburg Brut	Paarl		175
Leopard's Leap Chardonnay/Pinot Noir	Franschhoek	47	234

Prosecco and South Africa Prosecco Style

Italian Prosecco and South African sparkling wine, made in the Prosecco style.

Food pairing: Tempura style prawns or Grilled Calamari

Da Luca Prosecco	Italy	58	288
Hill & Dale Brut	Stellenbosch	44	220
Hill & Dale Brut Rosé	Stellenbosch	44	220

Dry White Blends

With no set rules behind the content of a dry white blend, each producer is free to create something unique from the various varietals produced on the estate.

Food pairing: Kingklip, Prawns or Prawn Curry.

Ashbourne Sauvignon/Chardonnay – 2018	Walker Bay		195
Boschendal 1685 Chardonnay/Pinot Noir – 2017/18	Franschhoek	80	240
Leopards Leap Look-out White – 2018/19	Franschhoek	45	145
Lomond SSV White – 2016	Cape Agullas		230
Fable Mountain Vineyards Jackal Bird – 2015/16	Tulbagh		295
Haute Cabriere Chardonnay/Pinot Noir – 2017/18	Franschhoek	75	225
Retsina – Non Vintage	Attica, Greece		285
Whalehaven Abalone			
Chenin/Viognier Blend – 2016/17	Hermanus	60	180
Zonnebloem Blanc de Blanc – 2017/18	Stellenbosch	42	126

Sauvignon Blanc

One of South Africa's steadfast favourites, this grape offers the distinct green peppery or grassy characters that people have grown to love.

Food pairing: Kingklip, Crocodile or Calamari.

Boschendal 1685 Grande Cuvee – 2018	Franschhoek	75	235
Cederberg Wild Fermented – 2017	Cederberg		425
Dalla Cia – 2018/19	Stellenbosch		295
Diemersdal – 2018/19	Durbanville	65	195
Durbanville Hills – 2018	Durbanville	54	162
KWV The Mentors – 2015/17	Paarl		320
Steenberg Rattlesnake – 2017/18	Constantia		310
La Motte – 2018/19	Franschhoek	73	219
Zevenwacht 7even – 2018/19	Stellenbosch	48	144
Zevenwacht – 2018/19	Stellenbosch	70	210

Chenin Blanc

South Africa has more Chenin than even France's Loire Valley, the variety's home. Used here for everything from generic "dry whites" to ambitious sweet wines, this grape has produced many flavoursome wines.

Food pairing: Prawns, Calamari, Chicken Skewer "City Grill" or Caesar Salad.

	Region	Glass	Bottle
Boland Cellars Talent & Terroir – 2018	Paarl	55	165
Cederberg – 2018	Cederberg		204
Durbanville Hills – 2017/18	Durbanville		162
Fleur du Cap Natural Light – 2018/19	Stellenbosch	47	144
KWV Classic – 2018/19	Paarl	51	153
KWV The Mentors – 2015/17	Paarl		365
Zevenwacht – 2017	Stellenbosch		245

Semillon

This is one of South Africa's oldest varieties and in the 1700s, over 90% of its plantings were Semillon.

Food pairing: Kingklip or Crocodile.

Steenberg – 2016/17	Constantia		395
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Riesling

Riesling is a white grape variety originally from the Rhine region of Germany. It is an aromatic grape displaying flowery, almost perfumed, aromas as well as high acidity.

Food pairing: Prawn Curry or Grilled Prawns.

Theuniskraal – 2018	Tulbagh	45	135
Nederburg – 2017/18	Paarl		185

Pinot Grigio

Italy's most popular white wine. A light, crisp white wine that is intended to be consumed early on.

Food pairing: Prawns or Kingklip.

Zenato – 2015	Veneto, Italy		375
Two Oceans – 2018	Coastal	42	126

Viognier

Traditionally associated with the northern Rhône area, Viognier is highly aromatic with wonderful peach and apricot characters.

Food pairing: Calamari or Prawn Curry.

Flagstone Word of Mouth – 2017/18	Stellenbosch		195
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Gewürztraminer

Gewürztraminer is a variety with a pink-to-red skin colour, which makes it a white wine grape different to the blue-to-black skinned varieties. The variety has high natural sugar and the wines are white and usually off-dry with a flamboyant bouquet of litchis.

Food pairing: Prawn Curry or Bobotie.

	Region	Glass	Bottle
Neethlingshof – 2017/18	Stellenbosch	60	180
Nederburg The Beautiful Lady – 2016/17	Paarl		395

Semi-Sweet White

These wines have slightly higher sugar levels that create charming flavours. Easy drinking wines for everyday occasions.

Food pairing: Spare Ribs, Lamb neck Curry or Oxtail Stew.

Leopards Leap Look-out – 2018/19	Franschhoek	45	145
Nederburg Stein – 2018/19	Paarl		130

Chardonnay

Another popular grape that is used in a wide range of styles, including barrel fermented, unwooded and oak ageing.

Food pairing: Prawns, Karoo Lamb Chops or Kingklip.

Boschendal Elgin – 2016	Elgin		550
Brampton Unwooded – 2018	Stellenbosch	55	165
De Wetshof Finesse – 2018/19	Robertson	95	295
De Wetshof Limestone Hill (unwooded) – 2018/19	Robertson	79	236
Durbanville Hills – 2018	Durbanville	54	162
Glenelly Estate Reserve – 2016/17	Stellenbosch		450
Groote Post Kapokberg – 2017	Darling		388
Hamilton Russell – 2018/19	Hemel & Aarde		785
Lyngrove Reserve – 2017/18	Stellenbosch	75	225
Plaisir de Merle – 2016/17	Paarl	110	330
Zandvliet Estate Chardonnay – 2018/19	Robertson		195

Rosé

These light Rosé's and Blanc de Noirs offer a simple, refreshing drinking experience.

Food pairing: Kingklip or Prawns.

De Grendel – 2018/19	Durbanville		179
Durbanville Hills Merlot – 2018	Durbanville	54	162
KWV Roodeberg – 2018/19	Paarl	75	225
Steenberg Syrah/Cinsault – 2018	Constantia	60	180
Zevenwacht 7even – 2017/18	Stellenbosch	48	146
Zorgvliet Silvermyn – 2018	Stellenbosch	46	148

Vintage Selection

We have sourced some of South Africa's finest rare wines for your enjoyment during your visit. For more detailed information on this collection, please speak to our Sommeliers or Wine Stewards.

Bordeaux Blends

	Region	Glass	Bottle
Asara Bell Tower – 2004	Stellenbosch		1 950
Asara Bell Tower – 2005	Stellenbosch		1 700
La Motte Millennium – 1999	Franschhoek		1 950
Simonsig Tiara – 1998	Stellenbosch		2 300
Marianne Estate Floreal – 2004	Stellenbosch		2 200
Marianne Estate Floreal – 2006	Stellenbosch		1 800
Marianne Estate Floreal – 2007	Stellenbosch		1 600
Marianne Estate Floreal – 2013	Stellenbosch		1 200
Dalla Cia Georgio – 2007	Stellenbosch		3 300
Meerlust Rubicon – 1983	Stellenbosch		3 900
Meerlust Rubicon – 1984	Stellenbosch		3 600
Diemersdal Private Collection – 2011/12/13	Durbanville		1 200
De Grendel Sir David Graaff – 2013	Durbanville		5 500
Gabrielskloof Five Archers – 2010	Botrivier		2 400

Cabernet Sauvignon

Allesverloren – 2003	Swartland		1 900
Meerlust Cabernet – 1983	Stellenbosch		3 300
Marianne Estate – 2014	Stellenbosch		800
Fleur du Cap – 2004	Stellenbosch		1 400
Fleur du Cap – 2005	Stellenbosch		1 300
Asara – 2004	Stellenbosch		1 850
Springfield Wholeberry – 2008	Robertson		1 200

Shiraz

Avondale Samsara – 2007	Paarl		1 400
Avondale Samsara – 2009	Paarl		1 100
Month Rochelle – 2007	Franshhoek		1 150
Meerendal – 1987	Durbanville		2 500
Stellenzicht – 1994	Stellenbosch		2 400
Stellenzicht – 1997	Stellenbosch		1 600
Stellenzicht – 2001	Stellenbosch		1 200
Stellenzicht – 2004	Stellenbosch		1 000
Stellenzicht Golden Triangle – 1999	Stellenbosch		2 450
Zandvliet – 1984	Robertson		2 400
Plum Pudding Hill by Stellenzicht – 2011	Stellenbosch		1 250
Constitution Road Shiraz – 2014	Stellenbosch		1 500

Pinotage

Stellenzicht Golden Triangle – 1999	Stellenbosch		2 450
Stellenzicht Golden Triangle – 2001	Stellenbosch		2 150
Stellenzicht Golden Triangle – 2006	Stellenbosch		1 550
Simonsig Redhill – 2007	Stellenbosch		3 350
Simonsig Redhill – 2012	Stellenbosch		2 250
Wildeckrans Barrel Selection – 2014	Overberg		1 690

Pinotage Blends

Simonsig Frans Malan – 2003	Stellenbosch		2 950
Selena Red by Marianne Estate – 2012	Stellenbosch		750
Stellenzicht "Mistaken Identity" – 2013	Stellenbosch		990
Marianne Estate Cape Blend – 2008	Stellenbosch		1 400

Cabernet Franc

Avontuur – 2010	Stellenbosch		950
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Blends

Welbedacht Schalk Burger & Sons No 6 Blend – 2006	Wellington		1 950
KWV Roodeberg – 2008	Stellenbosch		900
Vergelegen V – 2011	Stellenbosch		3 750
Iona One Man Band – 2009	Elgin		1 950

Merlot

Meerlust – 1997	Stellenbosch		2 250
Meerlust – 2001	Stellenbosch		1 800
Nederburg Auction Reserve – 2001	Paarl		2 200

Rhône Blends

Eben Sadie Columella – 2002	Swartland		3 900
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Amarone

Asara Avalon – 2005	Stellenbosch		1 950
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Red Blends

A simple term that describes a wide range of blended wines, each offering something different to enjoy.

Food pairing: Lamb Chops, Zebra, Warthog or Ostrich.

	Region	Glass	Bottle
Alto Rouge – 2016	Stellenbosch		261
Boschendal Lanoy Cabernet/Merlot – 2017	Franschhoek	60	180
Cederberg Merlot/Shiraz – 2017/18	Cederberg		270
Fable Mountain Vineyards Night Sky – 2015	Tulbagh		375
Glenelly Estate Red – 2013	Stellenbosch		450
Idiom SMV – 2009/11	Stellenbosch	95	395
KWV Roodeberg – 2018	Paarl	75	225
Plaisir de Merle Petit Plaisir – 2014/15	Franschhoek	113	339
Peter Falke Ruby Blend – 2016	Stellenbosch	120	360
Roxton by Brampton – 2015	Stellenbosch		250
Zevenwacht Zevenrood – 2016/17	Stellenbosch	48	144
Zorgvliet Argentum – 2018	Stellenbosch	55	165

Shiraz

Also known as Syrah, this grape is seen by many as the future of South African wines. Made in a variety of styles, but generally wooded in American oak, it offers a rich, spicy wine that is both complex yet easy to drink.

Food pairing: Fillet Steak, Ribeye Steak or Giant Mixed Venison Skewer.

Alto – 2015	Stellenbosch		588
Bellingham Homestead – 2017	Stellenbosch	70	210
Driehoek – 2016	Cederberg		468
Leopards Leap – 2016/17	Franschhoek	55	165
Peter Falke Signature – 2015/16	Stellenbosch		650
Zandvliet Estate – 2015/16	Robertson	95	295
Quoin Rock – 2015	Stellenbosch		745

French Style Bordeaux Blends

These blends use all five of the noble varietals in varying proportions to create elegant and sophisticated wines that can be enjoyed now or for years to come.

Food pairing: Ribeye Steak or Lamb Chops.

Dalla Cia Giorgio – 2015/16	Stellenbosch		875
Idiom – 2009/11	Stellenbosch		720
Meerlust Rubicon – 2015	Stellenbosch		985

Italian Blends

(South African and International)

In some ways, Sangiovese is to Chianti as Cabernet Sauvignon is to Bordeaux. Both form the base of wines normally blended with other varietals and both by themselves share a certain distinctive elegance and complexity, when well-made.

Food pairing: Lamb Chops or T-bone Steak.

Bellingham Pinopasso – 2018/19	Coastal	58	177
Badia a Coltibuono Chianti Classico – 2013	Tuscany, Italy		725
Dalla Cia Teano – 2014/17	Stellenbosch		1 885

Pinotage Blends

These blends use the Pinotage grape in the forefront to create some unique, proudly South African wines.

Food pairing: Giant Mixed Venison Skewer, Springbok, Ostrich, Warthog or Zebra.

	Region	Glass	Bottle
Flagstone Dragon Tree – 2016/17	Helderberg	85	255
Idiom – 2011	Stellenbosch	95	390
Lyngrove Reserve – 2016	Stellenbosch	75	225

Malbec

One of the traditional "Bordeaux varietals", Malbec has characteristics that fall somewhere between Cabernet Sauvignon and Merlot, and has found both fame and glory in the sun-drenched climate of Argentina.

Food pairing: Lamb Chops or Rump Steak.

Doolhof Single Vineyard – 2017	Wellington		390
Neethlingshof – 2016/17	Stellenbosch	80	240

Pinot Noir

A notoriously difficult grape to grow, but when done right produces some wonderfully smooth and rich examples.

Food pairing: Karoo Lamb Chops.

Boschendal Elgin Range – 2016	Elgin		685
Groote Post Kapokberg – 2015	Tulbagh		495
Haute Cabriere Reserve – 2015/16	Franschhoek		539
Mud House – Non Specific	Marlborough, New Zealand		327
Hamilton Russell – 2018/19	Hemel & Aarde		925
Lomond Single Vineyard – 2015	Cape Agullas		390

Cabernet Sauvignon

Widely planted all over South Africa, this adaptable grape has produced some of the finest and longest-lasting wines that are enjoyed all over the world.

Food pairing: Sirloin, Rump or Fillet Steak.

Boland Cellars Five Climates – 2017	Paarl	52	156
Brampton – 2017	Western Cape	58	174
Cluster Series by Arco Laarman – 2016/17	Stellenbosch		390
De Wetshof Naissance – 2016/17	Robertson		375
Durbanville Hills – 2016	Durbanville	62	186
Leopards Leap – 2017/18	Franschhoek	55	165
Nederburg – 2016	Paarl	55	
Zevenwacht – 2015	Stellenbosch		280

Cabernet Franc

Cabernet Franc is one of the major black grape varieties worldwide. It is principally grown for blending with Cabernet Sauvignon and Merlot in the Bordeaux style, but can also be vinified alone, as in the Loire's Chinon.

Food pairing: Rib-eye Steak, Fillet Steak or Rump Steak.

Zorgvliet – 2017	Stellenbosch		278
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Merlot

A popular grape to use in blends, this varietal also stands alone to create some full-bodied, smooth and easy-drinking wines.

Food pairing: Spare Ribs or Sirloin Steak.

	Region	Glass	Bottle
De Grendel – 2017/18	Durbanville		355
Durbanville Hills – 2016	Durbanville	62	186
Eikendal – 2016	Stellenbosch		390
Fleur du Cap – 2016	Stellenbosch	81	243
Maastricht – 2016/17	Durbanville		239
Steenberg – 2015	Constantia		385
Zevenwacht – 2015	Stellenbosch	82	246
Zonnebloem – 2016	Stellenbosch	75	225

Pinotage

This true South African grape, made from Pinot Noir & Cinsaut, has become a fast favourite with locals and visitors alike.

Food pairing: Giant Mixed Venison Skewer or Fillet Steak.

Bernard Series Bush Vines – 2016	Coastal		480
Beyerskloof – 2018	Stellenbosch		214
Boland Cellars Five Climates – 2016	Paarl	52	156
De Grendel Amandelboord Pinotage – 2016/17	Durbanville		495
Doolhof Dark Lady – 2017	Wellington	77	228
Fleur du Cap – 2015	Stellenbosch	81	243
KWV The Mentors – 2016/17	Paarl		655
Simonsig – 2018	Stellenbosch		210

Dessert Wine

The ideal way to end off your meal, either as an accompaniment to one of our decadent puddings or simply sipped by themselves.

Allesverloren Port – 2011	Swartland	44	
De Krans Vintage Port – 2014/15	Calitzdorp	44	
Klein Constantia Vin de Constance – 2011	Constantia	135	
Flagstone "The Last Word" Port – 2013	Stellenbosch	48	360
Fleur du Cap Noble Late Harvest – 2011	Stellenbosch	30	
Nederburg WM Noble Late Harvest – 2018	Paarl	38	

After-dinner Liqueurs

Excellent way to end your meal. Best accompanied with Espresso, Cappuccino and Cape Brandy Pudding.

Dalla Cia Espresso Corretto	40
Bottega Limoncino	44
Bottega Grappa Fior di Latte	44
Bottega Grappa Gianduia	44
Dalla Cia Cabernet/Merlot Grappa	56
Grappa Vendemmia Tardiva	70
Dalla Cia Single Cultivar Grappa	95

Spirits

WHISKY - SINGLE MALT

Glenmorangie 10 Year / Port Finish	66
Glenmorangie Sherry Finish	77
Bunnahabhain 12 Year	98

SPEYSIDE

Glenfiddich 12 Year	72
Glenfiddich 15 Year	108
Glenfiddich 21 Year	285
Glenrothes Select Reserve	185

WHISKY

Bains Cape Mountain	
(Voted Best Single Grain Whisky in the World)	36
Bells	36
Chivas Regal 12 Year	62
Chivas Regal 18 Year	93
Chivas Regal Royal Salute 21 Year	315
Dimple 15 Year	85
Famous Grouse	44
Famous Grouse 12 Year	55
J&B	38
Johnnie Walker Red Label	39
Johnnie Walker Black Label	52
Johnnie Walker Blue Label	325
Johnnie Walker Swing	85
Jameson	37
Jameson Cask Mates	65
Jameson 18 year	160
Three Ships 5 Year Old	
(Voted Best Blended Whisky in the World)	37

GIN

Gordons Gin	30
Bombay Sapphire London Dry Gin	55
CruXland London Dry Gin	44
Clemengold Gin	50
Whitley Neill Gin – Small Batch	42
Whitley Neill Gin – Protea & Hibiscus Gin	42
Whitley Neill Gin – Aloe & Cucumber	42

Add Lamb & Watt Tonic water	
(Original, Hibiscus, Cucumber or Basil)	29

RUM

Spiced Gold Rum	35
Red Heart Rum	35
Captain Morgan	35
Bacardi Rum	35

CANE

Mainstay Cane	32
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VODKA

Smirnoff Vodka	38
Absolute Vodka	49
Belvedere Vodka	62
Stolichnaya Vodka	46
Count Pushkin	34

TEQUILA

Ponchos 1910 Blanco	28
Ponchos 1910 Coffee	30
Ponchos 1910 Caramel	30
Ponchos 1910 Choc-Chilli	30
Olmecca Gold	42
Olmecca Silver	47

BRANDY

Klipdrift	32
Klipdrift Gold	45
Richelieu Brandy	35
K.W.V. 10 Year	53
K.W.V. 12 Year	66
K.W.V. 15 Year	115
Richelieu 10 Year	58
Oude Meester Demant 10 Year	45
Uitkyk Estate 10 Year Brandy	120

ISLAY

Laphroaig 10 Year	85
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BALVENIE

Single Barrel 15 Year	145
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COGNAC

Courvoisier Cognac	79
Hennessey	105
Remy Martin	187
Bisquit	125

BOURBON

Jack Daniels	55
Jack Daniels Single Barrel	65

OTHER SPIRITS

Southern Comfort	36
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Beer & Cider

BEER

Castle Lager / Light	30
Carling Black Label	30
Amstel Lager	30
Windhoek Lager / Light	30
Edge 300ml	32
Castle Draught 500ml	45
Castle Draught 300ml	34

IMPORTED BEER

Heineken (Holland)	34
Peroni (Italy)	34
Corona (Mexico)	37

CRAFT BEERS

Swifty's Impi Pale Ale	65
Swifty's Lager	65

CIDERS & COOLERS

Savannah Dry / Light	32
Hunters Gold / Dry	32

Liqueurs

Cape Velvet	28
Kahlua	28
Nachtmusik	28
Tia Maria	28
Oude Meester Peppermint or Ginger Liqueur	28
Mokador	28
Jagermeister	45
Amarula Cream	33
Cointreau	46
Drambuie	46
Frangelico	48
Amaretto	54
Cabernet/Merlot	
Premium Grappa (Dalla Cia)	56
Pinot Noir Grappa (Dalla Cia)	95
Grappa (Tardivo)	89
Galliano	56
Sambucca Zappa (Black, Blue, Red, White)	32
Grand Marnier	47
Klipdrift Black Gold	30

Digestive

Underberg	55
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Soft Drinks

Red Bull Energy Drink	38
Lamb & Watt Original Tonic Water	29
Lamb & Watt Cucumber Tonic Water	29
Lamb & Watt Basil Tonic Water	29
Lamb & Watt Hibiscus Tonic Water	29
Soda Water	25
Coke	27
Coke Light	27
Fanta	27
Ginger Ale	25
Tonic Water	25
Dry Lemon	25
Lemonade	25
Tab	27
Cream Soda	27
Sprite	27
Coke Zero	27
Cola Tonic	25
Lime Juice	25
Passion Fruit	25
Tomato Cocktail	27
Rock Shandy	28
Appletiser	29
Grapetiser	29
Orange Juice (fresh)	32
Strawberry Juice	32
Ice Tea (Peach or Lemon)	29
La Vie Mineral Water (Sparkling or Still)	
Small	29
Large	45
Zaro's Mineral Water (Still)	
Large	55

LIQUOR ACT

Section 52 Read with Section 159 (a) of Act 27/189.

Place for consumption of liquor: The holder of every on-consumption license shall ensure that liquor sold there under be consumed on the licensed premises only. The owner of the licenses can be held responsible and lose their liquor license as well as be liable to a fine or even imprisonment if the above is not complied with.