

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

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 187ml 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

Region Glass Bottle

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

Monis full cream Sherry		38	
Monis medium cream Sherry		38	
Monis pale dry Sherry		38	
Martini Rosso		38	
Martini Secco		38	
Campari		47	
Ouzo		69	

Port

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

Allesverloren Cape Ruby Port	Swartland	48	
Flagstone "The Last Word Port"	Stellenbosch	50	

Champagne

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

Food pairing: Oysters, Grilled Octopus and Prawn Saganaki

Dom Perignon Cuvee Prestige	Epernay, France	4	650
Dom Perignon Cuvee Prestige	Epernay, France	4	300
Moët & Chandon Brut	Epernay, France	1	595
Moët & Chandon Brut Rosé	Epernay, France	1	695
Veuve Clicquot Yellow Label	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	75	360
Graham Beck Brut Rosé	Constantia	75	360
Pongracz Brut	Stellenbosch	80	375
Pongracz Brut Rosé	Stellenbosch	80	375
Graham Beck Brut Rosé Vintage	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		195
Leopard's Leap Chardonnay/Pinot Noir	Franschhoek	47	234

Prosecco and South Africa Prosecco Style

Region Glass Bottle

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	46	228
Hill & Dale Brut Rosé	Stellenbosch	46	228

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.

Almost Zero Wonderful White	Robertson	42	168
Buitenverwachting Buiten Blanc	Constantia		210
Haute Cabriere Chardonnay/Pinot Noir	Franschhoek	59	235
Leopards Leap Look-out White	Franschhoek	38	150
Peter Falke Blanc de Noir	Stellenbosch	69	278
Retief Reserve White	Robertson		267
Retsina	Attica, Greece		295
Whalehaven Abalone Chenin/Viognier Cape White	Hermanus	49	195
Zonnebloem Blanc de Blanc	Stellenbosch	34	135

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 Cuvée	Franschhoek	59	235
Dalla Cia	Stellenbosch		295
De Grendel	Durbanville	48	190
Diemersdal	Durbanville	49	198
Durbanville Hills	Durbanville	43	172
KWV The Mentors	Paarl		330
Peter Falke	Stellenbosch	69	278
Steenberg Rattlesnake	Constantia		320
La Motte	Franschhoek	57	230

Chenin Blanc

Region Glass Bottle

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.

Cederberg	Cederberg		215
Durbanville Hills	Durbanville		172
Fleur du Cap Natural Light	Stellenbosch	39	155
KWV Classic	Paarl	40	160
KWV The Mentors	Paarl		365
Strandloper	Stellenbosch	49	198
Survivor	Overhex	73	291

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	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.

Nederburg	Paarl		189
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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.

Two Oceans	Coastal	33	130
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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	Stellenbosch		198
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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.

Neethlingshof	Stellenbosch	47	190
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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	Franschhoek	38	150
Nederburg Stein	Paarl		135

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.

Christina Heritage Reserve	Robertson		315
Durbanville Hills	Durbanville	43	172
FAT Bastard	Robertson	59	234
Glenelly Estate Reserve	Stellenbosch		450
Lourensford Dome	Helderberg	72	285
Peter Falke	Stellenbosch		435
Plaisir de Merle	Paarl	85	340
Zandvliet Estate Chardonnay	Robertson		210
Chamonix Unoaked	Franschhoek	64	255

Rosé

These light Rosés and Blanc de Noirs offer a simple, refreshing drinking experience.

Food pairing: Kingklip or Prawns.

Almost Zero Ravishing	Robertson	42	168
De Grendel	Durbanville	46	185
Durbanville Hills Merlot	Durbanville	43	172
FAT Bastard	Robertson	59	234
KWV Roodeberg	Paarl	60	240
Steenberg Syrah/Cinsault	Constantia	48	190

Vintage Selection

Region Glass Bottle

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

Asara Bell Tower – 2004	Stellenbosch	2 400
La Motte Millennium – 2009	Franschhoek	2 200
Simonsig Tiara – 1998	Stellenbosch	2 500
Marianne Estate Floreal – 2004	Stellenbosch	2 200
Marianne Estate Floreal – 2007	Stellenbosch	1 600
Marianne Estate Floreal – 2013	Stellenbosch	1 400
Dalla Cia Georgio – 2007	Stellenbosch	3 700
Meerlust Rubicon – 1983	Stellenbosch	3 995
Meerlust Rubicon – 1984	Stellenbosch	3 750
Diemersdal Private Collection – 2011/12/13	Durbanville	1 300
De Grendel Sir David Graaff – 2013	Durbanville	5 500
De Grendel Sir David Graaff – 2014	Durbanville	5 900
Gabrielskloof Five Archers – 2010	Botrivier	2 700

Cabernet Sauvignon

Allesverloren – 2003	Swartland	1 900
Meerlust Cabernet – 1983	Stellenbosch	3 500
Fleur du Cap - 2005	Stellenbosch	1 400

Shiraz

Avondale Samsara – 2007	Paarl	1 700
Avondale Samsara – 2009	Paarl	1 400
Month Rochelle – 2007	Franshoek	1 350
Meerendal – 1987	Durbanville	2 500
Stellenzicht – 1994	Stellenbosch	2 400
Stellenzicht – 1997	Stellenbosch	1 600
Stellenzicht – 1999	Stellenbosch	1 400
Stellenzicht – 2001	Stellenbosch	1 300
Stellenzicht – 2004	Stellenbosch	1 100
Stellenzicht Golden Triangle – 1999	Stellenbosch	2 450
Zandvliet – 1984	Robertson	1 800
Plum Pudding Hill by Stellenzicht – 2011	Stellenbosch	1 250
William Hardy – 2014	Australia	1 200
Swartland Syrah – 2014	Swartland	1 200

Pinotage

Stellenzicht Golden Triangle – 1999	Stellenbosch	2 450
Stellenzicht Golden Triangle – 2001	Stellenbosch	2 150
Simonsig Redhill – 2007	Stellenbosch	3 750
Wildeckrans Barrel Selection – 2014	Overberg	1 690

	Region	Glass	Bottle
Pinotage Blends			
Simonsig Frans Malan – 2003	Stellenbosch		2 950
Cabernet Franc			
Avontuur – 2010	Stellenbosch		990
Blends			
Welbedacht Schalk Burger & Sons No 6 Blend – 2006	Wellington		2 200
KWV Roodeberg – 2008	Stellenbosch		900
KWV Roodeberg – 2012	Stellenbosch		700
Vergelegen V – 2011	Stellenbosch		3 950
Iona One Man Band – 2009	Elgin		1 950
Merlot			
Merlot Meerlust – 1997	Stellenbosch		2 250
Nederburg Auction Reserve – 2001	Paarl		2 800
Rhône Blends			
Eben Sadie Columella – 2002	Swartland		4 500
Amarone			
Asara Avalon – 2005	Stellenbosch		1 950
Carmenere			
KWV The Mentors – 2017	Paarl		1 850
Pinot Noir			
Dalla Cia – 2015	Stellenbosch		1 800
Flagstone – 2016	Stellenbosch		900

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
Almost Zero Radiant Red	Robertson	42	168
Cape Town Co Red	Cape Point	40	160
Cederberg Merlot/Shiraz	Cederberg		285
Glenelly Estate Red	Stellenbosch		450
Idiom SMV	Stellenbosch		495
KWV Roodeberg	Paarl	60	240
KWV Roodeberg Reserve	Paarl		360
KWV 1949	Paarl		550
Plaisir de Merle Petit Plaisir	Franschhoek	88	350
Peter Falke Ruby Blend	Stellenbosch		390
The Wolftrap Red	Franschhoek	37	146

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.

Andreas	Wellington		495
Bellingham Homestead	Stellenbosch	70	210
Leopards Leap	Franschhoek	41	165
Spier Seaward	Stellenbosch		270
Peter Falke Signature	Stellenbosch		680
Zandvliet Estate	Robertson	72	288

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	Stellenbosch		920
Idiom Bordeaux Blend	Stellenbosch		455
Meerlust Rubicon	Stellenbosch		1 050

Italian Blends (South African)

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.

Dalla Cia Teano	Stellenbosch		1 885
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Pinotage Blends

Region Glass Bottle

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.

Flagstone Dragon Tree	Helderberg	69	275
Idiom	Stellenbosch	98	390
Retief Reserve	Robertson		267

Malbec

One of the traditional "Bordeaux varieties", 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.

Neethlingshof	Stellenbosch	62	250
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Pinot Noir

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

Food pairing: Karoo Lamb Chops.

Haute Cabriere Reserve	Franschhoek		520
Haute Cabriere Unwooded	Franschhoek	49	198
Lourensford Dome	Helderberg	72	285
Peter Falke	Stellenbosch		435

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.

Cavalli Colt	Stellenbosch	77	329
Cederberg	Cederberg		430
Christina Heritage Reserve	Robertson		315
Durbanville Hills	Durbanville	49	195
Leopards Leap	Franschhoek	43	172
Nederburg	Paarl	60	
Peter Falke	Stellenbosch	96	387
Rustenberg Stellenbosch	Stellenbosch		255
Survivor	Overhex	88	354

Cabernet Franc

This grape varietal used in creating Bordeaux wine blends. This grape grows especially well when planted in regions with rich limestone soils, as found in the southern part of South Africa.

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

Zorgvliet	Stellenbosch		292
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Merlot

Region Glass Bottle

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.

De Grendel	Durbanville		363
Durbanville Hills	Durbanville	49	195
Fleur du Cap	Stellenbosch	65	260
Steenberg	Constantia		385
Zonnebloem	Stellenbosch	59	235
Van Loveren	Robertson	46	183

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.

Flagstone Truth Tree	Helderberg		229
Fleur du Cap	Stellenbosch	65	260
KWV The Mentors	Paarl		655
Spier Signature	Stellenbosch	49	195
Survivor	Overhex	88	354
Van Loveren African Java	Robertson	46	183

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	Swartland	48	
Klein Constantia Vin de Constance	Constantia	135	
Flagstone "The Last Word" Port	Stellenbosch	50	425
Fleur du Cap Noble Late Harvest	Stellenbosch	35	
Nederburg WM Noble Late Harvest	Paarl	43	
Peter Falke	Stellenbosch	55	

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	46
Bottega Grappa Fior di Latte	46
Bottega Grappa Gianduia	46
Dalla Cia Cabernet/Merlot Grappa	60
Grappa Vendemmia Tardiva	75
Dalla Cia Single Cultivar Grappa	98

Spirits

WHISKY - SINGLE MALT

Glenmorangie 10 Year / Port Finish	69
Glenmorangie Sherry Finish	85
Bunnahabhain 12 Year	105

SPEYSIDE

Glenfiddich 12 Year	79
Glenfiddich 15 Year	130
Glenfiddich 21 Year	290
Glenrothes Select Reserve	198

WHISKY

Bains Cape Mountain	
(Voted Best Single Grain Whisky in the World)	40
Bells	40
Chivas Regal 12 Year	69
Chivas Regal 18 Year	120
Chivas Regal Royal Salute 21 Year	320
Dimple 15 Year	99
Famous Grouse	49
Famous Grouse 12 Year	60
J&B	42
Johnnie Walker Red Label	42
Johnnie Walker Black Label	60
Johnnie Walker Blue Label	350
Johnnie Walker Swing	98
Jameson	40
Jameson Cask Mates	72
Jameson 18 year	175
Three Ships 5 Year Old	
(Voted Best Blended Whisky in the World)	40

GIN

Gordons Gin	33
Bombay Sapphire London Dry Gin	62
Cruxland London Dry Gin	47
Clemengold Gin	52
Whitley Neill Gin – Small Batch	45
Whitley Neill Gin – Protea & Hibiscus Gin	45
Whitley Neill Gin – Aloe & Cucumber	45

Add Lamb & Watt Tonic water (Original, Hibiscus, Cucumber or Basil)	30
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TEQUILA

Ponchos 1910 Blanco	29
Ponchos 1910 Coffee	32
Ponchos 1910 Caramel	32
Ponchos 1910 Choc-Chilli	32
Olmecca Gold	45
Olmecca Silver	49

BRANDY

Klipdrift	34
Richelieu Brandy	38
K.W.V. 10 Year	58
K.W.V. 12 Year	70
K.W.V. 15 Year	125
Richelieu 10 Year	65
Uitkyk Estate 10 Year Brandy	145

ISLAY

Laphroaig 10 Year	97
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BALVENIE

Single Barrel 15 Year	160
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COGNAC

Courvoisier Cognac	89
Hennessey	120
Remy Martin	200
Bisquit	145

BOURBON

Jack Daniels	60
Jack Daniels Single Barrel	70

OTHER SPIRITS

Spiced Gold Rum	38
Red Heart Rum	38
Captain Morgan	38
Bacardi Rum	38
Mainstay Cane	34
Southern Comfort	39
Smirnoff Vodka	42
Absolute Vodka	52
Belvedere Vodka	69
Stolichnaya Vodka	49
Count Pushkin	38

Beer & Cider

BEER

Castle Lager / Light	
Carling Black Label	
Amstel Lager	
Windhoek Lager / Light	
Edge 300ml	
Peroni Draught 500ml	
Peroni Draught 300ml	

IMPORTED BEER

Heineken (Holland)	37
Peroni (Italy)	37
Corona (Mexico)	39

CRAFT BEERS

Noon Gun IPA	52
Smooth Bore Lager	48
Muzzle Loader Weiss	52

CIDERS & COOLERS

Savannah Dry / Light	34
Hunters Gold / Dry	34
Three Spades	69

Liqueurs

Cape Velvet	30
Kahlua	30
Nachtmusik	30
Tia Maria	30
Oude Meester Peppermint or Ginger Liqueur	
Mokador	30
Jagermeister	48
Amarula Cream	35
Cointreau	50
Drambuie	50
Frangelico	52
Amaretto	59
Cabernet/Merlot	
Premium Grappa (Dalla Cia)	60
Pinot Noir Grappa (Dalla Cia)	99
Grappa (Tardivo)	95
Galliano	65
Sambucca Zappa (Black, Blue, Red, White)	36
Grand Marnier	50

Digestive

Underberg	60
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Soft Drinks

Red Bull Energy Drink	40
Lamb & Watt Original Tonic Water	30
Lamb & Watt Cucumber Tonic Water	30
Lamb & Watt Basil Tonic Water	30
Lamb & Watt Hibiscus Tonic Water	30
Soda Water	27
Coke	29
Coke Light	29
Coke Zero	29
Fanta	29
Schweppes Ginger Ale	27
Schweppes Tonic Water	27
Schweppes Dry Lemon	27
Schweppes Lemonade	27
Tab	29
Cream Soda	29
Sprite	29
Coke Zero	29
Cola Tonic	27
Lime Juice	27
Passion Fruit	27
Tomato Cocktail	29
Rock Shandy	32
Appletiser	32
Grapetiser	32
Appletizer Apple and Strawberry Spritzer	32
Appletizer Apple and Exotic Lime Spritzer	32
Orange Juice (fresh) - Small	35
Strawberry Juice - Large	35
Ice Tea (Peach or Lemon)	32
La Vie Mineral Water (Sparkling or Still)	
Small	32
Large	48
Zaro's Mineral Water (Still)	
Large	59

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.