

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 Sommelier/Wine Steward:
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 Cap Classiques are 150ml.

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

Aperitifs

Glass Bottle

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

Monis Full Cream	38	
Monis Medium Cream	38	
Monis Pale Dry	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 Fine Old Vintage	48	
Flagstone "The Last Word Port"	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

Champagne Barons de Rothschild Brut	1 995	
Champagne Barons de Rothschild Brut Rose	2 450	

Cap Classique

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

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

Graham Beck Brut	105	420
Graham Beck Brut Rosé	105	420
Graham Beck Brut Rosé Vintage		595
Pongracz Noble Nectar		399
Pongracz Noble Nectar Rosé Light		399
Pongracz Brut	99	399
Pongracz Desiderius		1 045
Pongracz Brut Rosé	99	399

Blush

Glass Bottle

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

Food pairing: Kingklip or Prawns.

Nederburg Grenache Rosé	52	206
Mulderbosch Cabernet Rosé		225
Haute Cabriere Chardonnay/Pinot Noir		249
Warwick First Lady Pinotage Rosé	58	229

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.

Cape Portrait White	46	184
Buitenverwachting Sauvignon Blanc/Chardonnay		229
Flagstone Treaty Tree Reserve		299

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.

Diemersdal Sauvignon Blanc	55	215
Peter Falke Sauvignon Blanc		310
De Grendel Sauvignon Blanc	64	254
Durbanville Hills Sauvignon Blanc	52	206
Cederberg Sauvignon Blanc		295
La Motte Sauvignon Blanc	59	237

Chenin Blanc

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.

Flagstone Tributary Chenin Blanc		299
Simonsig Chenin Blanc	47	185
Nederburg Heritage Heroes Anchorman Chenin Blanc		446
Ken Forrester Old Vine Reserve Chenin Blanc	83	333

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 Semillon		525
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Grenache Blanc

Grenache Blanc is a white wine grape that originated in northern Spain from where it spread to France to become the fourth most planted vine in France.

Food pairing: Chicken Cordon Bleu or Caesar Salad.

KWV The Mentors Grenache Blanc		394
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Gewürztraminer

Gewürztraminer is a variety with a pink-to-red skin colour. 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.

Altydgedacht Gewürztraminer		284
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Semi-Sweet White

Glass Bottle

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.

KWV Classic Moscato	49	196
Nederburg Stein	36	145

Chardonnay

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

Food pairing: Prawns, Karoo Lamb Chops or Kingklip.

Durbanville Hills Collectors Chardonnay	73	292
Paul Clüver Village Chardonnay	78	311
Org de Rac Chardonnay		275
De Wetshof Limestone Hill Chardonnay	64	255
Cape of Good Hope Serruria Chardonnay		449
Cathedral Cellar Chardonnay		243

••• Grenache Blanc



Vintage Selection

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 Sommelier or Wine Steward.

Bordeaux Blends

Asara Bell Tower 2004	2 550
Asara Bell Tower 2005	3 950
La Motte Millennium 1999	2 550
Simonsig Tiara 1998	3 850
Marianne Estate Floreal 2004	2 700
Marianne Estate Floreal 2007	2 450
Marianne Estate Floreal 2013	2 950
Dalla Cia Georgio 2007	4 300
Meerlust Rubicon 1983	4 200
Meerlust Rubicon 1984	4 550
Diemersdal Private Collection 2011	1 350
Diemersdal Private Collection 2012	1 350
De Grendel Sir David Graaff 2013	5 950
Gabrielskloof Five Archers 2010	2 950

Cabernet Sauvignon

Allesverloren 2003	1 750
Meerlust 1983	4 300
Fleur du Cap 2005	1 750

Shiraz

Avondale Samsara 2009	2 400
Mont Rochelle 2007	5 250
Meerendal 1987	5 900
Stellenzicht 1994	5 900
Stellenzicht 1997	4 850
Stellenzicht 2001	4 550
Stellenzicht 2004	3 850
Stellenzicht Golden Triangle 1999	5 100
Zandvliet 1984	3 550

Pinotage

Stellenzicht Golden Triangle 1999	3 950
Stellenzicht Golden Triangle 2001	3 850
Simonsig Redhill 2007	3 980
Simonsig Redhill 2012	3 100
Wildeckrans Barrel Selection 2014	2 700

Pinotage Blends

Simonsig Frans Malan 2003	4 150
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Cabernet Franc

Avontuur 2010	1 350
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Blends

Welbedacht Schalk Burger & Sons Nr. 6 2006	4 400
KWV Roodeberg 2008	1 200
Vergelegen V 2011	4 500
Iona One Man Band 2009	2 100

Merlot

Meerlust 1997	2 580
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Rhône Blends

Eben Sadie Columella 2002	8 500
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Amarone

Asara Avalon 2005	2 800
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Carménère

KWV The Mentors 2017	1 850
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Pinot Noir

Dalla Cia 2015	1 800
Flagstone 2016	900

Bottle

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.

	Glass	Bottle
Leopards Leap Family Collection Heritage Blend		295
Ken Forrester Renegade	92	375
Nederburg Double Barrel Red		275
Rupert & Rothschild Classique		455
De Grendel Rubaiyat		233
Cape Portrait Red	46	183
Anthonij Rupert Optima		495
Cederberg Merlot/Shiraz	75	299
KWV Roodeberg Red		270

Shiraz

Also known as Syrah, this grape is seen by many as the future of South African wines.

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

Tokara Shiraz	79	322
De Grendel Shiraz		545
Marras Swartland Shiraz	52	207
Vergelegen Shiraz	85	336
Saronsberg Provenance Shiraz		289

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.

The Brewmaster Bordeaux Blend		525
Warwick Professor Black Pitch Black	125	499
Meerlust Rubicon		945

Cinsault

Cinsault is a French red grape variety, traditionally used in the Southern Rhône blend as a partner to Grenache, Syrah and Mourvèdre.

Food pairing: Lamb Chops

Spider Pig Yay ol' PIG Old Vine Cinsault		375
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Grenache Noir

Grenache is one of the most widely planted red wine grape varieties in the world.

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

Spider Pig The Flying Pig Grenache Noir		435
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Cape 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.

Idiom Cape Blend		900
Retief Cape Blend	72	287
Flagstone Dragon Tree		339

Pinot Noir

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

Food pairing: Karoo Lamb Chops.

Paul Clüver Village Pinot Noir	75	295
Peter Falke Pinot Noir		485

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.

Cederberg Cabernet Sauvignon		498
Leopards Leap Cabernet Sauvignon	49	195
Ernie Els Big Easy Cabernet Sauvignon	73	292
Tokara Reserve Collection Cabernet Sauvignon		855
Nederburg Winemasters Cabernet Sauvignon	97	
Peter Falke Cabernet Sauvignon		435

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.

	Glass	Bottle
Laborie Merlot	55	207
De Grendel Merlot		384
Van Loveren Merlot	48	192
Vergelegen Reserve Merlot		595
Zonnebloem Merlot	66	264
Steenberg Merlot		470

Pinotage

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

Food pairing: Giant Mixed Venison Skewer or Fillet Steak.

Beyerskloof Pinotage	59	234
Simonsig Pinotage	75	297
Durbanville Hills Collectors Pinotage		349
Warwick The First Lady Pinotage	65	255
Altydgedacht Pinotage		422
KWV The Mentors Pinotage		650

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.

Klein Constantia Vin de Constance	135	
Fleur du Cap Noble Late Harvest	35	
Nederburg Winemasters Noble Late Harvest	43	

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	74	
Glenmorangie 10 year Sherry Wood Finish	90	
Bunnahabhain 12 year	112	

SPEYSIDE

Glenfiddich 12 year	85	
Glenfiddich 15 year	140	
Glenfiddich 21 year	310	
Glenfiddich Select Reserve	212	

WHISKY

Bains Cape Mountain	43	
Bells	43	
Chivas Regal 12 year	74	
Chivas Regal 18 year	128	
Chivas Regal 21 year	342	
Dimple 15 year	106	
Famous Grouse	52	
Famous Grouse 12 year	64	
J&B	45	
Johnnie Walker Red	45	
Johnnie Walker Black	65	
Johnnie Walker Blue	375	
Johnnie Walker Swing	105	
Jameson	43	
Jameson Cask Mates	77	
Jameson 18 Year	187	
Three Ships 5 year	43	

ISLAY

Laphroaig 10 Year	104	
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BALVENIE

Single Barrel 15 Year	171	
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Gordons	35	
Bombay Sapphire	66	
Cruxland	50	
Clemengold	56	
Whitley Neil Small Batch	48	
Whitley Neil Protea & Hibiscus	48	
Whitley Neil Aloe & Cucumber	48	

TEQUILA

Ponchos Blanco	31	
Ponchos Coffee	34	
Ponchos Caramel	34	
Ponchos Choc Chilli	34	
Olmecca Gold	52	
Olmecca Silver	48	

BRANDY

Klipdrift	36	
Richelieu	40	
KWV 10 year	62	
KWV 12 year	75	
KWV 15 year	134	
Richelieu 10 year	70	
Uitkyk Estate 10 year	155	
Tokara XO Brandy	95	

COGNAC

Courvoisier	95	
Hennessy	128	
Remy Martin	214	
Bisquit	155	

BOURBON

Jack Daniels	64	
Jack Daniels Single Barrel	75	

OTHER SPIRITS

Spiced Gold	41	
Red Heart Rum	41	
Captain Morgan	41	
Bacardi	41	
Mainstay Cane	36	
Southern Comfort	42	
Smirnoff Vodka	45	
Absolut Vodka	56	
Belvedere	74	
Stroichnaya	52	
Count Pushkin	41	

Beer & Cider

BEER

Castle Lager /Lite	34
Carling Black Label	34
Amstel	34
Windhoek Lager	34
Castle Draught 500ml	51
Castle Draught 300ml	40

IMPORTED BEER

Heineken	40
Peroni	40
Corona	42

CRAFT BEERS

CBC Lager	62
CBC Pale Ale	62

CIDERS & COOLERS

Savanna Dry/Lite	36
Hunters Dry/Gold	36

Liqueurs

Cape Velvet	32
Kahlua	32
Nachtmusik	32
Tia Maria	32
Oudemeester Peppermint or Ginger Liqueur	32
Mokador	32
Jägermeister	51
Amarula Cream	37
Cointreau	53
Drambuie	53
Frangelico	56
Amaretto	63
Premium Grappa (Dalla Cia)	64
Pinot Noir Grappa (Dalla Cia)	105
Grappa (Tardivo)	102
Galliano	69
Zappa Sambuca	39
Grand Marnier	54

Digestive

Underberg	64
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Soft Drinks

Red Bull	43
Soda Water	29
Coke	31
Coke Lite	31
Coke Zero	31
Fanta	31

Schweppes Ginger Ale	29
Schweppes Tonic Water	29
Schweppes Dry Lemon	29
Schweppes Lemonade	29

Creme Soda	31
Sprite	31

Cola Tonic	29
Lime Juice	29
Passion Fruit	29

Tomato Cocktail	31
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Rock Shandy	34
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Appletiser	34
Grapetiser	34

Orange Juice (fresh)	37
Strawberry Juice	37
Ice Tea (Peach or Lemon)	32

La Vie Mineral Water (Sparkling or Still)	
Small	32
Large	52

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.