

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 and 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 specialises 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" Cape LBV	50

Champagne

Made in the traditional Méthode 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	2 195
Champagne Barons de Rothschild Brut Rosé	2 750

Cap Classique

South Africa's own version of the traditional Méthode 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	127	505
Graham Beck Brut Rosé	126	505
Boschendal Brut	120	479
Boschendal Brut Rosé	120	479
Pongracz Noble Nectar		447
Pongracz Noble Nectar Rosé Light		447
Pongracz Brut	112	447
Pongracz Brut Rosé	112	447
Pongracz Desiderius		1 075

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	57	227
Post House Three Pearls Rosé		295
Tamboerskloof Katharien Rosé		260
Brookdale Estate Mason Road Serendipity Rosé		273
Simonsig Needless to Say Rosé	54	210

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	52	205
Tanzanite Blanc de Blanc		585
Haute Cabrière Chardonnay Pinot Noir	71	282

Sauvignon Blanc

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

Food pairing: Kingklip, Crocodile or Calamari.

Diemersdal	60	240
Peter Falke		365
De Grendel	72	285
Durbanville Hills	59	235
Paul Clüver	73	289
Beau Constantia Pas De Nom		325
La Motte	68	272

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.

The Bernard Series Old Vine		539
Dalkeith Kalmoesfontein		680
Simonsig Langbult		509
Groote Post	68	273
Nederburg Heritage Heroes Anchorman		467

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		585
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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		467
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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.

Simonsig Jamala		249
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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	56	220
Nederburg Stein	44	173

Chardonnay

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

Food pairing: Prawns, Karoo Lamb Chops or Kingklip.

Zonnebloem	59	235
Paul Clüver Village	86	339
Terre Paisible Vigne D'Or		545
Tokara Reserve Collection		585
Cape of Good Hope Serruria		495
Cathedral Cellar		264

••• Grenache Blanc



Vintage Selection

Bottle

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

Bordeaux Blends

Asara Bell Tower 2004	2 970
Asara Bell Tower 2005	4 750
Simonsig Tiara 1998	4 550
Marianne Estate Floreal 2004	3 380
Marianne Estate Floreal 2007	3 450
Marianne Estate Floreal 2013	3 180
Dalla Cia Georgio 2007	4 300
Meerlust Rubicon 1983	5 120
De Grendel Sir David Graaff 2013	5 950
Gabrielskloof Five Archers 2010	3 450
Idiom Blend 2016	1 850

Cabernet Sauvignon

Meerlust 1983	5 350
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Shiraz

Avondale Samsara 2009	2 890
Meerendal 1987	5 900
Stellenzicht 1994	5 900
Stellenzicht 1997	4 300
Stellenzicht 2001	5 700
Stellenzicht Golden Triangle 1999	5 100
Alto Estate	1 700

Pinotage

Stellenzicht Golden Triangle 1999	3 950
Stellenzicht Golden Triangle 2001	3 850
Simonsig Redhill 2007	3 980

Pinotage Blends

Simonsig Frans Malan 2003	4 150
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Red Blends

KWV Roodeberg 2008	1 200
Vergelegen V 2011	4 500

Merlot

Meerlust 1997	2 580
Nederburg Auction Reserve 2001	3 550

Amarone

Asara Avalon 2005	2 800
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Carménère

KWV Carménère 2017	4 450
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Pinot Noir

Dalla Cia 2015	1 900
Dalla Cia 2017	1 700
Hamilton Russell 2005	2 800
Hamilton Russell 2006	3 200
Hamilton Russell 2007	3 500
Boschendal Elgin 2015	2 900
Boschendal Elgin 2016	2 700
Boschendal Elgin 2017	2 200

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
Haute Cabrière Arnim Family Reserve		395
Mulderbosch Faithful Hound Creation	92	365
Nederburg Double Barrel Red		562
Cape Portrait Red	52	309
Credo SMV		205
Cederberg	85	398
KWV Roodeberg Red		339
Boschendal Nicolas		290
		560

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	89	354
Tamboerskloof		555
De Grendel		515
Marras Swartland	58	229
Post House Merry Widow		585
Saronsberg Provenance		310

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.

Nederburg Heritage Heroes The Brewmaster		525
Meerlust Rubicon	1	139
Buitenverwachting Meifort		435
De Grendel Rubaiyat		1 045
Rupert & Rothschild Classique	125	485

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 C		859
Retief	76	305
Warwick Three Cape Ladies		520
Idiom Amphitheatre of Dreams	90	360

Pinot Noir

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

Food pairing: Karoo Lamb Chops.

Paul Clüver Village	86	339
Creation		575
Haute Cabrière Unwooded		282
Vrede & Lust		525

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		567
Meerlust		949
Le Bonheur	82	325
Tokara Reserve Collection		959
Muratie Martin Melck		685
Peter Falke		629
Brampton Roxton		482

Cabernet Franc

Cabernet Franc is a red wine grape known for its light body, aromatic complexity, and flavours of red fruits, herbs, and spices.

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

Raats Family Wines Dolomite		425
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Merlot

This is a smooth, medium to full-bodied red wine with flavors of black cherry, plum, and chocolate, known for its versatility and easy drinkability.

Food pairing: Spare Ribs or Sirloin Steak.

Laborie	60	239
De Grendel		439
Vergenoegd		450
Van Loveren	52	209
Muratie Alberta Annemarie		475
Zonnebloem	72	289
Steenberg		535

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

	Glass	Bottle
Bellevue	72	289

Zinfandel

Zinfandel is a robust and fruit-forward red wine known for its bold flavours of blackberry, raspberry, and pepper.

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

Idiom		575
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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.

L'Avenir Single Block		1 049
Simonsig	87	342
Bellevue		407
Durbanville Hills Collectors		373
Warwick The Black Lady		1 039
Angus Paul Transient Lands		550
The Mentors		756

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	149
Fleur du Cap Noble Late Harvest	49
Nederburg WM Noble Late Harvest	59
Bottega Fior Di Latte	95
Bottega Gianduia	95

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 Sauvignon Merlot Grappa	60
Bottega Grappa Vendemmia Tardiva	75
Dalla Cia Single Cultivar Grappa	98

Spirits

WHISKY - SINGLE MALT

Glenmorangie 10 year	74
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SPEYSIDE

Glenfiddich 12 year	85
Glenfiddich 15 year	140
Glenfiddich 21 year	310

WHISKY

Bell's	43
Chivas Regal 12 year	74
Famous Grouse	52
J&B	45
Johnnie Walker Red	45
Johnnie Walker Black	65
Johnnie Walker Blue	375
Jameson	43

ISLAY

Laphroaig 10 year	104
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GIN

Old Buck Gin	32
Amarula Gin	42
Bombay Sapphire	66
Cruxland	50
Clemengold	56

TEQUILA

Ponchos Blanco	40
Olmecca Gold	60
Olmecca Silver	55

BRANDY

Klipdrift	36
Richelieu	40
KWV 10 year	62
KWV 12 year	75
KWV 15 year	134

COGNAC

Courvoisier	95
Hennessy	128
Remy Martin	214
Bisquit & Dubouché	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
Strolichnaya	52
Count Pushkin	41

Digestive

Underberg	64
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Beer & Cider

BEER

Heineken	49
Heineken Silver	49
Amstel	49
Sol	49
Windhoek Lager	49
Windhoek Draught bottle	49
Heineken Draught - 500ml	65
Heineken Draught - 300ml	49

CRAFT BEERS

CBC Lager	65
CBC Pale Ale	65

CIDERS & COOLERS

Savanna Dry/Lite	49
Hunters Dry/Gold	49

Liqueurs

Cape Velvet	32
Kahlua	32
Tia Maria	32
Oudemeester Peppermint or Ginger Liqueur	32
Jägermeister	51
Amarula Cream	37
Cointreau	53
Drambuie	53
Frangelico	56
Amaretto	63
Premium Grappa (Dalla Cia)	80
Pinot Noir Grappa (Dalla Cia)	105
Grappa (Tardivo)	102
Galliano	69
Zappa Sambuca	39
Grand Marnier	54

Soft Drinks

Red Bull	52
Soda Water	29
Coke	35
Coke Lite	35
Coke Zero	35
Fanta	35
Schweppes Ginger Ale	29
Schweppes Tonic Water	29
Schweppes Dry Lemon	29
Schweppes Lemonade	29
Creme Soda	35
Sprite	35
Cola Tonic	35
Lime Juice	35
Passion Fruit	35
Tomato Cocktail	31
Rock Shandy	34
Appletiser	40
Grapetiser	40
Orange Juice (fresh)	40
Strawberry Juice	40
Ice Tea (Peach or Lemon)	35
Natura Water - Still 750ml	49
Natura Water - Sparkling 750ml	49

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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.