



# THE TASTING ROOM

— GIN & WINE —

## GIN

Primos Crisp Citron shot R16  
Primos Arandano shot R16

Ask your waitron about  
our selection of Guest Gins!

Primos Gin'tails  
Sgl R40 • Dbl R60

Guest Gin'tails  
Sgl R50 • Dbl R70

## TASTINGS

### 4 GINS

R150 pp

### 6 WINES\*

Flat rate R800 up to 4  
people

thereafter R200 pp

\*by booking only

## BEER & CIDER

### Draught

Zwakala  
375ml • 500ml R25 • R40  
Castle Lite  
375ml • 500ml R23 • R35  
Loxtonia  
375ml • 500ml R25 • R40

### NRBs

Black Label R20  
Castle Lager • Free • Lite R22  
Hansa R22  
Heineken R24  
Amstel Lager R22  
Windhoek Draught R25  
Savanna Dry • Light R25

### Craft Beers

Devil's Peak Lite R24  
Mad Giant Lager R24

## BRANDY

Klipdrift R15  
KWV 3Y R15  
Vuilhond R15  
Klipdrift Premium R17  
Richelieu R15  
KWV 10Y R20

## WHISKEY

J&B R15  
Southern Comfort R15  
Johnny Walker Red R19  
Jack Daniels R20  
Jameson R25

## VODKA

Smirnoff R15  
Absolut Blue R17

## SHOOTERS

Amarula • Jagermeister R18  
Olmeca Gold/Silver R18  
Leonista Reposado Black R20

## RUM

Captain Morgan Spiced Gold R15  
Captain Morgan Dark Rum R15  
Afrikanis Craft Rum R30

## COLD DRINKS & MIXERS

200ml R15  
Fitch&Leeds Assorted  
Tonics • Bitter Lemon •  
Soda Water

250ml R25  
Red Bull

300ml R18  
Coke • Sprite • Creme Soda •  
Coke Light • Fanta

500ml R15  
Still • Sparkling Water

330ml R20  
Appetizer • Grapetizer  
Assorted Liquifruits • Lipton  
Ice Tea Lemon/Peach

Cordials R5  
Lime • Passionfruit



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## WOOD-FIRED PIZZAS

All our pizzas have a sourdough base

### **Focaccia • R75**

Garlic, red onion and Parmigiano.

### **Margarita • R80**

Mozzarella and fresh basil.

### **ABF • R100**

Mozzarella, avocado, back bacon and Danish feta.

### **Blue • R110**

Mozzarella, beef biltong and Gorgonzola.

### **Smokey • R100**

Smoked chicken, roasted red peppers and fresh rocket.

### **The Breakfast • R100**

Mozzarella, mushroom, back bacon and sunny-side-up eggs.

### **Build your own or add:**

Parmigiano, Gorgonzola, Danish feta, Gorgonzola, salami, R20  
beef biltong, back bacon, smoked chicken, avocado, capers.

Garlic, chilli, rocket, basil, roasted red pepper, mushroom, pineapple. R15

## PLATTERS TO SHARE

### **Vegan platter • R120**

A variety of crudités, pickled vegetables, marinated olives and aubergine, served with fresh sourdough & hummus.

### **Cheese platter • R140**

A variety of five cheeses accompanied by pickled vegetables, dried fruits and nuts, served with fresh sourdough & homemade butter.

### **Meat platter • R160**

A selection of cured meats, chicken liver paté, marinated olives and pickled vegetables, served with fresh sourdough & homemade butter.



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## SAUVIGNON BLANC



Zorgvliet Silvermyn	R30	R120
La Vierge Original Sin		R185
Domaine Des Dieux		R215

## CHARDONNAY



Three Peaks	R30	R100
Mount Vernon		R218
Eikendal Mon Désir		R350

## CHENIN BLANC



Alvi's Drift	R30	R100
Remhoogte First Light		R135

## ROSÉ



Three Peaks	R30	R100
Zorgvliet Cabernet Franc Rosé		R165

## PINOT NOIR



La Vierge The Affair	R240
Domaine Des Dieux Josephine	R355

## SPARKLING



Alvi's Drift Pinot Noir Chardonnay Rosé	R150
Andiamo Sparkling Bitter	R169

## MERLOT



Three Peaks	R35	R100
Zorgvliet		R228
Remhoogte Aspect		R285

## CABERNET SAUVIGNON



Alvi's Drift	R35	R105
Zorgvliet		R228
Mount Vernon		R355

## PINOTAGE



Alvi's Drift	R35	R105
Eikendal		R265

## SHIRAZ



Three Peaks	R35	R110
GlenWood VS		R160

## RED BLENDS



Safari Wines Shiraz Merlot	R35	R115
Eikendal Charisma		R180
Mount Vernon Galileo		R350



Domaine Des Dieux Claudia	R360
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