



Menu

TIPPING POLICY AT PIONEER'S

Dear Diner

With regard to tipping your waiter at Pioneer's, allow me at the outset to thank you for your generosity. It is the norm in South Africa to consider a 10 % gratuity for acceptable, friendly, courteous and good service. At Pioneer's we have a "Tipping Fund" in which all the staff share, the cleaners, trainees, chefs and waiters. Should you pay your meal account by credit card, be assured that your waiter will benefit as 60 % goes to the waiter and 40 % to the kitchen staff - please do not let any of my waiters tell you any different, if so could you please bring it to my attention.

On behalf of all my staff and myself, thank you again for dining at Pioneer's. Please note that the "Tipping Fund" is paid out to all once a month. This policy has ensured that we have over the years managed to develop a great team, a team that will always do their best to serve you, our valuable client so that you can return again.

Kind Regards

Deneë Fick-Esterhuizen

MANAGEMENT TEAM

Francois Loggenberg and Benard Malatje

WI-FI

Please feel free to use our free Wi-Fi. The password is:

PioneersButcher397



"Just a sweet reminder not to forget the sweeter things in life..."

DESSERT

BAKED CHEESE CAKE.....	R 65
Rich and creamy cheese cake with seasonal berries and a berry compote.	
HOME MADE CHOCOLATE BROWNIES.....	R 60
Rich dark chocolate with sultanas, brandy and Macadamia nuts served with whipped cream.	
AMARULA CRÈME BRÛLÉE.....	R 60
Delicate custard with hard sugar crust. Our speciality.	
KEY LIME PIE.....	R 56
Sweet and zesty with a ginger base topped with whipped cream and candied lime peel.	
PIONEER'S CHOCOLATE & CARAMEL SUNDAY.....	R 56
Vanilla ice cream, caramel, chocolate chips and nuts covered in chocolate sauce topped with whipped cream.	
APPLE CRUMBLE.....	R 56
Warm spiced apples and raisins with butter crumble served with either whipped cream or vanilla ice cream.	
SORBET.....	R 56
A trio of home made fruity seasonal sorbets.	
HAZYVIEW PAVLOVA.....	R 62
Meringue filled with coconut, banana, passionfruit and whipped cream.	
FRESH FRUIT.....	R 58
Lowveld seasonal fruit salad, vanilla ice cream with brandy snap and Saffron syrup.	
PASSION FRUIT & WHITE CHOCOLATE MOUSSE.....	R 60
Sweet and creamy served with fresh seasonal fruit and passion fruit compote.	
CHEESE PLATTER FOR TWO.....	R 96
A selection of Roquefort, Gouda, Cheddar, Brie and Camembert served with preserves and water biscuits.	

HOT STARTERS

POTATO SKINS.....	R 65
An American favourite. Deep fried potato skins topped with cheddar cream, mozzarella, bacon bits, Jalapenos and sour cream.	
GARLIC SNAILS.....	R 65
Snails either covered in a creamy garlic and parsley sauce served in a phyllo basket or garlic butter served with brown bread.	
TRINCHADO.....	R 75
Beef fillet cubes pan fried in a tomato, red wine and garlic sauce served with a chilli salsa.	
BOBOTIE SPRING ROLLS.....	R 68
A South African favourite with an Asian twist dusted with icing sugar and served with home made chutney and fresh rocket.	
CREAMY GARLIC MUSSELS.....	R 75
New Zealand half shell mussels prepared in a creamy garlic and parsley sauce served with toasted bread.	
MA-JOHN-JEAN.....	R 75
Our family favourite. A 200g sirloin spiced and grilled medium rare served with our home made bread and garlic mayonnaise. Great to share.	
CAMEMBERT.....	R 70
Whole Camembert crumbed and deep fried served with fig preserve, marula jelly and fresh rocket.	
MARROW BONES (20 MINUTES).....	R 55
The chefs speciality, roasted with garlic served with toasted bread.	
BUTTON MUSHROOMS.....	R 56
Crumbed and deep fried served with a sweet chilli relish and cool yogurt dip.	
PERI-PERI CHICKEN LIVERS.....	R 56
Sauteed chicken livers prepared in hot traditional Portuguese peri-peri sauce served with toasted bread.	
SOUP OF THE DAY.....	R 52
Ask your waiter what is today's speciality.	

COLD STARTERS

SALMON TROUT.....	R 68
Smoked deboned fillet of Rainbow trout, served with lemon, thyme and black pepper cream cheese, fresh rocket and seasonal fruit.	
PRAWN COCKTAIL.....	R 85
Chilled prawns with avocado (when available) served in a zesty martini and gin cocktail sauce.	
BEEF CARPACCIO.....	R 75
Thin slices of raw beef fillet served with mustard cream and capers or chilli oil with lemon wedges topped with Parmesan.	
OSTRICH CARPACCIO.....	R 68
Thin slices of wood smoked ostrich fillet served with fresh rocket, olive oil and balsamic vinegar.	
TOMATO & BUFFALO MOZZARELLA.....	R56
Layers of tomato, Buffalo mozzarella and basil, drizzled with extra virgin olive oil and balsamic vinegar seasoned with sea salt.	
TUNA TARTARE.....	R 85
Sushi grade Tuna, avocado pear (seasonal), black sesame served with a wasabi dressing and fresh rocket.	

SALADS

GREEK.....	LARGE
Mixed salad greens, cherry tomatoes, cucumber, yellow pepper, Calamata olives with Danish feta and onion rings served with olive oil and balsamic vinegar.	R 85
	MEDIUM
	R 62
BLUE CHEESE WEDGES.....	LARGE
Iceberg lettuce cut into wedges topped with blue cheese, creamy Blue cheese dressing, crispy bacon and croutons.	R 85
	MEDIUM
	R 70
SMOKED SALMON TROUT.....	LARGE
Mixed salad greens, cucumber, spring onion, smoked salmon trout, creamed cheese and capers topped with lemon and Dijon vinaigrette.	R 95
	MEDIUM
	R78
BILTONG & AVOCADO.....	LARGE
Mixed salad greens, cherry tomatoes, peppadews and green pepper, topped with sliced Pioneer's biltong, avocado (when available), pecan nuts and creamy sweet chilli dressing.	R 95
	MEDIUM
	R 78

Salads continue...

CAJUN CHICKEN.....	LARGE
Spicy chicken breast, roasted pine nuts and pineapple served on a bed of mixed salad greens, cherry tomatoes, cucumber and peppers covered in a creamy sweet peppadew dressing.	R 85
	MEDIUM
	R 70

CHEF'S SALAD.....	LARGE
Mixed salad greens, ham, cheddar cheese, grilled chicken strips, boiled egg and crispy croutons topped with a sweet honey mustard dressing.	R 90
	MEDIUM
	R 75

COBB SALAD.....	LARGE
Mixed salad green, tomato, boiled egg, bacon, chicken, blue cheese and avocado served with a home made ranch dressing.	R 105
	MEDIUM
	R 90

MAIN COURSE

All mains & specialities are served with your choice of one of the following side orders: French fries, baked potato plain, butter or sour cream, potato wedges, butter mash, savoury rice, pap, side salad or vegetables

SUPER AGED MEATS

At Pioneer's we produce the best quality grain fed beef from the finest abattoirs in the Lowveld. All prime cuts are vacuum packed for wet aging and our dry aging involves 21 to 28 days at the correct ripening temperature. Should you wish to purchase any cut of prime beef or our home made boerewors, please feel free to visit Meat & Coffee Co at Hazyview Junction.

ALL CUT'S OF MEAT CAN BE SERVED EITHER...

TRADITIONAL - Rock salt and black pepper, or

PIONEER'S - Rock salt and black pepper with our secret basting

WET AGED CUTS

RUMP	300G.....	R 145
RUMP	500G.....	R 195
SIRLOIN	200G.....	R 115
SIRLOIN	300G.....	R 145
FILLET	200G.....	R 145
FILLET	300G.....	R 185

Please ask your waiter if the following cuts are available

DRY AGED CUTS

RIB-EYE (BONE-IN)	400G.....	R 165
T-BONE	600G.....	R 185
PRIME RIB (BONE-IN)	600G.....	R 185

STEAK TEMPERATURES

BLUE	VERY RED, COLD CENTER
RARE	RED, COOL CENTER
MEDIUM RARE	RED, WARM CENTER
MEDIUM	PINK, HOT CENTER
MEDIUM WELL	DULL PINK CENTER
WELL DONE	NOT RECOMMENDED

SIDE ORDERS

Compliment your meal with any of the following side orders

PIONEER'S BOEREWORS -	R 35	TOMATO & ONION -	R 25
BUTTERMILK ONION RINGS -	R 32	SAUTÉED ONIONS -	R 25
BUTTON MUSHROOMS -	R 42	VEGETABLES -	R 35
HOME MADE CHAKALAKA -	R 35	JALAPENOS -	R 35
GARDEN SALAD -	R 30	SWEET CORN -	R 35

SAUCES..... **R 35**

Add any of the following freshly prepared sauces to your choice of steak.

CHEDDAR CREAM	BLUE CHEESE
MONKEY GLAND	BORDELAISE
MUSHROOM	BEARNAISE
PERI-PERI	PEPPER
HORSERADISH	CHEESE & JALAPENO

PIONEER'S SPECIALITIES

PEPPER FILLET..... **R 205**

300G fillet seasoned with crushed black pepper corns, flambéd in brandy served with creamy black pepper sauce.

RUMP MOZAMBIQUE..... **R 188**

300G rump, topped with peri-peri chicken livers, fried egg and anchovy.

CAMEMBERT FILLET..... **R 190**

200G fillet topped with melted Camembert served with a sweet cranberry, red wine and balsamic sauce and fresh rocket.

SIRLOIN PRINCESS..... **R 166**

300g sirloin served with asparagus and creamy Bearnaise sauce.

STEAK FROMAGE..... **R 156**

300G Sirloin topped with Roquefort cheese then broiled, served with marmalade onions.

Specialities continue...

RAINBOW TROUT..... R 116

Whole deboned Rainbow trout, filled with toasted almonds, grilled onions and parsley served with lemon cream.

BEEF SCHNITZEL..... R 105

Crumbed sirloin served with cheddar cream, boiled egg and anchovy.

CHATEAUBRIAND (for two)..... R 350

Centre cut of fillet cooked medium to rare. Stuffed with smoked oysters and rindless bacon, sliced and served with a smoked oyster and brandy sauce.

PIONEER'S BURGERS

TRIPLE CHEESE BURGER..... R 105

250G beef patty grilled and topped with onion marmalade served with gouda, mozzarella cheese, tomato and lettuce covered in cheddar cream.

MUSHROOM BURGER..... R 105

250G beef patty grilled and served with mozzarella cheese, whole brown mushroom, onion, tomato and lettuce covered in our mushroom sauce.

BOEREWORS BURGER..... R 105

250G boerewors patty grilled and served with cheddar cheese, chakalaka, onion, tomato and lettuce topped with a soft fried egg.

BACON & EGG BURGER..... R 105

250G beef patty grilled and served with bacon, cheddar cheese, soft fried egg, fried onion rings, tomato and lettuce.

CHICKEN BURGER..... R 95

Grilled chicken breast served with grilled pineapple, cheddar cheese, tomato, lettuce and pepperdew mayonnaise

COMBOS

BBQ CHICKEN & PRAWNS..... R 158

Grilled half BBQ chicken served with three prawns.

SIRLOIN & RIBS..... R 180

300G sirloin with 300G BBQ spare ribs.

SPARE RIBS & PRAWNS..... R 172

400G spare ribs served with three prawns.

Combos continue...

RUMP & PRAWNS.....	R 180
300G rump with three prawns topped with zesty lemon and black pepper butter.	
FILLET & CALAMARI.....	R 190
200G fillet and calamari grilled or fried served with creamy lemon and garlic butter.	
BBQ CHICKEN & RIBS.....	R 165
Grilled half BBQ chicken served with a 300G spare ribs.	
THE CARNIVORE.....	R 210
300G rump, boerwors, pork chop, buttermilk onion rings and sautéed mushrooms. Traditionally known as the "mixed grill".	

SEAFOOD

SOLE.....	R 165
Gilled Sole served with brown butter, lemon and capers.	
PRAWNS.....	SQ
6 or 12 prawns grilled and served with a trio of peri-peri sauce, garlic or lemon butter and tartare sauce.	
CALAMARI.....	R 126
Falkland calamari grilled or fried served with rice and a lemon and chilli mayonnaise.	
SUSHI GRADE SESAME SEARED TUNA.....	R 180
Tuna fillet coated in sesame seeds, pan seared, served with a chilli and ginger dressing on the side.	
KINGKLIP THERMIDOR.....	R 175
The South African king of fish, covered in a creamy Thermidor sauce with prawn meat topped with cheddar cheese.	

POULTRY

CHICKEN SCHNITZEL.....	R115
Crumbed chicken breast served with chunky avocado (seasonal) salsa, fresh lemon and coriander.	
CHICKEN CORDON BLEU.....	R 150
Succulent chicken breast rolled and filled with mushrooms, mustard and black forest ham, crumbed and lightly fried served with lemon butter or cheddar cream.	

Chicken continue...

BBQ CHICKEN.....	R 110
Half BBQ chicken flamed grilled, complimented with our home made hot peri-peri sauce.	

LAMB

LAMB SHANK.....	R 180
Braised lamb sank, cooked in red wine, garlic, rosemary and thyme topped with gremolata.	

LAMB CHOPS.....	R 145
Grilled lamb chops served with a cranberry, port and mint reduction.	

PORK

PORK CUTLETS.....	R 145
Succulent pork chops served with sauerkraut and Dijon mustard.	

PORK BELLY.....	R 125
Slow roasted pork belly served with sticky spiced red cabbage.	

SPARE RIBS	400G.....	R 135
-------------------	------------------	--------------

SPARE RIBS	600G.....	R 155
-------------------	------------------	--------------

VENISON

OSTRICH FILLET.....	R 155
250G ostrich fillet served with a sweet brandy and sultana jus.	

CROCODILE STEAK.....	R 145
Crocodile tail steaks served with creamy lemon butter.	

KUDU FILLET.....	R 160
250G Kudu fillet served with a sweet Pinotage sauce.	

VEGETARIAN

VEGETARIAN PLATTER.....	R122
A plate filled with all the very best seasonal vegetables, mushrooms, potato fritters, onion rings and a small Greek salad.	

BROWN MUSHROOMS.....	R 120
Large brown mushrooms stuffed with savoury garlic-herb cream cheese, topped with cheddar cream and mozzarella served with a garden salad.	

**FOR THE YOUNG PIONEER'S
(AGED 2 TO 10 ONLY)**

PIONEER'S HAMBURGER.....	R 60
Grilled beef patty topped with Monkey Gland sauce, cheese, tomato and lettuce served with French fries and vegetables.	
SPARE RIBS.....	R 55
Sticky BBQ spare ribs served with French fries and vegetables.	
BOEREWORS & MASH.....	R 55
Boerewors on top of butter mash and vegetables	
CHICKEN STRIPS.....	R 50
Crumbed chicken breast strips served with French fries and vegetables.	
FISH FINGERS.....	R 50
Hake fillet cut into fingers covered in batter and deep fried served with French fries and vegetables.	
PLATE OF FRIES.....	R 35
French fries served with tomato sauce.	
STEAK & FRIES.....	R 60
100G Sirloin steak served with French fries and vegetables.	
KIDDIES ICE CREAM WITH CHOCOLATE SAUCE.....	R 35
Two scoops of vanilla ice cream served with chocolate sauce.	

"Thank you for dining at Pioneer's Grill, I trust we met with your expectations and that you had an enjoyable meal. I hope to welcome you back and would appreciate your feed back - your comments can only help us to improve."

Denee, Riaan and the Pioneer's Team



Wine List

SERVING TEMPERATURE FOR WINE

The temperature at which wine is served is important, and it is worth spending a few moments thinking about it. The old adage of serving white wines chilled and red wine at room temperature is a useful starting point, although not nearly detailed enough. A wine served a little too cold or a little too warm can lose an awful lot of character, particularly with respect to aroma.

Most domestic refrigerators maintain their internal environment at about 4°C, which is far too cold for most white wines. Champagne and dry white wines of quality are best served at a temperature between 8°C and 10°C (sometimes even a little higher), which is very close to the temperature in many underground cellars for much of the year. Many whites, therefore, are best served straight from the cellar, but for the majority whose homes do not possess such a feature, a bare hour or so in the fridge door will do fine here. Inexpensive white wines, cheaper sparkling wines and sweet white wines are best a little colder; perhaps 4°C to 8°C, so two hours or so should bring these bottles down to a reasonable temperature.

Red wines often also need a little chilling. The “room temperature” which many regards as the ideal serving temperature for red wines is not an excuse to leave wines languishing in the warmth of today’s insulated, centrally heated houses. The ideal serving temperature for many fine red wines is perhaps 14°C to 18°C, somewhat cooler than modern houses, although this was a common temperature indoors in the centuries gone by. Many reds, unless stored somewhere cool, will benefit from half an hour in the refrigerator. This is particularly the case for Beaujolais and young Burgundy, as well as Pinot Noir from the New World. Good claret, Rhône and other reds from warmer climes are generally fine at 16°-18°C.

When bringing the wine to the correct temperature, it's obviously important not to damage the wine. Gentle cooling in the fridge is best, and cooling in a bucket of water and ice is also safe and more rapid. It will have the effect of bringing the wine down to 0°C, which is far too cold to appreciate the wine, so you will need to remove the bottle before it gets this far. If trying to warm a bottle which is too cold, there is a more significant risk of damaging the wine. Warm the wine gently, preferably by planning ahead and bringing the wine from its cool storage area, be it wine cellar or fridge, several hours in advance.

WINE BY THE GLASS
Decanted and served in a 250 ml carafe

WHITE WINES

SAUVIGNON BLANC	R 36
HILL & DALE - An elegant, crisp dry white wine with style and individuality with layers of mouth-filling tropical fruit and gentle hints of grass.	
STEIN	R 30
SWARTLAND BUKKETTRAUBE - Strong muscat supported by full, typically rich Bukkettraube flavour flavours. The honey-grape natural sweet taste mingles pleasantly with the bouquet.	
CHARDONNAY	R 38
VAN LOVEREN - A dry, well balanced wine with clean citrus and light nutty tone, with a gentle, lingering nose and palate. Super with lightly spiced dishes.	
ROSÉ	R 30
BALANCE - Vibes of charming raspberry and prune flavours on the nose with lots of fruit flavours on the palate. A good balance with a crisp clean finish.	

RED WINES

CABERNET SAUVIGNON	R 42
SIMONSVLEI - Youthfully purplish. Upfront berries with delightful cherry overtones. Ripe fruit on the palate with a powerful finish. Perfect for all red meat, pasta and dark meat fish.	
MERLOT	R 39
ROOIBERG - Full-bodied wood-matured red wine. Lots of ripe sweet red fruit with soft tannins on the palate.	
PINOTAGE	R 39
BOLAND CELLAR - Elegant Pinotage shows layers of plum and berry fruit on the palate. An elegant wine with typical Pinotage flavours.	
SHIRAZ	R 42
ARABELLA - Deep burgundy red in colour with inviting aromas of vanilla and mocha. The palate rewards with lingering flavours of liquorice and ripe black cherries, supported by soft spicy tannins.	

Glass wine continue...

BLEND..... R 39

KANU ROCKWOOD - A nose of dark chocolate and raspberry, complemented by the peppery, nutmeg and cinnamon notes of the Shiraz component. Soft, velvety tannins with lively fruit that ends in a long dry finish.

HOUSE WINES
(Fick Family Foodprint Collection)

RED BLEND (FFF Lable)..... R 105

From Knorhoek - delicate fruit aromas consisting of black currant and black berry, supported by flavours of mocca, delicate vanilla and smokiness. Round on taste with a long aftertaste.

WHITE BLEND DRY (FFF Lable)..... R 95

From Knorhoek - Tropical fruit flavours of gooseberries and pineapples as well as hints of grapefruit. With a good balance between fruit and acidity it is an easy drinking white wine.

WHITE WINES

SEMI-SWEET

ARABELLA NATURAL SWEET..... R 85

Aromatic sweet wine with a rich palate redolent of tropical fruits.

GRUNBERGER FREUDENLESE..... R 116

A very fruity, low alcohol wine blended from Sauvignon Blanc and Gewürztraminer.

KUPFERBERGER AUSLESE..... R 108

A straw yellow with a bright appearance, delicate on the nose and crisp on entry with an excellent sugar/acid balance, it ends with a clean and refined finish.

DRY WHITE WINES

KANU RIFLE RANGE WHITE..... R 96

Zippy, fresh acidity with typical Sauvignon Blanc fruit is complemented by hints of tropical fruit and green melon from chenin Blanc.

NEETLINGSHOF GEWÜRZTRAMINER..... R 119

Rose petals and hints of jasmine and honeysuckle on the nose. Off-dry with a spicy character, traces of Turkish delight and a zesty finish. An ideal companion to fish pâtés and lightly spiced Asian dishes.

Dry white wine continue...

THE WOLFTRAP WHITE..... R 116.

Lively floral flavours with almond and yellow apple notes. Elegantly textured with great length. Judicious oak aging delivers depth and richness. Mouth-watering palate with a lingering finish.

SAUVIGNON BLANC

BACKSBERG SAUVIGNON BLANC..... R139

Bursting with aromas of gooseberry and passionfruit, this lively Sauvignon Blanc matches aromatic intensity with freshness and balance. Lime and nettle characters predominate on the palate.

FAT BASTARD SAUVIGNON BLANC..... R 156

A brilliant lemon yellow colour with green reflections. Enticing grapefruit, lemon grass and floral aromas intermingle on the nose while the palate displays fresh exotic fruit aromas and a pronounced, crisp acidity followed by a long, persistent finish.

FLEUR DU CAP SAUVIGNON BLANC..... R 136

A powerful Sauvignon Blanc with rich layers of exotic tropical flavours, including guava and granadilla with a lot of asparagus. It is a full-bodied wine that is perfectly balanced with a crisp acid which follows the nose with sublime lime, green pepper and melon flavours.

KLEINE ZALZE SAUVIGNON BLANC..... R 129

A wonderful experience of green fig and strong asparagus with a tropical ripe finish. On the palate, the wine is full, clean and fresh.

KNORHOEK SAUVIVNON BLANC..... R 160

An explosion of tropical fruit, figs and asparagus aromas. Fresh on the palate with ripe gooseberry flavours. Enjoy with almost any dish, any time.

TWO OCEANS SAUVIGNON BLANC..... R 107

With its grassy nuances this dry wine is light, crisp, remarkable fresh and very palatable.

UITKYK SAUVIGNON BLANC..... R 139

The palate is light and dry and shows lively smooth, ripe melon fruit and whole basket of tropical flavours. Good racy acidity adds zest and excitement.

ZONNEBLOEM SAUVIGNON BLANC..... R 128

Rich and complex wine, strong varietal characteristics with herbaceous aromas. Underlying green fig and green pepper.

CHENIN BLANC

- BACKSBERG CHENIN BLANC..... R 138**
Pear, green apple, and cashew provide an array of aromatic characters. Ripe fruit is tempered by finely balanced acidity to give a mouth filling, yet refreshing palate. They are complimented by a long, clean, crisp aftertaste.
- BEAUMONT CHENIN BLANC..... R 149**
Green melon, golden delicious apple and delicate apricot blossom aromas. Fresh green apple and pineapple flavours.
- BOSCHENDAL CHENIN BLANC..... R 126**
This fruity, well-balanced wine has rich melon and peach aromas on the nose.
- KEN FORRESTER CHENIN BLANC..... R 176**
A wonderful experience of green fig and strong asparagus with a tropical ripe finish. On the palate, the wine is full, clean and fresh.
- KLEINE ZALZE CHENIN BLANC..... R 149**
Strong guava combined with ripe pineapples and peach aromas show on the nose and follow through to the palate. They are complemented by a long, clean, crisp aftertaste.
- ZEVENWACHT CHENIN BLANC..... R 159**
The nose is both rich and refreshing and contains elements of honey, nuts and ripe yellow fruit. The palate is classically dry yet luxuriantly silky with superb viscosity and length.

CHARDONNAY

- BOPLAAS CHARDONNAY..... R 136**
An unwooded Chardonnay complex, fruity, fresh and balanced.
- DOUGLAS GREEN CHARDONNAY..... R 116**
A medium bodied wine with flavours of sweet melon and oranges, crisp yet creamy.
- GLEN CARLOU CHARDONNAY..... R 216**
Yellow with green hue. Yeasty, spicy tropical fruit aromas and even touched of melon and paw-paw. It has a long finish and packs a big mouth-feel.
- HAUTE CABRIÈRE CHARDONNAY/PINOT NOIR..... R 169**
Refined and elegant with a firm acidity in the background. You'll find an abundance of ripe zesty fruit, with a delectable fresh and full mouth-feel.

Chardonnay continue...

LEOPARD'S LEAP CHARDONNAY..... R 118

A surprisingly voluptuous, medium bodied, unwooded Chardonnay made in s New World style. Playful yellow apple and subtle aromas of grapefruit and lime are beautifully balanced by a definite presence of spice.

OFF-DRY WHITE WINES

GRAÇA..... R 96

It is a lively coloured wine, with flashes of green, a touch of asparagus on the nose and crisp, lemony off-dry flavours.

THEUNISKRAAL BOUQUET BLANC..... R 99

Fresh and sweet with a complexity of fruit flavours and lingering aftertaste. With aromas of spice and floral flavours from the Gewürtstraminer combined with sun ripened raisins and a whiff of Muscat.

THEUNISKRAAL RIESLING..... R 116

Delicate, fresh, crisp and clean taste. Ideally suited as an everyday drinking wine, especially for South Africa's warm climate.

RED WINES

CABERNET SAUVIGNON

ALLESVERLOREN CABERNET SAUVIGNON..... R 206

A robust, deep-flaoured dry red remarkable colour and brimming with Cabernet character. Matured in small new French oak casks, it has outstanding bottle maturation potential.

ANTHONIJ RUPERT WINES PROTEA CABERNET SAUVIGNON.. R 136

Cassis and blackcurrant aromas with light floral and herbal nuances. Elegant and genteel in a toned, restrained way the wine is full of cassis, cocoa and tobacco leaf with a dry cranberry element. The grip is firm but gentle and tannins are ripe and silky.

BLAAUWKLIPPEN VINEYARD CABERNET SAUVIGNON..... R 176

This dark and ripe wine delivers a beautiful mixture of fruit and spice. The fruit is very complex and focussed and is directed into a beautiful and lengthy finish.

- KNORHOEK CABERNET SAUVIGNON..... R 239**
Intense deep colour with blackberries and ripe plum against a backdrop of marzipan and almonds. Rich and complex with a good tannin structure.
- LE BONHEUR CABERNET SAUVIGNON..... R 246**
Multi-faceted flavoured of blackcurrant, mulberry and vanilla, with traces of tobacco and pencil shavings.
- RAINBOW'S END CABERNET SAUVIGNON..... R 256**
Intense, dark red colour. Earthy and nutty nose with heaps of ripe blackcurrant and cassis berries. Sweetness on entry with chocolate after tone. Intense mulberries on the palate with well integrated tannins.
- UITKYK CARLONET CABERNET SAUVIGNON..... R 216**
Delicate aromas of cassis, chocolate, honey and spices with vanilla oak finishes following through to a well rounded palate.

MERLOT

- FLEUR DU CAP MERLOT..... R 160**
Dark chocolate, savoury spices and smokey flavours on the nose with strong red berry, vanilla and mocha flavours, with a deep gentle structure and soft tannins.
- STELEKAYA MERLOT..... R 168**
Inspired by the brightest star in Taurus, the "giant red" Aldebaran, known as the "eye of the bull". A full bodied wine with minty characters and loads of black currents, hints of coffee and dry fruits. Well integrated tannins give the lingering finish.
- KANU MERLOT..... R 166**
A highly complex nose of sherries and dark chocolate with organic undertones. Big, rich and meaty, offering organic and earthy flavours, complimented by a firm tannin structure.
- KLEINE ZALZE CELLAR COLLECTION MERLOT..... R 126**
A medium bodied, soft juicy wine, with ripe plum and fruitcake aromas on the nose that carry through to the palate.
- RAINBOW'S END MERLOT..... R 256**
Deep red colour with bright purple rim. Exotic mulberries and ripe plum nose. Serious structure and elegant fruit with hints of mint crisp chocolate and prune. Ripe juicy smooth tannins.

Merlot continue...

RICKETY BRIDGE MERLOT..... R 166

Dark ruby-black wine with powerful ripe plum and black cherry fruit on the nose and a rich, juicy plate of red berries and blueberries layered with toasty oak spice. Well structured with soft tannins and a long finish. All grapes used to make this wine where picked by hand.

VAN LOVEREN MERLOT..... R 126

This wooden Merlot has soft strawberry tones on the nose.

ZONNEBLOEM MERLOT..... R 146

A medium-bodied wines showing intense, soft blackcurrant and plums on the nose.

PINOT NOIR

GLEN CARLOU PINOT NOIR..... R 296

Soft berry fruit with strawberry and game characters. Easy drinking with firm ripe tannins. Good balance between wood and fruit.

TWO OCEANS PINOT NOIR..... R 99

Fresh in the mouth and beautifully balanced with strawberry, mulberry and cherry fruitiness rounded off with soft, spicy notes. Great with red and white meat dishes as well as desserts.

PINOTAGE

BEAUMONT PINOTAGE..... R 216

Intense Pinotage fruit and plummy aromas with a supremely elegant viscose feel of honey, apricots and spices on the palate.

DURBANVILLE HILLS PINOTAGE..... R 166

Matured in French oak barrels with lingering raspberry flavours with a smooth, sweet clove bouquet. Refined and fruity.

BEYERSKLOOF PINOTAGE..... R 156

A medium bodied Pinotage with a dark ruby red colour. Bundles of black cherry and plums with a hint of oak, subtle tannins with a well integrated and balanced acidity, smooth mouth feel that adds to the drinkability of the wine.

KEN FORRESTER PETIT PINOTAGE..... R 126

Huge dollops of ripe berry fruit on the nose. Soft and rich on the palate, with a delicious fruit concentration.

Pinotage continue...

VAN LOVEREN PINOTAGE.....	R 126
Elegant Pinotage with flavours of banana, ripe fig with fine ruby colour.	
ZEVENWACHT PINOTAGE.....	R 166
Aromas of chocolate and coffee with a combination of plum and other red fruit. Cedarwood, vanilla and liquorice on the nose.	
ZONNEBLOEM PINOTAGE.....	R 126
A red wine with lots of up-front berry fruit flavours - raspberry and strawberry aroma.	

SHIRAZ

BLAAUWKLIPPEN CULTIVAR SELECTION SHIRAZ.....	R 136
This full-bodied red is deliciously spicy and full of smoky red-fruit flavours. Boschendal is one of South Africa's oldest wineries, which draws on its French viticulture heritage in the creation of its wines.	
DURBANVILLE SHIRAZ.....	R 166
Matured in French oak barrels. Rich berry and smokey plum palate with pepper and spice aromas.	
GRAHAM BECK SHIRAZ.....	R 176
Ripe mulberry, blueberry and white pepper on the nose with layers of fruit, rich tannins and oak complexity on the palate.	
KANU SHIRAZ.....	R 169
Deep ruby and strawberry colour with a cerise rim. Freshly milled pepper bouquet with hints of nutmeg and cloves on a berry base.	
KNORHOEK SHIRAZ.....	R 196
Rich plum and young berry flavours enhanced by mixed spice and white pepper flavours on the nose. On the pallet the wine is soft and tannins are well integrated with the fruit and oak. Drink now or in the next five years.	
LA MOTTE SHIRAZ.....	R 266
On the nose there are layers of spice, with prominent pepper backed up by blackberry fruit. The palate is medium to full-bodied, with smooth tannins surrounded by liquorice and berry flavours.	

BLEND / VARIETY

ALLESVELORENTINTA BAROCCA.....	R 179
Traditional a port varietal, exhibits a perfect balance between wood and fruit, resulting in a full-bodied wine with complex bouquet.	
ALTO ROUGE.....	R 169
Cherry red, dry and medium-bodied, with a fascinating bouquet of red current, almond and cedarwood, and a delicate hint of vanilla.	
BEYERSKLOOF SYNERGY RED.....	R 176
Rich, dark colour, with tones of red for this Cape blend. Smokey, char notes, warm fruitiness and citrus flavours on the nose. Spicy and rich on a bold palate. Good grip and big tannin.	
CHATEAU LIBERTAS.....	R 108
A medium-bodied dry red noble wine - the grandfather of all red wines.	
GLEN CARLOU GRAND CLASSIQUE.....	R 266
A Bordeaux styled blend with all five classic varieties being used. The wine has deep ruby red colour with aromas of cloves, sandalwood and fresh berries. Fat middle palate with elegant finish.	
GRAVEL JUNCTION RHINO TEARS.....	R 136
An appealing dark rich red Shiraz, Cabernet Sauvignon, Pinotage blend, with strawberry and wild raspberry on the nose. Oak and light tannins after well structured underlying complexity.	
MEERLUST RUBICON.....	R 569
Powerful primary nose of blackcurrant, cigar box, smoked meat and minerals promising long maturation potential.	
MORGENHOF MERLOT / CABERNET FRANC.....	R 169
A rich dark ruby coloured wine lures you to a complex nose full of intense black cherry, mulberry and mixed spice. These enticing flavours follow through on a supple soft palate.	
RAINBOW'S END MYSTICAL CORNER.....	R 156
Rainbow's End Estate Bordeaux blend. Deep red colour. Blackcurrant and dark cherries with underlying herbaceous, vegetative characters of the Cabernet Franc on the nose. Well structured juicy palate all in harmony with underlying vanilla wood tones and soft tannins.	

Blends continue...

RAKA SANGIOVESE.....	R 162
Aromas of fresh rooibos tea and pleasant sweet and sour cherries with good wood integration. Soft and velvety on the finish.	
SIMONSIG TIARA.....	R 386
Deep black cherry colour. The nose shows ripe blackcurrant and cassis aromas with subtle toast wood and cinnamon influence.	
STELLEKAYA ORION.....	R 276
A full, rich, velvety Bordeaux blend with layers of blackcurrant and balanced tannin structure. An elegant wine with a lingering finish.	
ZEVENWACHT THE TIN MINE.....	R 176
Ripe mulberries and red berries with vanilla, dark chocolate and mocha on the nose. The palate has subtle tannins and remarkable lengths of finish.	

ROSÉ WINES

BEYERSKLOOF PINOTAGE ROSÉ.....	R 136
Enchanting, bright salmon pink - what this kind of wine should be. On the nose a Mediterranean berry / floral note, with a whiff of slate and lime.	
DURBANVILLE HILLS MERLOT ROSÉ.....	R 116
This Merlot Rosé is a light bodied and fruity wine with hints of fresh summer berries on the palate. It's affectionately known as the ideal summer wine. Light strawberry in colour, this wine has hints of raspberries dusted by rose petals on the nose.	
FOUR COUSINS NATURAL SWEET ROSÉ.....	R 99
Flavours of luscious tropical fruit, peaches and raisins are follow	
GRAÇA ROSÉ.....	R 96
Graça Rosé is a light off-dry wine, rich in colour, fruity in taste with a slight petulance and earthy presence. An uncomplicated, easy-drinking wine.ed by a lingering soft, silky finish.	
RAKA ROSÉ.....	R 86
Melon pink colour and sweetish characters of candy floss and berry jam. On the palate the wine reveals to be completely dry with a spicy grip. It has a soft berry finish.	
RAOUL'S SHIRAZ ROSÉ.....	R 146
Fresh, vibrant pomegranate pink with a zippy acid to balance out the sweetness.	

SPARKLING WINES

ROOIBERG BRUT..... R 116

This vivacious, light, but dry sparkling wine, has charms of dried herbs and citrus tones and an exuberantly refreshing palate, expertly rounded in a completely dry aftertaste.

JCLE ROUX LA CHANSON..... R 136

Refreshing, lively sparkling wine - full, fruity flavour with a rich robust character.

JCLE ROUX LE DOMAINE..... R 136

A delightful sparkling wine that comes alive on the palate. It has all the finesse and freshness of a Sauvignon Blanc, intertwined with the gentle sweetness of the Muscadet, while keeping its crisp youthfulness intact.

JCLE ROUX SCINTILLA 2008..... R 358

A luxurious smooth well balanced and delicate prestige Cuvée that explodes with scintillating bubbles with a brilliant golden colour and a dry soft elegant palate.

PONGRÁCZ..... R 216

Light straw coloured with a greenish tint, it has good mousse and a persistent head. Classical yeast and biscuit character on the nose with full fruit and acid.

PONGRÁCZ ROSÉ..... R 248

This enticing Brut Rosé enthralls with a wonderful foamy mouthful of black berry fruit flavours and delicate yeasty tones that linger long on the palate.

NON ALCOHOLIC SPARKLING WINE

ROOIBERG DOUX RED..... R 76

A sweet non-alcoholic sparkling drink with all the bright sparkle and fruity flavours of a true bubbly. A blend of Colombar and Hanepoot.

PIONEER'S WINE CELLAR PRIVATE COLLECTION

"Our wine cellar was built by John Terry, a family friend who was also responsible for the benches, tables and partitioning in the restaurant. The management takes great care in assuring that the temperature in the cellar is maintained and controlled at around 14 °C. We just love purchasing wines from selected wine estates and wineries in our country."

FROM THE NEDERBURG WINE AUCTION

"This prestigious event which most certainly the highlight of the wine industry in South Africa takes place every year at the farm Nederburg near Paarl in the Western Cape. Herewith a few wines from 2008."

Please note - Limited stock available, wines may be sold out.

MAGNUM BOTTLES 1.5 LT

1994	
CHATEAU LIBERTAS.....	R 769

1996	
MEERENDAL PINOTAGE.....	R 988

750 ML BOTTLES

2000	
NEDERBURG PRIVATE BIN.....	R 689

2000	
MORGENSTER CABERNET SAUVIGNON.....	R 879

2000	
MELLESAT PINOTAGE.....	R 486

Continue to port, sherry, craft & imported beer....

PORT & SHERRY

SHERRY

FULL CREAM.....	R 32
MEDIUM CREAM.....	R 32
DRY.....	R 32

PORT

ALLESVELOREN PORT.....	R 32
BO PLAAS PINK PORT.....	R 32

IMPORTED FROM MOZAMBIQUE

BEER

MAC-MAHON (2 M).....	R 36
----------------------	------

RUM

TIPPO TINTO.....	R 18
------------------	------

CRAFT BEER

STRIPED HORSE LAGER.....	R 38
---------------------------------	-------------

Striped Horse Craft Lager pair a layered malt complexity with perfectly balanced hops to create texture yet easy drinking refreshment - the ultimate African thirst-quencher.

R 38

STRIPED HORSE PILLS.....	
---------------------------------	--

Striped Horse Craft Pils is the true queen of beers, both elegant and voluptuous. Its complex, hoppy nose, subtle citrus undertones and balanced bitterness on finish, make for the perfect food beer.

R 42

STRIPED HORSE ALE.....	
-------------------------------	--

An easy-drinking golden ale with a fruity malt backbone and delicious hoppy finish - for a deep eclectic, distinctive beer experience.

NON ALCOHOLIC BEER

BAVARIA.....	R 18
---------------------	-------------