

THE GODFATHER



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WINE, SPIRITS & COCKTAIL MENU

There is no mystery about wine, but there is a great deal of magic. Learn what you like, and you'll be sure to enjoy an evening of gastronomic excellence. Skilfully chosen wine turns an ordinary meal into a banquet. With this wine list we have attempted to give you an interesting selection.

Today the matching of wine and food still follows the tradition of white wines with poultry and fish, and red wine with red meat.

However, as tastes and methods change, many people are starting to experiment with new matches of their own and are developing new tastes.

Due to the nature of the wine making and the volatility in wine supply mechanisms, some wines may not always be available. However, we will endeavour to have suitable substitutes available should the need arise. Please be aware that when a supply of a particular vintage is exhausted, the suppliers automatically distribute the next available vintage

If in doubt, please consult your waitron. With that we wish you a glorious experience

CORKAGE

Bringing wine to a restaurant is a common practice among wine lovers, however, there are some unwritten rules to consider should you decide to do this.

The wine should be special, something that is unlikely to be on that restaurant's wine list. If you have something special that you would like to bring along, we will gladly accommodate 1 x 750ml bottle per 6 guests.

It might be a wine from a boutique winery or wine that is available only at the winery, or the wine might be one that has been ageing in your wine cellar.

A discretionary corkage fee will be charged.

THE CAPE WINELANDS

WINEGROWING AREAS OF SOUTH AFRICA

WESTERN CAPE

COASTAL REGION
Districts:

- SWARTLAND
- STELLENBOSCH
- TYGERBERG
- CAPE PENINSULA
- CONSTANTIA (Ward)
- TULBAGH
- PAARL
- FRANSCHHOEK VALLEY
- DARLING
- WELLINGTON

KLEIN KAROO
Districts:

- CALITZDORP
- LANGEBERG-GARCIA

CAPE SOUTH COAST
Districts:

- OVERBERG
- WALKER BAY
- SWELLENDAAM
- CAPE AGULHAS
- PLETTENBERG BAY
- ELGIN

OLIFANTS RIVER
Districts:

- LUTZVILLE VALLEY
- CITRUSDAL VALLEY
- CITRUSDAL MOUNTAIN

BREEDE RIVER VALLEY
Districts:

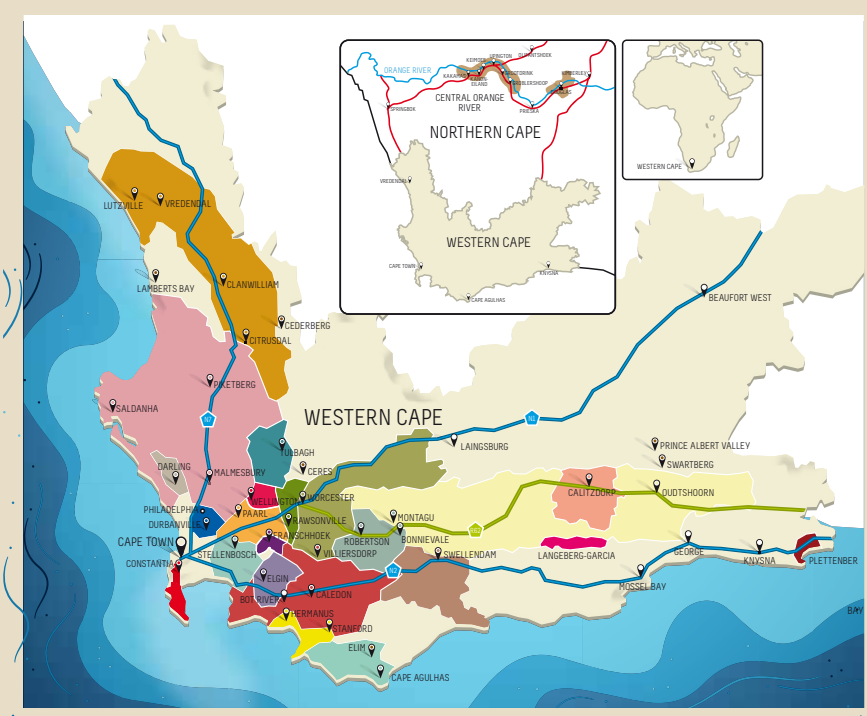
- BREEDEKLOOF
- WORCESTER
- ROBERTSON

WARDS NOT PART
OF A REGION

- CERES
- CEDERBERG
- PRINCE ALBERT VALLEY
- SWARTBERG
- LAMBERTS BAY

NORTHERN CAPE

- CENTRAL ORANGE RIVER (Ward)





BY THE CARAFE

BY THE CARAFE

240ml or Approximately 1/3 Bottle

Dry White

Alvi's Drift Chenin Blanc 2017 44

Region: Breede River Valley - John Platter - NOT RATED

The palate is nicely balanced with a full body with a fresh zingy finish. *Great for seafood or as an aperitif.*

Flagstone Poetry Chardonnay (Unwooded) 50

Region: Western Cape - John Platter ★★★

Lime and grapefruit flavours follow through on the palate, complemented by a balanced acidity and lingering aftertaste. *Delicious with Kingklip a la Godfather or Fillet Medallions with cream cheese & smoked Salmon trout.*

Durbanville Hills Sauvignon Blanc 2016 52

Region: Durbanville - John Platter ★★★

Medium-bodied wine with subtle citrus and tropical fruit on the palate ending with a long, lingering finish. *Delicious with grilled Kingklip in garlic butter, Seafood Salad or Grilled Calamari Mozambican Style.*

Haute Cabrière Chardonnay Pinot Noir 2017 80

Region: Franschhoek - John Platter ★★★

Bright acidity balances the tropical fruit flavours presented on the palate, adding complexity and a luxurious full mouth feel. *Excellent with Chicken Schnitzel ala Godfather or Trout*

Semi Sweet White

Petit by Ken Forrester 2016 47

Region: Western Cape - John Platter ★★★

A decidedly moreish/lekker wine with a powerhouse of flavours the likes of ripe melon, guava and pineapple. The finish is tangy and irresistible with honey notes. *Delicious with Mozambican Calamari or Panko Prawns with Thai Chilli Mayonnaise.*

Rosé

Slanghoek Vinay Semi Sweet Rosé NV 37

Region: Slanghoek - John Platter ★☆

Beautiful, light pink colour. Muscat flavours prominent on nose and pallet. Balanced sweet finish. Low in alcohol. Enjoy anytime of the day or night. *A perfect pairing with our Spare Ribs and Panko Prawns Combo, Godfather Salad or delicious Calamari.*

Allesverloren Tinta Barocca Rosé 2017 47

Region: Swartland - John Platter ★★★☆

Fresh taste of raspberries and cherries with a hint of vanilla. Exhibiting a perfect sugar/acid balance, it has an alluringly lingering aftertaste. *Enjoy with Grilled Sole or Mozambican Calamari.*

Dessert Wine

Pierre Jourdan Ratafia NV (50ml per glass) 35

Region: Wellington - John Platter ★★★

Plum and raspberry aromas and flavours with sweet spice and quince notes fuse on a medium bodied mouthfeel. Elegant mocha and chocolate flavours linger on the after taste. *Heavenly with the Tiramisu or the Malva Pudding.*

BY THE CARAFE

240ml or Approximately 1/3 Bottle

Red Wine

Flagstone Poetry Merlot 2017 55

Region: Western Cape - John Platter ★★ ★

Sweet, spicy undertones and well balanced wood structure complements the palate.

Delicious with kingklip a la Godfather or fillet medallions

Beyerskloof Pinotage 2016 68

Region: Stellenbosch / Western Cape / Coastal - John Platter ★★ ★ ☆

Strong plum flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish. Impressive for consistency, given the volume produced of this specific vintage. *A must have with any of our delicious*

Matured steaks or T-Bone Steak.

Alto Rouge 2016 73

Region: Stellenbosch - John Platter ★★ ★ ★

Elegant red fruit flavours on the palate, backed-up by soft, elegant tannins.

Delicious with Black Pepper crusted Steak or Oxtail.

Morgenster Cabernet Sauvignon 2014 76

Region: Stellenbosch - John Platter ★★ ★ ☆

Sangiovese takes the driving seat on this flavour adventure. Soft velvety tannins direct the intensity of various taste sensations. It is a naturally balanced wine, with acidity and fruit sweetness playing off each other. *Delicious with Black Pepper crusted Steak or Oxtail.*

Simonsig Mr Borio's Shiraz 2016 80

Region: Stellenbosch - John Platter ★★ ★ ☆

Delicious notes of plum on the nose and succulent black berry fruit. Dominant black cherry fruit infused with subtle hints of cedar oak that states a well integrated wine.

Delicious with our Beef Ribs or Our Sirloin a la Godfather.

Beyerskloof Synergy 2015 83

Pinotage, Merlot, Cabernet Sauvignon, Shiraz, Pinot Noir

Region: Stellenbosch - John Platter ★★ ★ ★ ☆

An abundance of black fruit upon entry leads to a big, juicy middle with soft, well rounded tannins. *A perfect match with our Godfather Carpetbagger or our famous Chocolate Chilli Fillet.*



BUBBLES

BUBBLES

Champagne

The world of wine could never be complete without the addition of Champagne. It is made largely from Pinot Noir and Chardonnay grapes by means of an ancient process whereby gas is accumulated under pressure to produce a “fisaute” wine that explodes with soft, tiny bubbles on the tongue. Fabulous as an appertief, it is superb with light starters and delicious with dessert. Champagne is a fail-safe choice!

Moët & Chandon Rosé Imperial NV 1600

Region: Épernay, France

Moët Rosé Impérial is a spontaneous, radiant, romantic expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

The perfect celebration drink!

Methode Cap Classique

Wines with bubbles are associated with festivities and celebrations and have traditionally been considered as occasional extravagances. The Methode Cap Classique is a blend of Pinot Noir, Chardonnay, Pinotage or Rosé and displays a fresh, racy zestiness.

Sparkling wines are the most versatile wines to accompany food.

Pongracz Noble Nectar Demi Sec 350

Region: Coastal John Platter NOT RATED

On the palate the velvety, creamy butter and citrus notes blend seamlessly with delicate bubbles, light yeasty aromas, crisp, juicy pears, and litchi. *A lovely new addition to our list*

Graham Beck Bliss Demi-Sec NV 400

Region: Western Cape - John Platter ★★★★★

Light yeasty aromas, with hints of butterscotch, honey and praline; this delectable bubbly will stimulate your sweeter senses.

Sparkling Wines

JC Le Roux Vibrazio Demi-Sec Rosé NV 200

Region: Western Cape - John Platter NOT RATED

Demi-Sec Rose Vibrazio is a sophisticated, drier style Rose Demi-Sec. It has satisfyingly refreshing berry flavours on the palate, whilst keeping its crisp youthfulness and clean finish

Italian Sparkling Wines

Sartori Prosecco Brut NV 360

Region: Italy

Delicate fruit on the nose with some lightly floral notes. Dry, with some subtle nutty flavours and enough round fruit ripeness to make this rather deliciously moreish.



WHITE & BLUSH WINES

WHITE WINES

Sauvignon Blanc

Probably the most popular white wine variety in South Africa today. These wines are generally unwooded, crisp, clean, dry and fresh. Depending on the area they come from, the wines are laced with tropical fruit, Cape gooseberries or they may be herbeaceous and grassy

Protea by Anthonij Rupert 2018 140

Region: Coastal / Western Cape - John Platter NOT RATED

Succulent and fresh but with a dry flinty nuance as a counterpoint. The wine is structured but not lean, with good fruit fleshiness and a long, rewarding tail that finishes dry. *Delicious with Grilled Kingklip in Garlic Butter or Seafood Platter.*

Durbanville Hills 2017 155

Region: Durbanville - John Platter ★★★

Medium-bodied wine with a mixed bowl of tropical fruit flavours, citrus and ends with a sweet fruity sensation. *A must with Grilled Sole Served with Lemon Butter or our Kingklip/Calamari Combo.*

La Motte 2017 205

Region: Western Cape - John Platter ★★★★★

The wine shows fruit flavours such as pineapple, green apple and lemon. Although the wine was made in a dry, fresh aperitif style, it is medium full in spite of lower residual sugar. *Delicious with Grilled Calamari or Simple grilled Sole.*

Tokara 2017 225

Region: Western Cape - John Platter ★★★★★

The flavours are rich and full and mirror the aromas on the nose. This wine is mouth filling with an apple texture, a slight grip on the finish and a lingering crisp aftertaste. *Great with a grilled Sole or a lovely Salad.*

Springfield Life From Stone 2017 280

Region: Western Cape - John Platter ★★★★★

Life from Stone derives its name from the incredibly rocky soils in which it is grown. Every year the vineyard battles against nature in order to produce highly concentrated, powerful wines with a flinty, mineral character true to the quartz rock in which it is grown. *Pairs well with Grilled Prawns in Lemon Butter or Chicken Schnitzel.*

Chardonnay

The beautiful white grape variety of Burgundy. A complex grape that produces light and feminine unwooded wines or equally complex, oaked and buttery ones. The flavours are those of oranges, lemons, limes, grapefruit, butterscotch, peaches and vanilla.

Flagstone Poetry (Unwooded) 2018 150

Region: Western Cape - John Platter ★★★

Lime and grapefruit flavours follow through on the palate, complemented by a balanced acidity and lingering aftertaste and a brilliant white gold in colour. *Delicious with Kingklip a la Godfather or Seafood Platter.*

Bellingham Homestead 2016 (Lightly Wooded) 195

Region: Stellenbosch - John Platter ★★★★★

This Chardonnay has a rich yellow with a copper glow with delightful Butterscotch, spicy cloves and orange peel aromas. Layers of citrus and melon line the palate finishing with a citrus-lime freshness. *Pairs well with Grilled Sole with Creamy Cheese Sauce or Prawns with Lemon Butter.*

Middelvlei 2018 (Unwooded) 210

Region: Stellenbosch - John Platter ★★★

This unwooded wine displays refreshingly crisp flavours of ripe peach and zesty grapefruit, beautifully balanced with hints of minerality and a well-integrated acidity. *A great pairing with grilled Trout or grilled Calamari.*

WHITE WINES

Chenin Blanc

Possibly the worlds most versatile grape, this white varietal is capable of producing the finest, longest living, sweeter wines. They display layers of tropical fruit, melon, mango, litchi and guava. Delicious with light summer food.

Alvi's Drift 2018

130

Region: Worcester - John Platter ★★☆☆

The wine is very viscous, giving it a wonderful mouth feel and texture. The acid is well integrated and balanced resulting in a palate that shows great length and fullness for an unwooded wine. Primary fruit flavours of passion fruit and ripe guavas dominate the nose and palate. *Pairs well with Calamari or Grilled Prawns with Lemon Butter.*

Mulderbosch Steen op Hout 2016

150

Region: Western Cape - John Platter ★★☆☆

With a delicate green golden appearance, a fresh array of wonderful fruit aromas. Papaya, melon and limes jostle for attention aside freshly sliced Granny Smith apples and touches of oak spice. *Goes well with a Roquefort Salad or Smoked Salmon Trout with cream cheese.*

SA Wine review says "Quite possible SA's best value for money Chenin Blanc."

Rijks Touch of Oak 2015

225

Region: Coastal - John Platter ★★☆☆

Rich yellow colour with a fresh green tint. The wine shows off with a combination of pineapple, lime and naartjie aromas on the nose. The palate is lively with a firm acid and great mineral tone, reflecting the shale soils. The subtle use of oak uplifts the fruity characters. *Delicious with fillet Medallions or Smoked Salmon Trout and cream cheese.*

White Blends & Other Varietals

Blended wines are a combination of grape varieties such as Sauvignon Blanc, Chardonnay and Chenin and have an elegant structure of flavours, including vanilla and apple. The success of a blended wine is that it is easy to drink and keeps its elegance. In most cases, the goal is to create a wine that is greater than the sum of its parts.

Haute Cabrière Chardonnay Pinot Noir 2017

285

Region: Franschhoek - John Platter ★★★★★

This enticing blend of Chardonnay and Pinot Noir shows elegant fruit and acidity, creating the perfect balance. You will find an abundance of zesty fruit - most notably white peach, pineapple, lime, followed by subtle red berry fruit - with a delectable full mouthfeel. *Goes well with Chicken Schnitzel ala Godfather or Kingklip with Shrimp, Mushroom and cheese sauce.*

Ridgeback Viognier 2016

285

Region: Paarl - John Platter ★★★★★

Intense, upfront notes of citrus blossom, glazed pineapple, white peach and a hint of lavender. A creamy midpalate is well supported by subtle oak spice and lingering ruby grapefruit on the elegant finish. *Delicious with grilled Prawns or a wonderful grilled Kingklip.*

French Quarter White Rhône Blend 2016

305

Region: Coastal - John Platter NOT RATED

Marsanne starts off with a mouthwatering tropical fruit splash of white pear and melon, followed by a fresh burst of citrus – orange peel and ruby grapefruit – when it meets Roussanne, then a hint of lime from Semillon. Grenache Blanc ties it all together with a fragrant aroma, tangy acidity and juicy aftertaste. *Pairs well with grilled Sole, Chicken Schnitzel ala Godfather or Fried Halloumi.*

WHITE, BLUSH WINES & PINOT NOIR

Semi Sweet White

Petit by Ken Forrester NV

140

Region: Western Cape - John Platter ★★★

A decidedly moreish/lekker wine with a powerhouse of flavours the likes of ripe melon, guava and pineapple. The finish is tangy and irresistible with honey notes. *Delicious with Mozambican Calamari or Panko Prawns with Thai Chilli Mayonnaise.*

Villiera Jasmine White 2017/2018

160

Region: Stellenbosch - John Platter ★★★

A floral, slightly spicy white wine which is fresh, light and slightly sweet but complex enough to drink with food. *Enjoy with Baby Chicken peri-peri.*

Blush Wines

Rosé and Blanc de Noir wines are made from various varietals and can be produced in one of two ways. The first being longer contact with red grapes while the second is based on the gentle art of blending white and red grapes to get the perfect colour and flavours.

Slanghoek Vinay Semi Sweet Rosé NV

110

Region: Slanghoek - John Platter ★★

Beautiful, light pink colour. Muscat flavours prominent on nose and pallet. Balanced sweet finish. Low in alcohol. Enjoy anytime of the day or night. *Pairs well with Chicken Schnitzel ala Godfather or our delicious Pork Ribs*

Allesverloren Tinta Rosé 2017

140

Region: Swartland - John Platter ★★★☆

Fresh raspberries and cherries on the palate with a hint of vanilla. Exhibiting a perfect sugar/acid balance, it has a delicious lingering aftertaste. *Goes well with a Roquefort Salad or Grilled Sole.*

Mulderbosch Cabernet Sauvignon Rosé 2017

170

Region: Coastal - John Platter ★★★☆

Holding an elegant pink colour with a salmon nuance, this wine shows explosions of ripe grapefruit fragrance at first, subsequently joined by pure mineral notes and touches of strawberry. There is great clarity of flavour, with the aromas on the nose expressing themselves fully on the palate. Throughout each sip is a distinct line of minerality. *Enjoy with Grilled Sole or Mozambican Calamari.*

Pinot Noir

South Africa's very own contribution to the world of the wine! A hardy, red grape variety that produces well-structured red wines with sweet red berry fruit and a wonderful ageing ability.

Paul Cluver 2016

425

Region: Elgin - John Platter ★★★★

The palate is clean and fresh on the entry, offering tart red berry fruit, gentle grip in the mouth, moderate weight and impressive tension on the stylish and quite persistent finish. *Amazing with the Chimi Churri Sauce.*



RED WINES

RED WINES

Cabernet Sauvignon

The world's most renowned, noble red grape variety. Its origins are in Bordeaux where it has been successfully blended to produce some of the finest red wines ever bottled. Its flavours are those of blackcurrants, chocolate and vanilla.

Morgenster Cabernet Sauvignon 2014 230

Region: Stellenbosch - John Platter ★★☆☆

Sumptuously smooth with some fine tannins to broaden palate weight. A delicious example of young Cabernet. Rich red fruit flavours abound, layering black currants, cherries and plums and undertones of warm spice and tobacco. *Delicious with Black Pepper Crushed Steak or Oxtail.*

Fairview 2014 250

Region: Stellenbosch/Darling - John Platter ★★★★★

Overwhelmingly popular and well-loved for its full bodied plum and cassis flavours, our Cabernet Sauvignon delivers the lot: integrated, not too obtrusive tannins, and real depth, delicacy and length. *Delicious with our Godfather Carpetbagger, Beef Ribs & Sirloin Combo.*

Villiera 2016 270

Region: Stellenbosch ★★★★★

The colour of the wine is brilliant red. The aroma shows hints of wood spice with attractive red berry fruit. On the palate the wine is rich and full with juicy soft tannins and good acidity. The wine has a long finish but is drinkable at present. *Just awesome with Oxtail or dry age T-bone.*

Springfield Whole Berry 2016 380

Region: Robertsin - John Platter ★★★★★

Clean, Cabernet Sauvignon fruit with ripe blackcurrent, cassis and blueberry, excellent purity of fruit with complecity, subtle oaking with delicate graphite and cedar wood note. *A perfect accompaniment to our Chocolate Chili Fillet or Mustard Pepper Crusted Steak.*

Shiraz

Shiraz is the South African/Australian name for the Syrah grape, a red grape of ancient Persian origin that produces aromatic, savoury wines. Usually blended with dashes of Grenache, Mourvedre and Viognier,

Bellingham Homestead 2016 210

Region: Paarl - John Platter ★★☆☆

Black berry fruit, violets and black pepper supported by gentle use of oak and textured ripe tannins. *Pair well with Chicken Liver Peri Peri or Baby Chicken Peri Peri.*

Simonsig Mr Borio's 2016 240

Region: Stellenbosch - John Platter ★★☆☆

Delicious notes of plum on the nose and succulent black berry fruit. Dominant black cherry fruit infuses with subtle hints of cedar oak that states a well integrated wine. A repetition of dark fruit on the finish *Delicious with our Beef Ribs or Our Sirloin a la Godfather.*

Saronsberg Provenance 2016 270

Region: Tulbagh - John Platter ★★☆☆

The soft textured tannins, full-bodied mouth-feel and silken finish lends itself as a platform for a heady mix of red berry and black fruit flavours combined with floral notes and fynbos nuances. *Delicious with 21 Days Aged Rump or our amazing Pork Spare Ribs.*
Award Michelangelo Gold

Glen Carlou Syrah 305

Region: Elgin - John Platter ★★☆☆

Complex and intense bouquet of oriental spice with red berry fruits and a perfumed background of violets, with hints of cinnamon, cloves and white pepper. *Amazing with matured Steak or Lamb Shank.*

RED WINES

Merlot

Merlot is an extremely popular red grape variety commonly associated with the St Emilion and Pomerol regions of France. It is very successfully used in the blending of red wines and brings a silky, soft and sometimes herbaceous character. It is extremely easy to drink because of its velvety nature.

Flagstone Poetry 2017165

Region: Western Cape - John Platter ★★★

Sweet, spicy undertones and well balanced wood structure complements the palate.

Delicious with kingklip a la Godfather or fillet medallions

Protea by Anthonij Rupert 2016230

Region: Darling / Stellenbosch - John Platter NOT RATED

Soft black berry fruit and forest floor aromas with subtle brush of spice. Texture rule the roost: rounded, soft and gentle in the mouth. Ripe, subtle and easy with ample plum, black berry fruit, cherry and spice flavours. *Try with our Rumps Smothered in our Homemade Creamy Mushroom Sauce.*

Hermanuspietersfontein Posmeester 2016250

Region: Western Cape - John Platter ★★★☆

Black olive, cloves, lavender and cashews with brick red to purple colour. *Great with our Beef Ribs or our delicious T-bone.*

Steenberg395

Region: Western Cape - John Platter ★★★☆

A fresh and vibrant nose shows subtle aromas of fresh red fruits such as wild strawberry and cherry, intermingled with dried fynbos, lavender and fresh rosemary. On the palate, this Merlot displays notes of fresh plum, dark chocolate and black olive. *A perfect companion with our Lamb Shank or BBQ basted Steak or even Oxtail.*

Fleur du Cap Series Prive410

Region: Western Cape - John Platter ★★★☆

On the nose it shows multiple layers of dark fruit such as plum and blackcurrant with a hint of oak spice. The palate is plush, rich and velvety with well- balanced fruit and supple ripe tannins that lead to great ageing potential. *Just yummy with our Lamb Ribs or a New York Sirloin.*

Meerlust 2015690

Region: Stellenbosch - John Platter ★★★★★

Deep, youthful purple colour with a ruby rim. Intense dark brambly fruit on the nose, mulberry, liquorice and damson plum with hints of dark chocolate and spice, tempered by a stony minerality. *Delicious with our New York Cut Sirloin prepared medium rare.*

Pinotage

South Africa's very own contribution to the world of wine! A hardy, red grape variety that produces well-structured red wines with sweet red berry fruit and a wonderful ageing ability.

Alvi's Drift 2018155

Region: Worcester - John Platter ★★☆☆

The tannin structure is well balanced with the oak and fruit. Subtle vanilla oak is integrated with hints of chocolate and dark cherries. *Pick any Steak on our menu - you could not go wrong.*

Beyerskloof 2017205

Region: Stellenbosch / Western Cape / Coastal - John Platter ★★★☆

Strong plum flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish. *A must have with any of our delicious Matured steaks or T-Bone Steak.*

Jacobsdal 2014265

Region: Stellenbosch - John Platter ★★★

The bouquet follows through onto the palate. Initial impression of lightness, but with underlying body. Well-balanced and elegantly structured with silky tannins. *Delicious with our Lamb Shank.*

Diemersfontein 2016395

Region: Wellington - John Platter ★★★☆

The palate shows distinct characters of coffee and chocolate, which is balanced with smooth velvety tannins and a lingering aftertaste. *A perfect companion to our Chocolate Chilli Fillet or our Mastard Pepper Crusted Steaks.*

RED WINES

Pinotage

Doolhof Dark Lady	155
Region: Worcester - John Platter	
A mocha explosion with dark chocolate, rich black fruit, almonds and black cherries on the nose. All these elements follow through adding complexity and depth on the palate. Light to medium body with firm, well integrated tannins. Lovely fruit and wood balance. <i>Amazing with Oxtail.</i>	

Malbec

Linton Park 2017	225
Region: Wellington - John Platter	
Plum and raspberry aromas and flavours with sweet spice and quince notes fuse on a medium bodied mouthfeel. Elegant mocha and chocolate flavours linger on the aftertaste. <i>Chocolate Chilli Fillet - no doubt</i>	

Blended Red Wines

Bordeaux Blend is a blended wine of two or more of the traditional Bordeaux grape varieties, these include Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. Rhone Blend is a blended wine of two or more of the following grapes varieties such as Malbec, Syrah/Shiraz, Mourvedre, Grenache, Viognier, Cinsaut, Carignan. Cape Blend is a blended red wine that includes Pinotage

Alto Rouge 2016	Cabernet Franc, Shiraz, Merlot, Cabernet Sauvignon, Petit Verdot	230
Region: Stellenbosch - John Platter ★★★★★		
Elegant red fruit flavours on the palate, backed-up by soft, elegant tannins. <i>Pair well with any Basted Steak, perhaps with a Spicy Pepper Sauce.</i>		

La Motte Millennium 2016	Merlot, Cabernet Franc, Petit Verdot, Malbec	240
Region: Western Cape - John Platter ★★★★★		
Grapes from three areas were combined, to create a complex wine. Bot River yields good tannin structure and colour, Franschhoek yields pure berry fruit, and grapes from Stellenbosch yield volume and light mint spice. <i>Delicious with Lamb Shank or Beef Ribs.</i>		

Nick & Forti's Epicentre 2014		250
Cabernet Sauvignon, Merlot Malbec, Petit Verdot, Cabernet Franc		
Region: Coastal - John Platter ★★★★★		
The Epicentre has a dark colour with flavours of cassis, red berry and integrated oak. The tannin is firm and well balanced with a full-bodied elegant finish. <i>A must have with our Trio of Ribs or our Beef Fillet Carpaccio.</i>		

Beyerskloof Synergy 2016	Pinotage, Merlot, Cabernet Sauvignon, Shiraz, Pinot Noir, Cinsaut	250
Region: Stellenbosch - John Platter ★★★★★		
An abundance of black fruit upon entry leads to a big, juicy middle with soft, well rounded tannins. <i>A perfect match with our Godfather Carpetbagger or our famous Chocolate Chilli Fillet.</i>		

Roxton by Brampton 2015	Shiraz, Petit Verdot, Malbec	280
Region: Coastal - John Platter ★★★★★		
The palate is clean and fresh on the entry, offering tart red berry fruit, gentle grip in the mouth, moderate weight and impressive tension on the stylish and quite persistent finish. <i>Great with Lamb Ribs or Lamb Shank, or our yummy Beef Ribs.</i>		

Nederburg Heritage Heroes The Motorcycle Marvel 2015		320
Carignan, Shiraz, Grenache, Cinsaut, Mourvèdre.		
Region: Western Cape - John Platter ★★★★★		
A rich and intense, full-bodied explosion of red fruit flavours with ripe and silky tannins,an excellent integration of fruit and wood with a hint of spice <i>Perfect with Beef Ribs or Oxtail</i>		

Meerlust Rubicon 2015	Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot	720
Region: Stellenbosch - John Platter ★★★★★		
On the palate the wine is concentrated yet restrained with dark fruit flavours of pastille, mulberry and dark chocolate, all held in an intricate lattice of polished sleek grape tannin. <i>Perfect with our Saucy Oxtail.</i>		



APERITIFS, SPIRITS, BEERS & DIGESTIFS

PORTS & APERITIFS

Allesverloren	40
Cinzano Bianco, Rosso, Secco	
Monis Full Cream	25
Monis Medium Cream	25
Sedgewicks Old Brown	25

DIGESTIF

Antonella Grappa Cabernet	70
Jägermeister	30
Ünderberg	60

BRANDY

Klipdift	24
Klipdrift Premium 5 yr	27
KWV5 yr	22
KWV10 yr	30
Richelieu	24
1920 Brandy	40

WHITE SPIRITS

Smirnoff 1818	22
SKYY Vodka	26
Absolute Vodka	27
Grey Goose	50
Mainstay	22

COGNAC

Bisquit VO	230
Remy Martin VSOP	90

TEQUILA

El Jimador Silver	27
El Jimador Gold	30
Olmecca Gold	30
Olmecca Silver	27

WHISKEY

Bains Cape Whiskey	37
Bells	25
Bells Special Reserve	30
Chivas Regal	46
Glenfiddich 12 yr	65
Glenfiddich 15 yr	95
Glenfiddich 18 yr	155
J&B Rare	24
Jack Daniels	35
Jack Daniels Gentleman	40
Jameson	40
Jack Daniels SB	65
Jameson 18 yr	165
Johnnie Walker Red Lable	28
Johnnie Walker Black Lable	44
Johnnie Walker Blue Lable	300
Scottich leader 12 yr	36
Laphroaig	78

RUM

Bacardi Carta Blanca	24
Captain Morgan Dark	24
Captain Morgan Spiced Gold	24
Malibu	24
Red Heart	26
Southern Comfort	24
Stroh Rum	34

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Gordons	22
Bombay Sapphire	30
Tanqueray	26
Malfy Original	32
Malfy Con Limone	32
Malfy Blood Orange	38
Inverroche Amber Gin	32
Cape Town Pink Lady	32
Aviation Gin	38
Whitley Neill	25

LOCAL BEER

Black Label	28
Castle Lager	28
Castle Lite	28
Carlsberg Draught	36
Hansa Pilsner	28
Flying Fish	30

IMPORTED BEER

Amstel Lager	28
Corona	45
Guinness	52
Miller	32
Heineken	38
Peroni	36
Stella Artois	46
Windhoek Draught Bottle	36
Windhoek Lager	32
Windhoek Light	32

CRAFT BEER

Please ask your waiter for selection

CIDERS & COOLERS

Hunters Dry	34
Hunters Gold	34
Savanna Light	34
Savanna Dry	34
Smirnoff Storm	38

NON ALCOHOLIC

Castle Free	28
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Plus New Gins as they become available.
Ask your waitron

SHOOTERS & COCKTAILS

SHOOTERS

B52	33
Kahlua, Cape Velvet and Zappa sambuca white	
Blowjob	33
Kahlua, Cape Velvet and Fresh Cream	
Bob Marley	33
Zappa sambuca red, Butlers peppermint liqueur and Cape Velvet cream	
Mafia Magic	33
Kahlua, Cape Velvet Cream and 3 Zappa sambuca's	
Milktart	33
Smirnoff Vodka mixed with condensed milk, dusted with cinnamon and cocoa powder	
Peppermint Crisp	33
Cape Velvet cream, Nachtmuzik and Butlers peppermint Liqueur	
Red Dragon	33
Aftersock and Stroh Rum	
Sledgehammer	40
Cape Velvet cream, Kahlua and Stroh Rum	
Sowetan Toilet	33
Butlers banana liqueur, Cape Velvet cream and Nachtmuzik	
Sticky Finger	33
The Godfather House Favourite!	
Suitcase	33
Jack Daniels and Roses Passion fruit cordial	
Liquid Cocane (Double Shot)	52
Smirnoff Tripple Distilled vodka, Butlers blue curacao and Roses lime cordial	

VINTAGE COLLECTION COCKTAILS

The Godfather	60
Scotch and Disaronno Amaretto Stirred well, served on the rocks with a twist	
The Carleone	65
Bourbon and Fabbri Amaretto shaken with cranberry juice, topped with lemonade	
the Hitman	65
Frabbri Raspberry and ginger ale shaken with Angostura Bitters and Potstill Brandy, poured tall over ice	
Elderflower Connection	65
Vodka shaken with fresh lemon juice and Fabbri Elderflower, topped with lemonade	

FROZEN COCKTAILS

Strawberry Daiquiri	55
Bacardi Superior rum and Fabbri stawberry with a lick of lime	
Frozen Sex one the Beach	55
Fabbri peach and Smirnoff vodka spun frozen with pineapple and cranberry juice	
Raspberry & Cranberry Margarita	65
Jose Cuervo Reposado and Fabbri strawberry spun frozen with fresh cranberry juice and a lick of lime	
Caramel Pina Colada	65
Fabbri coconut and Bacardi Superior rum blended with fresh pineapple and caramel sauce	

THE LADIES COLLECTION

Cucumber & Elderflower Martini	65
Fresh cucumber and Fabbri Elderflower shake with fresh lemon juice and Smirnoff vodka	
Raspberry Cosmopolitan	55
Fabbri raspberry shaken with fresh lime and cranberry juice splashed with Smirnoff vodka	
Peach Spritz	55
Peach syrup, Chenin Blanc and soda	
Elderflower Spritz	55
Elderflower, Chenin Blanc and soda	

COCKTAILS, LIQUEURS & MINERALS

CLASSIC COLLECTION

Mojito	60
Fresh mint and lime muddled with Fabbri Mojito and Bacardi Superior rum, charged with soda	
Cosmopolitan	60
Vodka and Butlers triple sec shaken with fresh lime and cranberry juice	
Classic Caipiroska	60
Vodka and sugar muddled with fresh lime and capped with crushed ice	
Pina Colada	60
Fabbri coconut and Bacardi light rum blended with fresh pineapple and cream	
Long Island Iced Tea	75
Five white spirits with cola and a splash of lemon	
Sex on the Beach	65
Vodka and Fabbri peach topped with fresh pineapple and cranberry juice	
Tequila Sunrise	60
Olmecca Jose Cuervo Classico shaken with fresh lime Butlers triple sec	
Bloody Mary	70
Smirnoff vodka mixed with tomato cocktail garnished with Worcestershire Sauce, Tabasco sauce and pepper	
Golden Passion	60
Klipdrift Gold with Fabbri vanilla and grendadilla juice topped with ginger ale, served in a cognac glass	
DEVILY DELICIOUS	
Grasshopper	55
Vodka and Fabbri choc-mint shaken with fresh cream dusted with chocolate powder	
Caramel Crunch Frappe	60
Espresso spun with cold milk and crushed ice flavoured with fabbri caramel topped with vanilla cream and gourmet caramel sauce	
Amaretto Nut Latte	60
Espresso poured with hot milk and Fabbri Amaretto, topped with vanilla cream and gourmet caramel sauce	
Mafia Milo	60
Hot milk poured over Milo and Kahlua	
Red Heart Chocolate	60
Hot Chocolate and Red Heart rum served with vanilla ice-cream and dusted with chocolate powder	
Golden Passion	60
Klipdrift Gold with fabbri vanilla & grenadilla juice topped with gringer ale	

LIQUEURS

Amaretto	32
Amarula	22
Butlers Peppermint	22
Butlers Strawberry/Ginger	22
Butlers Triple Sec/Blue Curacao	22
Cape Velvet	20
Frangelico	25
Kahlua	25
Lovoka Caramel	25
Nachtmuzik	20
PO10C	20
Tia Maria	32
Tang Sour Apple	20
Zappa Sambuca	24

ENERGY DRINKS

Red Bull	38
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MINERAL WATER

Valpre 350ml Still / Sparkling	20
Acqua Panna 750ml Still	65
S.Pellegrino 750ml Sparkling	65

SOFT DRINKS

200ml Assorted Cans	21
300ml Assorted Cans	24
300ml Coke Bottle	24
Appletizer	30
Grapetizer Red	30
Tomato Cocktail	30
Orange Juice	30
Grandadilla Juice	33
Fruit Cocktail	30
Rock Shandy-Tall	40
Toni Glass Ice Tea	36
Various flavoured ice tea's	
Bos Ice Tea	32
Various flavoured ice tea's	