

THE GREEK FISHERMAN IS THE PROUD WINNER OF

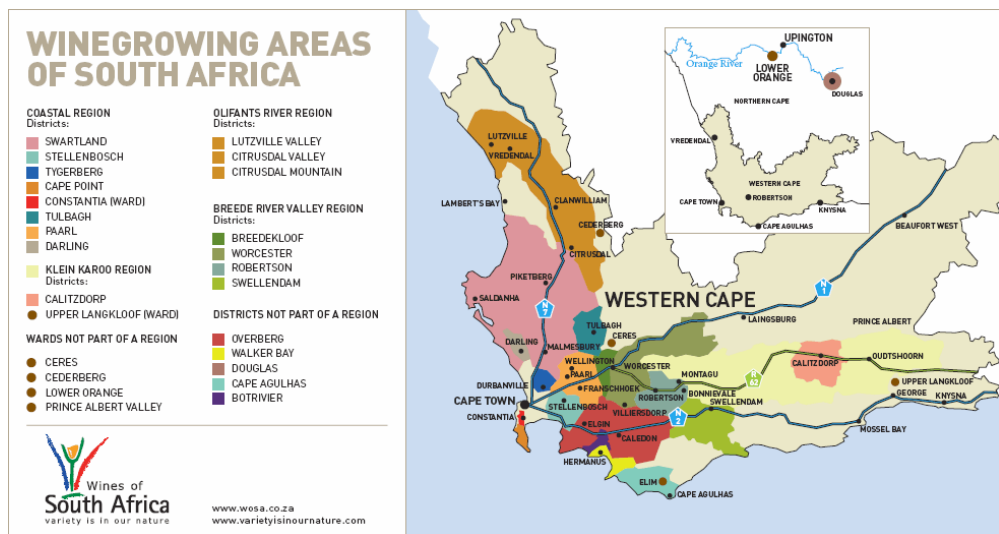


WINE LIST OF THE YEAR

2013 – 2016 – Diamond

This award is presented by Diners Club International in recognition of the quality, interest and choice of the wines on the wine list as assessed by an independent panel of judges.

Most Popular South African Wine Regions



Corkage – R75 or at the discretion of the sommelier

All wines subject to availability. All bottles are 750ml unless indicated otherwise. Wine by the glass is 250ml unless indicated otherwise. Champagne and MCC's are 150ml.

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

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Food & Wine Pairing

Please ask our sommelier to assist you in the selection of one of our outstanding South African wines to pair with your meal. Should you wish to make your own choice, see a quick guideline below that will assist you in making the best decision regarding pairing.

White fish – Chardonnay, White Blends or Sauvignon Blanc
Salmon – Chardonnay, Semillon, Champagne, MCC's, Rosé
Spicy dishes – Riesling, Chardonnay, Viognier & Gewürtztraminer
Steaks (Beef) – Cabernet Sauvignon, Red Blends, Shiraz or Pinotage
Venison options – Pinotage, Cape Blends or Bordeaux Blend
Lamb – Pinot Noir, Grenache, Red Blends, Merlot & Malbec
Veal – White Blends, Sauvignon Blanc or Semillon
Chicken dishes – White Blends, Pinotage
Salads – Chenin Blanc, Sauvignon Blanc, Rose
Dessert – Noble Late Harvest, Straw Wine, Natural Sweet or Port

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 & International 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 sommeliers/wine stewards:

Elvis Dube, Paolo Carrara & Misha Venter

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.



Region Glass Bottle

APERITIFS

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

Douglas Green full cream sherry		30
Monis full cream sherry		35
Monis medium cream sherry		35
Monis pale dry sherry		35
Martini Rosso		36
Martini Secco		36
Campari		36
Ouzo		38

PORT

We have sourced Port from various regions in South Africa.
Excellent to start or end your evening.

Allesverloren Cape Ruby Port – 2011	Swartland	42
De Krans Cape Vintage – 2014/15	Calitzdorp	42
Flagstone "The last Word Port" – 2013	Stellenbosch	44

CHAMPAGNE

Made in the traditional Methode Champenoise style, true
Champagne is only created in the Champagne region in France.
Food pairing: Oysters & Maritha Fried

Dom Perignon Cuvee Prestige – 2004/06	Epernay, France	3 450
Moët & Chandon Brut – Non Vintage	Epernay, France	1 100
Moët & Chandon Brut Rosé – Non Vintage	Epernay, France	1 195
Veuve Clicquot – Non Vintage	Reims, France	1 250

SPARKLING WINE

Instead of following the more time consuming method of
Methode Cap Classique, the wine is carbonated to create
the fizz. Food pairing: Seafood dishes

Durbanville Hills Sparkling – Non Vintage	Durbanville	160
Nederburg Brut – Non Vintage	Paarl	152



METHODE CAP CLASSIQUE

South Africa's own version of the traditional Methode Champenoise, a bottled fermented sparkling wine that mimics the characteristics of the original Champagne style.
Food pairing: Prawn Saganaki, Mussels in tomato & feta and Grilled Calamari

	Region	Glass	Bottle
De Grendel Brut – 2014/15	Durbanville	72	390
Simonsig Kaapse Vonkel Brut – 2014/15	Stellenbosch	55	276
Simonsig Kaapse Vonkel Brut Rosé – 2014/15	Stellenbosch	55	276
Pongracz Brut – Non Vintage	Stellenbosch	59	287
Pongracz Brut Rosé – Non Vintage	Stellenbosch	62	310

DRY WHITE BLEND

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 pairings: Grilled Calamari, Prawns Saganaki and Kingklip

Ashbourne Sauvignon Blanc/Chardonnay – 2016/17	Hemel & Aarde		165
Boschendal 1685 Chardonnay/Pinot Noir – 2016	Franschhoek	69	219
Kouros Patras – 2012/13	Marcopoulo, Greece		295
Leopards Leap Look-out White – 2016/17	Franschhoek	36	132
Ernst Gouws & Co. Nineteenfiftytwo – 2015/16	Stellenbosch	68	225
Fable Mountain Vineyards Jackal Bird – 2013/14	Tulbagh		395
Retsina – Non Vintage	Attica, Greece		249
Van Loveren Daydream Chardonnay/Pinot Noir – 2016/17	Robertson	42	128
Whalehaven Abalone Chenin/Viognier Blend - 2014	Hermanus	58	174
Zonnebloem Blanc de Blanc – 2016	Stellenbosch	38	115

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: Grilled Kingklip, Whole Grilled Linefish & Mixed Seafood Skewer.

Boschendal 1685 Grande Cuvee – 2016/17	Franschhoek	69	219
Dalla Cia – 2016/17	Stellenbosch		245
Diemersdal – 2017	Durbanville	54	162
Durbanville Hills – 2016	Durbanville	50	152
Eagles Nest – 2016/17	Constantia	72	225
Ernst Gouws & Co. – 2016/17	Stellenbosch	48	149
Mud House – 2014/15	Marlborough, New Zealand		238
Robertson Winery – 2016	Robertson	44	132
La Motte – 2015/16	Franschhoek	58	169
Neethlingshof – 2016	Stellenbosch		175
Marianne Estate (Barrel Fermented) – 2015	Stellenbosch	89	270



Region Glass Bottle

CHENIN BLANC

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 pairings: Prawns Grilled, Chicken Souvla Pieces & Chicken Souvlaki.

Avondale Anima – 2013/14	Paarl		415
Cilmor Winery – 2015/17	Worcester	35	109
Durbanville Hills – 2016	Durbanville		147
Simonsig – 2016/17	Stellenbosch	37	119
KWV Classic – 2016	Paarl	39	123
KWV The Mentors – 2012	Paarl		395
Selena White by Marianne Estate – 2016	Stellenbosch	68	205

SEMILLON

Thought to originate in Bordeaux, this is one of South Africa's oldest varieties and, in the 1700s, over 90% of its plantings were Semillon. Food pairing: Chicken Souvlaki & Grilled Kingklip.

Fleur du Cap Unfiltered – 2015	Stellenbosch	88	270
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RIESLING

Riesling is a white grape variety originally from the Rhine region of Germany. It is an aromatic grape displaying flowery, almost perfumed, aromas as well as high acidity. Food pairing: Soudzoukakia Grecque & Prawns Grilled.

Nederburg Riesling – 2016	Paarl		156
Hardy's Nottage Hill – 2012	Adelaide, Australia	57	169

PINOT GRIGIO

Italy's most popular white wine. A light, crisp white wine that is intended to be consumed early on. Food pairing: Seafood, Spanakopita Baked & Kakavia.

Zenato – 2014/15	Veneto, Italy		339
Two Oceans – 2016	Coastal	35	105

VIOGNIER

Traditionally associated with the northern Rhône area, Viognier is highly aromatic with wonderful peach and apricot characters. Food pairing: Chicken Souvlaki & Grilled Calamari.

Flagstone Word of Mouth – 2016	Helderberg	69	209
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Region Glass Bottle

GEWÜRZTRAMINER

Gewürztraminer is a variety with a pink-to-red skin colour, which makes it a white wine grape different to the blue-to-black skinned varieties. The variety has high natural sugar and the wines are white and usually off-dry with a flamboyant bouquet of litchis. Ideal with any spicy dishes.

Neethlingshof – 2016	Stellenbosch	52	156
Nederburg The Beautiful Lady – 2016	Paarl		295
Simonsig – 2015/16	Stellenbosch		182

SEMI-SWEET WHITE WINE

These wines have slightly higher sugar levels that create charming flavours. Easy drinking wines for everyday occasions. Food pairing: Beef Biftegia, Whole Lamb Souvla & Beef Souvlaki.

Leopards Leap Look-out – 2016/17	Franschhoek	39	144
Nederburg Stein – 2016	Paarl		120
Theuniskraal Bouquet Blanc – 2016	Tulbagh	33	99

CHARDONNAY

Another popular grape that is used in a wide range of styles, including barrel fermented, unwooded and oak ageing. Food pairing: Prawns Grilled, Lobster and Roast Lamb

Boschendal Elgin – 2015	Elgin		485
Brampton Unwooded – 2016/17	Stellenbosch	48	146
Constitution Road – 2015	Robertson		295
De Grendel Op die Berg – 2015/16	Durbanville		300
Durbanville Hills – 2014/15	Durbanville	50	150
Glenelly Estate Reserve – 2014/15	Stellenbosch		430
Hamilton Russell – 2015/16	Hemel & Aarde		665
Lyngrove Reserve – 2016	Stellenbosch	65	205
Plaisir de Merle – 2015	Paarl	95	285

ROSE WINE

These light Rose's and Blanc de Noirs offer a simple, refreshing drinking experience. Food pairing: Whole Grilled Linefish.

De Grendel – 2016/17	Durbanville		145
Cilmor Winery Merlot – 2015/17	Worcester	35	109
Durbanville Hills Merlot – 2017	Durbanville	42	126
KWV Roodeberg – 2016/17	Paarl	59	172
Steenberg Syrah/Cinsault – 2016	Contantia	56	168



VINTAGE WINE SELECTION

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 sommeliers or wine stewards.

Bordeaux Blends

Asara Bell Tower – 2005	Stellenbosch		1 650
La Motte Millennium – 1999	Franschhoek		1 950
Simonsig Tiara – 1998	Stellenbosch		2 300
Simonsig Tiara - 2010	Stellenbosch		950
Marianne Estate Floreal – 2004	Stellenbosch		1 950
Marianne Estate Floreal – 2006	Stellenbosch		1 550
Marianne Estate Floreal – 2007	Stellenbosch		1 450
Dalla Cia Georgio – 2007	Stellenbosch		3 300
Meerlust Rubicon – 1983	Stellenbosch		3 900
Meerlust Rubicon – 1984	Stellenbosch		3 600
Diemersdal Private Collection – 2011/12	Durbanville		1 200

Cabernet Sauvignon

Springfield Whole Berry – 2008	Robertson		2 800
Devonair "The Cab" – 2011	Stellenbosch		850
Meerlust Cabernet – 1983	Stellenbosch		3 300
Mont Rochelle – 2008	Stellenbosch		1 500
Fleur du Cap - 2004	Stellenbosch		1 750
Fleur du Cap – 2005	Stellenbosch		1 550
Asara – 2004	Stellenbosch		1 650
Allesverloren – 2003	Swartland		1 150

Shiraz

Zandvliet – 1987	Robertson		2 500
Zandvliet – 1987	Roberston		1 200
Zandvliet – 2007	Robertson		1 100
Mont Rochelle – 2007	Stellenbosch		1 250
Meerendal – 1987	Durbanville		2 500
Stellenzicht – 1994	Stellenbosch		3 000
Stellenzicht – 1997	Stellenbosch		2 400
Stellenzicht – 2001	Stellenbosch		1 800
Stellenzicht – 2004	Stellenbosch		1 400
Stellenzicht Golden Triangle – 1999	Stellenbosch		2 250

Pinotage

Stellenzicht Golden Triangle – 1999	Stellenbosch		2 250
Stellenzicht Golden Triangle – 2001	Stellenbosch		2 100
Stellenzicht Golden Triangle – 2006	Stellenbosch		1 700
Simonsig Redhill – 2007	Stellenbosch		2 000
Simonsig Redhill – 2012	Stellenbosch		1 400
Wildeckrans Barrel Collection – 2013	Botrivier		1 350
Wildeckrans Barrel Collection – 2014	Botrivier		1 250



Pinotage Blend

Simonsig Frans Malan – 2003	Stellenbosch	2 500
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Rhône Blends

Eben Sadie Columella – 2003	Swartland	3 500
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Blends

Welbedacht Schalk Burger & Sons No 6 Blend – 2006	Wellington	2 400
KWV Roodeberg – 2008	Stellenbosch	900
Vergelegen V – 2011	Stellenbosch	3 500
Vergelegen GVB – 2006	Stellenbosch	2 500
Mulderbosch Faithful Hound – 2004	Stellenbosch	1 400

Merlot

Meerlust – 1995	Stellenbosch	2 400
Meerlust – 1996	Stellenbosch	1 650
Meerlust – 1997	Stellenbosch	1 550
Meerlust – 2001	Stellenbosch	1 400
Nederburg Auction Reserve – 2001	Paarl	1 650

Pinot Noir

Meerlust – 1998	Stellenbosch	2 350
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Amarone

Asara Avalon – 2005/06	Stellenbosch	1 950
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Tinta Barocca

Allesverloren – 2012	Swartland	550
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Cabernet Franc

Avontuur – 2010	Stellenbosch	900
Rainbows End 2011/12/13	Franschhoek	800

Mouvedre

Hawksmoor Estate – 2012	Stellenbosch	550
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VERTICAL VINTAGE TASTING

Ask your sommelier for assistance.

We are offering a fantastic vertical tasting of some of South Africa's top wines. This offer is only available while stock last and is for a minimum of 4 guests.

Meerlust Merlot Vertical Tasting

Merlot 1996, 1997 and 1998	Stellenbosch	1 200
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per person

Stellenzicht Syrah Vertical Tasting

Syrah 2001, 2004 & Plum Pudding Hill Syrah 2011	Stellenbosch	1 200
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per person

Marianne Estate Bordeaux Blend Vertical Tasting

Floreal 2004, 2007 and 2013	Stellenbosch	1 200
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per person



RED BLENDS

A simple term that describes a wide range of blended wines, each offering something different to enjoy. Food pairing: Beef Souvlaki, Lamb Chops & Whole Lamb Souvla.

	Region	Glass	Bottle
Alto Rouge – 2014	Stellenbosch		213
Boschendal Lanoy Cabernet/Merlot – 2015/16	Franschhoek	52	158
Diemersdal Matys Cabernet/Merlot – 2016/17	Durbanville	45	145
Fable Mountain Vineyards Night Sky – 2012/13	Tulbagh		395
Kouros Nemea – 2010	Markopoulo, Greece		285
KWV Roodeberg – 2015	Paarl	68	219
Plaisir de Merle Petit Plaisir – 2014	Franschhoek	84	252
Peter Falke Ruby Blend – 2013	Stellenbosch	77	230
Roxton by Brampton – 2013	Stellenbosch		240
Ernie Els "Big Easy" Blend – 2015/16	Stellenbosch		210

SHIRAZ

Also known as Syrah, this grape is seen by many as the future of South African wines. Made in a variety of styles, but generally wooded in American oak, it offers a rich, spicy wine that is both complex yet easy to drink. Food pairing: Fillet Steak Grecque.

Avondale Samsara – 2007	Paarl		745
Bellingham Homestead – 2015/16	Stellenbosch	60	180
Constitution Road – 2013	Robertson		425
De Grendel – 2015/16	Durbanville	90	295
Ernst Gouws & Co. – 2014/15	Stellenbosch	65	195
Leopards Leap – 2015/16	Franschhoek	44	138
Plum Pudding Hill by Stellenzicht – 2012	Stellenbosch		440
William Hardy's Langhorne Creek Shiraz – 2014	Adelaide, Australia	56	169

FRENCH STYLE BORDEAUX BLEND

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: Fillet Steak Grecque & Beef Souvlaki.

Dalla Cia Giorgio – 2013/14	Stellenbosch		625
Meerlust Rubicon – 2012/13	Stellenbosch		775
Marianne Floreal – 2013	Stellenbosch		985



Region Glass Bottle

PINOTAGE BLENDS

These blends use the Pinotage grape in the forefront to create some unique, proudly South African wines.

Food pairing: Fillet Steak Grecque, Beef Souvlaki and Stifado.

Flagstone Dragon Tree – 2014/15	Helderberg	68	207
Idiom – 2005/09	Stellenbosch	95	390
Selena Red by Marianne Estate – 2012	Stellenbosch		265
Simonsig Frans Malan – 2014/15	Stellenbosch		525
Stellenzicht “The Mistaken Identity” – 2013	Stellenbosch		440
Marianne Estate Cape Blend – 2014	Stellenbosch		390

ITALIAN BLENDS (South African and International)

In some ways, Sangiovese is to Chianti as Cabernet Sauvignon is to Bordeaux. Both form the base of wines normally blended with other varietals and both by themselves share a certain distinctive elegance and complexity, when well-made.

Food pairing: Whole Lamb Souvla & Lamb Chops.

Bellingham Pinopasso – 2015/16	Coastal	52	158
Badia a Coltibuono Chianti Classico – 2011/12	Tuscany, Italy		595
Dalla Cia Teano 2014	Stellenbosch		1 150

MALBEC

One of the traditional “Bordeaux varietals”, Malbec has characteristics that fall somewhere between Cabernet Sauvignon and Merlot, and has found both fame and glory in the sun-drenched climate of Argentina.

Food pairings: Moussaka, Stifado & Roast Lamb.

Neethlingshof – 2016	Stellenbosch	69	210
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PINOT NOIR

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

Food pairing: Roast Lamb, Lamb Chops & Lamb Souvla.

Boschendal Elgin Range – 2015/16	Elgin		575
Ernst Gouws & Co. – 2014/15	Stellenbosch	75	265
Mud House – 2014	Marlborough, New Zealand		295
Hamilton Russell – 2015/16	Hemel & Aarde		745



Region Glass Bottle

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: Lamb Chops, Roast Lamb & Fillet Steak Grecque.

Brampton – 2015	Western Cape	55	165
Durbanville Hills 2015	Durbanville	57	171
Leopards Leap 2015/16	Franschhoek	44	138
Nederburg 2015	Paarl	48	
Robertson Winery – 2015/16	Robertson	47	149
Simonsig Labyrinth – 2014/15	Stellenbosch		205
Marianne Cabernet – 2014	Stellenbosch		455
Org de Rac Reserve (organic) – 2013	Swartland		345

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: Chicken Souvlaki, Stifado & Roast Lamb.

Durbanville Hills – 2015	Durbanville	57	171
Glenelly Glass Collection – 2014	Stellenbosch		215
Zevenwacht – 2012	Stellenbosch	68	210
Zonnebloem – 2015	Stellenbosch	65	195

PINOTAGE

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

Food pairing: Moussaka & Stifado.

Bernard Series Bush Vines – 2014/15	Coastal		455
Cilmor Winery – 2015/17	Worcester	49	149
Diemersdal – 2015/16	Durbanville		255
KWV The Mentors – 2012/13	Paarl		690
Marianne – 2014	Stellenbosch		295
Neethlingshof Pinotage – 2016	Stellenbosch		215
Simonsig – 2013/14	Stellenbosch	65	195
Simonsig Redhill – 2012/13	Stellenbosch		715
Stellenzicht Golden Triangle – 2014	Stellenbosch	90	270



Region Glass Bottle

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.

Allesverloren Port – 2011	Swartland	42	
De Krans Vintage Port – 2014/15	Calitzdorp	42	
Klein Constantia Vin de Constance – 2011	Constantia	125	
Flagstone "The Last Word" Port – 2013	Stellenbosch	44	345

AFTER-DINNER LIQUEURS

Excellent way to end your meal. Best accompanied with espresso, cappuccinos & chocolate hazelnut baklava.

Dalla Cia Espresso Corretto	38
Bottega Limoncino	40
Bottega Grappa Fior di Latte	40
Bottega Grappa Gianduia	40
Dalla Cia Cabernet/Merlot Grappa	52
Grappa Vendemmia Tardiva	65
Dalla Cia Single Cultivar Grappa	92



SPIRITS

WHISKY

Single Malt

Glenmorangie 10 Year / Port Finish	50
Glenmorangie Sherry Finish	58
Bunnahabhain 12 Year	64

Speyside

Glenfiddich 12 Year	48
Glenfiddich 15 Year	79
Glenfiddich 21 Year	192
Glenrothes Select Reserve	120

Whisky

Bains Cape Mountain (Voted Best Single Grain Whisky in the World)	30
Bells	30
Chivas Regal 12 Year	50
Chivas Regal 18 Year	79
Chivas Regal Royal Salute 21 Year	195
Dimple 15 Year	49
Famous Grouse	32
Famous Grouse 12 Year	42
J&B	30
Johnnie Walker Red Label	32
Johnnie Walker Black Label	45
Johnnie Walker Blue Label	225
Johnnie Walker Swing	64
Jameson	30
Jameson 12 year	48
Jameson 18 year	105
Three Ships 5 Year Old (Voted Best Blended Whisky in the World)	30

Spirits

Spiced Gold Rum / Red Heart Rum / Captain Morgan	28
Bacardi Rum	28
Mainstay Cane	26
Southern Comfort	30
Smirnoff Vodka	29
Absolute Vodka	38
Belvedere Vodka	48
Gordons Gin	26
Stolichnaya Vodka	38
Count Pushkin	27
Mainstay 54	27
Bombay Sapphire London Dry Gin	47
KWV Cruxland London Dry Gin (infused with Kalahari Truffels)	40



Tequila

Tequila Gold	37
Tequila Silver	35

Brandy

Klipdrift	25
Klipdrift Gold	38
Richelieu Brandy	28
K.W.V. 10 Year	42
K.W.V. 12 Year	55
K.W.V. 15 Year	89
Richelieu 10 Year	39
Oude Meester Demant 10 Year	36
“Metaxa” Imported Greek Brandy (when available)	69
Uitkyk Estate 10 Year Brandy	72

Islay

Laphroaig 10 Year	64
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Balvenie

Single Barrel 15 Year	105
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Cognac

Courvoisier Cognac	58
Hennessey	79
Remy Martin	125
Bisquit	76

Bourbon

Jack Daniels	40
Jack Daniels Single Barrel	46

Beer

Castle Lager / Light	26	
Carling Black Label / Hansa	26	
Amstel Lager	26	
Miller	26	
Windhoek Lager / Light	26	
Peroni Draught	29	
	300 ml	28
	500 ml	38

Imported Beer

Pilsner (Czech Republic)	28
Heineken (Holland)	28
Peroni (Italy)	28

Craft Beers – Long Beach Brewery

Bomb Shell Blonde Ale	55
Green Room IPA	55
Deep Water Porter	55



Ciders & Coolers

Savannah Dry / Light	26
Hunters Gold / Dry	26

Liqueurs

Cape Velvet / Kahlua / Nachtmusik	23
Tia Maria	23
Oude Meester Peppermint Liqueur or Ginger Liqueur	23
Mokador	23
Jagermeister	35
Amarula Cream	28
Cointreau / Drambuie	38
Frangelico	40
Amaretto	44
Cabernet/Merlot Premium Grappa (Dalla Cia)	52
Pinot Noir Grappa (Dalla Cia)	92
Grappa (Tardivo)	64
Galliano	40
Sambucca Zappa (Black, Blue, Red, White)	25
Grand Marnier	38
Klipdrift Black Gold	25

Digestive

Underberg	45
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Soft Drinks

Red Bull Energy Drink	37
Red Bull Sugarfree	37
The Red Edition from Red Bull	37
The Silver Edition from Red Bull	37
The Blue Edition from Red Bull	37
Soda Water	21
Coke / Coke light / Fanta	23
Ginger Ale / Tonic Water / Dry Lemon / Lemonade	21
Tab / Cream Soda / Sprite / Coke Zero	23
Cola Tonic / Lime Juice / Passion Fruit	22
Tomato Cocktail	23
Rock Shandy	25
Appletiser	25
Grapetiser (red)	25
Orange Juice (fresh)	25
Strawberry Juice	25
Ice Tea (Peach or Lemon)	25
La Vie Mineral Water (Sparkling or Still)	small 24 large 38
Zaro's Mineral Water (Still)	large 47

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.

