



# FOR KING —GOOD—

TEMPTING, TANTALIZING, TASTEFUL

# MENU

\*\*  VEGETARIAN

# BREAKFAST

## HEARTY PLATES

**Rise & Dine** R65  
Back bacon, sausage (beef, chicken, pork), egg, sourdough.

**Breakfast Forkcast** R120  
Back bacon, sausage (beef, chicken, pork), eggs, garlic mushrooms, hashbrowns, slow roasted tomatoes, sourdough.

**Short Rib Hash** R140  
Slow braised short rib, caramelized potato hash, fried eggs & chimichurri.

**Chicken & Waffle** R110  
Maas fried chicken, golden waffles, whipped hot honey butter.

**Chorizo Shakshuka** R120  
Chunky chorizo & rich tomato sauce served with poached eggs & flat bread.

**Traditional Shakshuka** R100  
Rich tomato sauce served with poached eggs & flat bread.

**Forking Good Chicken Livers** R95  
Chicken livers, rich chunky tomato sauce, eggs, flat bread.

## BREAKFAST BLISS

**Sweet Tooth** R95  
Sweet French toast, berry & lime compote, vanilla rooibos labneh.

**Paris Style Crepe** R95  
Fluffy crepe, Nutella, berries.

**Pancake Stack** R85  
Fluffy pancakes, maple syrup, berry compote & whipped crème chantilly.

**Waffles Stack** R85  
Waffles layered with berry compote, chocolate sauce, chocolate soil & crème chantilly.

## BENEDICTS

*Two perfectly poached eggs on toasted rooster brood and finished with rich hollandaise sauce.*

Smoked salmon R140  
Back bacon R110  
150g Sirloin steak R160

Good Morning

## TOPPED & TOASTED

**Avocado on Toast** R95  
Avocado, poached eggs, rocket, toasted sesame seeds.

**Tofu Scramble on Toast** R90  
Scrambled tofu, turmeric, sweet Indonesian sauce, toasted sesame seeds.

**Smoked Salmon on Toast** R175  
Slithers of smoked salmon, rocket, labneh, caper berries & red onion pickle.

**Steak & Egg Toast** R165  
150g Sirloin steak, eggs, American mustard.

**Halloumi & Toast** R165  
Crispy halloumi fries, scrambled eggs, grilled tomatoes & harissa yoghurt.


## LIGHTER BITES


**Granola Parfait** R95  
Homemade granola, Greek yogurt, honey, berries.

**Chia Pudding Pot** R85  
Layers of mango, coconut chia & topped, honey turmeric whip.

# STARTERS & TAPAS

## STARTERS

**Grilled Zucchini & Feta Rolls**  R80  
Thin zucchini slices stuffed with feta, basil and pine nuts.

**Spiced Roasted Chickpeas & Hummus**  R80  
Crispy chickpeas served over silky hummus with pita chips.

**Charred Cauli**  R80  
Roasted cauliflower with smoky red pepper sauce & almond crumbs.

**Charred Octopus & Chorizo** R145  
Grilled octopus, crisp chorizo, gremolata yoghurt sauce & tomato salsa.

**Chili Garlic Prawn Skillet** R185  
Sizzling garlic prawns tossed in butter, chili flakes and white wine, served with warm bread.

**Sticky BBQ Wings** R98  
Charcoal fired wings with Asian BBQ sauce & sriracha mayo.

**Chicken & Pork Yakatori** R120  
Sticky BBQ, thick bacon & chicken skewers with cucumber & ginger salad.

**Pork Burnt Ends** R130  
Smokey pork belly cubes, zesty labneh & salsa verde.

**Lamb Ribs** R150  
Sweet & sticky lamb riblets, zesty ginger & mint dressing.

**Arancini**  R85  
Panko coated arancini served with rich tomato sauce & parmesan.

## SALADS

**Leaf Free Greek**  R95  
Classic greek salad with mint, feta, calamata olives, cherry tomatoes, cucumber & pickled red onion.

**Asian Red Slaw**  R95  
Red cabbage, mint, ginger, sesame & crisp rice crackers.

**Chopped Chicken Salad** R135  
Creamy chopped chicken, corn, avocado, tomato, charred cauliflower, smoked stanford in a creamy whipped feta & tahini dressing.

**Caesar Salad** R95  
Cos lettuce, hard-boiled egg, garlic & herb croutons, anchovy dressing.

**Steak Strip Salad** R155  
Soy & honey glazed steak strips, fresh aromatic greens, pickled cucumber & ginger.

### Add Ons:

Grilled chicken breast R40  
Crisp chorizo R29  
Bacon R27

**Rustic Fries** R65  
Truffle scented thick cut fries & mayo.

**Dukkah'd Up Halloumi**  R98  
Coated dukkah halloumi fried, drizzled with honey, roasted red pepper. yogurt dip.

# MAINS

## BURGERS & HANDHELDS

### The Big Fork R195

250g Peppered beef patty, crisp thick bacon, FG pickles, za`atar hummus, smoked stanford cheese, rustic fries & smoked beef jus dip.

### Smashing Good R120

2x Smashed burgers, smoked cheddar, FG pickles, tomato & onion rings served with rustic fries.

### Smashing Good Chicken R110

2x Smashed chicken burgers, smoked cheddar, FG pickles, tomato & Asian slaw served with rustic fries.

### Forkin' Rib Witch R220

Slow braised short rib, mushroom cheddar sauce, FG pickles, tomato & lime relish, side of chimichurri & rustic fries on sourdough focaccia.

### The Double Fungi R150

Portobello stuffed with truffle, mature cheddar & mushroom, FG pickles, red slaw, crisp onion ring & rustic fries.

### Porky Diablo R170

Pulled pork, ginger & onion pickle, smokey jalapeno salsa, on sourdough focaccia.

### Cheese Lava R180

Grilled steak strips, FG pickles, rocket laid in a pool of cheese lava, crisp onion rings & rustic fries.

## HOT OFF THE FORK

*All grills served with medley of vegetables and Rustic fries and Za`atar Hummus*

Rib eye on the bone 450g ----- R340

Espatada Picana 500g ----- R350

T-Bone steak 500g ----- R249

Sirloin ----- 200g R157 -- 350g R275

Rump ----- 200g R157 -- 350g R275

Beef fillet 250g ----- R260

Forkin' Ribs ----- 600g R200 ---- 1kg R290

### FG Rubs R20

Spicy Latina sprinkle (Tajin spice mix)

Cocoa chili

Ras el hanout

Herb & honey dukkha & crisp onion

Dry chimichurri

### Butter Rocher R45

Hot Honey chilli butter

Anchovy & Coffee butter

Olive Butter

Red wine butter

Garlic & Chive butter

Crisp roast onion butter

### Sauces R40

Red wine jus

Cheese lava sauce

Chilli cheese lava sauce

Smokey jalapeno

Truffle mushroom sauce

Brandy black pepper sauce

Sriracha mayo

Spicy yoghurt asian bbq

Cucumber & ginger

Chimichurri (classic or hot)

## CHICKEN

### Chicken (Zest & Herb or Peri-Peri) R145

Medley of vegetables and rustic fries/ za`atar Hummus.

### Chicken Schnitzel R145

Golden crumbed breast, lemon butter sauce or creamy mushroom sauce served with rustic fries and side salad.

### Lemon Herb Chicken Supreme R130

Pan-seared breast, lemon garlic pan sauce, creamy mash and sauteed greens.

### Sticky BBQ Chicken Thighs R145

Flame-grilled boneless thighs brushed in sticky BBQ glaze served with baby potato wedges and coleslaw.



## PIZZA

<b>Holy Smokes</b>	R165
Tomato smoor, sticky lamb rib, peppadew, feta & biltong sprinkle.	
<b>Mediterranean Lamb &amp; Feta</b>	R170
Slow-cooked lamb, crumbled feta, roasted red peppers & fresh mint.	
<b>Forkin' Loaded</b>	R165
Ham, salami, mushrooms, onions, garlic.	
<b>Hot Pepperoni</b>	R130
Classic pepperoni with hot honey drizzle.	
<b>All About The Cheese</b>	R175
Mozzarella, gorgonzola, parmesan & fontini cheese with a white base sauce.	
<b>Chicken &amp; Chorizo</b>	R145
Lemon & herb chicken pieces, crispy chorizo, feta, roasted peppers.	
<b>Simply Yum</b> 	R95
Tomato smoor & mozzarella.	
<b>Flat White</b> 	R95
FG white pizza sauce & mozzarella.	

## PASTA

<b>Seafood Pappardelle</b>	R280
Medley of prawns, mussels, clams & line fish in a delicate white wine & dill sauce with pappardelle pasta.	
<b>Oxtail Gnocchi</b>	R200
Sweet potato gnocchi, rich deboned oxtail stew, gremolata dressing.	
<b>Green Goddess Tagliatelle</b>	R150
Chicken strips finished in a creamy parmesan, white wine sauce infused with basil pesto, chilli & peppadews.	
<b>Spinach &amp; Feta Ravioli</b> 	R130
Spinach & feta ravioli in rich tomato & basil sauce topped with brown butter & parmesan shavings.	
<b>Grilled Vegetable Rigatoni</b> 	R120
Medley of grilled seasonal vegetables in a rich spinach & olive sauce with rigatoni pasta.	

## CHEF SPECIALITY

<b>Chunky FG Soup</b> 	R95
Black bean, chickpea & lentil in a light miso broth served with focaccia toast.	
<b>Surf &amp; Turf</b>	R350
Char grilled sirloin steak topped with garlic butter grilled prawns & choice of sides.	
<b>Blackened Tuna Steak</b>	R320
Spice crusted tuna, roast baby potatoes, spicy corn puree & avocado salsa.	
<b>Seared Salmon</b>	R320
Seared salmon, pea risotto, buttered edamame beans, dill & white wine sauce.	
<b>Korean Fried Chicken</b>	R185
Crisp deboned chicken, dunked in Korean BBQ sauce, red slaw & sriracha mayo & FG Pickles.	
<b>BBQ Bourbon Pork Belly</b>	R200
Sticky bourbon glazed pork belly, chive & sweet potato puree, pickled red onion, charred corn & apple bourbon sauce.	
<b>Butter Chicken</b>	R160
Tender chicken cooked in a creamy aromatic curry sauce topped with onion pickle & flat bread.	
<b>Maafe Lamb Shank</b>	R325
Tender lamb shank cooked in Senegalese maafe peanut stew served with creamy polenta.	
<b>Feijoda</b>	R220
Black bean stew with pork shoulder, chorizo & beef served with rice and fresh orange.	
<b>Beef Short Rib</b>	R220
Slow braised beef short rib in rich red wine sauce, creamy mashed potatoes & grilled vegetables.	
<b>Chili Con Carne &amp; Spuds</b>	R150
Spicy chilly corn carne served in a large buttered baked potato topped with smoked cheddar cheese.	



# YOUNG CHUMS

## Little Forkin' Cheeseburger

R75

Mini beef burger with melted cheddar, served with crinkle fries or sweet corn.

## Tiny Tummy Chicken Nuggets

R75

Crispy chicken nuggets with crinkle fries or sweet corn.

## Mini Margherita Pizza

R65

Wood-fired mini pizza with mozzarella and fresh tomato sauce.

## Mac & Cheese Bites

R65

Creamy mac & cheese, breaded and baked into crispy bites, served with a mild tomato sauce.

## Baby Fork Ribs

R150

300g BBQ pork ribs, slow-cooked and served with crinkle fries or sweetcorn.

## Little Pasta Bowl

R65

Choice of penne or spaghetti with mild tomato sauce, creamy cheese sauce, or butter & parmesan.

## DESSERTS LIKE NO OTHER

### DESSERT VESSELS

Tart Shells	R15
Cannoli Shells	R15
Biscuit Base Crumbs	R15
Long Churros Sticks	R30
Large Éclair With Craquelin	R30

### Fillings & Mousse

R25

Chocolate, Berry, Pistachio, Coffee, Lemon Cremieux, Passion Fruit Cremieux.

### Compotes & Sweet Sauces

R15

Apple & Juniper, Coconut & Pineapple, Caramel Miso, Caramel Banana, Turkish Delight, Fresh Berries, Boba Flavors.

### MINI DESSERT FORMS

#### De Limao

R50

Lemon mousse filled with lemon & naartjie compote.

#### Tiramisu

R50

Coffee bean shaped mascapone filled with coffee jelly & a biscuit base.

#### Trio Cube

R60

Dark chocolate cube, blueberry cube & vanilla yoghurt cube.

### MINI PUDDINGS

*The perfect finish to any meal*

Malva	R55
Cape Brandy	R55
Hot Lemon Poppy	R55

# DRINKS

## ESPRESSO BAR

Espresso .....	R24
Doppio Espresso .....	R26
Americano .....	R26
Cortado .....	R28
Flat White .....	R32
Cappuccino .....	R34
Latte .....	R36
Mocha .....	R38
Dairy free option .....	R6
<i>Almond / Oat / Soy / Coconut</i>	

## SPECIALITY HOT DRINKS

Dirty Chai Latte (chai + espresso)	R42
Chai Latte	R38
Red Cappuccino (Rooibos base)	R36
Turmeric Golden Latte	R38
Hot Chocolate	R36
Extra shot flavour syrup (vanilla, caramel, berry)	R6

## TEA TIME

Ceylon / Rooibos / Green Tea	R26
Flavoured Herbal Teas (peppermint, chamomile, berry)	R30

## SOFT DRINKS

Coke / Coke Zero	R26
Sprite / Sprite Zero	
Fanta Orange / Fanta Grape	
Creame Soda	
Appletiser / Grapetiser	R30
Still Water 500ml	R18
Sparkling Water 500ml	
Ice Tea (Peach / Lemon)	R28

## FRESH FAVORITES

Sir Fruit	R35
<i>Orange, mango, cranberry, strawberry</i>	

## JUST FORKIN' SQUEEZED

OJ the OG	R40
<i>Freshly squeezed orange juice.</i>	
Sunshine Squeeze	R49
<i>Orange &amp; pineapple blend.</i>	
Citrus Slam	R55
<i>Orange, grapefruit, lemon, and a dash of mint.</i>	
Forking Tropic Thunder	R55
<i>Pineapple, mango &amp; orange.</i>	
Green Machine	R55
<i>Apple, cucumber &amp; celery.</i>	
Ginger Ninja	R55
<i>Carrot, orange &amp; fresh ginger.</i>	

## SHAKES

Classic Shakes	R48
Vanilla Vibes	
Choc Overload	
Strawberry Swing	
Banana Cream Dream	
Premium Shakes	R58
Oreo Smash - Crushed Oreos in creamy vanilla base.	
Salted Caramel Bomb - Caramel sauce, sea salt & whipped cream.	
Peanut Butter Bliss - Rich peanut butter with choc drizzle.	
Coffee Kick - Espresso shot blended into vanilla ice cream.	

# SPIRITS

## VODKA

Belvedere .....	R46
Grey Goose .....	R46
Absolut Original .....	R24
Cîroc .....	R42

## GIN

Inverroche Classic .....	R38
Inverroche Verdant .....	R38
Ginologist Floral .....	R25
Wilderer Fynbos Gin .....	R30
Hendrick's .....	R40
Tanqueray .....	R25
Six Dogs Blue .....	R40

## RUM

Spiced Gold .....	R15
Tipo Tinto .....	R15
Captain Morgan .....	R17
Red Heart Rum .....	R17
Kraken Black Spiced .....	R39
Bumbu Rum .....	R45
Don Papa .....	R48

## TEQUILA

■ Espolon Reposado .....	R50
■ Don Julio Blanco .....	R64
■ Patrón Silver .....	R65
■ Herradura Reposado .....	R75
■ Don Julio Reposado .....	R85
■ 1800 Cristalino .....	R100
■ Clase Azul Reposado .....	R320

## WHISKEY

Bains Cape Mountain .....	R25
Jack Daniel's Old No. 7 .....	R29
Jameson .....	R32
Johnnie Walker Black Label .....	R37
Monkey Shoulder Mellow .....	R40
Glenlivet 12-Year-Old .....	R55
Highland Park 12-Year-Old .....	R64
Nikka From the Barrel .....	R75
Glenfiddich 18-Year-Old .....	R140
Redbreast 15-Year-Old .....	R180
Dalmore 15-Year-Old .....	R198
Johnnie Walker Blue Label .....	R260
Macallan Double Cask 18-Year-Old .....	R402

## BRANDY

Richelieu .....	R16
KWV 5-Year-Old .....	R16
KWV 10-Year-Old .....	R27
Van Ryn's 12-Year-Old .....	R40
Courvoisier VS .....	R45
Hennessy VS .....	R46
Rémy Martin VSOP .....	R76
Bisquit & Dubouché VSOP .....	R78
Rémy Martin XO .....	R258
Martell XO .....	R280
Hennessy XO .....	R240



# FORKING GOOD WINES

## No snobs. Just sips.

Whether you're here for bubbles, bold reds, or something flirty and fresh - we've handpicked every bottle with love, laughter, and a little attitude.

Because life's too short for boring wine.

Now, get sipping... it's going to be a **Forking Good** time.

## CELLAR SELECTION

### Thelema Rabelais

 R1379

This Cabernet-led blend is all about depth - blackcurrant, plum, cigar box, and silky oak. It's powerful without shouting, smooth without showing off.

### Rustenberg Peter Barlow Cabernet Sauvignon

 R950

Concentrated black fruit and oak spice, aged to perfection. The kind of wine that turns dinner into a damn occasion.

### Vilafonté Series C

 R3160

Cab/Merlot blend built for seduction. Plush black fruit and polished oak - velvet in a bottle.

### Le Riche Reserve Cabernet Sauvignon

 R1595

This Cab doesn't walk - it arrives.

Layered with blackcurrant, graphite, and polished oak, it's bold, age-worthy, and smooth as silk in a tailored suit. Structured like a skyscraper and built to impress.

### Sutherland Cabernet Sauvignon

 R350

Packed with ripe blackcurrant, graphite, and a touch of earthy spice, this one's all structure and smooth charm. Polished, fresh, and a little edgy.

### The Mentors Petit Verdot

 R525

A rare gem with a wild streak.

Intense dark fruit, violets, and firm tannins. Deep, brooding, and made for meat.

### Shannon Mount Bullet

 R825

Deep plum, dark cherry, and fine tannins wrapped in silky elegance. This isn't your easy-sipper - it's complex, confident, and built for serious wine lovers who know a unicorn when they taste one.

### Rupert & Rothschild Classique

 R429

French flair meets SA charm. Polished Merlot/Cab blend with red berries and subtle oak - très chic.

### Dr Charles Niehaus (KWV Legacy Range)

 R795

Rich, refined, and rocking in flavour.

This tribute blend of Cabernet Sauvignon, Shiraz & Petit Verdot is all black fruit, spice, and satin-smooth structure. Deep, dark, and dangerously drinkable.

# SAUVIGNON BLANC

## KWV Classic Collection

🍷 R174 | 🍷 R58

Green apple, tropical fruit, and a finish that snaps like sass in stilettos. Ice-cold perfection.

## Fryer's Cove

🍷 R342 | 🍷 R114

Bright citrus, green fig and a salty kiss from the West Coast. Crisp, zippy, and as refreshing as a coastal road trip with the windows down.

## Vergelegen

🍷 R300 | 🍷 R100

Packed with lime, gooseberry, and a gentle herbal twist. This one doesn't shout - it whispers sophistication with every sip.

## The Mentors

🍷 R351

Intensely fresh with lime, green fig, and flinty flair - this one's got a master's degree in sass.

## Nitida

🍷 R250

Bursting with tropical fruit, fresh-cut grass, and that signature Durbanville zip. It's crisp, punchy, and refreshingly cheeky - like a splash of sea breeze with something to say.

## Spier Good Natured Organic (Vegan-Friendly)

🍷 R290

Fresh, feisty, and feel-good. Gooseberries, grapefruit and litchi with a clean conscience.

## Lismore Barrel Fermented

🍷 R346

Think citrus zest, ripe pear, and a creamy, smoky whisper from the barrel. It's rich, textured, and sophisticated AF. For when you want Sauvignon with depth and drama

# CHARDONNAY

## KWV Classic Collection

🍷 R174 | 🍷 R58

Golden, creamy, and slightly naughty. Hints of vanilla, citrus, and buttery dreams - oaked just enough to whisper luxury.

## Boschendal 1685

🍷 R315 | 🍷 R105

Think ripe stone fruit, butterscotch, and a buttery finish that melts like a compliment. Deliciously balanced with just the right amount of drama.

## Backsberg Smuggled Vines

🍷 R399 | 🍷 R133

Secret vineyard fruit meets bright citrus, subtle oak, and creamy curves. A rebellious little Chardonnay with a classy disguise.

## The Mentors

🍷 R408

Citrus, roasted nuts, and a creamy texture that says "I'm not cheap, darling."

## Vergelegen Reserve

🍷 R662

Bold citrus, creamy vanilla, and a toasty oak hug. This is a Chardonnay with backbone and a silver spoon - perfect for long lunches and big decisions.

## Fat Bastard Chardonnay

🍷 R215

Big, bold, and doesn't give a fork.

Buttery oak, ripe tropical fruit, and a full-bodied attitude that fills the glass (and the room) - unapologetically rich, deliciously over-the-top, and proud of it.

## Creation Chardonnay

🍷 R465

Elegant citrus, subtle oak, and just enough creaminess to keep things interesting. This is cool-climate finesse with Cape class - think luxury without the ego.

## CHENIN BLANC

**KWV Classic Collection** 🍷 R174 | 🍷 R58  
Peach, pear, and a citrus twist that'll flirt with anything on your plate.

**Le Courier** 🍷 R216 | 🍷 R72  
Sun-kissed stone fruit, honeyed notes, and a splash of citrus zip. Effortlessly drinkable - this one plays nice with just about everything (and everyone).

**Fryer's Cove** 🍷 R339 | 🍷 R113  
Crisp pear, ripe melon, and a salty sea breeze swirl together in this West Coast stunner. It's fresh, vibrant, and knows how to keep things interesting.

**The Mentors** 🍷 R396  
Honeyed stone fruit, crisp citrus and elegant oak - like a well-dressed rebel who reads poetry.

**Spier 21 Gables** 🍷 R525  
Lush, layered, and seriously smooth. Rich tropical fruit meets oak with quiet confidence.

**Kleine Zalze Vineyard Selection** 🍷 R300  
Peach, pear, and a dash of honeyed citrus glide into gentle oak and a silky finish. This one's got weekend lunch written all over it - elegant but still up for a little fun.

**David Finlayson Camino Africana** 🍷 R420  
Rich tropical fruit, baked apple, and layers of texture with a long, mineral finish. Complex, classy, and built for food (and showing off). This Chenin doesn't follow the road - it paves its own.

## BLENDED WHITE WINES

**The Mentors Grenache Blanc** 🍷 R375  
Understated, but unforgettable. White peach, floral notes and creamy finesse - a quiet overachiever with real crowd-pleaser energy.

**Spier Creative Block 2** 🍷 R335  
Zesty Sauvignon Blanc meets silky Semillon in this modern masterpiece - think lime, white peach, and a whisper of oak. It's crisp, layered, and ridiculously food friendly. Creativity never tasted this clean.

**Vergelegen Estate White** 🍷 R725  
A seamless blend of Semillon and Sauvignon Blanc - think citrus zest, green fig, and creamy elegance. It's the wine that walks in quietly... and steals the whole damn show.



## SEMI-SWEET

**De Krans Moscato Perle White** 🍷 R170  
Bursting with tropical fruit, litchi, and a playful fizz, this semi-sweet stunner is as easy-going as a Sunday afternoon nap. Low in alcohol, high in charm - it's your new go-to for guilt-free sipping and flirty fun.

**De Krans Moscato Perle Red** 🍷 R170  
Think ripe strawberries, red cherries, and a soft sparkle that tickles the tongue. Sweet but not shy.

## ROSE

### Backsberg Ella Pinotage Rose

 R231 |  R77

Fresh strawberries, rose petals, and a crisp dry finish that's all charm, no sugar rush. Light, lovely, and perfect for those who like their Rosé with a little local attitude and a whole lot of style.

### Haute Cabrière Rosé

 R294 |  R98

Peach, wild strawberries, and a silky finish. It's French-inspired elegance with a South African accent - perfect for first dates or "treat yourself" moments.

### Sutherland Grenache

 R246 |  R82

Pale pink with bright red berries, citrus zest, and a whisper of herbs. It's that rosé that looks fancy but plays easy.

### Glenelly Le de May

 R270

Elegant notes of strawberries, rose petals, and a crisp mineral finish. This rosé is soft-spoken but unforgettable - like a good secret or a stolen kiss.

### Boschendal Blanc de Noir

 R240

Fruity, floral, and fantastically refreshing. With juicy red berry vibes and a gentle kiss of sweetness, this one's made for poolside sipping and flirting with the menu.

### Stellenzicht Thunderstone

 R195

A juicy blend of Shiraz, Mourvèdre & Grenache with dark fruit, spice, and a smoky edge. Think thunder in a velvet jacket.

## MERLOT

### KWV Classic Collection

 R186 |  R62

Red berries, a touch of oak, and the kind of charm that sneaks up on you

### Backsberg Plum Valley

 R294 |  R98

Soft, juicy, and ready to charm your socks off. Packed with ripe plum, red berries, and a whisper of spice. This one's smooth like your favourite playlist - easy to love, hard to forget.

## PINOTAGE

### KWV Classic Collection

 R186 |  R62

Juicy red berries, soft spice, and just a lick of smoky oak. It's got braai energy, dinner date charm, and a lekker finish that lingers.

### The Fat Man

 R216 |  R72

Ripe plum, sweet spice, and a silky finish that hugs the palate. It's Pinotage with a belly laugh - round, friendly, and always the life of the party.

### Beyerskloof

 R219 |  R73

South Africa's sweetheart. Fruity, soft tannins, and just enough oak to keep things interesting. A lekker classic.

### The Mentors

 R695

Plum, spice and mocha magic - a Pinotage with polish and punch.

### Kanonkop Kadette

 R285

Structured and stylish. Dark cherry, earthy edge, and enough attitude to stand out.

### The Bernard Series Bush Vine

 R526

This bush vine beauty delivers dark berries, smoky oak, and a hint of chocolate with a rebellious edge. Rich, layered, and built to impress.

### Boschendal 1685

 R378 |  R126

Think lush dark cherries, a hint of mocha, and gentle oak all wrapped in velvet tannins. Polished, plush, and dangerously drinkable.

### Vergelegen Reserve

 R572

Full-bodied with layers of blackberry, cocoa and earthy spice. This one's got depth, confidence, and a long, slow finish you'll want to savour.

### Thelema

 R480

Juicy dark berries, soft spice, and a gentle oak hug make this Merlot dangerously drinkable. Elegant enough for date night, chill enough for pizza - it's the wine that gets along with everyone.

## ... RED BLENDS ...

### **Boschendal Black Angus** **R969**

Bold, structured, and unapologetically premium. Cabernet meets Shiraz with dark fruit, spice, and serious muscle. Made for grilled meats, big moods, and moments that matter.

### **Boschendal Nicolas** **R499**

A rich medley of red and black fruit, mocha, and a silky finish. Think leather jacket energy with a soft centre.

### **Meerlust Rubicon** **R990**

A South African icon. Deep, complex and destined to age.

### **Fryer's Cove Grenache Cinsault** **R341**

Juicy red berries, gentle spice, and a whisper of coastal breeze. This red dances on your palate - fresh, playful, and totally crushable.

### **Anthonij Rupert Optima** **R490**

Velvety and poised. Cab, Merlot, Cab Franc in perfect harmony - plush and polished.

### **Vergelegen Mill Race** **R375**

Merlot, Cab and Shiraz bring the fruit, the spice, and a polished finish. A weekday hero or an effortless dinner companion.

### **Roxton** **R373**

A powerful blend with blackberries, vanilla oak, and plush tannins. It's bold enough for steaks, smooth enough for second dates.

### **Fat Bastard Golden Reserve** **R280**

This rich red blend brings juicy black fruit, dark chocolate and toasty oak swagger - full-bodied, silky, and seriously smooth. It's unapologetically indulgent, wildly drinkable, and perfect for anyone who likes their wine like their humour: a little cheeky, a lot of flavour.

**ALCOHOL**  
... KILLS ...  
*Germ*s

## SPARKLING WINES

### **Pierre Jourdan Brut MCC** **R360**

Classic with a pop of fun. Crisp and dry with green apple energy - like a wake-up call in stilettos.

### **Krone Borealis Brut MCC** **R395**

Bubbles with backbone. Elegant, peachy, and just a touch toasted. Champagne vibes, local charm.

### **Krone Night Nectar Vintage Cap Classique** **R395**

Lush, luxe, and made for golden-hour moments. This semi-sweet stunner serves up ripe stone fruit, baked apple, and a creamy, elegant bubble. It's playful but polished.

### **Boschendal Brut NV** **R470**

Crisp, classy, and always in the mood to celebrate.

Green apple, citrus, and creamy bubbles that go with spontaneous toasts.

### **Sartori Prosecco Brut** **R476**

Fresh pear, white peach, and a delicate sparkle - Works beautifully with anything fried or flirtatious.

### **Laborie Rosé MCC** **R355**

Strawberries, rose petals, and a creamy mousse - sweet on the eyes, flirty on the tongue, and perfect for your next girls' night or romantic mischief.



# SHIRAZ

## KWV Classic Collection

🍷 R192 | 🍷 R64

Bold with a spicy streak. Dark fruit, peppery kick, and a smooth finish that keeps the night going.

## The Anvil

🍷 R216 | 🍷 R72

This bold beauty brings dark berries, smoky spice, and a peppery punch that hits like a hammer - but smooth like jazz. Full-bodied, confident, and built for big flavours and bigger nights.

## Hartenberg Doorkeeper

🍷 R242

Smooth operator. Medium-bodied with just enough spice to keep things interesting. A perfect dinner date.

## Saronsberg Provenance

🍷 R249

Velvet in a bottle. Blackberry, spice, and sultry vibes from start to finish.

## Zandvliet Kalkveld

🍷 R555

Packed with dark berries, black pepper, and a whisper of smoky oak. Grown in limestone-rich soils, it's got grit, grace, and a finish that doesn't quit. Pair it with fire-grilled anything and watch the magic happen.

## Boekenhoutskloof

🍷 R985

One of SA's finest, and it knows it. Silky, spicy, and sophisticated - this Syrah brings serious swagger.

# CABERNET SAUVIGNON

## KWV Classic Collection

🍷 R186 | 🍷 R62

Packed with blackcurrants, plums, and a dash of smoky oak. Full-bodied and firm - the strong, silent type... until the second glass.

## The Mentors

🍷 R495 | 🍷 R165

Polished, powerful, and packing flavour. Blackcurrant, cedar, and silky tannins that stick around longer than your last situationship.

## Brampton

🍷 R240 | 🍷 R80

This Cab delivers rich blackcurrant, soft tannins, and just enough oak to make things interesting.

Pair it with: A burger, a steak, or your best comeback. This one's a crowd favourite.

## Rustenberg

🍷 R265

Think blackcurrant, cedar, and a touch of tobacco, wrapped in firm tannins and polished oak. It's bold, structured, and built like a vintage sports car.

## Glen Carlou

🍷 R339

Rich and ready to charm. Dark cherry, mocha and a smooth finish that goes down easy.

## Vergelegen Reserve

🍷 R704

This Reserve Cab is deep, dark, and dripping with class - black fruit, cigar box, and that slow, satisfying finish.

Best enjoyed when: You're celebrating, negotiating, or just feeling like a boss.

## CHAMPAGNE

### Moët & Chandon Brut Impérial (France)

🍷 R1580

The icon. Lively fruit and fine bubbles - instantly elevates your status and your selfie.

### Moët & Chandon Nectar Impérial (Demi-Sec)

🍷 R1830

Decadent, daring, and a little sweet on the lips.

Ripe tropical fruit, honey, and soft bubbles in all the right places. This is Champagne for dessert lovers, late-night toasts, and anyone who thinks dry is overrated.

### Veuve Clicquot Yellow Label Brut (France)

🍷 R1780

Rich, bold, and dressed to impress. Toasty brioche and citrus layers - she didn't come to play.

### Nicolas Feuillatte Brut Réserve (France)

🍷 R1250

Fresh, fine, and effortlessly French. For those "just because" celebrations.

## DE-ALCOHOLISED WINES

### Van Loveren Absolute Zero Red

🍷 R120

Bold without the booze. A smooth, fruity red that flirts with plums and cherries, then politely calls it a night.

Ideal for the designated driver or the hero at tomorrow's 8am meeting.

### Darling Cellars De-Alcoholised Rosé

🍷 R110

Think strawberries and sunshine in a glass-with none of the guilt.

This cheerful pink sipper is perfect for brunch, beach days, or pretending you're in the South of France.

### Robertson Winery Dry Sparkling De-Alc White

🍷 R110

Pop the cork and keep your wits. This bubbly beauty brings green apple and citrus zest with a festive fizz. Celebration-friendly. Hangover-proof. Cheers to that.

## SPARKLING COCKTAILS

### Classic Mimosa

R70

Fresh orange juice & Robertson Sparkling Brut

### Pink Bellini

R70

Peach purée and a splash of raspberry with sparkling rosé MCC.

### Aperol Spritz

R70

Aperol, soda, and sparkling wine over ice with an orange slice.

### Passion Pop

R70

Passionfruit pulp, vanilla syrup, and bubbly - a tropical delight.

## FG COCKTAILS

### Forking Good Old Fashioned

R75

Woodford Reserve bourbon, brown sugar, bitters, orange peel.

### Smoke & Spice Margarita

R60

Tequila, fresh lime, chili salt rim, and a hint of smoked paprika.

### Negroni

R75

Gin, Campari, sweet vermouth, orange twist

### Whiskey & Thyme Sour

R75

Whiskey, lemon juice, thyme syrup, egg white (optional).

### Espresso Martini

R75

Vodka, Kahlua, fresh espresso - smooth and bold.

### Passionfruit Mojito

R60

White rum, mint, lime, soda, and passionfruit.





**FOR KING**  
**— GOOD —**

TEMPTING, TANTALIZING, TASTEFUL