

WINELIST



Guardian Peak, named after the towering peak on Stellenbosch mountain, has been making approachable, sustainable wines since 1998. We pride ourselves on consistent quality and trust that you'll enjoy these wines as often as we do.



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| Guardian Peak Sauvignon blanc 2019 | R95 R25 |
| Guardian Peak Merlot 2018 | R95 R25 |
| Guardian Peak Shiraz 2018 | R95 R25 |
| Guardian Peak Cabernet Sauvignon 2018 | R95 R25 |
| Guardian Peak SMG 2016 (Syrah Mourvèdre Grenache) | R160 R45 |
| Guardian Peak LAPA Cabernet Sauvignon 2016 | R270 R70 |



Donkiesbaai

Donkiesbaai on the West Coast of South Africa has been the vacation home to the Engelbrecht family for four generations. Crayfish, Harders and a cold glass of Steen (Chenin Blanc) is part of the history that is Donkiesbaai. With this wine we raise a glass to family and friendships.



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| Donkiesbaai Steen 2018 | R275 R65 |
| Donkiesbaai Rooiwijn 2017 (Grenache noir Cinsault Syrah) | R300 R75 |
| Donkiesbaai Pinot noir 2017 | SOLD OUT |
| Donkiesbaai Hooiwijn 2018 (Straw Wine) 375ml | R290 R60 |

STELLENBOSCH RESERVE

Stellenbosch is a unique town that is the center of fine wine, academia and culture – not only in South Africa but for the entire continent. For all of us involved with Stellenbosch Reserve, it is the town where we went to school, studied at the University of Stellenbosch and still live and work today. Founded in 1679, it is South Africa's second oldest town after Cape Town and is breathtakingly beautiful with an old world hospitality that sets it apart from any other place in our country.



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| Stellenbosch Reserve Moederkerk Chardonnay 2018 | R150 R40 |
| Stellenbosch Reserve Hangbrug Chenin blanc 2018 | R150 R40 |
| Stellenbosch Reserve Kweekskool Merlot 2017 | R150 R40 |
| Stellenbosch Reserve Kruithuis Syrah 2018 | R160 R45 |
| Stellenbosch Reserve Ou Hoofgebou Cab/Sauv 2017 | R160 R45 |
| Stellenbosch Reserve Vanderstel 2017 | R220 R55 |

CIRRUS STELLENBOSCH · NAPA

“In the early 1990's I met Ray Duncan and his sons David and Tim, the owners of one of Napa's great wineries, Silver Oak. Over the years our friendship grew which led us to establish The Cirrus Wine Company. Since our first vintage in 2003, I believe we succeeded in capturing the very essence of a Syrah influenced by both Stellenbosch and Napa.” – Jean Engelbrecht



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| Cirrus Syrah 2016 | R290 R75 |
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*Ask your waiter about our 10% wine discount offered to dining patrons purchasing over 6 bottles of wine to take home.
A mandatory 10% gratuity will be added to all tables of 8 and more.*





GUARDIAN PEAK

| STARTERS | | SALADS | |
|---|------|---|-------------|
| SOUP OF THE DAY (V) | R58 | LARGE GREEN SALAD | R68 |
| FRESH SALDANHA BAY MUSSELS <i>In Bacon & Leek Cream with Toasted Almond Flakes</i> | R89 | <i>Tomato, Cucumber, Feta, Olives, Lettuce & Wholegrain Mustard Dressing</i> | |
| CREAMY PERI-PERI CHICKEN LIVERS <i>With Crostini</i> | R75 | GRILLED CHICKEN SALAD | R95 |
| GRILLED OCTOPUS <i>Served with Ratatouille</i> | R95 | <i>Charred Corn, Red Onion, Feta, Toasted Pumpkin Seeds, Sun-Dried Tomato & Wholegrain Mustard Dressing</i> | |
| PORK & VEGETABLE SPRING ROLLS <i>Served with Hoisin Sauce</i> | R72 | GRILLED SIRLOIN & ROAST PEPPER SALAD | R95 |
| SMOKED SALMON, BROCCOLI & LEEK GRATIN <i>With Crostini</i> | R89 | <i>Tomato, Feta, Caramelised Onion & Wholegrain Mustard Dressing</i> | |
| CHICKEN SKEWER <i>Served with Hummus & Tzatziki</i> | R78 | | |
| MAINS | | FROM THE GRILL | |
| GUARDIAN PEAK GOURMET BURGER | R125 | *Certified Chalmar Beef* | |
| EXOTIC MUSHROOM RISOTTO WITH GOAT’S CHEESE SHAVINGS (V) | R145 | BEEF SIRLOIN | 200g - R159 |
| PORK LOIN CHOP <i>With Honey Roasted Sweet Potato, Courgettes & Roast Garlic Mustard Vinaigrette</i> | R175 | | BEEF RUMP |
| HARISSA ROAST CHICKEN BREAST <i>With Creamy Mash, Roast Vegetables & Charred Lemon</i> | R168 | 300g - R185 | 200g - R159 |
| DIJON MUSTARD & BROWN SUGAR GLAZED EISBEIN <i>With Mashed Potatoes & Chardonnay Braised Cabbage</i> | R168 | 500g - R249 | 300g - R185 |
| FRESH FISH OF THE DAY <i>With Courgettes, Baby Potatoes & Lemon Hollandaise</i> | SQ | | 500g - R249 |
| GRILLED LAMB CHOPS <i>With Cauliflower Puree, Roast Carrots, Baby Potatoes & Red Wine Sauce</i> | R195 | BEEF FILLET | 200g - R175 |
| BRAISED BEEF SHORTRIB <i>With Crushed Potatoes, Baby Carrots & Sherry Braised Onion</i> | R220 | | 300g - R205 |
| GRILLED VENISON <i>With Carrot & Butternut Puree, Broccoli, Roast Beetroot & Red Wine Sauce</i> | R198 | | |
| | | <i>All steaks served with green salad & chips</i> | |
| SIDES | | SAUCES | |
| Garlic & Herb Baby Potatoes, Blanched Green Vegetables, Tempura Onion Rings, Roast Vegetables. | R30 | <i>Mushroom, Pepper, Béarnaise, Garlic & Herb Butter</i> | |
| Tomato, Cucumber, Feta & Olives | R35 | <i>Whole Grain Mustard & Cognac Butter</i> | |
| Sautéed Mushrooms | R42 | DESSERTS | |
| | | CRÈME BRÛLÉE | R60 |
| | | BAKED CHEESE CAKE | R65 |
| | | <i>Served with Whipped Cream & Mixed Berry Compote</i> | |
| | | VANILLA ICE CREAM CONE | R55 |
| | | <i>Topped with Chocolate Sauce & Flake</i> | |
| | | BAKED MALVA PUDDING | R65 |
| | | <i>Served with Crème Anglaise & Vanilla Ice Cream</i> | |
| | | CHOCOLATE FONDANT | R65 |
| | | <i>Served with Hazelnut Ice Cream</i> | |
| | | DESSERT CHEESE PLATE | R75 |

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