



# 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.*


	 
Guardian Peak Sauvignon blanc 2019	R95   R25
Guardian Peak Merlot 2018	R95   R25
Guardian Peak Shiraz 2019	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

## VINOTIQUE

Guardian Peak Tannat/Malbec 2008	R170   --
Guardian Peak SMG 2008	R250   --
Guardian Peak LAPA Cabernet Sauvignon 2008	R370   --

## Afrikaans

*Afrikaans, one of our eleven official languages, is as rich in culture, history and sense of belonging as any of our other ten languages. In Afrikaans, through wine, we celebrate all our languages as a cornerstone of our rainbow nation.*

	 
Afrikaans Chardonnay 2018	R150   R40
Afrikaans Cabernet Sauvignon 2016	R200   R55

## Stellenbosch

R E S E R V E

*Stellenbosch evokes dramatic mountains with rolling vineyards, architectural heritage, and wine. It is a small town that manages to combine laid-back country lifestyle with world class wine, tourism and cutting-edge agriculture. All these things are what we try to capture in the Stellenbosch Reserve wines. Wines with a sense of place, heritage and pride.*

	 
Stellenbosch Reserve Moederkerk Chardonnay 2019	R135   R40
Stellenbosch Reserve Hangbrug Chenin blanc 2018	R135   R40
Stellenbosch Reserve Kweekskool Merlot 2018	R160   R45
Stellenbosch Reserve Kruithuis Syrah 2018	R160   R45
Stellenbosch Reserve Ou Hoofgebou Cab/Sauv 2018	R160   R45
Stellenbosch Reserve Vanderstel 2018	R180   R50

## VINOTIQUE

Stellenbosch Reserve Chardonnay 2014	R170   --
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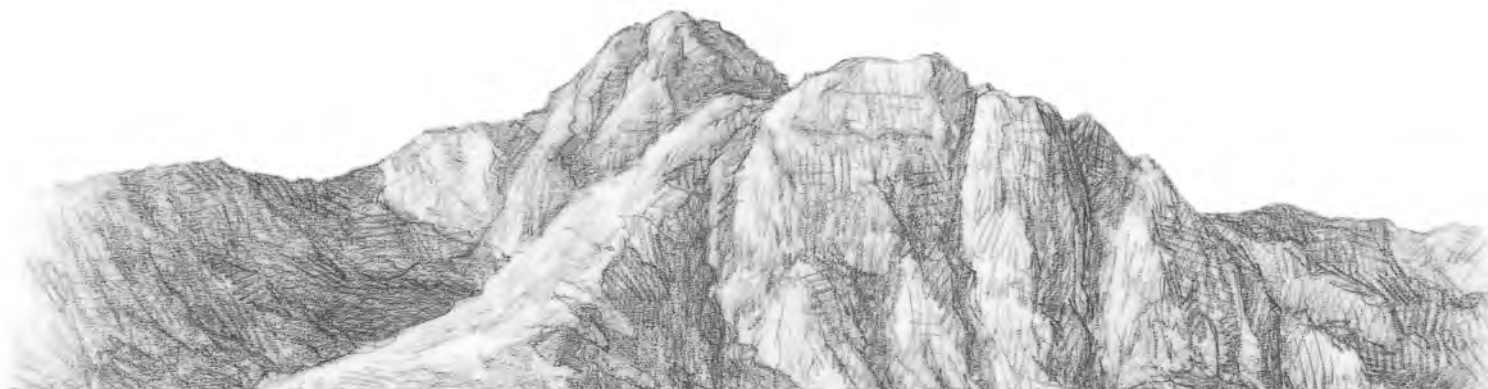


## Donkiesbaai

*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.*

	 
Donkiesbaai Steen 2019	R275   R65
Donkiesbaai Grenache blanc 2019	R275   R65
Donkiesbaai Rooiwijn 2017 (Grenache noir   Cinsault   Syrah)	R300   R75
Donkiesbaai Pinot noir 2018	R330   R80
Donkiesbaai Hooiwijn 2019 (Straw Wine) 375ml	R290   R60

*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

<b>SOUP OF THE DAY (V)</b>	R58
<b>FRESH SALDANHA BAY MUSSELS</b> <i>In Bacon &amp; Leek Cream with Toasted Almond Flakes</i>	R89
<b>CREAMY PERI-PERI CHICKEN LIVERS</b> <i>With Crostini</i>	R75
<b>SALT &amp; PEPPER SQUID</b> <i>Served with Lemon Aioli</i>	R90
<b>GRILLED OCTOPUS</b> <i>With Rocket, Roast Peppers &amp; Beetroot</i>	R95
<b>DUCK &amp; VEGETABLE SPRING ROLLS</b> <i>Served with Hoisin Sauce</i>	R95
<b>VENISON CARPACCIO</b> <i>With Rocket, Pickled Mushrooms, Goat's Cheese Shavings &amp; Balsamic Glaze</i>	R95

## MAINS

<b>GUARDIAN PEAK GOURMET BURGER</b> <i>With Bacon, Aged Gouda, Lettuce, Tomato, Red Onion &amp; Dill Pickle</i>	R125
<b>EXOTIC MUSHROOM RISOTTO WITH GOAT'S CHEESE SHAVINGS (V)</b>	R145
<b>PORK LOIN CHOP</b> <i>Honey Roasted Sweet Potato, Courgettes &amp; Roast Garlic Mustard Vinaigrette</i>	R175
<b>HARISSA ROAST CHICKEN BREAST</b> <i>Creamy Mash, Roast Vegetables &amp; Charred Lemon</i>	R168
<b>BRAISED PORK BELLY</b> <i>Baby Cabbage, Root Vegetable Purée, Sautéed Apple &amp; Apple Jus</i>	R185
<b>FRESH FISH OF THE DAY</b> <i>Courgettes, Baby Potatoes &amp; Lemon Hollandaise</i>	SQ
<b>VENISON SHANK</b> <i>With Creamy Polenta, Sherry Braised Onions &amp; Sautéed Mushrooms</i>	R220
<b>CONFIT DUCK</b> <i>With Roast Turnips &amp; Carrots, Broccoli Pesto &amp; Sherry Sauce</i>	R195

## SIDES

<b>Garlic &amp; Herb Baby Potatoes / Blanched Green Vegetables / Tempura Onion Rings / Roast Vegetables</b>	R30
<b>Tomato, Cucumber, Feta &amp; Olives</b>	R35
<b>Sautéed Mushrooms</b>	R42

## SALADS

<b>LARGE GREEN SALAD</b> <i>Tomato, Cucumber, Feta, Olives, Lettuce &amp; Wholegrain Mustard Dressing</i>	R68
<b>GRILLED CHICKEN SALAD</b> <i>Charred Corn, Red Onion, Feta, Toasted Pumpkin Seeds, Sun-Dried Tomato &amp; Wholegrain Mustard Dressing</i>	R95
<b>GRILLED SIRLOIN &amp; ROAST PEPPER SALAD</b> <i>Tomato, Feta, Caramelised Onion &amp; Wholegrain Mustard Dressing</i>	R95
<b>HOT-SMOKED SALMON SALAD</b> <i>Roast Beetroot, Pickled Fennel, Cucumber, Feta, Almonds &amp; Wholegrain Mustard Dressing</i>	R135

## FROM THE GRILL

*\*Certified Chalmar Beef\**

<b>BEEF SIRLOIN</b> 200g	- R159	<b>BEEF RUMP</b> 200g	- R159
300g	- R185	300g	- R185
500g	- R249	500g	- R249
<b>BEEF FILLET</b> 200g	- R189	<b>VENISON</b> 200g	- R175
300g	- R229	300g	- R205
<b>LAMB CHOPS</b> 3x100g	- R195		

*All steaks served with green salad & chips  
Salad & chips can be substituted for one R30 side*

<b>SAUCES</b>	R30
<i>Mushroom / Pepper / Béarnaise / Garlic &amp; Herb Butter Whole Grain Mustard &amp; Cognac Butter</i>	

## DESSERTS

<b>CRÈME BRÛLÉE</b>	R60
<b>BAKED CHEESECAKE</b> <i>Served with Whipped Cream &amp; Mixed Berry Compote</i>	R65
<b>VANILLA ICE CREAM CONE</b> <i>Topped with Chocolate Sauce &amp; Flake</i>	R60
<b>HONEY &amp; VANILLA PANNA COTTA</b> <i>With Berry Compote</i>	R65
<b>DARK CHOCOLATE FONDANT</b> <i>Served with Hazelnut Ice Cream</i>	R65
<b>DESSERT CHEESE PLATE</b>	R75
<b>LEMON SORBET</b> <i>Served with Minted Strawberries</i>	R60

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