

# 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 2020	R95   R25
Guardian Peak Merlot 2019	R95   R25
Guardian Peak Shiraz 2019	R95   R25
Guardian Peak Cabernet Sauvignon 2019	R95   R25
Guardian Peak SMG 2017 (Syrah   Mourvèdre   Grenache)	R160   R45
VINOTIQUE <i>(limited availability, vintages may vary)</i>	
Guardian Peak SMG 2007	R300   --
Guardian Peak SMG 2004	R380   --
Guardian Peak LAPA Cabernet Sauvignon 2011	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 Vol. III 2020 (Chenin Blanc   Chardonnay)	R150   R40
Afrikaans Vol. II 2018 (Cabernet Sauvignon   Cinsault)	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 2019	R135   R40
Stellenbosch Reserve Stadsaal Cinsault 2019	R160   R45
Stellenbosch Reserve Kweekskool Merlot 2018	R160   R45
Stellenbosch Reserve Kruithuis Syrah 2018	R160   R45
Stellenbosch Reserve Ou Hoofgebou Cab/Sauv 2019	R160   R45
Stellenbosch Reserve Vanderstel 2019	R180   R50
VINOTIQUE	
Stellenbosch Reserve Chardonnay 2018	R160   --

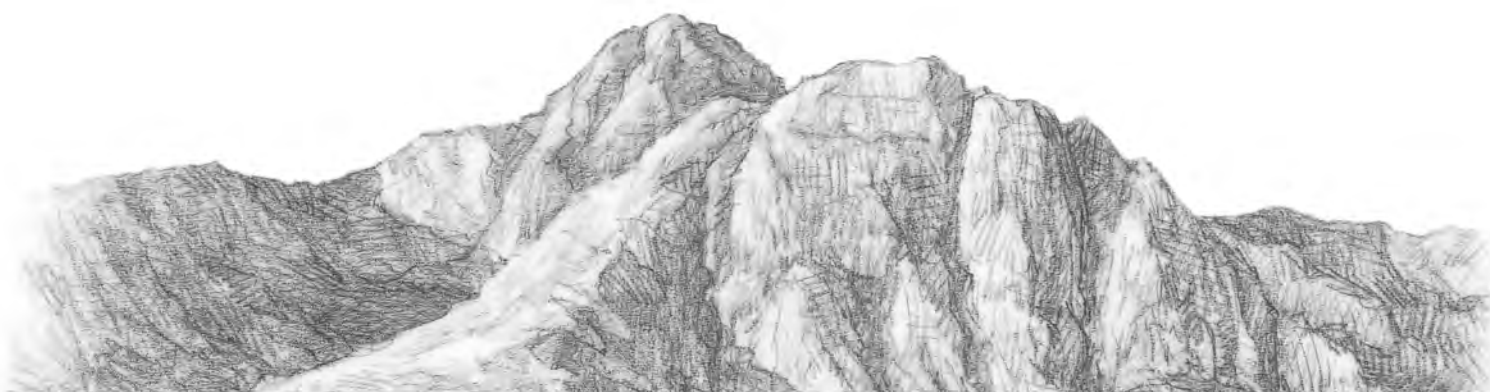


## Donkiesbaai

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 2020	R275   R65
Donkiesbaai Grenache Noir 2019	R275   R65
Donkiesbaai Rooiwijn 2018 (Grenache Noir   Cinsault   Syrah)	R275   R65
Donkiesbaai Pinot Noir 2019	SOLD OUT
Donkiesbaai Hooiwijn 2020 (Straw Wine) 375ml	R290   R60

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# GUARDIAN PEAK

## STARTERS

<b>SOUP OF THE DAY (V)</b>	R58
<b>BONE MARROW</b> <i>With Garlic &amp; Herb Bread Crumbs, Apple Chutney &amp; Crispy Pancetta</i>	R90
<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>CREAMY THAI FISH CURRY</b> <i>With Vermicelli Noodles, Peas &amp; Grilled Corn</i>	R95
<b>PORK SPRING ROLLS</b> <i>Served with Hoisin Sauce</i>	R78
<b>SLOW ROAST KAROO LAMB RIBS</b> <i>BBQ Basting, Lemon &amp; Herb Hummus with Slow Roast Tomatoes</i>	R110

## MAINS

<b>GUARDIAN PEAK GOURMET BURGER</b> <i>With Bacon, Aged Gouda, Lettuce, Tomato, Red Onion &amp; Dill Pickle</i>	R135
<b>ROAST AUBERGINE (V)</b> <i>Warm Chickpea &amp; Feta Salad with Tomato Ragù</i>	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>DIJON MUSTARD &amp; TREACLE GLAZED EISBEIN</b> <i>With Mash and Braised Cabbage</i>	R175
<b>FRESH FISH OF THE DAY</b> <i>Courgettes, Baby Potatoes &amp; Lemon Hollandaise</i>	SQ
<b>GRILLED VENISON</b> <i>Smoked Cauliflower, Butternut, Mushroom Puree &amp; Red Wine Jus</i>	R210

## 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 (V)</b> <i>Tomato, Cucumber, Feta, Olives, Lettuce &amp; Wholegrain Mustard Dressing</i>	R75
<b>GRILLED CHICKEN SALAD</b> <i>Charred Corn, Red Onion, Feta, Toasted Pumpkin Seeds, Sun-Dried Tomato &amp; Wholegrain Mustard Dressing</i>	R95
<b>PEAR &amp; BLUE CHEESE SALAD (V)</b> <i>With Candied Walnuts, Dried Cranberries &amp; Wholegrain Mustard Dressing</i>	R105
<b>ADD PANCETTA</b>	R25
<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>DARK CHOCOLATE FONDANT</b> <i>Served with Hazelnut Ice Cream</i>	R65
<b>DESSERT CHEESE PLATE</b>	R75
<b>AMARULA PANNA COTTA</b> <i>With Caramel Sauce, Honeycomb, Chocolate &amp; Hazelnut</i>	R75

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