

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 2018 (Syrah Mourvèdre Grenache)	R160 R45
VINOTIQUE <i>(limited availability, vintages may vary)</i>	
Guardian Peak SMG 2003	R440 --
Guardian Peak SMG 2002	R470 --
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. III 2019 (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 2019	R160 R45
Stellenbosch Reserve Ou Hoofgebou Cab/Sauv 2019	R160 R45
Stellenbosch Reserve Vanderstel 2019	R180 R50
VINOTIQUE	
Stellenbosch Reserve Chardonnay 2017	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

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

SOUP OF THE DAY (V)	R58
BONE MARROW <i>With Garlic & Herb Bread Crumbs, Apple Chutney & Crispy Pancetta</i>	R90
CREAMY PERI-PERI CHICKEN LIVERS <i>With Crostini</i>	R75
SALT & PEPPER SQUID <i>Served with Lemon Aioli</i>	R90
CREAMY THAI FISH CURRY <i>With Vermicelli Noodles, Peas & Grilled Corn</i>	R95
PORK SPRING ROLLS <i>Served with Hoisin Sauce</i>	R78
SLOW ROAST KAROO LAMB RIBS <i>BBQ Basting, Lemon & Herb Hummus with Slow Roast Tomatoes</i>	R110

MAINS

GUARDIAN PEAK GOURMET BURGER <i>With Bacon, Aged Gouda, Lettuce, Tomato, Red Onion & Dill Pickle</i>	R135
ROAST AUBERGINE (V) <i>Warm Chickpea & Feta Salad with Tomato Ragù</i>	R145
PORK LOIN CHOP <i>Honey Roasted Sweet Potato, Courgettes & Roast Garlic Mustard Vinaigrette</i>	R175
HARISSA ROAST CHICKEN BREAST <i>Creamy Mash, Roast Vegetables & Charred Lemon</i>	R168
DIJON MUSTARD & TREACLE GLAZED EISBEIN <i>With Mash and Braised Cabbage</i>	R175
FRESH FISH OF THE DAY <i>Courgettes, Baby Potatoes & Lemon Hollandaise</i>	SQ
GRILLED VENISON <i>Smoked Cauliflower, Butternut, Mushroom Puree & Red Wine Jus</i>	R210

SIDES

Garlic & Herb Baby Potatoes / Blanched Green Vegetables / Tempura Onion Rings / Roast Vegetables.	R30
Tomato, Cucumber, Feta & Olives	R35
Sautéed Mushrooms	R42

SALADS

LARGE GREEN SALAD (V) <i>Tomato, Cucumber, Feta, Olives, Lettuce & Wholegrain Mustard Dressing</i>	R75
GRILLED CHICKEN SALAD <i>Charred Corn, Red Onion, Feta, Toasted Pumpkin Seeds, Sun-Dried Tomato & Wholegrain Mustard Dressing</i>	R95
PEAR & BLUE CHEESE SALAD (V) <i>With Candied Walnuts, Dried Cranberries & Wholegrain Mustard Dressing</i>	R105
ADD PANCETTA	R25
HOT-SMOKED SALMON SALAD <i>Roast Beetroot, Pickled Fennel, Cucumber, Feta, Almonds & Wholegrain Mustard Dressing</i>	R135

FROM THE GRILL

Certified Chalmar Beef

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

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

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

DESSERTS

CRÈME BRÛLÉE	R60
BAKED CHEESECAKE <i>Served with Whipped Cream & Mixed Berry Compote</i>	R65
VANILLA ICE CREAM CONE <i>Topped with Chocolate Sauce & Flake</i>	R60
DARK CHOCOLATE FONDANT <i>Served with Hazelnut Ice Cream</i>	R65
DESSERT CHEESE PLATE	R75
AMARULA PANNA COTTA <i>With Caramel Sauce, Honeycomb, Chocolate & Hazelnut</i>	R75

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