

HOT DRINKS

Coffee

Our African Arabica blend sourced from the best Congolese and Ethiopian beans is proudly drum roasted by Word Of Speciality Coffee Roasters, right here in Cape Town

DOUBLE +9 | TRIPLE + 15

Cappuccino | 33

Americano | 30

Café Latte | 35

Espresso | 24

Macchiato Regular | 37 Large | 43

Filter Coffee Regular | 30 Large | 40

Flat White | 40 (one size only, double shot)

Cortado | 36 (one size only, double shot)

Decadent Coffee

DOUBLE +10 | TRIPPLE +14

Mocha | 39

White Mocha | 40

Caramel Latte | 39

Peppermint Choc Latte | 42

Vanilla Latte | 39

Hazelnut Latte | 39

Honey Nut Latte | 40

HOT CHOCOLATE

DOUBLE +8 | TRIPPLE +14

Chocolate, White Chocolate, Coconut Or Caramel | 40

TEA

Ceylon or Rooibos Tea | 38

Earl Grey or Green Tea | 42

RED ESPRESSO DELIGHTS

Red Cappuccino | 44
With cinnamon & honey
MAKE IT A LARGE +8

Red Chai Latte | 48

Chai Latte | 40
MAKE IT A LARGE + 8

Dirty Chai | 48
MAKE IT A LARGE + 8

Please note: A gratuity fee of 10% applies to group sizes of 10 or more

COLD DRINKS

COLD COFFEE

Iced Frappes (blended)

A double shot blended with chocolate and ice into a smooth & delicious iced drink

Mocha | 57

White Mocha | 60

Coconut | 60

Caramel | 60

Iced Coffees (unblended)

Vanilla Iced Latte | 51

Black Iced Coffee | 39

Iced Latte (unsweetened) | 47

FRUIT SMOOTHIES

Strawberry Zinger

Strawberries, bananas and apple whizzed together making fruity heaven | 68

Strawberry & Banana Breakfast Boost

Strawberries, banana, oats, apple juice and honey on the side for the perfect smoothie | 75

Mozambican Beach

Mango, pineapple, apple juice and banana. Smooth and delicious | 75

Peanut Butter Bomb

Banana, peanut butter & milk | 68

ADD PROTEIN +40

Super Fresh

Cucumber, pineapple, apple juice and mint. So fresh and healthy your body will thank you | 64

RAW JUICE BAR

Pressed from fresh fruit & vegetables

Gold Go-Go Juice

Pineapple, green apple & mint | 64

Orange Flu-Fighter

Orange, carrot, lemon and cinnamon, with honey on the side | 64

Red Health Juice

Beetroot, carrot, lemon, apples & ginger | 64

Green Immune Booster

Spinach, celery, parsley, green apples & cucumber | 64

ICED FRUIT CRUSHES

Strawberry, Mixed Berries Or Mango | 59

MILKSHAKES

Chocolate, Vanilla, Strawberry Or Coffee | 60

COLD BEVERAGES

Mineral Water

Still or Sparkling | 28

Hand-Crafted Iced Teas

Refreshing iced tea cocktails shaken with Rooibos brew and served with a slice of lemon or orange and lots of ice | 50

Choose your flavour: Lemon, Peach, or Morello Cherry

Sodas

Coke, Sprite, Crème Soda, Fanta, Coke Zero, Sprite Zero | 32

Appletizer / Red Grapetizer | 44

Orange Juice | 42

Apple Juice | 42

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BREAKFAST

Vegetarian 

Vegan 

SPECIALITY OPEN OMELETTES

An omelette stacked with delicious, mouth-watering ingredients and served with our Reload stone ground seed loaf toast and butter

Chicken, Bacon & Avocado

Grilled chicken and bacon with ripe buttery avocado and feta cheese on a homemade shakshuka sauce
Full 118 | Trim 92

Avo, Feta & Grilled Tomato

A stack of avocado, feta, grilled ripe tomato slices, basil pesto, rocket and purple onion rings
Full 110 | Trim 90

Mince & Mozzarella

Our delicious homemade mince sauce topped with melted mozzarella, rocket and purple onion rings Full 110 | Trim 82

Grilled Bacon & Bockwurst Stack

Grilled bockwurst and bacon strips with our delicious spicy homemade Turkish tomato sauce, wilted spinach and melting mozzarella
Deliciously saucy and filling
Full 126 | Trim 96

SIGNATURE BREAKFASTS

Bagel With Scrambled Eggs & Bacon

Homemade bagel, toasted golden and topped with creamy scrambled eggs, herbs and bacon | 61

ADD AVOCADO +29

Breakfast Wrap

A wholewheat wrap of creamy scrambled eggs, our homemade spicy tomato and sweet pepper sauce and melted cheddar cheese | 69

ADD MUSHROOMS OR BACON +29

Bagel With Scrambled Eggs & Mushrooms

Bagel, toasted and topped with scrambled eggs and sautéed mushrooms | 66

Turkish Eggs

Two eggs poached in our homemade spicy Turkish tomato and sweet pepper (shakshuka) sauce with your choice of feta or mozzarella. Served in the pan with our seed loaf toast and butter | 88

Our Turkish Shakshuka is made in our kitchen from fresh ingredients using an old family recipe!

Breakfast Extras

Mozzarella, feta or cheddar cheese +20

Spinach, spring onion, grilled tomato, baked beans, egg, grilled aubergine, jalapeno, grilled corn +20

Bacon, gypsy ham, avocado, hummus, mushrooms, basil pesto +29

Bockwurst, chicken strips, boerewors, mince +40

Sometimes our food takes a little longer to prepare. That's because everything is made and cooked from scratch to ensure what we do is healthy, nutritious and delicious

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TRADITIONAL BREAKFASTS

We bake our own bread in small batches, using high quality stone ground flour and seeds

Farmhouse Breakfast

Two eggs to your liking, with grilled bacon, boerewors (traditional beef sausage), grilled tomato, baked beans, fries, our homemade seed loaf toast, butter and jam | 125

ADD MUSHROOMS TO MAKE THIS BREAKFAST A REAL WINNER +29

Scrambled Eggs

Four eggs, whipped up with fresh herbs and cream. Served with homemade seed loaf toast and butter | 65

ADD MUSHROOMS +29

Egg, Bacon & Cheese Toasty

Grilled bacon, egg and mozzarella toasted in our homemade seed loaf. Served with fries | 70

Starter Breakfast

Egg, bacon, grilled tomato, baked beans, toast and butter | 58

Classic Breakfast

Two eggs, bacon, grilled tomato, sautéed mushrooms, toast and butter | 87

Build Your Own Omelette

A folded omelette, with a dash of cream & fresh herbs, with seed loaf toast & farm butter | 55

Choose your cheese:

MOZZARELLA, FETA OR CHEDDAR +20

Choose any of the breakfast extras as additional fillings

BREAKFAST & BRUNCH BOWLS

Banana & Date Oat Bowl

Creamy oats cooked with dates and topped with fresh banana, toasted coconut shavings, poppy seeds, cinnamon & honey | 56

Strawberry & Banana Oat Bowl

Creamy oats topped with a strawberry compote, fresh banana, toasted coconut shavings & honey | 62

Scrambled Egg Bowl

Creamy scrambled eggs, grilled sweetcorn, avocado, seared cherry tomato, cheese & a little jalapeno for some zing | 75

ADD TOAST & BUTTER +18

Scrambled Egg Bowl with Bacon

Scrambled eggs, grilled bacon pieces, grilled sweetcorn, seared cherry tomato & mozzarella cheese | 80

ADD TOAST & BUTTER +18

Mediterranean Falafel Bowl

A delicious bowl of Falafel balls, hummus, grilled aubergine, green olives*, chopped tomato salad, avocado and drizzled with tahini dressing | 100

*Some olives may contain their pips

Pulled Pork Bowl

Our 8-hour slow roasted BBQ pulled pork over a homemade coleslaw with grated apples, avocado, jalapeno and grilled sweetcorn | 110

Sweet Treats

Chocolate Biscuit Fudge 22

Date Balls 18

Caramel Fudge Squares 22

Cheesecake 58

Carrot Cake 58

At Reload, we make almost all our ingredients from scratch, avoiding additives such as preservatives and flavourings. We take great care in using only the best local ingredients. Traces of nuts and other allergens could be present in some of our food and drinks

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PITA TOASTIES

Served on a white pita with your choice of medium fries or side salad. Upsize to large fries +22

Cheese, Tomato & Basil

Tomato, mozzarella and basil pesto | 75

Bacon, Avo & Mozzarella

Bacon, fresh spring onion, mozzarella and avocado | 94

Chicken Mayo

Delicious chicken mayonnaise inside a toasted white pita | 84

Gypsy Ham & Mozzarella

Gypsy ham, melted mozzarella and tomato | 80

Zingy Chicken, Mozzarella & Avo

Chicken breast strips basted with Cajun or sweet Thai chilli sauce, mozzarella and avocado | 90

BAGEL BAR

Our bagels are homemade with an original bagel recipe involving a 24-hour ferment, hand shaping and boiling before baking

ADD FRIES +40 | GARDEN SALAD +30

Copenhagen

Gypsy ham, cheese, lettuce, tomato and mayo | 65

Thai Chilli Chicken

Sweet Thai chilli chicken, avocado and melted mozzarella | 74

Slow Roasted Pulled Pork

Pulled pork slow roasted for 8 hours in our tangy BBQ sauce and topped with coleslaw. Simply melts in the mouth | 76

Mediterranean Feast

Homemade hummus, grilled aubergine, avocado, greens and chilli oil drizzle | 70

Bockwurst & Cheese Melt

Real German bockwurst sausage grilled and basted with our BBQ sauce and topped with melted mozzarella cheese | 75

Mashed up Avo

Ripe, creamy avocado seasoned with sea salt and cracked black pepper | 57

Chicken Mayo, Avo & Bacon

Our tender chicken mayonnaise with grilled bacon and avo | 77

WRAPS

Wholewheat wraps only

ADD FRIES +40 | GARDEN SALAD + 30

Pulled Pork

Delicious homemade pulled pork shoulder, slow roasted for 8 hours with herbs and spices and our secret BBQ recipe. Topped with coleslaw | 93

Hummus

Homemade hummus, garden greens, cucumber, tomato, thinly sliced carrots, avocado, grilled aubergine, feta cheese and sprouts | 83

Sweet Thai Chilli Chicken

Tender breast strips basted in a sweet Thai chilli sauce, with mozzarella, tomato and avocado | 80

SALADS

Falafel Salad

Golden falafel balls (made ourselves), tossed with crisp summer greens, carrots, onion, cucumber, tomato, grilled aubergine, toasted seeds, sprouts, avocado and a drizzle of Tahini dressing | 120

Bacon, Avo & Feta Salad

Grilled bacon strips, tossed together with avo, feta, summer greens, cucumber, shaved carrots, sprouts, toasted seeds and onion. Drizzled with our Reload dressing | 122


Cajun Chicken Salad

Grilled Cajun chicken fillet strips on a delicious array of summer greens, sliced cucumber, shaved carrots, tomato, onion slithers, feta and avocado. Then drizzled with our delicious homemade salad dressing | 117

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Kids Menu

Pizzas

Margarita : Italian tomato sauce based, with mozzarella and fresh basil | 88

Regina: Tomato based, with ham, sautéed mushrooms & mozzarella | 104

Hawaiian: Tomato based, with ham, pineapple & mozzarella | 104

Bacon & Banana: Tomato based, with banana, bacon & mozzarella | 104

Chicken Mayo: Chicken mayonnaise, red pepper, red onion, sweetcorn, avocado & mozzarella | 104

Other Dishes

Chicken Strips & Fries | 75

Toasted Cheese | 40

Toasted Cheese & Tomato with fries | 62

Dessert

Ice-cream with Choc & Caramel Sauce | 42

Drinks

Strawberry/ Chocolate/ Vanilla Shake | 44

Orange/Apple Juice | 35

Tiny-chino | 15

RELOAD
CAFÉ | BAR | ARTISAN PIZZA

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LUNCH

Vegetarian 

Vegan  VEGAN

EASY EATING

Avo, Egg & Bacon Open Sandwich

Avo mashed with diced tomato and topped with grilled bacon, two poached eggs, spring onion and coriander. Served on two slices of toasted and buttered homemade seed loaf | 105

Roasted Butternut Soup

A delicious blended soup of roasted butternut, onion, carrot, garlic, ginger, coriander, herbs and spices. Finished with a dollop of cream and fresh parsley. Served with our homemade seed loaf toast and butter | 75

Falafel Pita VEGAN

A white pita filled with falafel balls and chopped up cucumber, tomato, cabbage, onion, spicy jalapeno and grilled brinjal. Finished with a drizzle of tahini dressing | 82

Creamy Chicken Soup

A soup with shredded chicken breast and an array of vegetables including carrots, celery, and sweet corn. Real cream gives the soup a deliciously smooth and creamy taste. Served with our homemade seed loaf toast and butter | 78

GOURMET BURGERS

Our patties are made ourselves from 100% pure beef goodness and contain no preservatives, additives or other baddies

Bunless Beef

Pure ground beef patty, grilled & basted with our tangy Reload BBQ sauce, in grilled rounds of aubergine and spicy butternut, topped with caramelised onions and served on a bed of farm fresh salad. Gluten free and sensationally delicious | 136

Good Ol' Trusty

Pure beef patty, grilled, basted and topped with caramelized onions, gherkins, lettuce & tomato. Served with onion rings and a medium portion of fries or side salad | 126

Poppin' Jalapeno

Pure beef patty, topped with spicy jalapeno and melted mozzarella, caramelised onions, gherkins, lettuce and tomato. With onion rings and a medium portion of fries or side salad | 138

On Shrooms

Pure beef patty topped with sautéed mushrooms and melted mozzarella, caramelised onions, gherkins, lettuce and tomato. With onion rings and a medium portion of fries or side salad | 147

Deep South

Pure beef patty, grilled & basted with our Reload BBQ sauce & topped with bacon, melted mozzarella, caramelised onions, gherkins, lettuce and tomato. With onion rings and a medium portion fries or side salad | 148

ADD MUSHROOMS +29

Bunless Chicken

Grilled Cajun chicken fillet stacked with bacon, oven roasted butternut slices, feta and avocado on a bed of farm fresh salad. Another Reload sensory masterpiece. Gluten free | 136

Chook

Tender chicken fillet rubbed in a Cajun or sweet Thai chilli rub and topped with avocado, lettuce and tomato. With medium fries or side salad | 122

Chick-La-Med

Tender chicken breast, plain grilled and topped with sundried tomato, rocket, avocado and feta. With a medium portion of fries or side salad | 135

San Franciscan

Two delicious homemade quinoa & chickpea patties, slow grilled and topped with sautéed mushrooms, avocado, tahini sauce, garden greens and tomato. With medium fries or a garden salad | 125

UPSIZE ANY GOURMET BURGER
WITH A LARGE FRIES +22

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STARTERS

Bacon Wrapped Chilli Poppers: Three jalapeños stuffed with cheddar, mozzarella & cream cheese, wrapped in bacon, pizza oven-roasted, and served with smokey mayo | 90

Crumbed Mozzarella Sticks: ✓ Three Mozzarella cheese sticks crumbed in Japanese Panko bread crumbs & baked in the pizza oven for a great taste. Served with sweet Thai chili sauce | 88

Crumbed Mushrooms: ✓ Panko crumbed mushrooms served with a smokey mayo dipping sauce | 80

MAIN

Chicken Schnitzel: Chicken fillet crumbed in Japanese Panko bread crumbs and deep fried, served with chips, salad and a sauce of your choice | 160
Sauces are made to order and are cream based: Cheese, or Mushroom.

PIZZAS

(served from 12pm)

Our artisan pizza dough is fermented for 24 hours, using a very specific recipe and methodology. This long ferment produces a base that is delicate, flavorful and easier on the stomach than regular pizza doughs.

Gluten Free & Banting bases available on all our pizzas +36 and +46 respectively

FOCACCIAS

Simple flat bread type bases with minimal toppings. Perfect as a starter or snack to share with a friend over drinks.

Garlic & Herb: ✓ Simple base topped with garlic, oregano, olive oil and cracked coarse salt | 62

Olive & Feta: ✓ Calamata Olives, feta, oregano, olive oil and salt | 74

Roasted Butternut & Olives: ✓ Butternut, thyme, rosemary, calamata olives, garlic & olive oil | 82

Mushroom & Garlic: ✓ Sautéed mushrooms, olive oil, garlic & salt | 78

ARTISAN PIZZAS

Margherita: ✓ Italian tomato sauce based, with mozzarella and fresh basil | 110

Ham & Pineapple: Tomato based, with ham, pineapple & mozzarella | 135

Pepperoni: Tomato based, with pepperoni & mozzarella | 137

Regina: Tomato based, with ham, sautéed mushrooms & mozzarella | 134

An Oink & 'Nana: Tomato based, with banana, bacon & mozzarella | 137

Malta: ✓ Tomato based, with basil pesto, cherry tomato, avocado & rocket (no cheese) | 140

Bacon, Avo & Feta: On a homemade spicy tomato sauce with mozzarella | 165

Quattro Formaggi: ✓ Tomato based, with a melting swirl of mozzarella, pecorino, blue cheese and brie | 175

Mexican: Reload bolognese style mince, onion, red pepper, avocado, chilli & jalapenos | 173

Mexican Side-kick: Reload bolognese style mince, aubergine, sautéed mushrooms & red onions | 166

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ARTISAN PIZZAS

Amalfi: Salami, calamata olives, feta & cherry tomato (no mozzarella) | 134

The Sicilian: Tomato based with anchovies, capers & mozzarella | 137

Calabria: Tomato based with anchovies, capers, olives & mozzarella | 143

Stagioni Salami: Tomato based with salami, sautéed mushrooms, artichoke hearts, calamata olives & mozzarella | 175

Yo Hot Mamma!: Bacon, sautéed mushrooms, jalapeno, chilli & avocado | 175

Rustica Chicken: Tomato based, with grilled chicken fillet strips, bacon, sundried tomatoes, avocado & mozzarella | 175

Verona: 🌱 Tomato based, with sautéed mushrooms, artichoke hearts, mixed pepper strips, calamata olives, mozzarella & topped with rocket | 168

Garda: 🌱 Tomato based, with sautéed mushrooms, spinach, avocado, caramelized onions & a tahini dressing. Suitable for vegans | 156

Mushroom, Avo & Feta: 🌱 On a homemade spicy tomato sauced with mozzarella | 165

BBQ Bockwurst: For meaty German wurst enthusiasts, this is a winner pizza with sliced bockwurst, sauteed mushrooms, red & yellow sweet peppers, mozzarella, sauced up with our homemade spicy BBQ sauce and topped with red onion slithers | 178

Pulled Pork: Tomato based, with our famous 8-hour slow roasted pulled pork, topped with red onion, mozzarella and our homemade BBQ sauce | 190

Bianco (non-tomato based)

Bianco 1: Cream cheese based with grilled chicken, mozzarella, bacon, pepperdew, avocado, rocket & sweet Thai chilli | 175

Bianco 2: 🌱 Cream cheese based with sautéed mushrooms, mozzarella, artichoke, pepper, avocado, calamata olives & rocket | 165

Bianco 3: Chicken mayonnaise, red pepper, red onion, sweetcorn, avocado & mozzarella | 160

Our pizzas are labour intensive, made by hand and with great care. Making your pizza began yesterday and each dough is individually fermented & hand stretched. So, if we are busy, please be patient with us as it may take some time.

Pizza Extras

Aubergine, Basil, Butternut, Capers, Caramelised Onions, Jalapeno, Olives, Red Onion, Banana, Ham, Pepperdew | 29

Mushrooms, Blue Cheese, Brie, Cheddar, Cherry Tomatoes, Feta, Peppers, Spinach, Sweet Corn, Avocado, Bacon, Basil Pesto | 35

Chicken fillet strips, Pecorino, Pineapple, Salami, Anchovy, Artichokes | 42
Mozzarella, Bolognese mince sauce, Pepperoni | 45

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DESSERTS

Ice-Cream & Espresso Affogato

A scoop of creamy vanilla ice-cream served with our single origin espresso on the side | 42

Ice-Cream & Chocolate Sauce

Vanilla ice-cream served with a delicious chocolate sauce | 44

ADD A SCOOP OF ICE-CREAM +16



28

RETAIL

Did you know you can buy some of the homemade items on our menu to take home? Everything is hand made and we go through these items really quickly, so please ask your waiter about availability

Seed Loaf Bread | 69

Bagels | 12

Falafel balls portion of 12 | 50
(comes frozen)

Shakshuka Sauce 230ml / 460ml 41 | 79

Hummus 220g | 39

Roasted Butternut Soup (frozen) | 51

Creamy Chicken Soup (frozen) | 60

Whole Carrot Cake | 480

Whole Cheese Cake | 470

We use no preservatives in our products so shelf life might not be as long
Consume soonest, or freeze immediately

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Bar Menu

Service from 11am. Alcohol not for persons under the age of 18

Cocktails

Vodka Martini

Vodka, Dry Vermouth and ice. Shaken or stirred | 70

Moscow Mule

Vodka, Ginger Beer and Lime Juice | 68

Pina Colada

Malibu Rum, Coconut Cream, Pineapple Juice and ice | 95

Sex on The Beach

Vodka, Peach Schnapps, Cranberry Juice, Orange Juice and Pineapple Juice | 80

Mojito

White Rum, Soda, Fresh Lime & Mint | 86

Long Island Iced Tea

Vodka, Rum, Triple Sec, Gin, Tequila, Lime, Sugar & a dash of Cola | 84

Strawberry Daiquiri

White rum blended with strawberries, ice and lime to produce a refreshing cocktail for a hot day | 88

Mango Daiquiri

White rum blended with mango, ice and lime to produce a refreshing cocktail for a hot day | 88

Margarita

Tequila, Triple Sec & Fresh Limes | 87

Cocktail Jugs

London Mule

Gin, Ginger Beer & Lime juice | 185

Sangria

Red wine, brandy, orange juice & pieces of fruit | 195

Spiked Strawberry

Vodka, lemon juice, mashed strawberries & diced cucumbers | 190

Shooters & Shots

Jagermeister | 40

Amarula | 29

Kalua | 34

Tequila - El Jimador | 38

Sedwick's OBS | 27

Blowjob | 35

Springbok | 34

Something Sweet

Dom Pedro (Amarula or Kalua) | 58

Irish Coffee | 56

Ciders

Savana Dry/Light. | 49

Savana Zero | 49

Hunters Gold/ Dry | 46

Flying Fish | 45

Hard Tac

Jack Daniels | 37

Jameson | 45

J&B | 30

Bells | 32

Bacardi Blanco | 30

Bacardi Spiced | 30

Captain Morgan | 28

Smirnoff Vodka | 28

Sky Vodka | 32

Southern Comfort | 26

Klipdrift Export | 27

Richelieu | 27

Stretton's Gin | 26

Bombay Sapphire | 36

Bombay London Dry Gin | 32

Inverroche Classic Gin | 51

Mixers & Cordials

Club Soda, Bitter/Dry Lemon, Lemonade | 30

Indian Tonic, Pink Tonic | 30

Coke 200ml | 28

Red Bull | 47

Roses Cordial – Lime / Passion Fruit / Cola | 12

Beers (Bottled)

Castle Lite | 41

Amstel | 41

Black Label | 41

Windhoek Draft 440ml | 50

Corona Extra | 48

Heineken | 45

Heineken Zero (0% Alc) | 45

Beer On Tap

(Brewed by CBC)

Reload Lager 350ml | 47

Reload Lager 500ml | 64

Reload Lager Jug | 167

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Wine List

MCC / Sparkling

J.C. Le Roux Le Domaine Offers an abundance of fresh fruit and a lingering, clean finish. |215
Silverthorn The Genie MCC Rosé Brut made in the bottle fermented method using 100% shiraz grapes | 572

White

Chenin Blanc

House White Chenin Blanc Blend | 130 bottle | 41 glass
Fairbridge Fresh nose of green apples and litchis, balanced with a gentle crisp and light palate | 190
Kleine Zalze On the palate, flavours of pineapple and apricot with smoky nuances join hands | 210
KWV This wine displays upfront guava, pear and pineapple aromas with hints of honey and green apple on the nose. The palate is vibrant and fresh with a linear acidity and a lingering finish | 195
Nederburg A classically styled, food friendly wine with abundant fruit flavours, elegance and finesse | 180

Sauvignon Blanc

House White | 130 bottle | 41 glass
Fat Bastard Beautifully balanced offering good texture with layers of tropical fruit. A fresh acidity follows through to a satisfying finish | 270
The Beachhouse A light palate teaser, packed with passion fruit and pineapple | 170
Diemersdal Classically styled, brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. | 220
Two Oceans Tropical fruit with an abundance of passion fruit and sweet lemon aromas. An elegant wine with a crisp acidity, offering a bounty of passion fruit, green apple and sweet melon flavours | 160
First Sighting Tropical and citrus fruit on the nose, with typical notes of buchu and minerality | 235
Baleia Pale, greenish gold. Classic aromas of elderberry flower and green fig and crisp, green lichi flavours on the palate | 220
Kumusha Aromas of melon & passion fruit, fynbos & buchu with citrus undertones | 200
Durbanville Hills Combination of ripe citrus, passion fruit, winter melon, mango, gooseberries, pineapple and hints of green grassy notes. | 199

Chardonnay

Fat Bastard Shows classical rich butter and tropical fruit on the nose, well integrated vanilla on the palate | 270
Nederburg Lively aromas of lime, melon and vanilla with creamy, refreshing palate of citrus and apricot, ending on a lingering note | 200

Riesling

Hartenberg Limey zestiness, spicy & floral, full flavoured | 290

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Rosé

House Rosé | 160 bottle | 41 glass
Croydon Title Deed Crisp freshness of strawberries, sherbet & ripe apples. A wonderful all rounder | 200
Darling Cellars Light Pomegranate in colour, ripe strawberries, sweet cherry and raspberries on the nose with a lingering fruity aftertaste | 170
The Wild Woman Cinsaut Gentle floral notes with fresh cherry and strawberry on the nose. Crisp and dry with a subtle hint of spice | 210

Red

Cabernet Sauvignon

House Red Blend | 130 bottle | 41 glass
Sixpence Dark and dry berry fruits with plum, hints of coffee and chocolate | 210
Leopard's Leap Mix berry aromas with distinct blueberry notes on the nose and palate. Underlying soft cinnamon spices contribute to the complexity of the wine | 190
Hartenberg Medium/full bodied, fruit-driven red wine. Ideal with tomato based pizza | 450
Nederburg Full-bodied and full of flavour, balanced fruit and oak. With long lasting and lingering notes of cherry, tobacco and berry | 180
Lookout Cape Leopard Red Blend Mountain red berries, red cherry & vanilla | 179

Merlot

KWV Upfront ripe plum, strawberry and sour cherry with nuances of freshly crushed herbs. The palate is accessible with indulgent tannins and a seamless finish | 210
Nederburg Classic Soft and smooth texture of this wine is complemented by its rich and textured flavours, reminiscent of ripe berries | 185

Shiraz

Spier Spicy, ripe plum flavours, easy going tannins and a creamy aftertaste makes this your red wine go-to. Add sparkle to your Reload pizzas | 225

Pinotage

Leopard's Leap Fruity aromas of raspberries and red currant are supported by subtle nuances of vanilla and barbecue spice. Red fruit aromas follow through on the palate with bursts of juicy red berries giving a pleasant lingering aftertaste | 185
Nederburg Ruby red. A bounty of plums, prunes, red fruit flavours and subtle oak spice | 245

Cinsaut

Kaapzicht Lovely dense earthy savoury sun-dried strawberry and bramble berry fruit nose. Full and fleshy, this is showy, bright and mouthwatering, displaying a crunchy edge, saline acidity and a fine sweet macerated red currant finish | 350

Syrah

Andreas Deep purple red. Most observably blackberry, cherry and plum notes. Voluptuous, full big and luscious, with a hint of pepper | 435