

Leopard Bar

WINES

Champagne and Sparkling Wine

Guy Cadel Brut Champagne	R555/115
Pierre Jourdan Belle Rose	R310/60
Simonsig Kaapse Vonkel	R230/45
Nederburg Cuvée Brut	R140/25

White Wine and Rosé

Anura Sauvignon Blanc	R130/35
Bouchard Finlayson Sauvignon Blanc	R210/60
Bouchard Finlayson Kaaimansgat Chardonnay	R265/75
Backsberg Chardonnay	R160/45
Signatures of Doolhof Un wooded Chardonnay	R135/35
Pecan Stream Chenin Blanc	R120/30
Bovlei Beaukett	R 90/25
GrangeHurst Cape Rosé Blend	R130/35

Red Wine

Porcupine Ridge Syrah	R150/40
Graham Beck Cabernet Sauvignon	R250/65
Annex Kloof Malbec	R225/60
Simonsig Pinotage	R175/50
Groote Post Merlot	R220/60
Fryers Cove Pinot Noir	R265/65

Should you wish to choose from a larger selection of wines, we can gladly offer you our full award winning wine list.

SNACK PLATTERS

(Served from 12h00 until 22h30 and are adequate for 2 guests)

Samosa Platter	R135
Lamb and raisin samosas, Potato samosas, Chicken samosas served with homemade apricot chutney	

Oriental Platter	R155
Sesame chicken skewers, crumbed prawns and home-made vegetable spring rolls served with sweet and sour dipping sauce	

Mini Burger Platter	R155
Mini lamb, beef and chicken burgers served with French fries and chilli mayonnaise	

BILTONG

Beef Biltong and Droëwors	R155
120g Beef Droëwors, 240g Beef Biltong	
Beef Biltong	R85
190g	
Beef Biltong	R50
100g	

COCKTAILS

Specialty Martini's

Cucumber Martini	R60
Tanqueray gin, cucumber syrup, apple juice and a squeeze of fresh lime	
Pom Pom Martini	R55
Absolute citron vodka, triple sec, pomegranate syrup, cranberry and lemon juice	

Fynbos Martini	R60
Fynbos infused vodka with a dash of bitters	

S J Martini	R60
Havana Club Blanco, Grand Marnier, Galliano, apricot liqueur and orange juice	

Ole'	R50
Tequila blanco, banana liqueur and blue curacao	

Chocolate Cosmo	R50
Wyborowa vodka, triple sec, cranberry juice and white chocolate syrup	

Exquisite Kiwi Martini	R80
Wyborowa vodka, fresh kiwi, kiwi syrup and pineapple juice	

Southern Angel	R50
Wyborowa vodka, Southern comfort, peach juice, fresh mint and honey syrup	

Latin Fever	R65
Dark rum, silver tequila, rose syrup, orange, lemon, strawberry and cranberry juice with a hint of mint	

Champagne and Wine Cocktails

Classy Champagne Cocktail	R180
Guy Cadel, La Grande Josiane liqueur with a twist of fresh orange	

Classic MCC Cocktail	R95
Simonsig Kaapse Vonkel, Courvoisier VS cognac, bitters and brown sugar cube	

Lazy Leopard	R60
Spiced rum, pineapple juice and sparkling wine	

Exotic Spritza	R55
Dry white wine and fresh seasonal fruits topped with soda water	

Bellini	R65
A blend of Simonsig Kaapse Vonkel and your choice of peach or mango fruit puree	

Perfect Lady	R65
Simonsig Kaapse Vonkel, strawberry syrup and fresh strawberries	

OYSTERS

Seldom in life is passion so embraced as it is by the delectable bubbles of champagne and mysteries of the sea ...

A glass of Guy Cadel Champagne	
6 Medium Oysters	R270

A bottle of Guy Cadel Champagne	
6 Medium Oysters	R690

A glass of Pierre Jourdan Rosé	
6 Medium Oysters	R215

A bottle of Pierre Jourdan Rosé	
6 Medium Oysters	R445

A glass of Simonsig Kaapse Vonkel	
6 Medium Oysters	R195

A bottle of Simonsig Kaapse Vonkel	
6 Medium Oysters	R365

COCKTAILS

The Bartenders Selection

Italian Strawberry Mojito	R65
Whiter rum, mint syrup, fresh strawberries and lime juice, topped with sparkling wine	

Chocolate and Strawberry Daiquiri	R65
White rum, white chocolate syrup with fresh strawberries and strawberry juice	

Strawberry Margarita	R60
Silver tequila, fresh strawberries, strawberry liqueur and lime juice	

Citrus and Spice Mojito	R60
White rum, cinnamon syrup, fresh mint and fresh citrus fruit	

Caipirinha	R75
Cachaça, fresh limes, lime sugar syrup and crushed ice	

Atlantic Sunset	R60
White rum, malibu, blue curacao, orange juice, mango juice and a dash of grenadine	

New Aged Colada	R65
Spiced gold rum, pina colada syrup, pineapple juice and coconut cream	

Rum Tai	R60
White rum, dark rum, mango juice, orange juice and grenadine with a float of Stroh rum	

Bourbon Vanilla Crush	R65
Buffalo trace bourbon, vanilla syrup and fresh mint topped with orange juice	

Non-Alcoholic Selection

Apple Cooler	R38
Green apple flavour and pineapple juice topped up with soda water	

Peach and Mango Fizzer	R38
Peach and mango juice topped with dry lemon	

Bora-Bora	R38
Grenadine, pineapple juice and ginger ale	

Cookie Colada	R38
Ginger bread and Pina colada syrups blended or shaken with pineapple and fresh lime juice	

TEA BY THE SEA

(Served from 14h00 till 18h00)

Full Tea stand	R165
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Smoked salmon sandwiches
Cucumber sandwiches
Cheese and tomato sandwiches
Strawberry cupcakes
Selection of biscuits
Chocolate brownie
Cream scones with strawberry jam
Éclairs
Glazed fruit tartlets
Macarons

Tea or Coffee with one of above	R55
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Tea or Coffee with two of above	R80
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Tea or Coffee with biscuits	R50
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THE TWELVE APOSTLES
HOTEL AND SPA

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