

LEOPARD BAR AND LOUNGE

WINES

Champagne and Sparkling Wine

Guy Cadel Brut Champagne	R555/135
Pierre Jourdan Belle Rose	R310/80
Simonsig Kaapse Vonkel	R230/60
Nederburg Cuvée Brut	R140/40

White Wine and Rosé

Anura Sauvignon Blanc	R130/35
Bouchard Finlayson Sauvignon Blanc	R205/60
Bouchard Finlayson Kaaimansgat Chardonnay	R265/70
Backsberg Chardonnay	R160/45
Dalla Cia Chardonnay	R175/50
Pecan Stream Chenin Blanc	R130/40
Du Toitskloof Beaukett	R 90/30
Grangehurst Cape Rosé Blend	R120/35

Red Wine

Porcupine Ridge Syrah	R155/45
Graham Beck Cabernet Sauvignon	R245/65
Bellevue Morkel Malbec	R225/60
Simonsig Pinotage	R175/50
Groote Post Merlot	R215/60
Fryers Cove Pinot Noir	R255/65

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)

Samoosa Platter Lamb and raisin samoosas, potato samoosas and chicken samoosas served with homemade apricot chutney	R125
Oriental Platter Sesame chicken skewers, crumbed prawns and home-made vegetable spring rolls served with sweet and sour dipping sauce	R155
Mini Burger Platter Mini lamb, beef and chicken burgers served with French fries and chilli mayonnaise	R155

BILTONG

Beef Biltong and Droëwors 120g Beef Droëwors 240g Beef Biltong	R155
Beef Biltong 190g	R85
Beef Biltong 100g	R48

COCKTAILS

Martini Specialities

Cucumber Martini <i>Tanqueray gin, cucumber syrup, apple juice and a squeeze of fresh lime</i>	R60
Cherry Tartini <i>Black cherry vodka, cherry liqueur, Amaretto and fresh cream</i>	R60
Fynbos Martini <i>Fynbos infused vodka with a dash of bitters</i>	R60
Bourbon Espresso <i>WL Weller Bourbon, kahlua and espresso coffee</i>	R60
Absolute Bananas <i>Absolute vodka banana liqueur and pineapple juice</i>	R50
Chilli Chocolate Martini <i>Chilli vodka, crème de cacao and white chocolate syrup</i>	R60
Exquisite Kiwi Martini <i>Wyborowa vodka, fresh kiwi, kiwi syrup and pineapple juice</i>	R80
Turkish Delight <i>Kahlua, nachtmuziek, rose syrup with a float of fresh cream and a side delight sweet</i>	R65
Latin Fever <i>Dark rum, silver tequila, rose syrup, orange, lemon, strawberry and cranberry juice with a hint of mint</i>	R65

Champagne and Wine Cocktails

Classic Champagne Cocktail <i>Guy Cadel, Courvoisier VS cognac, bitters and brown sugar cube</i>	R185
Classic MCC Cocktail <i>Simonsig Kaapse Vonkel, Courvoisier VS cognac, Bitters and brown sugar cube</i>	R95
Lazy Leopard <i>Spiced rum, pineapple juice and sparkling wine</i>	R60
Exotic Spritza <i>Dry white wine and fresh seasonal fruits topped with soda water</i>	R55
Bellini <i>A blend of Simonsig Kaapse Vonkel and your choice of peach or mango fruit puree</i>	R65
Perfect Lady <i>Simonsig Kaapse Vonkel, strawberry syrup and fresh strawberries</i>	R65

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 <i>Whiter rum, mint syrup, fresh strawberries and lime juice, topped with sparkling wine</i>	R65
Chocolate and Strawberry Daiquiri <i>White rum, white chocolate syrup with fresh strawberries and strawberry juice</i>	R65
Strawberry Margarita <i>Silver tequila, fresh strawberries, strawberry liqueur and lime juice</i>	R60
Citrus and Spice Mojito <i>White rum, cinnamon syrup, fresh mint and fresh citrus fruit</i>	R60
Caipirinha <i>Cachaça, fresh limes, lime sugar syrup and crushed ice</i>	R75
Atlantic Sunset <i>White rum, malibu, blue curacao, orange juice, mango juice and a dash of grenadine</i>	R60
New Aged Colada <i>Spiced gold rum, pina colada syrup, pineapple juice and coconut cream</i>	R65
Rum Tai <i>White rum, dark rum, mango juice, orange juice and grenadine with a float of Stroh rum</i>	R60
Bourbon Vanilla Crush <i>Buffalo trace bourbon, vanilla syrup and fresh mint topped with orange juice</i>	R65
Non-Alcoholic Selection	
Apple Cooler <i>Green apple flavour and pineapple juice topped up with soda water</i>	R38
Peach and Mango Fizzer <i>Peach and mango juice topped with dry lemon</i>	R38
Bora-Bora <i>Grenadine, pineapple juice and ginger ale</i>	R38
Cookie Colada <i>Ginger bread and Pina colada syrups blended or shaken with pineapple and fresh lime juice</i>	R38

TEA BY THE SEA

(Served from 14h00 till 18h00)

Full Tea stand Smoked salmon finger sandwiches Cucumber finger sandwiches Mini grilled chicken aioli sandwiches Mini cheese and ham rolls Strawberry cupcakes Cream scones with strawberry jam Mini koeksisters Individual traditional milk tartlets Lemon meringue tartlets Mini chocolate gateaux Selection of biscuits	R150
Tea or Coffee with one of above	R55
Tea or Coffee with two of above	R80
Tea or Coffee with biscuits	R50