

LEOPARD BAR AND LOUNGE

WINES

Champagne and Sparkling Wine

Guy Cadel Brut Champagne	R555/135
Pierre Jourdan Belle Rose	R295/70
Simonsig Kaapse Vonkel	R215/50
Nederburg Cuvée Brut	R130/35

White Wine and Rosé

Anura Sauvignon Blanc	R130/35
Bouchard Finlayson Sauvignon Blanc	R185/55
Backsburg Chardonnay	R160/45
Du Toitskloof Beaukett	R90/30
Jordan Chameleon Rosé	R130/35

Red Wine

Porcupine Ridge Syrah	R155/45
Alto Cabernet Sauvignon	R310/70
Bellevue Morkel Malbec	R200/55
Simonsig Pinotage	R160/45
Groote Post Merlot	R205/55
Hoopenburg Pinot Noir	R230/60

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 Chicken Samoosas <i>Homemade Apricot Chutney</i>	R115
Pâté Platter Chicken Liver Pâté Smoked Snoek Pâté Gorgonzola Pâté <i>Melba toast and toasted olive bread</i>	R125
Oriental Platter Sesame Chicken Skewers Deep Fried Prawns Home-made Vegetable Spring Rolls <i>Sweet and Sour Dipping Sauce</i>	R140

COCKTAILS

Martini Specialties

Crème Brûlée Delight <i>Vanilla Vodka, Frangelico, Cointreau and Cape Velvet Cream finish.</i>	R50
Raspberry Truffle <i>Raspberry Vodka, Crème de Cocoa white, Chambord Liqueur topped with fresh Cream and Chocolate flakes.</i>	R50
Fynbos Martini <i>Fynbos infused Vodka with a dash of Bitters.</i>	R50
Coco Xpress Martini <i>Vodka, Malibu and a dash of appletiser.</i>	R50
Absolute Bananas <i>Absolute vodka, banana liqueur and pineapple juice.</i>	R50
Mexican Coffee Bean <i>Patron Reposado, Patron Café XO with a kiss of Vanilla.</i>	R75
Exquisite Kiwi Martini <i>Wyborowa Vodka, Fresh Kiwi, Kiwi Syrup and Pineapple Juice.</i>	R75
Hummer..... <i>Apricot Brandy, Van der Hum with Amarula, Fresh Cream and Orange zest.</i>	R50

Champagne and Wine Cocktails

Lazy Leopard <i>Spiced Rum, Pineapple juice and Sparkling Wine.</i>	R50
Exotic Spritza <i>Dry White Wine, fresh seasonal fruits topped with Soda water.</i>	R50
Bellini <i>Peach or Mango fruit Juice and Sparkling Wine.</i>	R50
Perfect Lady <i>Strawberry syrup, fresh Strawberries and Sparkling Wine.</i>	R50

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	R265
A Bottle of Guy Cadel Champagne 6 Medium Oysters	R665
A Glass of Pierre Jourdan Rosé 6 Medium Oysters	R195
A Bottle of Pierre Jourdan Rosé 6 Medium Oysters	R410
A Glass of Simonsig Kaapse Vonkel 6 Medium Oysters	R185
A Bottle of Simonsig Kaapse Vonkel 6 Medium Oysters	R295

The Oysters are tantalizingly fresh and served on crushed ice

COCKTAILS

The Bartenders Selection

Italian Strawberry Mojito <i>White Rum, Mint syrup, fresh Strawberries and Lime juice, topped with Sparkling Wine</i>	R55
Jamaican Breezer <i>Havana Club Rum, Ginger Liqueur, Apple juice topped with Ginger ale.</i>	R50
Strawberry Margarita <i>Tequila, fresh Strawberries Triple sec, sour mix with a salted rim.</i>	R55
Carparinha <i>Cachaca, Fresh Limes, Lime sugar syrup and crushed ice.</i>	R55
Manic Manhattan <i>Sazerac Rye Whisky, Martini Rosso, Maraschino syrup and a dash of Bitters.</i>	R55
Atlantic Sunset <i>White Rum, Malibu, blue Curacao, Orange juice, Mango juice and Grenadine.</i>	R55
Azure Fizz <i>Malibu, Peach Schnapps, Lemonade and a dash of Blue Curacao.</i>	R65
Rum Tai <i>White Rum, dark Rum, Mango juice, Orange juice, Grenadine with a float of Stroh Rum.</i>	R50

Non-Alcoholic Selection

Apple Cooler <i>Green Apple flavour and Pineapple juice, soda</i>	R32
Peach and Mango Fizzer <i>Peach and Mango juice topped with dry Lemon.</i>	R32
Bora-Bora <i>Grenadine, Pineapple juice and Ginger ale.</i>	R32
Cookie Colada <i>Ginger bread, Pina Colada syrups blended or shaken with Pineapple and fresh Lime juice.</i>	R32

TEA BY THE SEA

(Served from 11h00 till 18h00)

Full Tea stand 2 Smoked Salmon finger sandwiches 2 Cucumber finger sandwiches 2 Mini Grilled Chicken open sandwiches 2 Strawberry Cupcakes 2 Coffee Walnut cakes 2 Cream Scones with Strawberry Jam 2 Mini Koeksisters 2 Individual traditional Milk tartlets 2 Lemon Meringue Tartlets 2 Mini Chocolate Gateaux	R140
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Tea or Coffee with one of above R55

Tea or Coffee with two of above R80

Tea or Coffee with biscuits R50