

SPOON

EATERY & PIZZERIA

WINES by the carafe

Wildeberg Wild House

Dry Rosé	50
Sauv/Blanc	60
Chenin Blanc	60
Chardonnay	60
Pinotage	70
Shiraz	70
Cinzano Prosecco by the glass	70

ROSÉ

Wildeberg Wild House	150
<i>Franschhoek</i> – Pairs well with grilled fish & chicken dishes	
Vrede en Lust ‘The Jess’	250
<i>Franschhoek</i> – Pairs well with simple chicken dishes or grilled seafood	
Fairview Quartz	300
<i>Paarl</i> – Versatile wine that pairs elegantly with sushi, salads, cheese and tapas-style platters	
Holden Manz Rothko	340
<i>Franschhoek</i> – Pairs well with fish, pizza marinara, pasta and most starters	
Holden Manz Rothko Magnum	700

WHITES

Sauvignon Blanc

- Wildeberg Wild House** 170
Franschhoek – Pairs well with grilled white fish, chicken & aromatic Thai dishes
- Waterkloof Circumstance** 270
Stellenbosch – Pairs well with seafood drizzled in lemon
- Winshaw Vineyards Usana ‘The Doctors Journey’** 270
Stellenbosch – Pairs with white fish, seafood and poultry, lemon butter, dill etc
- Die Kat Se Snor** 330
Hemel-en-Aarde, Walker Bay – Pairs well with goats cheese, vegetarian dishes, mushrooms & chicken
- Groote Post Sea Salter** 370
Darling – Pairs well with vegetarian dishes, seafood, soft cheeses and white fish

Chenin Blanc

- Wildeberg Wild House** 170
Franschhoek – Pairs well with seafood, chicken & grilled vegetables
- Waterkloof Circumstance** 255
Stellenbosch – Pairs well with pan seared seafood
- Kaapzicht** 230
Stellenbosch – Pairs with salads, bianco pizzas, bacon and leek quiche, and seafood dishes. Anything on the “sweet and sour” spectrum
- Raats Original** 370
Stellenbosch, Polkadraai – Pairs well with mild curry dishes & fish dishes

Chardonnay

- Wildeberg Wild House** 170
Franschhoek – Pairs well with chicken, pork tenderloin, or roast veggies with goat’s cheese
- Hartenberg Chardonnay Unwooded** 200
Stellenbosch – Pairs well with sushi, lemon chicken or white fish
- Piekenierskloof** 320
Citrusdal – Pairs well with shellfish, vegetarian dishes containing aubergine, leeks and peppers, salads with a light vinaigrette or tangy mayonnaise

Chardonnay

Groote Post Pinch of Salt 430
Darling - Pairs well with fishcakes, creamy curried dishes & salads, particularly our pear & gorgonzola salad

Pinot Gris

Winshaw Vineyards Usana 'The Runaway' 290
Stellenbosch – Pairs well with Thai-inspired dishes, fresh Asian dishes, or anything light and aromatic. Traditional seafood & non-chilli aromatic dishes

Blends

Waterkloof 'The Circle of Life' 325
Stellenbosch – Pairs well with seafood dishes

Springfield Estate 'Miss Lucy' 410
Robertson – Pairs well with Asian-styled dishes, white or oily fish, Shellfish and mild cheeses

BUBBLY

Alvis Drift Brut Blanc de Blanc 300
Breede River Valley – Great on its own to celebrate an occasion but pairs well with fish pâté, fresh oysters, sushi, grilled fish, prawns & chicken dishes

Alvis Drift Chardonnay/Pinot Noir Brut Rosé 300
Breede River Valley – Pairs well with spicy foods, roast duck, cured meats and cured fish

Graham Beck Brut 530
Robertson – Pairs well with green salad, fried chicken & oysters

Wildeberg Strange Kompanjie Pet Nat, Wo Coastal Region 2023 Grenache Gris Brut 550
Paarl – Pairs well with cold platters, salads & smoked fish

Bottega Prosecco Brut 790
Italy, Treviso – Fabulous as an aperitif. Pairs well with most starters, fish, and poultry

Moët Brut 1400
France – Pairs well with seafood & fattier foods

REDS

Blends

- Kaapzicht Kaleidoscope** 225
Stellenbosch – Pairs well with meat-based dishes or just a delish pizza
- Hartenberg Doorkeeper Merlot/Malbec** 260
Stellenbosch – Pairs well with lamb, a beef burger or truffle mushroom risotto
- Bruwer Vintners Cape Red Blend** 390
Stellenbosch – Pairs well with Duck or mushroom risotto
- Vrede en Lust ‘Ella’** 370
Franschhoek – Pairs well with a companion to hearty dishes, grilled meats & flavourful cheeses, allowing its richness and complexity to unfold with each sip
- Jasper Raats ‘Skebenga’** 490
Stellenbosch, lower slopes of Helderberg mountains – Pairs well with game meat, beef, venison, poultry & veggie dishes
- Grangehurst ‘Nikela’ 2009** 730
Stellenbosch – Pairs well with rich dishes like lamb, tuna & chicken livers

Merlot

- Anura** 240
Simonsberg, Paarl – Pairs well with pasta dishes, pizza & burgers.
- Vrede en Lust ‘Red Lady’** 305
Franschhoek – Pairs well with beef or lamb with a simple jus or mushroom sauce
- Longridge** 450
Stellenbosch, lower slopes of Helderberg mountains – Pairs well with beef, lamb & poultry
- Anura Merlot Magnum** 455

Pinotage

Wildeberg Wild House	190
<i>Franschhoek</i> – Pairs well with tuna, red meat & roast vegetables	
Piekenierskloof	335
<i>Citrusdal</i> – Pairs well with beef dishes	
Kaapzicht Skraalhans	335
<i>Stellenbosch</i> – Pairs well with umami dishes like steak, pork ribs or mushrooms	
Grangehurst Pinotage 2011	630
<i>Stellenbosch</i> – Pairs well with red meat, seared tuna & creamy pasta	
Grangehurst Pinotage 2011 Magnum	1170

Cabernet Franc & Cabernet Sauvignon

Raats 'Dolomite' Cab Franc	440
<i>Stellenbosch, Polkadraai</i> – Pairs well with Karoo lamb, pork loin, hard cheeses & game meat	
Piekenierskloof Cab Sauv	335
<i>Citrusdal</i> – Pairs well with beef dishes	
Grangehurst Cab Sauv 2009	650
<i>Stellenbosch</i> – Pairs well with heavier red meat dishes	

Shiraz/Syrah

Wildeberg Wild House Shiraz	190
<i>Franschhoek</i> – Pairs well with meat dishes & mushroom dishes	
Hartenberg Doorkeeper Shiraz	260
<i>Stellenbosch</i> – Pairs well with game, lamb & beef dishes of all kinds	
Holden Manz Shiraz	650
<i>Franschhoek</i> – Pairs well with pork, spicy food, chicken & vegetarian dishes	
Tamboerskloof Syrah	580
<i>Stellenbosch</i> – The elegance of the wine makes it super versatile. It pairs well with red meats, duck, ostrich, and Venison	
Tamboerskloof Syrah Magnum	1450

Malbec

- Vrede en Lust** 400
Franschhoek – Pairs well with bolognaise & red meat
- Paul Wallace** 510
Elgin – Pairs well with red meat dishes. Awarded best Malbec in the country in 2023

Cinsault

- Wildeberg Sku** 350
Franschhoek – Great lightly chilled with Mediterranean dishes, chargrilled veg, pan-fried prawns, or Asian-inspired dishes
- Kaapzicht Skuinsberg** 445
Stellenbosch – Pairs well with chicken & cured meats

SOMETHING *special*

- Wildeberg Strange Kompanjie
Pet Nat, Wo Coastal Region 2023
Grenache Gris Brut** 550
Paarl – Pairs well with cold platters, salads & smoked fish. This sparkling wine is naturally fermented, unfiltered & sustainable production, it really is something special
- Meinert Wines ‘The Italian job’
White Merlot** 470
Stellenbosch – Pairs well with rich foods like risotto, salmon & carpaccio’s
- Wandering Beeste Petite Syrah** 365
Franschhoek – Pairs well with steak & heavy meat dishes
- Piekenierskloof Tannat** 290
Citrusdal – Pairs well with beef dishes & dark chocolate
- Wildeberg Coterie
Cab Franc/Malbec** 405
Franschhoek – Pairs well with grilled meats, especially lamb and spiced meat dishes