

# SPOON

EATERY & PIZZERIA

---

## COCKTAILS

### Classic Cocktails

- Espresso Martini** 98  
Espresso, SKYY vodka, Kahlúa, sugar syrup, shaken – *Martini Glass*
- Porn Star Martini** 98  
Passion fruit puree, double shot vanilla vodka, lime juice & egg white served with a shot of prosecco – *Martini Glass*
- Margarita** 98  
Spicy or Normal – tequila, Cointreau, fresh lime juice & sugar syrup, shaken – *Margarita glass or tumbler over ice*
- Aperol Spritz** 115  
Prosecco, aperol, soda water & a fresh slice of orange, over ice – *Wine Glass*
- Capri Spritz** 115  
Prosecco, limoncello, soda water & a fresh slice of lemon, over ice – *Wine Glass*
- Moscow Mule** 98  
Double shot SKYY vodka, ginger ale, a dash of ginger bitters, fresh mint & a wedge of lime. Served over ice – *Tall Glass*
- Amaretto Sour** 98  
Double shot Amaretto, fresh lemon juice, egg white, bitters, shaken and served with a maraschino cherry – *Short Glass*
- Paloma** 115  
Double shot tequila, fresh lime juice & San Pelligrino grapefruit juice served on ice with a spiced rim – *Tall Glass*
- Whiskey Sour** 95  
Double shot Jameson, fresh lemon juice, sugar syrup, egg white garnished with bitters - *Short Glass*

## Signature Cocktails

- Chef's Special** 98  
Tequila, Cointreau, fresh orange juice, egg white, shaken and served on ice – *Short Glass*
- Elderflower Spritzer** 85  
Elderflower cordial, prosecco & soda water – *Wine Glass*
- Summer Fiesta** 100  
Double shot Skyy Vodka, soda water, chili sugar stock, cranberry, mint & crushed blueberries – *Tall Glass*
- Spoon Old Fashion** 105  
Double shot bourbon, 1 shot cointreau, fresh orange peel served on ice – *Short Glass*
- Dark and Stormy** 115  
Double shot kraken dark spiced rum, ginger ale, wedges of lime & bitters served over ice – *Tall Glass*
- Roku Gin Puff** 98  
Double shot Roku Gin, lemon juice, raspberry syrup & an egg white shaken & served in a martini glass
- Island Mule** 115  
Double shot sugar baron aged rum, ginger ale & fresh orange served over ice – *Tall Glass*

## Virgin Cocktails

- Elderflower & Blueberry Spritzer** 55  
Elderflower cordial, soda & fresh muddled blueberries - *Wine Glass*
- Moscow Mule** 55  
Ginger ale, soda, fresh mint & fresh lime wedges - *Tall Glass*
- Spicy Orange Margarita** 60  
Fresh orange juice, fresh lime juice, jalapeno sugar syrup shaken over ice - *Margarita Glass*
- Summer fiesta** 55  
Cranberry juice, soda water, chili sugar stock, crushed blueberries & fresh mint served on ice - *Tall Glass*

# WINES by the carafe

## **Wildeberg Wild House**

|                                      |    |
|--------------------------------------|----|
| Dry Rosé                             | 62 |
| Sauv Blanc                           | 62 |
| Chenin Blanc                         | 62 |
| Chardonnay                           | 62 |
| Pinotage                             | 72 |
| Shiraz                               | 72 |
| Cab Sauv                             | 72 |
| <b>Cinzano Prosecco</b> by the glass | 85 |
| Mimosa                               | 80 |

# ROSÉ

|  |     |
|--|-----|
| <b>Wildeberg Wild House</b>  | 175 |
| <i>Franschhoek</i> – Pairs well with<br>grilled fish & chicken dishes                          |     |
| <b>Vrede en Lust ‘The Jess’</b>  | 275 |
| <i>Franschhoek</i> – Pairs well with<br>simple chicken dishes or grilled<br>seafood            |     |
| <b>Gabrielskloof Estate</b>  |     |
| <b>Range Rosebud</b>   | 260 |
| <i>Botrivier</i> – Wild fermented - Best<br>enjoyed with seafood, salads & light<br>appetizers |     |
| <b>Bruwer Vintners</b>   | 300 |
| <i>Stellenbosch, Polkadraai</i> – Pairs<br>well with any of our seafood dishes                 |     |

# WHITES

## Sauvignon Blanc

- Wildeberg Wild House** 175  
*Franschhoek* – Pairs well with grilled white fish, chicken & aromatic Thai dishes
- Waterkloof Circumstance (organic & biodynamic)** 280  
*Stellenbosch* – Pairs well with seafood drizzled in lemon
- Meinert** 300  
*Stellenbosch* – Best enjoyed with seafood, salads, vegetarian dishes & dishes with a bit of spice
- Die Kat Se Snor** 370  
*Hemel-en-Aarde, Walker Bay* – Pairs well with goats cheese, vegetarian dishes, mushrooms & chicken
- Groote Post Sea Salter** 385  
*Darling* – Pairs well with vegetarian dishes, seafood, soft cheeses and white fish

## Chenin Blanc

- Wildeberg Wild House** 175  
*Franschhoek* – Pairs well with seafood, chicken & grilled vegetables
- Waterkloof Circumstance (organic & biodynamic)** 280  
*Stellenbosch* – Pairs well with pan-seared seafood
- Gabrielskloof Synonym** 290  
*Botrivier* – Wild fermented - Pairs well with seafood & chicken dishes
- Raats Original** 375  
*Stellenbosch, Polkadraai* – Pairs well with mild curry dishes & fish dishes

## Chardonnay

- Wildeberg Wild House** 175  
*Franschhoek* – Pairs well with chicken, pork tenderloin, or roast veggies with goat's cheese
- Jordan Unwooded** 250  
*Stellenbosch* – Pairs well with seafood, chicken dishes & our bianco base pizzas
- Groote Post Pinch of Salt** 425  
*Darling* – Pairs well with fishcakes, creamy curried dishes & salads, particularly our pear & gorgonzola salad

## Pinot Gris

**Winshaw Vineyards**  
**'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

## Something Sweet

**Villiera Jasmine** 220  
*Coastal Region, Western Cape* – Pairs well with anything on the spicy side or just a sunshiney day!

# BUBBLY

**Alvis Drift Brut Blanc de Blanc** 305  
*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** 305  
*Breede River Valley* – Pairs well with spicy foods, roast duck, cured meats and cured fish

**Bruwer Vintners Methode Ancestral** 430  
*Stellenbosch, Polkadraai* – Pairs well any of our seafood dishes & salads

**Wildeberg Strange Kompanjie Pet Nat, Wo Coastal Region 2023 Grenache Gris Brut** 500  
*Paarl* – Pairs well with cold platters, salads & smoked fish

**Bottega Prosecco Brut** 650  
*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

**Iona Sophie Le Rouge  
(female winemaker) 260**

*Elgin* – Pairs well with any of our main red meat dishes

**Hartenberg Doorkeeper  
Merlot/Malbec 275**

*Stellenbosch* – Pairs well with lamb, a beef burger or truffle mushroom risotto

**Gabrielskloof ‘The Blend’ 340**

*Botrivier* – Wild fermented - Pairs well with all our red meat dishes

**Paul Wallace ‘Crackerjack’ 500**

*Elgin* – Perfect accompaniment to lamb, beef bolognaise and tomato based dishes

**Jasper Raats ‘Skebenga’ 515**

*Stellenbosch, lower slopes of Helderberg mountains* – Pairs well with game meat, beef, venison, poultry & veggie dishes

**Grangehurst ‘Nikela’  
(ask about vintage) 730**

*Stellenbosch* – Pairs well with rich dishes like lamb, tuna & chicken livers

## Merlot, Malbec & Tannat

*These wines offer rich flavours of dark fruit, spice & all things nice*

**Snow Mountain Merlot 240**

*Western Cape Stellenbosch* – Pairs well with pasta dishes, pizza & burgers

**Anura Merlot 260**

*Simonsberg, Paarl* – Pairs well with braised red meat dishes & rich sauces

**Longridge Merlot 455**

*Stellenbosch, lower slopes of Helderberg mountains* – Pairs well with beef, lamb & poultry

**Anura Malbec Reserve 420**

*Simonsberg, Paarl* – Enjoyed with grilled meats, rich tomato-based dishes and cheese boards

**Paul Wallace Malbec 510**

*Elgin* – Pairs well with red meat dishes. Awarded best Malbec in the country in 2023

**Piekenierskloof Tannat 320**

*Citrusdal* – Pairs well with beef dishes & dark chocolate

## Pinotage

- Wildeberg Wild House** 195  
*Franschhoek* – Pairs well with tuna, red meat & roast vegetables
- Snow Mountain Pinotage** 290  
*Western cape* – Pairs well with rich hearty red meat dish
- Grangehurst Pinotage (ask about vintage)** 600  
*Stellenbosch* – Pairs well with red meat, seared tuna & creamy pasta

## Cabernet Franc & Cabernet Sauvignon

- Wildeberg Wild House Cab Sauv** 195  
*Franschhoek* – Best enjoyed with red meats & tomato based dishes
- Raats 'Dolomite' Cab Franc** 450  
*Stellenbosch, Polkadraai* – Pairs well with Karoo lamb, pork loin, hard cheeses & game meat
- Grangehurst Cab Sauv (ask about vintage)** 600  
*Stellenbosch* – Pairs well with heavier red meat dishes

## Shiraz/Syrah

- Wildeberg Wild House Shiraz** 195  
*Franschhoek* – Pairs well with meat dishes & mushroom dishes
- Hartenberg Doorkeeper Shiraz** 275  
*Stellenbosch* – Pairs well with game, lamb & beef dishes of all kinds
- Gabrielskloof Estate Range Syrah** 330  
*Botrivier* – Best enjoyed with beef burgers, ribs and mushroom dishes
- Kleinood Tamboerskloof Syrah** 570  
*Stellenbosch* – The elegance of the wine makes it super versatile. It pairs well with red meats, duck, ostrich, and Venison

## The lighter side of red

*We pour these wines chilled – perfect for the Durban climate*

- Iona - Mr P Pinot Noir (female winemaker)** 355  
*Elgin* – Pairs well with mushrooms dishes, truffle, lamb chops & our bianco base pizzas
- Wildeberg Sku Cinsault** 355  
*Franschhoek* – Great lightly chilled with Mediterranean dishes, chargrilled veg, pan-fried prawns, or Asian-inspired dishes