



Beverage Menu

*"Sip slowly...
the wild has a way of
revealing itself one moment
at a time."*



Cocktails

Mocktails

Appletini Mocktail

R95.00

Green apple, apple juice and fresh lemon create a crisp and elegant balance.

Kiwi Daiquiri

R95.00

A vibrant blend of kiwi and lemonade, served over cubed ice for a crisp, refreshing finish.

Mango Daiquiri

R95.00

A smooth tropical blend of mango, orange and fresh lemon juice.

Mango & Mint Spritz

R95.00

Juicy mango, fresh lemon and mint topped with soda water for a light tropical spritz.

Mojito

R95.00

Fresh mint, citrus and soda water combine in this cool and uplifting classic.

Pina Colada

R95.00

A tropical fusion of pineapple, coconut and cream, perfectly smooth and indulgent.

Ruby Pineapple Sparkler

R95.00

Ruby pineapple, fresh lemon, mint and lemonade create a bright and refreshing sparkle.

Shirley Temple

R95.00

A tropical fusion of pineapple, coconut and cream, perfectly smooth and indulgent.

Strawberry Daiquiri

R95.00

Fresh mint, citrus and soda water combine in this cool and uplifting classic.

Cocktails

Rock Shandy

R80.00

A refreshing mix of soda water or sparkling mineral water, lemonade and aromatic bitters to taste.

Black Russian

R105.00

A rich and refined combination of Vodka and Kahlúa.

Frozen Margarita

R105.00

Freshly squeezed lime juice shaken with Triple Sec and Tequila for a crisp, perfectly frozen classic.

Long Island Iced Tea

R105.00

A spirited blend of Vodka, Tequila, Gin, Rum and Triple Sec, balanced with a splash of Coca-Cola and lime juice.

Mango Daiquiri

R105.00

Mango Daiquiri mix combined with lemon juice, lime juice and Rum for a smooth island-inspired cocktail.

Mojito

R105.00

Fresh mint leaves muddled with simple syrup, Bacardi Rum and lime juice/lemon juice, lifted with club soda and finished with a mint sprig.

Pina Colada

R105.00

A smooth tropical blend of Piña Colada, Piña Colada cream mix and White Rum.

Strawberry Daiquiri

R105.00

Frozen strawberry Daiquiri mix blended with lemon juice, lime juice and Rum for a vibrant tropical serve.

White Russian

R105.00

Vodka and Kahlúa finished with cream for a smooth, velvety cocktail.

*"A cocktail crafted for the
bold, just like the leopard
that inspires us."*



Beers & Ciders

Beers

Carling Black Label	R65.00
Castle 500ml	R65.00
Castle Lite 500ml	R65.00
Corona	R65.00
Hansa Pilsner 500ml	R65.00
Heineken	R65.00
Windhoek Draught	R70.00

Ciders

Savanna Dry / Light	R65.00
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Wines

The Art of Gathering

Wine has long been at the heart of celebration, a quiet invitation to pause, connect and savour the moment. From the centre of the table, a bottle draws people together, inspiring conversation, shared stories and the simple pleasure of raising a glass in good company.

At our lodge, we believe every guest should enjoy the freedom of discovery. Our carefully curated wine list offers a diverse selection, chosen to complement both the cuisine and the unforgettable experiences of the African bush. Whether marking a special occasion or simply enjoying the beauty of the present moment, we invite you to explore, indulge and celebrate life with us.

Corkage

We have compiled an extensive wine list in an endeavour to cater for all tastes and preferences; hence we discourage corkage, however we may not have that old gem or momentous bottle of wine that you may like, therefore corkage will be as follows:

Wines – R250 per bottle

MCC – R350 per bottle

*Champagne – R1000 per bottle

*Exclusive Champagne – R1500 per bottle

White Wine

Chardonnay

	GLASS	BOTTLE
Van Loveren Chardonnay	R90.00	R270.00

An elegant unwooded Chardonnay with crisp minerality, delicate saline notes and a refreshing hint of lime. Beautifully balanced with a clean, refined finish.

Food Pairing: Complements fresh salads, seafood and roast chicken.

Glen Carlou Chardonnay **R495.00**

Generous lemon-citrus aromas, green apple, delicate pear, melon notes, soft oak spice and floral undertones with a crisp natural fruit. Fermented and aged in French oak barrels using a water-bending method for a softer, velvety mouthfe.

Food Pairing: Complements fresh seafood, pan-seared scallops, roast or grilled poultry, creamy pastas, risottos and delicate duck dishes.

Benguela Cove Chardonnay **R525.00**

Walker Bay Chardonnay is a medium-bodied, elegant white wine grown in cool-climate vineyards near the Atlantic, ensuring balance and complexity. It offers a rich texture with fresh minerality and vibrant fruit.

Food Pairing: Perfectly pairs with seafood, poultry and even meaty dishes.

Meerlust Chardonnay **R795.00**

Well-structured and linear with focused stone fruit, crisp and balanced acidity, and a clean, stony mineral finish. Sourced from estate vineyards, whole-bunch pressed and barrel-fermented in French oak (*utilizing a mix of new, second, and third-fill barrels, plus a small portion in concrete tanks*).

Food Pairing: Grilled fish, white meat and poultry.

Chenin Blanc

GLASS

BOTTLE

Van Loveren No.5 Chenin Blanc R90.00 R270.00

A vibrant and fruit forward dry white wine with expressive flavours of guava, quince and ripe pear, finished with a refreshing touch of lime. Crisp, elegant and beautifully versatile.

Food Pairing: Ideal with lightly spiced cuisine, smoked chicken, creamy pasta dishes and gourmet burgers.

Awarded multiple Double Gold accolades, including recognition from the 2023 National Wine Challenge and the 2022 Veritas Wine Awards.

Badenhorst Chenin Blanc R350.00

A beautifully fresh and expressive South African Chenin Blanc with delicate citrus and floral aromas, vibrant acidity and subtle mineral undertones. Crisp, elegant and effortlessly enjoyable when served chilled.

Food Pairing: Complements seafood, poultry and light cheeses beautifully.

Leeuwenkuil Reserve Chenin Blanc R450.00

Crafted from 100% Swartland Chenin Blanc, this reserve wine showcases remarkable richness, depth and complexity. Sourced from low-yielding old vines, it delivers exceptional texture, structure and a long, refined finish representative of the Swartland region.

Food Pairing: Complements roast poultry, creamy pastas and risottos, grilled salmon, rich white fish and medium-mature cheeses.

Knorhoek Chenin Blanc R600.00

This distinguished old vine Chenin Blanc from Simonsberg reveals vibrant layers of stone fruit, ripe peach, apricot and zesty lime. Vinified in a selection of vessels and matured for 10 months, the wine offers exceptional balance, richness and structure with a refined, lingering finish.

Food Pairing: Complements fresh salads, roast or pan-fried poultry, duck and light pizzas.

Sauvignon Blanc

GLASS

BOTTLE

Van Loveren Sauvignon Blanc R90.00 R270.00

A vibrant, fruit driven Sauvignon Blanc layered with crisp green apple, gooseberry, lime and grapefruit flavours, beautifully complemented by subtle minerality. Refreshing and elegantly balanced with a lively finish.

Food Pairing: Pairs beautifully with seafood, seared tuna and risotto.

Awarded multiple Double Gold accolades, this celebrated Sauvignon Blanc remains a true family favourite.

Benguela Cove Lighthouse R400.00

This cool-climate wine offers explosive aromas of gooseberry, citrus, apple and orange blossoms, with a finish marked by salinity and oyster shell minerality. The palate is filled with green melon, apple and lemongrass notes, offering great fruit intensity. Best enjoyed now or within two years.

Food Pairing: Pairs well with shellfish, creamy dishes and Caprese salad.

Neil Ellis Groenekloof R490.00

Bright straw in colour with a delicate green hue, this elegant Sauvignon Blanc reveals tropical fruit and citrus aromas, enhanced by subtle fresh cut grass undertones. The palate is refined and textured with vibrant minerality and a long, flavourful finish.

Food Pairing: Perfectly suited to fresh seafood and summer salads.

Spier Creative Block Sauvignon Blanc R690.00

Gooseberry, lime, white peach, tropical notes, and subtle fynbos and white asparagus nuances. Fresh and textured with a lengthy, mineral-infused finish.

Food Pairing: Seafood, poultry, or green salads.

Rosé

GLASS

BOTTLE

Kleine Zalze Rosé

R95.00

R265.00

Crafted from 100% Cinsault grapes sourced from mature vineyards in Stellenbosch and Perdeberg, this elegant pale pink Rosé offers delicate aromas of peach blossom and watermelon. The palate is fresh and vibrant, finishing with crisp grapefruit notes and refreshing acidity.

Food Pairing: Beautifully suited to prawns, grilled calamari and delicate seafood dishes.

Holden Manz Rothko Rosé

R580.00

This refined Rosé from the family-owned Holden Manz Estate in Franschhoek reveals a crystal-clear pale rose gold hue. Elegant floral notes of rose petals are layered with cerise and pink grapefruit, while the palate is generous, creamy and beautifully crisp, culminating in a long, sophisticated finish.

Food Pairing: Perfect alongside freshly shucked oysters or enjoyed with good company.

Red Wine

Cabernet Sauvignon

GLASS

BOTTLE

Van Loveren Cabernet Sauvignon

R90.00

R270.00

A beautifully full bodied Cabernet Sauvignon with rich layers of blackcurrant, blackberry and stewed dark fruit. Smoothly structured with depth and elegance, leading to a lingering finish.

Food Pairing: Ideal with lamb, game and roast meat dishes.

Glen Carlou Cabernet Sauvignon

R490.00

Cold-soaked for over 5 days, skin-contact for 12+ days in open-top stainless-steel tanks, and aged in French oak barrels. Rich aromas and flavors of blackcurrant, blackberry, black cherry, menthol, cedar, and dark chocolate, supported by smooth, supple tannins.

Food Pairing: Pairs well with grilled red meat, lamb neck, hearty stews, and aged cheeses

GLASS

BOTTLE

Dalla Cia Classico Cab Sauvignon**R800.00**

Inspired by Italian winemaking tradition, this elegant Cabernet Sauvignon reveals aromas of blackcurrant, plum and cedar. The velvety palate delivers layers of blueberry, cherry and subtle spice with remarkable finesse.

Food Pairing: Excellent with red meats, game and hearty stews.

Holden Manz Cabernet Sauvignon**R1150.00**

A premium Franschhoek Cabernet Sauvignon offering dark fruit richness, refined tannins and balanced acidity. The palate is full and elegant with exceptional depth and structure.

Food Pairing: Complements grilled steak and roasted mushrooms beautifully.

Boekenhoutskloof Franschhoek Cab Sauvignon**R1500.00**

A refined, medium-bodied Cabernet Sauvignon with vibrant acidity and exceptional complexity. Aromas of red currant, dark cherry and cedar unfold into a silky palate layered with black fruit, aniseed and subtle spice. The mineral-driven finish lingers with notes of clove, graphite and cocoa powder.

Food Pairing: Perfectly paired with prime cuts of beef, slow-roasted lamb and rich game dishes.

Merlot

GLASS

BOTTLE

Van Loveren Merlot**R90.00****R270.00**

A smooth and approachable medium bodied Merlot layered with aromas of strawberry and cherry, followed by ripe plum and blueberry flavours. Elegant and beautifully balanced with a soft finish.

Food Pairing: Pairs beautifully with stews, roast lamb and flavourful cheeses.

GLASS

BOTTLE

Glen Carlou Merlot**R490.00**

Features aromas and flavours of blackcurrant, raspberry, red cherry, plums, cassis, mint and violets, layered with subtle vanilla, baking spices, and soft oak from aging. Velvety, fine-grained tannins with a textured mid-palate and a lingering finish.

Food Pairing: Ideal with hearty pasta dishes, oxtail, venison, rack of lamb, or ostrich.

Meerlust Merlot**R1350.00**

Rich aromas of mocha, dark chocolate, ripe plum, tobacco and cinnamon unfold beautifully on the nose. The palate is layered with black fruit and warm spice, supported by firm tannins and a long, structured finish.

Food Pairing: Perfectly paired with premium cuts of grilled beef, slow-braised lamb, rich game dishes, or mature artisanal cheeses.

Shannon Mount Bullet Merlot**R1800.00**

This elegant Merlot reveals ripe plum and dark cherry aromas with subtle earthy complexity and refined minerality. Fresh acidity and silky tannins create a beautifully balanced palate with exceptional finesse and purity.

Food Pairing: Complements pan-seared duck with fruit reduction, wild mushroom risotto and earthy, savoury dishes.

Pinotage

GLASS

BOTTLE

Van Loveren Pinotage**R90.00****R270.00**

A smooth, lightly oaked Pinotage with aromas of roasted coffee beans and rich flavours of blackberry, mulberry and dark chocolate. Elegant and full flavoured with a beautifully rounded finish.

Food Pairing: Perfect with lamb dishes and traditional barbecues.

GLASS

BOTTLE

Survivor Pinotage**R400.00**

Deep garnet in colour, this full bodied Pinotage reveals rich red fruit aromas with hints of fynbos and cinnamon spice. The palate is velvety and expressive with lingering notes of pomegranate and strawberry.

Food Pairing: Best enjoyed with flame-grilled meats, slow-roasted lamb, smoked barbecue dishes, or aged cheeses.

Kanonkop Kadette Pinotage**R450.00**

An approachable, fruit-forward entry-level wine sourced from younger Stellenbosch bush vines.

Food Pairing: Complements lamb bobotie, tomato-based pasta, mushroom dishes, mildly spiced curries and aged cheeses.

Beyerskloof Pinotage Reserve**R660.00**

A concentrated and beautifully structured Pinotage showcasing blackberry and plum flavours with delicate cedar oak undertones. Smooth and balanced with a long, refined finish.

Food Pairing: Excellent with spicy curries or lamb on the braai.

Blends

GLASS

BOTTLE

Alto Rouge**R245.00**

An iconic Cape blend of Cabernet Franc, Cabernet Sauvignon, Merlot, Shiraz and Petit Verdot, crafted since 1919. Rich, smooth and beautifully balanced, Alto Rouge remains one of South Africa's most celebrated red wines.

Food Pairing: Best enjoyed with grilled meats, hearty pasta dishes and mature cheeses.

Haute Cabriere Chardonnay Pinot Noir**R490.00**

Crisp acidity and citrus zest, pear, and white peach from the Chardonnay, balanced by subtle red fruit and strawberry notes from the Pinot Noir.

Food Pairing: Well-suited to poultry, seafood, spicy chicken and Mediterranean dishes.

GLASS

BOTTLE

Badenhorst Secateurs Red**R400.00**

This expressive blend offers perfumed peppery spice and ripe red fruit aromas. Smooth and fresh on the palate with fine tannins, balanced grip and remarkable drinkability.

Food Pairing: Pairs well with grilled red meats, venison, hearty stews, roasted vegetables and bold pasta dishes with gentle spice.

Creation Pinot Noir**R750.00**

An intensely fragrant Pinot Noir layered with seductive red berries, vanilla and subtle wood spice. The elegant palate reveals raspberry and earthy shiitake mushroom nuances, supported by supple tannins and refined structure.

Food Pairing: Ideal with poultry and game.

Bosman Adama Red**R800.00**

A richly expressive blend with aromas of prune, raspberry, mocha, cinnamon and white pepper. The palate reveals layers of plum, dark cherry and chocolate with a smooth, rounded finish.

Food Pairing: Complements devilled chicken beautifully.

Stellenzicht Silcrete Cinsault**R850.00**

Fresh red fruit aromas lead into earthy and savoury undertones, supported by delicate tannins and a velvety texture. Elegant and beautifully balanced.

Food Pairing: Complements roasted poultry, wild mushroom dishes, Mediterranean vegetables, charcuterie, soft cheeses and berry-led desserts.

Shiraz

GLASS

BOTTLE

Protea Shiraz**R95.00****R285.00**

Notes of shy spice, blue and black fruit, ripe plum, black cherry and subtle fynbos or herbal nuances. Rounded, plush and medium-bodied with flavours of plum, cherry, mulberry and blueberry, backed by soft tannins and a gentle touch of vanilla cream or light oak spice.

Food Pairing: Pairs well with grilled meats (steak, lamb chops, BBQ ribs), hearty stews, charcuterie and aged cheeses.

GLASS

BOTTLE

Boschendal Shiraz

R490.00

A rich and vibrant Shiraz with layers of dark fruit, pepper spice and a silky integrated palate. Elegant freshness and a lingering fruit driven finish create a beautifully balanced wine.

Food Pairing: Complements flame grilled steaks, braised short ribs, roasted game and mature cheeses.

Survivor Syrah

R590.00

Deep, concentrated ruby-garnet hue. An inviting bouquet of cracked black peppercorns, coriander, plums, bramble berries, liquorice and oak spice, with nuances of cloves and thyme. Full-bodied with a velvety, persistent texture, finishing with impressions of fynbos and freshly squeezed pomegranate

Food Pairing: Complements grilled lamb, succulent red meats, traditional South African dishes, hearty braais and mature cheeses.

La Bri Syrah

R790.00

Features notes of lavender, thyme, rosemary, violets, heady spice, ripe plums, dark chocolate and blackberry.

Food Pairing: Pairs beautifully with ostrich or venison biltong, herb-crusted lamb, grilled red meats and earthy mushroom dishes.

Muratie Ronnie Melck Shiraz 2021

R840.00

Made in traditional open fermenters and matured for 16 to 18 months in 100% French oak barrels (20% *new*). Dark intense red color with violet edges. Aromas of ripe black plum, mulberry, violets, dark chocolate and floral notes. Palate features silky tannins, black pepper, green peppercorns, gamey/venison nuances and a lingering vanilla, crème brûlée, or caramelized finish. Soft and voluptuous to enjoy upon release, with the structure to continue developing for about five years or more.

Food Pairing: Complements char-grilled steaks, roasted or spiced lamb, rich game meats, smoked meats and hearty, spice-led dishes.

Champagne & Bubbles

GLASS

BOTTLE

Moet & Chandon Brut Imperial

R2100.00

A refined Champagne with vibrant citrus and green apple flavours, beautifully balanced by delicate white floral notes and elegant mineral nuances.

Krone Borealis Brut

R600.00

Elegant, classic biscuity bouquet, with yeasty lees-creaminess and fine, persistent bubbles. Freshness of sweet pears and delicate pecan nut notes in the foreground.

Graham Beck Brut

R800.00

Graham Beck Brut, a refined blend of Chardonnay and Pinot Noir, embodies South Africa's winemaking excellence. With vibrant citrus aromas, crisp green apple and hints of brioche, this Méthode Cap Classique (MCC) offers a balanced, elegant sparkle. Perfect for any celebration.

Veuve Clicquot Rich

R2800.00

A luxurious Champagne blended by Pinot Noir for structure, balanced by the roundness of Meunier and the freshness of Chardonnay. Rich, elegant and beautifully expressive.

Cap Classique

GLASS

BOTTLE

Kleine Zalze Nectar Rosé

R550.00

A playful yet sophisticated Cap Classique layered with strawberries, red berries and tropical fruit. Its delicate salmon hue and fine, persistent mousse create an elegant palate with remarkable finesse.

Food Pairing: Beautiful alongside fresh berries, delicate desserts, seafood and summer salads.

Port

	DBL TOT	BOTTLE
Allesverloren FOV	R45.00	R450.00

This dark ruby red wine offers complex aromas of ripe dark fruit, glazed cherries and hints of smokiness and honey. On the palate, it's full-bodied with flavors of red and black berries, spices and a lingering finish of roasted hazelnuts and almonds. Perfectly paired with creamy gorgonzola soup, Black Forest Gateau, Stilton, or other strong blue cheeses. From the Riebeek Valley in Swartland, with a blend of Tinta Barocca, Touriga Nacional and Souzao.

De Krans Cape	R45.00	R450.00
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De Krans Cape Vintage 2019 is made from Portuguese varietals like Touriga Nacional, Tinta Barocca and Tinta Roriz. It has an aromatic nose of violets, red berries, vanilla and dark chocolate, with rich flavours of red fruits, dried prunes, cocoa and spice on the palate. The wine is full-bodied with ripe tannins, balanced acidity and a lasting finish.

Rietvallei Muscadel Red	R45.00	R450.00
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A rich yet elegant Muscadel with floral Muscat aromas and classic raisin sweetness. Full-bodied and velvety with an intense lingering finish.



Spirits

Whisky

Johnnie Walker Red	R55.00
Johnnie Walker Black	R70.00
Johnnie Walker Blue	R460.00
Jack Daniel's Tennessee	R50.00
Jameson Original Irish	R55.00
Glen Morange 12 YO	R55.00
The Glenlivet Founders	R70.00
The Glenlivet 12 YO	R110.00
The Glenlivet 15 YO	R150.00

Brandy

Richelieu Brandy	R30.00
KWV 5 Years	R35.00

Cognac

Hennessy VSOP	R 140.00
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Gin

Gordon's London Dry	R30.00
Tanqueray London Dry Gin	R35.00
Beefeater Strawberry	R50.00
Bombay Sapphire	R50.00
Inverroche Classic	R75.00
Inverroche Verdant	R75.00
Inverroche Amber	R75.00
The Botanist Premium	R110.00

Vodka

Smirnoff 1818 Vodka	R30.00
Skyy Imported Vodka	R40.00
Ciroc Premium	R80.00
Grey Goose	R80.00

Cane

Cape To Rio Cane	R25.00
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Rum

Bacardi Carta Rum	R38.00
Captain Morgan	R38.00

Tequila

Jose Cuervo Reposado	R52.00
Jose Cuervo Silver	R52.00
Don Julio Reposado	R180.00

Liqueur

Amarula	R35.00
Kahlua Coffee	R45.00
Jagermeister	R45.00