



# Wine

LISTING



## Catch 22

BEACHSIDE GRILLE & BAR

CAPE TOWN | SOUTH AFRICA  
EST. 2013



# Bubblys

## GROOT PHESANTEKRAAL *Sparkling Chenin Blanc*



**REGION:** Dubanville Hills

**TASTING NOTES:** Intense tropical aromas extending from guava, pear and citrus notes, such as grapefruit and lemon. The palate is voluptuous with a smooth tropical finish.

**PAIRING:** Sip alongside your fave sushi and seafood dishes. Also a great partner to mild malay-inspired curries.

R60 /  
R280

## CINZANO PRO SPRITZ *Prosecco Vinse Spumante*



**REGION:** Italy

**TASTING NOTES:** Fresh, fizzy, delicate, and fruity, with mostly apple and pear aromas.

**PAIRING:** Suitable alongside almost all appetisers, and for all occasions.

R65  
*flute only*

## VILLIERA SHOOTING STAR *Druif MCC*



**REGION:** Stellenbosch

**TASTING NOTES:** Racy zestiness, crisp acidity and delicate fruit. Low on alcohol and calories.

**PAIRING:** A versatile bubble to enjoy by the glass any time of day, or paired with lighter meals.

R95 /  
R450

## HAZENDAL *Blanc de Noir Method Cap Classique*



**REGION:** Bottelary Hills Stellenbosch

**TASTING NOTES:** Rose petal, red berries and apple with subtle brioche notes. Full palate with a fine beaded mousse and creamy texture.

**PAIRING:** Lively appetizer or with fresh seafood, salads, charcuterie and curry dishes.

R550

PRICES: 150ML FLUTE | 750ML BOTTLE

# Blushy Wines



## JOURNEY'S END WILD ONE *Grenache Rosé*

R90 /  
R250

**REGION:** Swartland Coastal

**TASTING NOTES:** Wild strawberry, cherry and cranberry, with subtle hints of rose petal. Crisp acidity leads to a dry and rounded finish.

**PAIRING:** Dishes featuring garlic and tomatoes, seafood, salads, and grilled foods like burgers and spareribs.



## HAZENDAL BOTTELARY HILLS *Pinot Noir*

R110/  
R320

**REGION:** Bottelary Hills, Stellenbosch

**TASTING NOTES:** Crisp, pink grapefruit and mixed berries introduce the palate. Tangy, driving acidity and a bone-dry finish lead to a lingering mineral aftertaste and a clean, focused close.

**PAIRING:** Oysters, salmon and crustaceans; with a citrus accent. Bright, mildly spiced Asian dishes (think lemongrass, lime, gentle chili).



## LIEVLAND LIEFKOOS *Syrah Mourvèdre Rosé*

R410

**REGION:** Stellenbosch

**TASTING NOTES:** Award-winning Provence-style rosé delights with aromas of pomegranate & cranberry that follow to a smooth, crisp palate with a hint of citrus peel and fynbos. Extended lees contact gives the wine texture and richness.

**PAIRING:** Perfect with raw or seared salmon.



Three-time  
winner of the  
Tim Atkin  
Rosé of the Year  
Award

PRICES: 250ML CARAFE | 750ML BOTTLE

# Sauvignon Blanc

## FRYER'S COVE DORINGBAY



**REGION:** Doringbaai, West Coast

**TASTING NOTES:** Fresh, crisp and full of tropical fruits like passionfruit. Grassy, ripe and tangy with a hint of minerality; the hallmarks of a West Coast cool-climate wine.

**PAIRING:** Green vegetables, oysters, delicate fish and mild vinaigrettes.

R88 /  
R250

## KLOOVENBURG



**REGION:** Riebeeck-Kasteel, Swartland

**TASTING NOTES:** Awakens bright aromas of tropical fruit with a palate that follows-through to a medium-bodied feel of crisp acidity to ensure a refreshing, zesty wine.

**PAIRING:** Pairs well with sushi, seafood and grilled chicken.

R88/  
R250

## MAASTRICHT



**REGION:** Durbanville

**TASTING NOTES:** Tropical fruit, grapefruit, and passionfruit notes with subtle hints of green pepper and figs compliment an exquisitely balanced palate.

**PAIRING:** Simple, delicate seafood and dishes with fresh herbs and citrus notes.

R90/  
R255

## ATARAXIA



**REGION:** Hemel-en-Aarde

**TASTING NOTES:** A vin de terroir, seamlessly incorporating the very best of Old and New World styles. Favouring individuality and minerality ahead of pure, pungent fruit, it is a wine of substantial poise, length and charm.

**PAIRING:** Fresh seafood dishes and light chicken based dishes too.

R105/  
R300

## HERMANUSPIETERSFONTEIN KAALVOET MEISIE



**REGION:** Overberg

**TASTING NOTES:** Dominant aromas of juicy peaches and ripe pineapple. Showcases natural freshness and elegant minerality. The finish is persistent, clean, and beautifully structured with a lovely mouthfeel.

**PAIRING:** Sip alongside our signature Kingklip Louis.

R345

# White Blend & Off-Dry

## VILLIERA JASMINE *Muscat, Gewurztraminer and Riesling*

R85 /  
R235

**REGION:** Stellenbosch

**TASTING NOTES:** A fragrant, slightly spicy blend which is fresh, light and slightly sweet, but complex enough to pair with food.

**PAIRING:** Evocative floral blend pairs with fusion and slightly spicy flavours from our Salmon Fish Cakes to Bengal Bay Curry.



## SPRINGFIELD MISS LUCY *Sauvignon Blanc, Semillon, Pinot Gris and Sauvignon*

R380

**REGION:** Robertson

**TASTING NOTES:** Unique blend bursting with citrus pamplemousse flavours and an ample mouth feel.

**PAIRING:** The perfect partner to a seafood feast; only a salty breeze and a sunny day can improve what is already a perfect match.



## NEETHLINGSHOF *Gewurztraminer*

R88 /  
R250

**REGION:** Stellenbosch

**TASTING NOTES:** Offers flavours of litchi and kiwi fruit characters, finishing off with a hint of orange marmalade. This wine is a true reflection of terroir.

**PAIRING:** The ideal companion to spicy foods and a good partner to desserts such as our sticky Hot & Tan Malva pudding.



## CEDERBURG *Bukketraube*

R295

**REGION:** Cederberg

**TASTING NOTES:** A perfumed nose of peach, white blossom & dried apricot. Rich, opulent, mouth-coating flavours on the palate into exotic tastes delivering delicate sweetness and a clean finish.

**PAIRING:** This off-dry pairs beautifully with sticky Asian glazes of teriyaki, soy and sesame on our Sushi and Poke Bowls.



PRICES: 250ML CARAFE | 750ML BOTTLE

# Chenin Blanc



## GROOT PHESANTEKRAAL



**REGION:** Durbanville Hills

**TASTING NOTES:** Perfume driven intense tropical aromas through to citrus notes. The wine has flintiness to it with nuances of jasmine. The palate is voluptuous with a smooth tropical finish.

**PAIRING:** Nuances of zesty citrus pair beautifully with crispy crumbed chicken or grilled Linefish, with a splash of lemon.

R80/  
R220

## M.A.N. FAMILY WINES FREE-RUN STEEN



**REGION:** Cape Coast

**TASTING NOTES:** Free-run juice results in an intense and pure fruit profile. Peach and apple on the palate is framed by refreshing acidity, smooth minerality and a full bodied mouthfeel.

**PAIRING:** A fine companion to a wide range of cuisines including our signature Seafood Curry.

R85/  
R235

## MULLINEUX KLOOF STREET



**REGION:** Swartland

**TASTING NOTES:** Pale straw in colour, a nose of sun ripened pears, and a palate offering vibrant acidity balanced by soft texture, some pithy character and a mineral finish.

**PAIRING:** Works well with spicy Asian flavours, fresh seafood and chicken dishes.

R330

## KAAPZICHT SONSTEEN

*Wooded*



**REGION:** Stellenbosch

**TASTING NOTES:** Three days of skin contact offers a palate with a dry finish and lively acidity, accented by notes of orange pith and white peach. Nuances emerge with each sip, creating an unforgettable lasting impression.

**PAIRING:** Pairs great with Spanish Prawns and creamy garlic mussels...or browse the Asian sushi side of our menu.

R360

PRICES: 250ML CARAFE | 750ML BOTTLE

# Chardonnay

## M.A.N. FAMILY WINES PADSTAL

*Lightly Wooded*



**REGION:** Cape Coastal

**TASTING NOTES:** Perfect balance between fruit flavours and a light touch of oak. Marmalade, pineapple and butterscotch aromas on the nose, with hints of citrus, lime and peach on the palate.

**PAIRING:** Pairs well with seafood and vegetable dishes. Tajin-crumbed Mexicauli Bites make a great sip-and-snack pairing.

R85/  
R250

## DE WETSHOF LIMESTONE HILL



**REGION:** Robertson

**TASTING NOTES:** Understated and less tropical with more finesse. Impeccably pure, fresh apple, peach and lemon fruit; lovely leesy richness of texture, and a chalky, fruit-filled finish.

**PAIRING:** Superb with oysters, cream-based sauces and lightly spiced dishes. Moules-Frites make a lovely light meal pairing.

R100/  
R290

## JORDAN UNWOODED



**REGION:** Stellenbosch

**TASTING NOTES:** Unique unoaked wine defined by extended lees contact presenting mouthfeel and nuance in the wine. Aromas of lemon zest and citrus finishes with flavours of apricot puree and lime sorbet.

**PAIRING:** Pairs excellently with tapas, light seafood dishes, grilled fish, and vegetarian dishes.

R350

## AREND SIG BLOK A145

*Wooded*



**REGION:** Robertson

**TASTING NOTES:** Single vineyard estate wine with a nose of Granny-Smith apples and yellow citrus unfolding to a zesty, crisp mineral palate with a lingering mouthfeel.

**PAIRING:** Fin-tastic with flame-grilled Yellowtail or Salsa Verde Linefish

R480



PRICES: 150ML FLUTE | 750ML BOTTLE

# Cabernet Sauvignon

## DARLING CELLARS TERRA HUTTON



**REGION:** Darling

**TASTING NOTES:** A typically Darling, fruit-driven Cab. Dark red berries, tobacco and dark choc on the nose, with a complex palate and lingering finish.

**PAIRING:** Ideal partner to a flame-grilled beef steak.

R85/  
R235

## M.A.N. FAMILY WINES OU KALANT



**REGION:** Cape Coast

**TASTING NOTES:** Mix of new world fruitiness and old world elegance. Bold and juicy with aromas of mint, cigar box and cherries, followed by cassis and red-currant on the palate. Ends with silky tannins and a long finish.

**PAIRING:** Classicly paired with a Chalmar steak, or more uniquely with our homemade Lamb Burger.

R85/  
R235

## RICKETY BRIDGE FOUNDATION STONE



**REGION:** Franschhoek

**TASTING NOTES:** Carved with intent, this wine has character built around dark fruit on the nose and palate. With firm tannins it is dense and structured - 'enduring, precise and built to last.'

**PAIRING:** The structured tannins compliment the fat and protein of a flame-grilled Rib-eye Steak.

R385

## SPRINGFIELD WHOLE BERRY



**REGION:** Robertson

**TASTING NOTES:** A lovely velvety wine with softer tannins, earthy notes and flint. Distinguished in flavour with lots of fruit, remarkable juiciness and long complex finish. This wine unfiltered and unfined, which may deposit sediment

**PAIRING:** Play it cool paired with our Big Blue Burger - pure beef, grilled back bacon and creamy blue cheese.

R460

PRICES: 250ML CARAFE | 750ML BOTTLE

# Red Blend

## BROOKDALE MASON RD GSM

*Grenache, Syrah,  
Cinsault, Mourvèdre*



**REGION:** Paarl

**TASTING NOTES:** Whole-bunch juiciness is lightly held by a silken sketch of tannic grip. Mouthwatering acidity refreshes the palate as it tails towards an appetizing dry finish brushed with savoury herbs.

**PAIRING:** For a unique taste experience pair with our Biltong-seasoned Tuna sushi roses.

R98/  
R285

## BOSCHKLOOF

*Cabernet Sauvignon - Merlot*



**REGION:** Stellenbosch

**TASTING NOTES:** Full-bodied, oak-matured red with intense ruby colour and ripe plum, herb, chocolate and toasty oak nose. A concentrated middle palate with long aftertaste of black berries, and under-tones of vanilla, fruit and spice.

**PAIRING:** The wine's boldness makes it a good match for rich sauces, strong cheeses and dark chocolate.

R98/  
R285

## ZEVENWACHT TIN MINE

*Syrah, Mourvèdre*



**REGION:** Stellenbosch

**TASTING NOTES:** Complex nose of cranberry blackberry and jasmine with savoury herbs and peppery spice. The palate impresses with ample dark fruit and subtle tannins that are underpinned by elegant oak use enhancing the structure of the wine.

**PAIRING:** Perfect companion to flame-grilled meats.

R360

## ANTHONIJ RUPERT OPTIMA

*Merlot, Cab Sauv.,  
Cab Franc, Petit Verdot*



**REGION:** Franschhoek

**TASTING NOTES:** Complex, nuanced and subtly powerful, nothing is overplayed. Bouquet of fruitcake, cocoa and a perfumed whiff of dried lavender. Broad, fleshy and succulent with all of what the nose promises being delivered on the palate.

**PAIRING:** Thoroughly gratifying on its own, yet it also provides a superb companion to beef, lamb and complex sauces

R590

PRICES: 250ML CARAFE | 750ML BOTTLE



# Merlot

## LEOPARD'S LEAP



**REGION:** Franschhoek

**TASTING NOTES:** A medium- to full-bodied, fruit-driven wine made in a New World style. Rich, ripe tannins give the wine structure and body. Smooth and soft on the palate, ensuring a lingering after-taste.

**PAIRING:** Enjoy with rich, cheesy gratins...ask your waitron about our signature Fillet Gr' Attitude.

R69/  
R198

## JORDAN CHAMELEON *Sulphur Free*



**REGION:** Stellenbosch

**TASTING NOTES:** A well-made wine with sweet berry and dark chocolate notes. Rich and balanced with hints of soft, ripe plum. May contain sediment due to no sulphur being added.

**PAIRING:** Combined with the BBQ mushrooms and sharp cheddar of our Veggini' Out Burger, will be sure to satisfy any savoury craving.

R78/  
R215

## ANURA



**REGION:** Simonsberg, Paarl

**TASTING NOTES:** This complex merlot has intense flavours of ripe black and red berries, with hints of mint and violet aromas and subtle tones of dark chocolate and coffee. Offers well integrated French oak, a smooth palate and a long lingering finish.

**PAIRING:** A versatile choice paired with Gourmet Beef Burger to Flame-grilled Fillet Steak.

R99/  
R290

## JORDAN BLACK MAGIC



**REGION:** Stellenbosch

**TASTING NOTES:** Part whole-berry fermentation and softer pump-overs extract aromas of red plums and dark bitter chocolate. French oak maturation seasons the wine to accentuate the seductive flavours and generous velvety tannins.

**PAIRING:** Velvety tannins soften leaner cuts of meat, sharp cheeses and dark chocolate.

R540

PRICES: 250ML CARAFE | 750ML BOTTLE



# Pinotage

## KEN FORRESTER PETIT



**REGION:** Stellenbosch

**TASTING NOTES:** Reflects the modern fruit driven wine style that is in huge demand today. Juicy and accessible with a soft palate and delicious fruit concentration.

**PAIRING:** Perfect with almost any happy casual occasion! Go with our Spicy Satay Beef Skewers or Buccaneer Beef Burger with grilled back bacon and smokey BBQ mayo.

R69/  
R198

## MEERENDAL



**REGION:** Durbanville

**TASTING NOTES:** Deep ruby colour with aromas of dark berries, plum with hints of mocha, spice, and chocolate that lead through to the palate. Full-bodied with rich fruit, silky tannins, and a long, elegant finish.

**PAIRING:** As a true South African, it loves any poultry or meat straight off the flame-grill!

R440

## MELLISH FAMILY WINES KLIPMYNPAD



**REGION:** Durbanville

**TASTING NOTES:** Akin to Pinot Noir in body with refreshing acidity and supple tannins. Minty, herbal notes along with smoke and clove from barrel maturation, give the wine a savoury counterpoint to the dark purple fruit. The finish is long, dry and saline in character.

**PAIRING:** Savour alongside our Madagascan Rib Eye, served with creamy, mild green peppercorn sauce.

R480

# Pino Noir

## CHAMONIX FLEDSPAR



**REGION:** Franschhoek

**TASTING NOTES:** Complex bouquet with scents recalling wild berries, spice, sour cherries and mint. On the palate the wine shows a light body with fruit and elegant tannins, leading to a long finish.

**PAIRING:** Flexible wine partner - seared tuna, crumbed chicken or pork ribs make an ideal dinner companion...but best to start with Biltong Tuna Roses!

R495

PRICES: 250ML CARAFE | 750ML BOTTLE



# Shiraz

## M.A.N. FAMILY WINES SKAAPVELD



**REGION:** Franschhoek

**TASTING NOTES:** A layered, medium-bodied Shiraz. The bouquet is aromatic with gamey and liquorice aromas. The palate has mouth-filling blackcurrant and plum flavours with finely integrated tannins.

**PAIRING:** A great friend to all flame-grilled meats.

R85/  
R235

## HAZENDAL BOTTELARY HILLS



**REGION:** Bottelary Hills, Stellenbosch

**TASTING NOTES:** Bright crimson, energetic, vivid, expressive. Aromatics of mulberries, blueberries and jasmine trimmed in a sappy, herbal edge. Pomegranate and red fruit carry through on the long and lightly spicy palate, with smooth but firm tannins.

**PAIRING:** Serve up alongside barbequed meats, and slightly chilled with seared Wicked Tuna.

R110/  
R320

## JOURNEY'S END SPEKBOOM



**REGION:** Stellenbosch

**TASTING NOTES:** Vibrant, sustainable, and vegan-friendly. Earthy, savoury black fruit aromas with hints of cured smokiness. The palate reveals a cool, sleek profile with a chalky minerality, leading to a lean, tense finish of juicy mulberry and savoury herbs.

**PAIRING:** The herbaceous character complements the Big Fat Greek Lamb Burger topped with homemade Spekboom relish.

R120/  
R350

## MELLISH BAKENKOP



**REGION:** Durbanville

**TASTING NOTES:** A perfumed nose of fynbos and pepper precedes a palate of blueberry, red & purple plum along with savoury notes of roasted beetroot, star anise and cloves. Medium bodied with good freshness, chalky tannins and a crushed stone minerality.

**PAIRING:** Brandy-flamed Pepper-Crusted Fillet or a flame-grilled Chalmer steak bathed in brandy and shrimp cream sauce.

R480

PRICES: 250ML CARAFE | 750ML BOTTLE