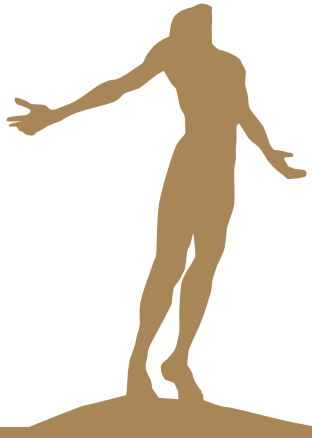
IDIOM

WINES OF CHARACTER

STELLENBOSCH

We invite you to embark
on a sensory journey
that captures the essence
of this unique terroir.



IDIOM

WINES OF CHARACTER

STELLENBOSCH

BREAKFAST MENU

Our breakfast menu showcases the finest ingredients
perfectly prepared to start your morning.

Enjoy the picturesque setting with business colleagues,
family or friends, taking in the breathtaking beauty
of the vineyards, mountains and ocean,
at a breakfast that is as memorable as the views.

SERVED FROM 09:30 - 11:00 DAILY

BREAKFAST

CINNAMON & MARSCARPONE BRIOCHE FRENCH TOAST — R155
WITH CAPE GOOSEBERRY AND CONFETTI BUSH COMPOTE, MASCARPONE CREAM & CRISPY BACON

FRITTATA SUPREME — R160
WITH BACON, HOMEMADE RICOTTA, TOMATO AND SALSA ROSSA SERVED WITH FRESHLY MADE CIABATTA

EGGS BENEDICT — R165
TWO POACHED EGGS WITH PROSCIUTTO, SERVED ON AN ITALIAN MUFFIN, TOPPED WITH HOLLANDAISE SAUCE, BACON SPRINKLE AND FRESH ROCKET

SMOKED SALMON ROYALE — R195
A BED OF SMOKED SALMON, SPINACH, AND TWO POACHED EGGS, SERVED ON A ITALIAN MUFFIN AND TOPPED WITH HOLLANDAISE SAUCE

DECADENT BREAKFAST DUOLOGY (SERVES 2) — R325
BOWLS OF TRUFFLED MUSHROOMS, CREAMY SCRAMBLED EGGS WITH CHIVES, HEIRLOOM TOMATO SALAD, CRISPY RASHERS OF BACON, HOME BAKED BREAD, FRESH FRUIT TOPPED WITH LEMON & FYNBOS HONEY.

HEALTHY POT OF SUNSHINE — R120
VANILLA BEAN YOGHURT POT, HOME-MADE GRANOLA CRUMBLE,MIXED BERRY COMPOTE AND FRESH FRUIT SALAD

THE GREENERY (SEASONAL) — R135
GLUTEN FREE TOAST WITH AVOCADO CRUSH, LIME & PARSLEY

MINI BREAKFAST — R95
FRENCH TOAST, RASHERS OF BACON AND SYRUP

A little something extra

SIDE PORTIONS — R45
HONEYED BACON
HASH BROWNS
PORK SAUSAGES

MORNING DRINKS

Sparkling Wines

CLIFTON CUVEE PRESTIGE — R155
A SPARKLING FLORAL VIOGNIER SPARKLING WINE WITH LIGHT TROPICAL FRUITS, WHITE PEACH AND ELEGANT MOUTHFEEL.

CLIFTON CAP CLASSIQUE — R155
VINOTEQUE EDITION WITH BRIOCHE AROMATIC NOTES AND AN EXCELLENT VIBRANCY THAT DEFINE THE PALATE.

Morning Mocktails

ELDERFLOWER CRUSH — R60
APPLE JUICE, SODA, LEMONADE, LIME CORDIAL, ELDERFLOWER SYRUP & CRUSHED ICE

PESCA DEL SOLE — R60
REFRESHING PEACH, LEMON, BASIL & SPARKLING WATER

COFFEE BAR

ESPRESSO SINGLE	R30
ESPRESSO DOUBLE	R35
CORTADO	R30
LATTE	R45
CAPPUCCINO	R45
AMERICANO	R38
RED CAPPUCCINO	R40
HOT CHOCOLATE	R45

LOCAL TEAS

ROOIBOS	R35
FIVE ROSES	R35
EARL GREY	R35

SOFT DRINKS

COKE	R39
COKE ZERO	R39
PEACH/LEMON ICED TEA	R35
TONIC WATER	R35
APPLETIZER	R42
LEMONADE	R35

WATER

AQUA PANNA STILL WATER 750ML	R85
SAN PELLEGRINO SPARKLING WATER 750ML	R85
STILL WATER	R50
SPARKLING WATER	R50

IDIOM

WINES OF CHARACTER

STELLENBOSCH

3 COURSE MENU

Our three-course lunch menu is a study in contrasts,
where seasonal ingredients meet contemporary flavours,
and where each course is thoughtfully matched
with Idiom's distinctive wines.

1 STARTER • 1 MAIN • 1 DESSERT

R720 PER PERSON

Excluding Wines

STARTERS

Suggested Pairing

FROM THE OCEAN

LINEFISH CRUDO
LECHE DE TIGRE, MICRO CORIANDER, MANGO AND CHILLI SALSA, TAJÍN AND RADISH
IDIOM SEMILLON

WEST COAST MUSSELS
MUSSELS & SOURDOUGH WITH NDUJA BUTTER
IDIOM BIANCO

FROM THE LAND

BEEF FILLET TARTARE
PICKLED MUSTARD SEEDS, TRUFFLE CRÈME FRAICHE, HONEY CURED EGG YOLK AND POTATO CRISPS
IDIOM RODANICO

OSTRICH CARPACCIO
PICKLED PEAR, CRISPY CAPERS, PARMESAN SHAVINGS, RASPBERRY VINEGAR REDUCTION AND WILD ROCKET
IDIOM SANGIOVESE

WATERMELON SALAD
COMPRESSED WATERMELON, PICKLED CUCUMBER, WATERMELON VINAIGRETTE, EXOTIC TOMATOES, STRACCIATELLA, FETA, RED PEPPER DROPS, TOASTED PINENUTS AND SPRING ONION
IDIOM BIANCO

GRILLED ARTICHOKE (V)
WITH CRISPY ARTICHOKES, CRISPY CAPERS, WILD ROCKET, RED PEPPER DROPS, ROASTED PINE NUTS, PEANUT DRESSING AND CONFIT LEEKS
IDIOM VIOGNIER

MELANZANE
CONFIT GARLIC SAUCE, ROCKET AND PARMESAN SALAD
IDIOM GRENACHE

PAPPARDELLE AL RAGÙ DI SALSICCIA
MUSHROOM PAPPARDELLE, PECORINO, ROCKET PESTO
IDIOM BARBERA

MAIN COURSE

Suggested Pairing

FROM THE OCEAN

PAN-SEARED SEA BASS
WITH POTATO RÖSTI, CAPERS AND FRESH RED ONION, BUTTERED ASPARAGUS, LUMPFISH CAVIAR, HORSERADISH AND DILL CREAM (SURCHARGE R75)

IDIOM SAUVIGNON BLANC

CAPE LOBSTER TAIL & SQUID INK LINGUINE
SQUID INK LINGUINE, CAPE LOBSTER TAIL AND RICH PRAWN BISQUE, PARSLEY AND CAPER AIOLI, ROASTED GARLIC AIOLI, LEMON GEL AND LUMPFISH ROE (SURCHARGE R120)

IDIOM VIOGNIER

EACH ADDITIONAL CAPE LOBSTER TAIL

R120

FROM THE LAND

PIRA BRAAIED BEEF FILLET
POTATO PAVÉ, FRENCH ONION SAUCE, CHARRED ONION OIL, SHIITAKE MUSHROOMS AND BUTTERED ASPARAGUS

IDIOM BORDICON BLEND

FYNBOS LAMB RACK
POTATO FONDANT, WHITE BEAN PUREÉ, SPINACH PUREÉ, CRISPY PARMA HAM, FYNBOS ROASTED BABY CARROTS AND WILD ROSEMARY JUS (SURCHARGE R75)

IDIOM CAPE BLEND

SLOW-ROASTED PORK BELLY
PICKLED CAULIFLOWER, GRILLED PAK CHOI, GRILLED CARROT PUREÉ, MASH AND LIGHT HONEY-MUSTARD PORK SAUCE

IDIOM VIOGNIER

PANCETTA-WRAPPED QUAIL
FRIED POLENTA, SUGO DI POMODORO E CIPOLLE WITH GRILLED GREEN BEANS

IDIOM BARBERA

WILD MUSHROOM RISOTTO
EXOTIC MUSHROOMS, FOREST MUSHROOMS, CRISPY PARMESAN, CRISPY MUSHROOMS AND TRUFFLE OIL

IDIOM IBERICO BLEND

GRILLED ZUCCHINI (V)
CRISPY ZUCCHINI CHIPS, PICKLED ZUCCHINI, CONFIT TOMATOES ROASTED RADISH, BUTTERED CORN, PARSNIP PUREÉ AND CHILLI CRUNCH

IDIOM SEMILLON

SEASONAL SIDE SELECTION

Seasonal Specials

- SIDE PORTIONS -

FIRE-ROASTED ROOT VEGETABLES & CRACKED SALT	R75
CITRUS GARDEN SALAD	R75
TRUFFLE ROASTED POTATOES WITH ROSEMARY	R75

The All-Day Menu

CHEESE & ANTIPASTO SELECTION

CHEESE BOARD

LE PETIT FRANCE, CAMEMBERT, GORGONZOLA AND TALEGGIO,
SERVED WITH SEASONAL ACCOMPANIMENTS

R255

ANTIPASTO PLATTER

PROSCIUTTO DI SAN DANIELE, SALAMI MILANO, MORTADELLA,
BURRATA, ROASTED TOMATOES, FRESH BASIL, EXTRA VIRGIN
OLIVE OIL AND AGED BALSAMIC

R265

LAMB BURGER

BACON, MINT AIOLI, WILD ROSEMARY AND PARMESAN SAUCE,
ONION RINGS, ROCKET AND PICKLED CUCUMBER

R245

DESSERT

Suggested Pairing

SIGNATURE IDIOM TIRAMISU
ESPRESSO-SOAKED SPONGE, MASCARPONE CREAM, DARK COCOA AND CHOCOLATE SHARDS

ESPRESSO

VANILLA PANNA COTTA
SEASONAL BERRIES, RASPBERRY COULIS, FRESH BASIL AND ALMOND CRISP

IDIOM
SWEET VIOGNIER

SAFFRON-POACHED PEAR (V)
WHITE CHOCOL ATE MOUSSE, CARAMELISED WHITE CHOCOLATE, PEAR CRISP, SAFFRON SYRUP, LEMON SORBET

IDIOM
SWEET VIOGNIER

WARM CHOCOLATE FONDANT
AMARULA GANACHE, TONKA BEAN ICE CREAM, VANILLA CRUMBLE, PINEAPPLE SHAVINGS AND CANDIED HAZELNUTS

ESPRESSO

CITRUS CHEESECAKE
YOGHURT CRUMBLE, ORANGE MARMALADE, ORANGE SEGMENTS, HONEYCOMB TUILLE, POPCORN ICE CREAM AND LEMON POPPY SEED SPONGE

IDIOM
SWEET VIOGNIER

PISTACHIO TART
WITH PISTACHIO FRANGIPANE, PISTACHIO WHIPPED GANACHE AND RASPBERRY SORBET

IDIOM
SWEET VIOGNIER

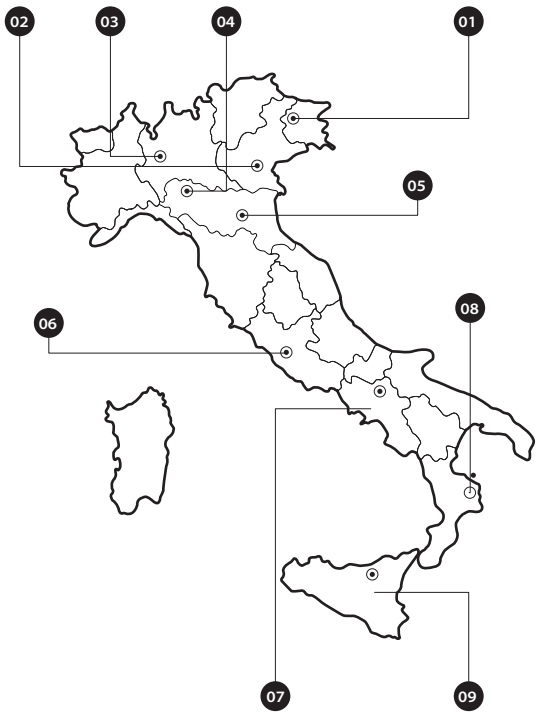
SEASONAL SORBET SELECTION
THREE SEASONAL SORBETS WITH FRESH FRUIT

IDIOM
SWEET VIOGNIER

PIZZA

Our pizza menu is a culinary journey through Italy, with each pizza named after a distinct region and adorned with authentic toppings.

01	**FRIULI** SAN DANIELE HAM, MONTASIO CHEESE, POTATO ROSTI	R 225
02	**VENETO** SALAME, ROASTED RED PEPPERS, BLACK OLIVES, RED ONION	R 225
03	**LOMBARDIA (4 FORMAGGI)** GORGONZOLA, STRACCHINO, TALEGGIO, PROVOLONE	R 225
04	**PARMA (EMILIA)** PARMA HAM, PARMIGIANO, AGED BALSAMIC VINEGAR, ROCKET	R 240
05	**BOLOGNA (ROMAGNA)** MORTADELLA, PISTACHIOS, PARMIGIANO, BURRATA, OLIVE OIL	R 240
06	**LAZIO** ARTICHOKES, MUSHROOMS, SMOKED HAM, PECORINO	R 225
07	**CAMPANIA** CHERRY TOMATOES, BUFFALO MOZZARELLA, BASIL	R 195
08	**CALABRIA** CHILLI SALAMI, NDUJA, CANDIED AUBERGINES	R 235
09	**SICILIA** CAPONATA, OLIVES, CAPERS, RICOTTA	R 225



KIDIOM MENU

CLASSIC PENNE BOLOGNAISE/POMODORO/PARMESAN	R85
FILLET STEAK AND FRENCH STYLE FRIES	R160
PIZZA CLASSIC MARGHERITA POMODORO AND MOZZARELLA CHEESE *- Add ham R15*	R130
VANILLA ICE CREAM WITH A CHOICE OF A FLAKE, CHOCOLATE OR CARAMEL SAUCE	R50
GLASS OF ORANGE OR APPLE JUICE	R30

IDIOM

WINES OF CHARACTER

STELLENBOSCH

WINE LIST

The character of a great wine is inseparable from its origin.
Idiom explores this through 20 distinctive varietals.
Inspired by the great wine regions of France and Italy,
expressed through the terroir of the Cape.

An award-winning collection
defined by a singular sense of place.

WINE TASTING

IDIOM SINGLE VARIETALS

A tasting of four Idiom Single varietals:

IDIOM SEMILLON
IDIOM VIOGNIER
IDIOM GRENACHE
IDIOM MALBEC

R180 PER PERSON

IDIOM WHITE WINES

A tasting of four Idiom White Wines:

IDIOM PINOT GRIGIO
IDIOM SAUVIGNON BLANC
IDIOM SEMILLON
IDIOM VIOGNIER

R180 PER PERSON

IDIOM ITALIAN VARIETALS

A tasting of four Idiom Italian varietals:

IDIOM PINOT GRIGIO
IDIOM SANGIOVESE
IDIOM BARBERA
IDIOM ZINFANDEL (PRIMITIVO)

R225 PER PERSON

IDIOM BLENDS TASTING

A tasting of four Idiom Blends:

IDIOM CAPE BLEND
IDIOM BORDICON BLEND
IDIOM RODANICO BLEND
IDIOM IBERICO BLEND

R265 PER PERSON

IDIOM PASTA FUSION WINE & CANAPÉ PAIRING

A tasting of four Idiom Italian single varietal wines & canapés:

IDIOM BIANCO PINOT GRIGIO WITH SOFT POTATO GNOCCHI, BROWN SAGE BUTTER, PARMAGGIANO.

IDIOM SANGIOVESE WITH CREAMY PECORINO WITH BLACK, GREEN AND PINK PEPPERCORNS.

IDIOM BARBERA WITH PUTTANESCA TORTELLINI, POMODORO BASE, PARMESAN CRISP.

IDIOM ZINFANDEL WITH SMOKEY LAMB PACCHERI, ROOIBOS BECHAMEL, PARMAGGIANO.

R350 PER PERSON

IDIOM BLENDS WINE & CANAPÉ PAIRING

A tasting of three Idiom blends & three canapés:

IDIOM CAPE BLEND WITH LAMB ROULADE, BLACKCURRANT AND JUNIPER, BUCHU SALT AND MINT JUS.

IDIOM 'B' BLEND WITH BEEF FILLET KEBAB, MIXED PEPPERCORN CREAM AND FERMENTED BLUEBERRIES.

IDIOM 'R' BLEND WITH SEARED OSTRICH, CHOCOLATE GANACHE, BUTTERNUT & COFFEE CHUTNEY.

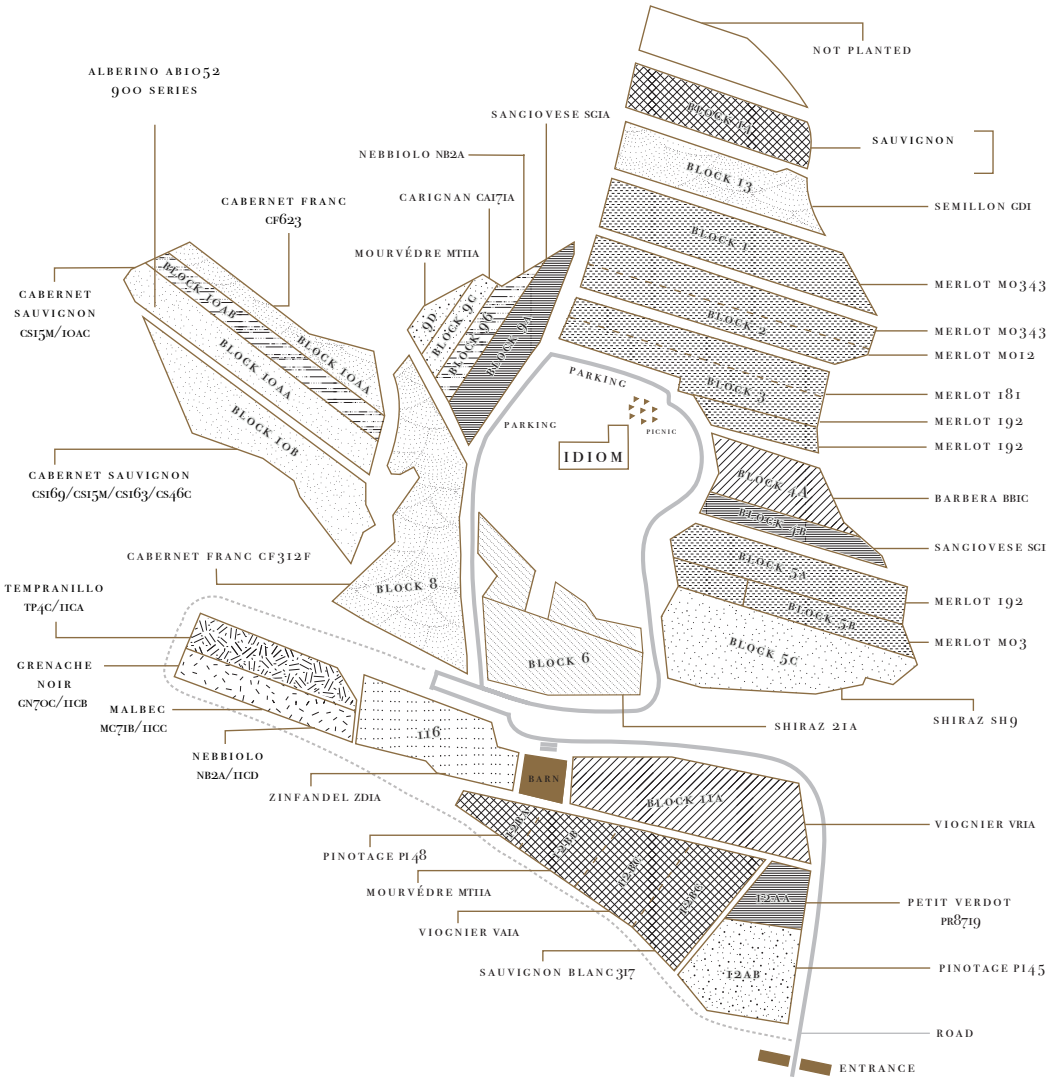
R400 PER PERSON

WINE

IDIOM HERITAGE SERIES

These wines are the embodiment of the Italian heritage of the Bottega family. Exceptional quality but perfect for every day drinking.

BIANCO DI STELLENBOSCH 100% PINOT GRIGIO	R75	R150	R300
ROSSO DI STELLENBOSCH SANGIOVESE & BARBERA BLEND	R75	R150	R300



THE IDIOM WINE COLLECTION

IDIOM STRUCTURED WHITES

An exceptional selection of aromatic varietal expressions, shaped by the distinctive terroir of the Helderberg and complemented by an elegant touch of oak. Crafted for the curious, these are wines to explore, savour and appreciate in depth.

SEMILLON
100% SEMILLON

R100 — R190 — R360

A VIBRANT LIFT OF LIME CORDIAL, CRISP GREEN APPLE AND RIPE TROPICAL FRUIT GIVES WAY TO A BEAUTIFULLY TEXTURED PALATE, WITH HINTS OF CUSTARD AND DELICATE BISCUIT ADD INTRIGUE. DELICATE OAK.

VIOGNIER
100% VIOGNIER

R100 — R190 — R360

AN ENTICING BOUQUET OF RIPE APRICOT, FRAGRANT HONEYSUCKLE AND LUSCIOUS PEACH UNFOLDS ON A SILKY PALATE, FINISHING WITH A DELICATE CITRUS FRESHNESS THAT LINGERS BEAUTIFULLY. DELICATE OAK.

Won Gold at the Viognier Challenge 3 years in a row

SAUVIGNON BLANC
100% SAUVIGNON BLANC

R100 — R190 — R360

THIS RARE SAUVIGNON BLANC REVEALS FRAGRANT ORANGE BLOSSOM, BRIGHT CITRUS ZEST AND DRIED HERBS INTERTWINE WITH HINTS OF MINERALITY AND FLINTY GRANITE, CREATING A BEAUTIFU LAYERED EXPRESSION OF BARREL-FERMENTED SAUVIGNON BLANC.

IDIOM SINGLE RED VARIETALS

Idiom is home to one of the Cape's most extensive plantings of Italian cultivars, from the elegance of Nebbiolo to the generous allure of Primitivo. Rare expressions of Italy's celebrated varieties, interpreted through a Cape lens.

ITALIAN SINGLE VARIETALS

BARBERA

R100 — R225 — R460

IDIOM BARBERA 2022 EARNED DOUBLE PLATINUM & TOP 100 AT THE 2026 NATIONAL WINE CHALLENGE, SECURING THE HIGHEST ACCOLADE OF GRAND CRU BEST IN CLASS AWARD.

SANGIOVESE

R100 — R225 — R460

ZINFANDEL

R100 — R225 — R460

FRENCH SINGLE VARIETALS

GRENACHE

R100 — R225 — R460

MALBEC

R100 — R225 — R460

WINE

IDIOM REGIONAL BLENDS

Idiom's Regional Blends are the icons in the collection The range consists of 4 different blends which celebrate the Cape expression of these European classics.

'B' BORDICON BLEND CABERNET SAUVIGNON, CABERNET FRANC, MERLOT, MALBEC, PETIT VERDOT	R140	R270	R700
'C' CAPE BLEND PINOTAGE, CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, SHIRAZ	R120	R230	R550
'R' RODANICO BLEND SHIRAZ, MOURVÉDRE, VIOGNIER	R120	R230	R550
'I' IBERICO BLEND GARNACHA, CARINENA, TEMPRANILLO, MONASTRELL	R120	R230	R550

The Idiom Cape Blend is considered the icon in the Idiom portfolio with an extensive list of awards behind each vintage. Recent awards include:

2022 VINTAGE: NATIONAL WINE CHALLENGE 2026 — DOUBLE PLATINUM / TOP 100
2022 VINTAGE: PEROLD ABSA CAPE BLEND COMPETITION 2025 — WINNER, TOP 6
2018 VINTAGE: PEROLD ABSA CAPE BLEND COMPETITION 2021 — WINNER, TOP 6
2018 VINTAGE: GILBERT & GAILLARD INTERNATIONAL CHALLENGE 2021 — DOUBLE GOLD
2016 VINTAGE: GILBERT & GAILLARD INTERNATIONAL CHALLENGE 2021— DOUBLE GOLD
2015 VINTAGE: GILBERT & GAILLARD INTERNATIONAL CHALLENGE 2019 — 93 POINTS
2015 VINTAGE: PEROLD ABSA CAPE BLEND COMPETITION 2017 — TOP 5
2014 VINTAGE: PEROLD ABSA CAPE BLEND COMPETITION 2016 — TOP 5

The Idiom Bordicon Blend is the flagship identified by Alberto Bottega for being exceptional investment worthy wine.

2022 VINTAGE — NATIONAL WINE CHALLENGE 2026: DOUBLE PLATINUM / TOP 100

The Idiom Rodanico Blend delivers exceptional smoothness, layered with refined notes of violet and lavender. Elegant, composed and beautifully balanced, it is a wine to savour slowly.

The Idiom Ibérico is a rare and distinctive blend, defined by its vibrancy, freshness and effortless elegance. Bright and beautifully expressive, it captures the essence of summer in a wine that is as unique as it is refined.

WINE

WHALEHAVEN TERROIR SERIES

Whalehaven, the initial investment by Alberto Bottega into wine, continues to build on its exceptional pedigree internationally. As the third-oldest producer in the Hemel-en-Aarde Valley, it has developed a strong reputation for refined, coastal wines including a world class Chardonnay, elegant Pinot Noir & an exceptional Sauvignon Blanc.

Recent recognition includes:

TOP 10 CHARDONNAY IN THE WORLD – CHARDONNAY DU MONDE 2025
ONLY SOUTH AFRICAN WINERY IN DECANTER'S TOP 100 WINES OF THE YEAR 2026
GLOBAL MASTERS WINNER – THE DRINKS BUSINESS 2025
5-STAR PLATTER'S RATING – 2025
97 POINTS – DECANTER 2025
IWC TROPHY – HIGHEST SCORING SOUTH AFRICAN WHITE WINE &
HEMEL-EN-AARDE TROPHY – 2025

RARE AVAILABILITY

WHALEHAVEN SAUVIGNON BLANC	R400
WHALEHAVEN TERROIR CHARDONNAY	R800
WHALEHAVEN TERROIR PINOT NOIR	R800

CLIFTON COLLECTION WINES

The Clifton Collection, created by Silvana Bottega, produces a collection of sparkling wines, small batch rosé and spirits that echo the beautiful beaches of Clifton and the refreshing Atlantic ocean.

CLIFTON SPARKLING VIOGNIER	R75	R325
CLIFTON ATLANTIC ROSÉ		R300
CLIFTON MCC	R95	R450

ITALIAN WINE

VINOTRIA WINE SELECTION

Discover a selection of Italian wines from Vinotria, one of South Africa's leading importers & distributors of Italian wine, bringing a taste of Italy to your table.

WHITE WINES

LA TUNELLA - COLBAJE' PINOT GRIGIO RAMATO — R650
(CITRUS, SPICE. REGION: FRIULI-VENEZIA GIULIA)

VIETTI - ROERO ARNEIS — R650
(PEAR, PEACH, WHITE FLOWERS. REGION: PIEDMONT)

FEUDI DI SAN GREGORIO - PIETRACALDA
(CITRUS, HERBS, RIPE PEAR. REGION: CAMPANIA)

RED WINES

VIETTI - BARBERA D'ALBA TRE VIE — R750
(CHERRY, PLUM, SPICE. REGION: PIEDMONT)

VIETTI - BAROLO ROCCHE DI CASTIGLIONE MGA — R5,000
(ROSE, TAR, RED CHERRY. REGION: PIEDMONT)

LUCE DELLA VITE - LUCE — R2,500
(BLACKBERRY, DARK CHERRY, SPICE. REGION: TUSCANY)

LA GERLA - BRUNELLO DI MONTALCINO — R1,500
(MARASCA CHERRY, LEATHER, HERBS. REGION: TUSCANY)

PROSECCO

Prosecco, crafted predominantly from the Glera grape, offers a precise expression of freshness, delicate orchard fruit and fine, lively bubbles. A versatile Italian classic, it brings both immediate pleasure and a sense of occasion to any table.

DOC EXTRA DRY — R85 — R340

DRY DOCG EXTRA DRY — R360

DOCG BRUT — R420

Idiom offers an extensive collection of imported Italian wines spanning the country's diverse wine regions, from Piedmont to Puglia, sourced through Vinotria Imports, co-founded by Roberto Bottega. The curated collection celebrates Italy's rich winemaking heritage, with an exceptional selection of wines available for purchase.

RARE WINE

IDIOM 900 SERIES

The Idiom 900 Series wines are an extremely limited release of up to 3 barrels or 900 bottles that are exceptional enough to warrant special appreciation.

THE BEST SMALL BATCH RELEASES BY IDIOM.
EXTREMELY RARE PRODUCTION & AVAILABILITY

PETIT VERDOT 2018	R900
NEBBIOLO 2020	R900
CABERNET SAUVIGNON 2021	R900
SYRAH 2021	R900

IDIOM VINOTEQUE WINES

Idiom has a special selection of aged wines that are at their peak, offering complex flavours and aromas that have developed over time.

IDIOM 900 SERIES BARBERA 2009	R1,500
IDIOM CABERNET SAUVIGNON BLEND 2005	R1,500
IDIOM CABERNET SAUVIGNON BLEND 2006	R1,500
IDIOM CABERNET SAUVIGNON BLEND 2015	R1,500
IDIOM CAPE BLEND 2006	R1,200
IDIOM 900 SERIES NEBBIOLO 2005	R1,500
IDIOM SMV 2012	R900
IDIOM SANGIOVESE 2005	R1,500

COCKTAILS

COCKTAIL SELECTION

APEROL SPRITZ *Aperol, Prosecco topped with soda*	**R130**
HONEYBUSH OLD FASHIONED *Whiskey, honeybush tea, bitters topped with an orange peel*	**R120**
CAPE FYNBOS COLLINS *Fynbos-infused gin, lemon, lime and oranget opped with soda*	**R190**
IDIOM CAPE BLEND NEGRONI *Gin, sweet vermouth, campari and Idiom Cape Blend, garnished with an orange peel*	**R240**
FROSÉ SPRITZ *Clifton Rosé, mix of stone fruit, strawberry, lemon and lime topped with soda*	**R110**
CAPE CITRUS MARGARITA *Tequila, lemon and lim juice, orange extract and agave nectar, with Triple Sec and salt rimmed*	**R195**
ESPRESSO MARTINI *Italian brewed espresso, vodka, coffee liqueur, garnished with coffee beans*	**R120**

MOCKTAIL SELECTION

ELDERFLOWER CRUSH *Apple juice, soda, lemonade, lime cordial, elderflower syrup & crushed ice*	**R60**

DRINKS

COFFEE BAR

ESPRESSO SINGLE	R20
ESPRESSO DOUBLE	R25
CORTADO	R30
LATTE	R40
CAPPUCCINO	R45
AMERICANO	R38
RED CAPPUCCINO	R40
HOT CHOCOLATE	R45

LOCAL TEAS

ROOIBOS	R35
FIVE-ROSES	R35
EARL GREY	R25

SOFT DRINKS

COKE	R39
COKE ZERO	R39
PEACH/LEMON ICED TEA	R35
TONIC WATER	R35
APPLETIZER	R42
LEMONADE	R35

AQUA PANNA STILL WATER 750ML	R85
SAN PELLEGRINO SPARKLING WATER 750ML	R85
STILL WATER	R50
SPARKLING WATER	R50

BEERS

WINDHOEK DRAUGHT	R60
HEINEKEN	R48
CASTLE LIGHT	R48
CBC LAGER, PILSNER	R48
SAVANNAH LIGHT/DRY	R48