

Champagne & Sparkling Wine

These wines are produced in the method called Champenoise, where secondary fermentation takes place inside the bottle. These wines have a delicious biscuit character with a delicate sparkle. The wines tend to be full bodied & will complement most dishes - delightful with fresh oysters as well as possibly the best combination with a decadent chocolate dessert.

Pongracz - Stellenbosch

Bright, busy bubbles with Granny Smith flavours.

Pongracz Rosé - Stellenbosch

Wonderful foamy mouthful of black berry fruit flavours with a lingering brut aftertaste.

J.C. Le Roux Pinot Noir Rosé

Fresh with pleasant raspberry/strawberry flavours.

Moët & Chandon Brut Imperial N/V 750ml

Pale yellow with fresh fruit aromas, buttery & creamy notes.

BOTTLE GLASS

220 45

260 55

265

495 105

Sauvignon Blanc

These wines make a statement of freshness. Gooseberry, green pepper, cut grass, flint & asparagus are all the delicious crisp flavours associated with this fruity wine. Best enjoyed when the fresh crisp flavours complement catch of the day, mussels & prawns. They partner chicken & curry dishes excellently. Also an interesting match with Carpaccio.

Indaba - Stellenbosch

Fruity & rich with a clean finish.

Brampton - Stellenbosch

Zesty, upfront with passion fruit, litchi & asparagus aromas following through to a lively palate.

Eikendal - Stellenbosch

The crisp acidity provides a fine balance with fresh & lively citrus, passion fruit, lemongrass & hints of marzipan. A well balanced wine with some sweet fruit giving a way to a long, zesty finish.

Durbanville Hills - Durbanville

Green aromatics showing distinctive Durbanville heath pungency followed by a racy acidity & clean finish.

Morgenhof - Stellenbosch

A bone dry wine with green fig, green pepper & cut grass on the nose.

89 25

115 32

145

135 38

155



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QUAY  FOUR

Sauvignon Blanc (Cont.)

Clouds - Stellenbosch

Fresh tropical flavours, silky mouth feel long farewell.

Saxenburg Private Collection - Stellenbosch

Exceptionally well balanced, rich wine with a long finish & elegant structure.

Buitenverwachting - Constantia

Full bodied, with cut grass, lime, flint & floral notes.

Iona - Elgin

One of the best, classically styled cool climate examples, fine herbaceous notes. Award winning & a show pony for South African Sauvignon Blanc's.

Springfield (Life from Stone) - Robertson

Brilliant greenish appearance, this a dramatic wine full of ripe red peppers & passion fruit, maturing to perfection into flavours of mineral & flint.

Nederburg Manor House - Paarl

Elegant dry finish with flavours of gooseberry, passion fruit & peach.

Boschendal Reserve - Franschhoek

A good food wine, with fig & fynbos notes.

Chardonnay

Possibly one of the most sought after white wines for the past two decades. The wines tend to be barrel matured to varying degrees, ranging from light delicate wines to powerful blockbuster wines. Delicate flavours of vanilla & citrus are the most stand out flavours, but sometimes tropical pineapple can be found. Having a rounder fuller mouth feel, they tend to be best partnered with white meat dishes & rich sauces but can be excellent with duck, Carpaccio or salmon.

Indaba - Stellenbosch

Medium bodied, with pear & pineapple aromas & a hint of butterscotch.

Brampton Unoaked - Stellenbosch

Rich, full flavoured & fruity, pear, peaches & ginger

Durbanville Hills - Durbanville

Soft & easy, with melon & lightly-buttered toast notes. Stave fermented.

BOTTLE GLASS

170 45

175

180

195

195

195

225

89 25

115

135 38



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QUAY  FOUR



Chardonnay (Cont.)

Eikendal - Stellenbosch

A classic well balanced wine packed with rich fresh lemony, vanilla & toasty oak flavours. The fine complexity added by oak maturation has created a wine of distinction.

Graham Beck - Robertson

Lime green & golden colour with a gentle vanilla & citrus bouquet.

Morgenhof - Stellenbosch

Oak dominant with dried apricots & grilled nuts.

Boschendal 1685 - Franschhoek

A bold, fleshy wine with toasty oak & canned peaches character.

Vergelegen - Stellenbosch

Aromas of oatmeal, citrus & toast. Twenty-five percent new oak. Fresh & well balanced.

Fleur du Cap 'Unfiltered' - Stellenbosch

A classically styled Chardonnay, with authoritative oaking, peaches & lime.

Hamilton Russell - Hemel-en-Aarde

An elegant, yet textured & intense wine with a strong personality of both place & vintage.

Chenin Blanc

The most widely grown variety in South Africa, used in varying products such as sherry, brandy & most importantly wine. This varietal is enjoying a great comeback into fine wines with excellent aging potential. The wines can be wooded or un-wooded & tend to have delicious tropical fruit flavours, as well as apricots & butterscotch. Delicious with seafood, chicken as well as Thai styled food.

Indaba - Stellenbosch

Ripe delicious apple, melon & citrus flavours with a touch of spice.

Backsberg - Paarl

A friendly, easy wine, light with melon & guava.

Boschendal - Franschhoek

Twenty-six year old bush vines, giving great fruit concentration.

Fleur du Cap - Stellenbosch

Intense fruit & subtle oak.

BOTTLE GLASS

160

165

185

185

195

235

550

89

25

95

110

115



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QUAY  FOUR

Blanc de Noir/ Rosé

This literally means white from black. These wines are made from red grape varieties where only a small amount of skin contact has been allowed. The resulting wine is a delicious looking light salmon colour. Complementing most seafood dishes & making an excellent summer wine.

Buitenverwachting - Constantia

A fresh, dry wine with all the characteristics of a Cabernet.

Boschendal Blanc de Noir - Franschhoek

Light, pretty & uncomplicated, pale salmon pink colour just off-dry.

Durbanville Hills Merlot Rosé - Durbanville

A light & dry wine with fresh summer berries & rose petals.

Mulderbosch Cab Sauvignon/Rosé - Stellenbosch

Brilliant clear & lively, with rose petals, strawberries & cherries.

BOTTLE GLASS

105

110 30

115 32

130

Dry Blends

These wines, a blend of two or more varietals, are crisp, fruit driven wines with a light easy drinking character. Complementing most seafood & poultry dishes.

Buitenverwachting Buiten Blanc - Constantia

Off dry Sauvignon Blanc & Chenin Blanc blend with a touch of Riesling showing tropical fruits.

Boschendal Chardonnay/Pinot Noir - Franschhoek

A dry barrel fermented wine with a peach & strawberry fruit profile.

Haute Cabrière Chardonnay/Pinot Noir - Franschhoek

Just-dry from Chardonnay & Pinot Noir, unwooded & delicate.

130 35

165 40

170



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QUAY  FOUR

Off Dry

Eikendal Rose - Stellenbosch

Mainly Merlot. Off dry for imminent summer enjoyment.

Hartenberg Weisser Riesling - Stellenbosch

Subtly sweet with floral, honey & light spice sense.

BOTTLE GLASS

110 30

135 35

Red Blends

This blend usually contains Cabernet Sauvignon to provide the structure & then blended with Pinotage, Shiraz, Merlot, Cinsaut, etc. The wines are usually medium to full bodied. Delicious with red meat dishes, duck or just a great evening.

Nederburg Baronne - Paarl

Blend of Cabernet Sauvignon & Shiraz, notes of blackcurrent fruit with a hint of chocolate & berry, smoky & savoury flavours

115 32

Hartenberg Cab/Shiraz

Juicy mélange of red/black fruits in a confident balance of tight tannins.

125 35

Boschendal 1685 Shiraz/Cab - Franschhoek

A good partnership, Cabernet forming a good base with a smoky & spicy finish.

175

Durbanville Hills Bastion - Durbanville

Aromas of white pepper, violets & plum from the Shiraz uplifts the shy typical cool climate of the Cabernet Sauvignon.

195

La Motte Millennium - Franschhoek

A classic Bordeaux blend with hints of cassis, violet & lead pencil.

225

Meerlust Rubicon - Stellenbosch

Iconic, Claret style, elegant & expressive.

550



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Merlot

Merlot matures quicker than Cabernet Sauvignon thus often being used as a blending partner. As a single varietal it is quite fullbodied with velvety texture, it has a deep red colour & flavours of blackberries & youngberries. Best partnered with red meat as well as game, duck & possibly poultry with rich sauces.

Indaba - Stellenbosch

A crowd pleasing & juicy wine, with blueberries & vanilla.

Audicia - Stellenbosch

Succulent soft – textured flavours with whiffs & fine tannins.

Neil Joubert - Paarl

Nose packed with ripe plums, chocolate, violet & vanilla.

Durbanville Hills Merlot - Durbanville

Svelte, well crafted & perfect for drinking.

Cabernet Sauvignon

The most widely planted red grape varietal in the world. Forms the backbone of many famous wines of the world. As a single varietal they are full bodied, well wooded wines with flavours of Cassis. These rich wines are made to last & are best enjoyed a few years after release. These wines will compliment rich red meat dishes such as Fillet or Lamb.

Brampton - Stellenbosch

Outstanding quality & character, with complex aromas & well balanced with sweetness.

Neil Joubert - Paarl

75% percent unwooded, but still a typically serious Cabernet.

Nederburg - Paarl

A spicy, fruity nose & a decent, firm palate for everyday drinking

Springfield Whole Berry - Robertson

The cellar's quest for the gentlest possible extraction, with melt in mouth softness. As the name suggests, packed full of berries.

Thelema - Stellenbosch

Complex & stylish, with bags of ripe blackcurrant & coffee flavours. This wine is bone dry, yet exhibits a lovely sweet fruit character on the palate.

BOTTLE GLASS

95 28

130

145 39

165 45

130 35

135

155 45

255

395



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QUAY  FOUR

Pinotage

A South African contribution to the wine world. A cross between Pinot Noir & Cinsaut (then Hermitage). Light berry fruit such as strawberry & raspberry are the full flavours associated with this varietal. Being light, medium or full bodied, they can become quite elegant with age. Combine it with Ostrich Carpaccio, Rump, Fillet or Duck for a taste sensation.

Beyerskloof - Stellenbosch

Extraordinary, with cherries, banana & light tannins.

Zonnebloem Pinotage - Stellenbosch

Vanilla & red berry flavours with hints of coconut. Brilliant red colour & oak matured.

Durbanville Hills - Durbanville

Ripe berry aromas with dark chocolate & faint vanilla in the background.

Diemersfontein - Wellington

Packed with deep chocolate & coffee aromas. Not a shy bone in its body. Incredibly complex while remaining easy & moorish.

Southern Right - Hemel-en-Aarde

Lots of ripe sweet fruit with dry tannins.

Shiraz

Otherwise known as Syrah, a big bold wine with flavours of rich berry fruit overlaid with black pepper. Very full bodied in the best examples that needs time to bear. Excellent with meat dishes.

Indaba - Stellenbosch

Abundant roast beef & pepper flavours with good tannins & a long finish.

Durbanville Hills - Durbanville

A soft-textured but mouth filling wine with spicy & smoky oak flavours that lingers on the aftertaste.

Delheim - Stellenbosch

Sleek & polished with subtle oak.

BOTTLE GLASS

130 35

145

165 45

195

325

95 28

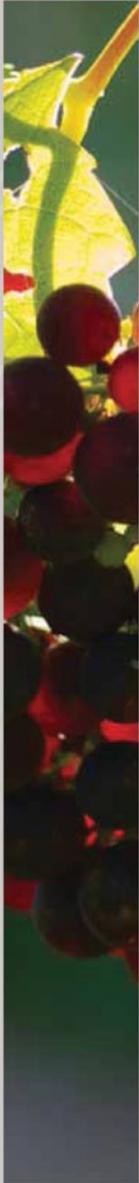
165 45

199



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QUAY  FOUR



Shiraz (Cont.)

Eiekendal - Stellenbosch

Full bodied well balanced, with soft plum & mocha flavours & a fragrant bouquet of oak & spice. It shows a rich, well structured body & an elegant long finish.

Saxenburg Private Collection - Stellenbosch

Consistently excellent with hints of coffee.

Pinot Noir

Unlike the French Pinot Noir, the South African version of this famous grape is softer and lighter. Pinot Noirs from this region can vary but most are so light that they can be enjoyed with seafood or just on its own.

Glen Carlou - Paarl

Fragile & elegant, juicy & accessible.

Haute Cabrière - Franschhoek

One of the finest, strawberry & flawless tannins.

Hamilton Russell - Hemel-en-Aarde

Shows hints of that alluring savoury "primal" character along with a dark, spicy, complex primary fruit perfume.

Dessert Wines

Graham Beck Rhona Muscadell (375ml) - Robertson

Deliciously sweet, while still being light & zesty.

Buitenverwachting Natural Sweet (375ml) - Constantia

From Riesling. Dried apricot, pineapple, honey & nuts.

Asara Noble Late Harvest (375ml) - Stellenbosch

Luscious dessert from barrel-fermented chenin.

BOTTLE GLASS

250

295

285

315

550

125 20

205 30

250 50



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QUAY  FOUR