



DIEP IN DIE BERG  
Restaurant

# Cocktails

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## Classic

### Apple Mojito 85

Method: Shaken    Glass: Hurricane    Ice: Cubed

Bacardi Rum, Fresh Lime chunks, Mint leaves, Fresh Green Apple Slices, DaVinci Mint, DaVinci Green Apple, and Splash of Soda Water.

### Strawberry Mojito 85

Method: Shaken    Glass: Hurricane    Ice: Cubed

Bacardi Rum, Fresh Lime chunks, Mint leaves, Fresh Strawberry Slices, DaVinci Mint, DaVinci Strawberry, Splash of Soda Water.

### Mint Mojito: 65

Method: Shaken    Glass: Hurricane    Ice: Cubed

Bacardi Rum, Fresh Lime chunks, Mint leaves, DaVinci Mint, Splash of Soda Water.

### Pina Colada 50

Method: Blended    Glass: Hurricane    Ice: Blended

Bacardi Rum, Coconut Milk, Pineapple Juice, Maraschino Cherries, Pineapple, Coconut Shavings.

### Strawberry Daiquiri 50

Method: Blended    Glass: Hurricane    Ice: Blended

Bacardi Rum, Lemon Juice, Castor Sugar, DaVinci Strawberry and Fresh Strawberries.

### Basil Grande 55

Method: Shaken    Glass: Martini    Ice: Crushed

Smirnoff Vodka, Fresh Strawberries, Basil Leaves, Grenadine, DaVinci Bitter Orange, Black Pepper and Cranberry Juice.

### Margarita 70

Method: Shaken or Frozen    Glass: Martini    Ice: Crushed

Jose Cuervo Silver, Lime Juice, DaVinci Sugar Syrup, Cointreau and Lime.

### Long Island Ice Tea 90

Method: Built    Glass: Hurricane    Ice: Cubed

KWV Cruxland Gin, Bacardi Rum, Jose Cuervo Silver, Smirnoff Vodka, DaVinci Bitter Orange, DaVinci Sugar Syrup, Lemon Juice and Coke.

# Cocktails

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- Chai Island** 65  
Method: Blended    Glass: Martini    Ice: Blended  
Bloed Lemoen Gin, Chilla Chai Flavouring, DaVinci Vanilla Syrup, Aniseed, Cinnamon Sticks and Rosemary.
- Bitter Gin Garden** 90  
Method: Shaken    Glass: Mason Jar    Ice: Cubed  
Bombay Sapphire Gin, DaVinci Bitter Orange, Rosemary, Dry Lemon, Bitters and Fresh Oranges.
- Cranberry Fizz** 75  
Method: Built    Glass: Malea    Ice: Cubed  
Musgrave Pink Gin, Cranberry Juice, Lemon, Soda Water and Rosemary.
- Gin Spritz** 70  
Method: Shaken    Glass: Champagne    Ice: Crushed  
Musgrave Classic Gin, Lime, Mint, Castor Sugar and JC Le Roux Vibrazio.
- The Kalahari** 60  
Method: Shaken    Glass: Hurricane    Ice: Crushed  
KWV Cruxland Gin, Passion Fruit Cordial, Passion Fruit Pulp, Lemon Juice and Tonic Water.
- The GBC** 65  
Method: Built    Glass: Tumbler    Ice: Cubed  
Inverroche Verdant Gin, Fresh Cucumber, Basil Leaves, Castor Sugar, Lime and Tonic Water.
- Strawberry Smash** 75  
Method: Shaken    Glass: Malea    Ice: Cubed  
Inverroche Classic Gin, Fresh Strawberries, DaVinci Strawberry, Castor Sugar, Rose Water, Salt, Lemonade and Lime.
- The Gin Sling** 65  
Method: Shaken    Glass: Malea    Ice: Cubed  
Inverroche Amber Gin, Sweet Vemouth, Lime Juice, Castor Sugar, Bitters, and Soda Water.
- Choc Blue Ocean** 55  
Method: Blended    Glass: Martini    Ice: Blended  
Bombay Sapphire Gin, DaVinci White Chocolate, DaVinci Blue Ocean and a block of Lindt Lindor White Chocolate on top.
- Choc Berry Ocean** 55  
Method: Blended    Glass: Martini    Ice: Blended  
Bombay Sapphire Gin, DaVinci White Chocolate, DaVinci Super Berries and a block of Lindt Lindor White Chocolate on top.
- Bain's Leopard & Lime** 75  
Method: Blended    Glass: Tumbler    Ice: Cubed  
Bain's Cape Mountain Whisky, Triple Sec, Lime, Vanilla Sugar & Soda.

# Sparkling & MCC



## Sparkling

**J.C. Le Roux Vibrazio** 220

APPELLATION: Western Cape

TASTING: Our Demi Sec is an off dry sparkling wine with lively fruity notes. Upfront pear, litchi and primary fruit flavours lead to an elegant crisp, slightly sweet finish. Add a spiral of fresh orange rind and witness the intensity of flavours come alive.

**J.C. Le Roux Le Domaine** 175

**J.C. Le Roux Le Domaine (Non - Alcoholic)** 170

APPELLATION: Western Cape

TASTING: Has all the finesse, crisp freshness and gentle sweetness of J.C. Le Roux Le Domaine, but in a non-alcoholic alternative that allows you to have an extra glass or two anywhere, anytime.

**J.C. Le Roux La Chanson** 175

APPELLATION: Stellenbosch

TASTING: A lively, ruby-red sparkling wine which reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum.

**J.C. Le Roux La Fleurette** 45 175

APPELLATION: Stellenbosch

TASTING: This is a lively, passion pink sparkling wine that entices all the senses. It reveals a delightful mélange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit.

## MCC (Methode Cap Classique)

**Pongrácz Brut** 330

APPELLATION: Coastal

TASTING: This is a timeless Cap Classique with great elegance and complexity. A firm mousse and persistent bead that make it particularly attractive.

**Pongrácz Rosé** 350

APPELLATION: Coastal

TASTING: Imparts a wonderful foamy mouthful of black berry fruit flavours with a lingering brut aftertaste.

**Simonsig Kaapse Vonkel** 385

APPELLATION: Stellenbosch

TASTING: Delicate fresh floral flavours with hints of citrus and yellow apple. Flavours of red berries and baked apples add complexity to the wine. The freshness of the mousse enhances the zestiness on the palate. The wine shows a lot of flavours on the palate, the dryness of the wine gives the wine a dry finish that adds to a long lingering aftertaste.

# White Wines



## Sauvignon Blanc

### Durbanville Hills

55 170

APPELLATION: Durbanville

TASTING: With a full mouth-feel the wine is a combination of paw-paw and green apple on the palate with a zesty crispness and a lingering aftertaste.

### Reyneke Organic White

60 175

APPELLATION: Western Cape

TASTING: The nose presents a fresh zesty style Sauvignon Blanc with hints of gooseberry, lime peel and citrus with a subtle floral lift. The palate shows exquisite balance between freshness, texture and fullness. Flavours of green apples, asparagus and lime peel carries through for a long lingering finish.

### Oak Valley Fountain of Youth

220

APPELLATION: Franschoek

TASTING: Expresses fruit aromas of passion fruit, white peach and litchi with a slight herbaceous undertone. Flavors of passion fruit persist on the palate, particularly granadilla, lemons, white pear, gooseberry and a lovely saline finish that reminds one of fresh oysters or sea salt.

### Rickety Bridge

65 220

APPELLATION: Franschoek

TASTING: Vibrant and zesty with aromas of pear, gooseberry and passion fruit layered with subtle mineral tones. Full flavoured with a rich mid-palate, peach and litchi flavours which linger on the finish.

### Saronsberg

255

APPELLATION: Tulbagh

TASTING: The wine has a translucent colour with a green edge, showing prominent tropical, gooseberry and fruit-salad flavours, followed by hints of grass a full-bodied mouth feel and a refreshingly flinty aftertaste.

# White Wines



## Chardonnay

### Neethlingshof Unwooded

60 180

APPELLATION: Stellenbosch

TASTING: Fresh, vibrant with rich layers of fruit and a crisp and lingering aftertaste.

### Zonnebloem

170

APPELLATION: Stellenbosch

TASTING: Palate elegant minerality with subtle vanilla oak spice and a lean, refreshing lime aftertaste.

### Weltevrede 1912

305

APPELLATION: Bonnievale

TASTING: A light golden colour. On the nose you get an intense mixture of dried mango, ripe white pear and ginger. The palate reveals bright flavours of ripe lemons and dried mango with a chalky finish.

### Rickety Bridge

330

APPELLATION: Franschhoek

TASTING: Citrus with nutty nuances, hints of orange blossom and subtle oak spice on the nose. The rich and structured palate shows honey and tropical fruit with hints of white flowers, caramel, spice and minerality which linger on the long creamy finish.

## Chenin Blanc

### Fleur Du Cap Natural Light

50 150

APPELLATION: Stellenbosch

TASTING: This refreshing, light-bodied wine has a brilliant colour with a light green tinge. While the Chenin Blanc lends ample floral and tropical notes, the Sauvignon Blanc adds a touch of green pepper to the aromas.

### Neethlingshof

55 170

APPELLATION: Stellenbosch

TASTING: A mélange of tropical fruit with elegant pear and guava flavours followed by floral notes. Medium-bodied and well-balanced with a lingering aftertaste.

### Simonsig

180

APPELLATION: Stellenbosch

TASTING: Displays a light straw colour with a green tinge. Rays of tropical fruit makes for a grand entrance. Layers of guava, kiwi, green melon and hints of grapefruit paints the palate.

### Rickety Bridge

65 215

APPELLATION: Franschhoek

TASTING: Inviting aromas of pineapple, guava and white peach with underlying floral and green fig notes. A full, rich palate of tropical fruit, citrus and spice leads into a long fresh honeyed finish.

# White Blends & Rosé



## White Blends

<b>Theuniskraal Natural Sweet Bouquet Blanc</b>	<b>40</b>	<b>120</b>
APPELLATION: Tulbach		
TASTING: Fresh and sweet with a complexity of fruit flavours and a lingering aftertaste.		
<b>Zonnebloem Blanc de Blanc</b>	<b>38</b>	<b>125</b>
APPELLATION: Paarl		
BLEND: Sauvignon Blanc & Chenin		
TASTING: A medium-bodied wine with a refreshing, crisp acidity, plenty of tropical fruit flavours such as guava and sweet melon that linger long on the aftertaste.		
<b>Buitenverwagting Buiten Blanc</b>	<b>55</b>	<b>155</b>
APPELLATION: Durbanville		
TASTING: This full bodied Sauvignon Blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit.		
<b>Oak Valley Stone &amp; Steel Riesling</b>	<b>70</b>	<b>220</b>
APPELLATION: Franschoek		
TASTING: Expresses pleasing fruit aromas of white peach, litchi and pear. Fruit-forwardness follows on the palate with an abundance of fresh lemon, limes and green apple complimented by good textural viscosity and weight. The linear acidity cleanses the palate, keeping the natural sugars in perfect balance creating a brilliantly refreshing wine that can mature beautifully.		

## Rosé

<b>Fleur Du Cap Natural Light Rosé</b>		<b>145</b>
APPELLATION: Stellenbosch		
TASTING: A partner to the ever popular Fleur du Cap Natural Light Chenin Blanc, this light hearted Rosé combines the freshness of a low alcohol Chenin Blanc with just a hint of Pinotage.		
<b>Allesverloren Tinta Rosé</b>	<b>55</b>	<b>155</b>
APPELLATION: Swartland		
TASTING: Fresh taste of raspberries and cherries with a hint of vanilla. Exhibiting a perfect sugar/acid balance, it has an alluringly lingering aftertaste.		
<b>Durbanville Hills Dry Merlot Rosé</b>		<b>155</b>
APPELLATION: Durbanville		
TASTING: Hints of raspberries dusted by rose petals on the nose. Refreshing and light-bodied wine with fresh summer berries on the palate.		
<b>Nederburg Rosé</b>		<b>135</b>
APPELLATION: Nederburg Wines		
TASTING: Clean, fruity and refreshing flavours with a good acid structure.		

# Red Wines



## Merlot

### Durbanville Hills

65 195

APPELLATION: Durbanville

TASTING: Concentration of berry fruit and cherry with hints of mint chocolate and cedar wood.

### Zonnebloem

200

APPELLATION: Stellenbosch

TASTING: A medium- to full-bodied wine with delicate red fruit and well integrated wood flavours. Perfectly-balanced with accessible tannins and a satisfying finish.

### Guardian Peak

220

APPELLATION: Stellenbosch

TASTING: The vibrant red fruit flavours are well supported by soft, restrained tannins that helps create an elegant Merlot with good mid-palate weight and a round, juicy finish.

### HermanusPietersfontein HPF Posmeester

75 260

APPELLATION: Hermanus

TASTING: Black olive, cloves, lavender and cashews with brick red to purple colour.

### Rickety Bridge

305

APPELLATION: Franschoek

TASTING: Notes of red cherry and ripe plum layered with herbal nuances and hints of oak spice on the nose. A juicy palate with red currants and blueberries gives way to lingering dark chocolate flavours. Well-structured with refined tannins and a lengthy finish.

## Cabernet Sauvignon

### Durbanville Hills

65 195

APPELLATION: Durbanville

TASTING: An elegant, rich and soft style Cabernet Sauvignon with dark berry fruit and prunes balanced by silky tannins and well integrated wood.

### Weltevrede 1912

310

APPELLATION: Bonnievale

TASTING: A deep purple colour. On the nose you get an intense mixture of berries and pepper. The palate reveals Blue-and Blackberries, pomegranate and white pepper with a long Smokey finish.

### Hartenberg

545

APPELLATION: Stellenbosch

TASTING: Cigar box, lead pencil nose with cassis and cherry flavours. Juicy fruit with an elegant finish.



# Red Wines



## Shiraz

### Durbanville Hills

65 195

APPELLATION: Durbanville

TASTING: Sweet fruit and spice combines well on the palate with soft tannins and a mouth-watering finish.

### Allesverloren

295

APPELLATION: Durbanville

TASTING: Good tannic structure and ample ripe fruit flavours.

### Rickety Bridge

465

APPELLATION: Franschoek

TASTING: Opulent dark forest fruit with aromatic notes of spice, white pepper and dark chocolate. The palate is textured and layered, showing elegance and refined structure. Fresh, juicy and balanced acidity, subtle oak with hints of clove and mulberry lingers on the finish.

## Pinot Noir

### Van Loveren Blue Velvet

65 195

APPELLATION: Robertson

TASTING: The Pinot Noir shows upfront fruit flavours of raspberries and cranberries, with earthy tones and cherry on the palate and aftertaste.

### Haute Cabriere Unwooded

75 260

APPELLATION: Franschoek

TASTING: This enticing blend of Chardonnay and Pinot Noir shows elegant fruit underlined by firm acidity. You will find an abundance of zesty fruit - most notably white peach, lychee and red fruit - with a delectable full mouth feel and balance.

# Red Wines



## Pinotage

### Zonnebloem

65 210

APPELLATION: Stellenbosch

TASTING: A full-bodied wine, bursting with cherry and mocha flavours and soft oak spice.

### Neethlingshof

255

APPELLATION: Stellenbosch

TASTING: Fruity with ample aromas of ripe banana and cinnamon and notes of plum and prunes. Medium-bodied teeming with berry flavours and a good tannic backbone.

### Jacobsdal

265

APPELLATION: Stellenbosch

TASTING: The bouquet follows through onto the palate. Initial impression of lightness, but with underlying body. Well-balanced and elegantly structured with silky tannins.

### Rickety Bridge

85 305

APPELLATION: Franschoek

TASTING: Red fruit forward with black and blueberry flavours in the background while the light oaking accentuates flavours of plums and dark chocolate. A velvety palate with well integrated tannins which are supported by subtle smokiness leading into a lingering juicy finish.

## Red Blends

### Allesverloren 1704 Red - Tinta Barocca Shiraz

65 190

APPELLATION: Durbanville

TASTING: A rich fruity character fills the mouth, backed by silky tannins and hints of plum.

### Hartenberg Cabernet Sauvignon Shiraz

270

APPELLATION: Stellenbosch

TASTING: Peppery and spicy with rich berry aromas. The wine has richness and elegant fruit flavours, the fruit / oak balance is stylish and has soft, smooth, silky "drink me" finish, with good structure and length.

### Rickety Bridge Foundation Stone Red

300

APPELLATION: Franschoek

TASTING: This intriguing blend is silky soft on the palate with succulent tannins and notes of black pepper, blackcurrant, and white chocolate on the nose. Layered complexity on the nose and palate surprise with every interaction.

### Rupert & Rothschild Classique

420

APPELLATION: Franschoek

TASTING: Blackcurrant and plum aromas combined with cedar wood and graphite nuances. Abundant fresh berry flavours with fine textured tannins and a lingering aftertaste.

# Beverages

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## PORTS & SHERRY

Alesverloren Fine Old Vintage	25
Monis Medium Cream Sherry	15
Old Brown Sherry	15

## COGNACS & PREMIUM WHISKEYS

Bisquit Classique Cognac	45
Hennessy VS Cognac	45
Courvoisier VS Cognac	40
Bain's Single Grain	25
Dalwhinnie 15 Years	100
Chivas Regal 12Years	55
Glenfiddich 12 Years	50
Glenlivet 15Years	95
Johnnie Walker Blue Label	230

## CRAFT BEER & CIDER DUMPIES

Devils Peak Lager	60
Devils Peak First Light Golden Ale	65
Devils Peak Pale Ale	60
Striped Horse Pale Ale	70
Striped Horse Pilsner	65
CBC Amber Weiss	80
CBC Krystal Weiss	80
Hunters Dry   Gold	30
Edge	30
Savanna Dry   Light	32

## DRAUGHT BEERS

La Trappe Blond	72
La Trappe Quadrupel	72
Kriek	60
Castle Lite	45
Windhoek Draught	55
Jack Black	65

# Beverages

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## HOT BEVERAGES

Filter coffee Regular	19.50
Filter Coffee Regular Refill	15.50
Filter Coffee Mega	25.00
Filter Coffee Mega Refill	19.50
Cappuccino Regular	24.50
Cappuccino Mega	28.50
Espresso Single	19.50
Espresso Double	24.50
Café Americano	19.50
Macchiato	22.50
Café Latte	33.00
Café Latte Red	29.50
Red Cappuccino	28.50
Flavoured Cappuccino	32.50
Add Cream	2.75
Frozen Frezo	38.50
Milo	33.00
Hot Choc	33.00
White Hot Choc	33.00
Brazilian Hazelnut	33.00
Vanilla Chai	33.00
Toffee Caramel	33.00
TWG Tea Selection	33.00
Moroccan Mint, English Breakfast, Singapore Breakfast, Apple, Silver Moon, Camomile tea.	
Ceylon Tea	16.50
Rooibos Tea	16.50

## SPECIALTY COFFEES

Irish Coffee	49.50
Amarula Coffee	49.50
Rum Coffee	49.50
Polisie Coffee	55.00
Fresh filter coffee and a double shot of brandy.	
Don Pedro's	52.00
Whiskey, Amarula, Rum, Brandy	

# Beverages

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## SMOOTHIES

### **Peanut Butter & Banana**

40

Plain Yoghurt | Banana | Peanut Butter | Espresso Shot | Oats | Honey |  
Cocoa

### **Mix Berry**

38

Plain Yoghurt | Strawberry | Blue Berry | Raspberry | Mint | Vanilla |  
Honey

### **Milo**

40

Plain Yoghurt | Milo | Honey Comb | Banana | Chocolate