

Aperitif



YOUR NEIGHBOURHOOD BAR

CLASSIC APERITIFS

Negroni

SHORT – BITTER – SWEET

Malachite Gin, Campari & sweet vermouth - 125

Classic Martini

STRONG – DRY – CLASSIC

*Albatross Vodka or Malachite Gin, dry vermouth served with
your choice of an olive or lemon twist - 130*

Espresso Martini

BOLD – SMOOTH – BITTERSWEET

*A double espresso of Cedar coffee, Albatross vodka & San Basile Coffee Liqueur - 145
Can't commit to a whole Espresso Martini? Order our mini Espresso Martinis,
they come as five mini martinis, perfect for a group - 120*

Bellini

LIGHT – FIZZY – REFRESHING

Fresh strawberry purée, Prosecco & a basil leaf - 145

Old Fashioned

STRONG – COMPLEX – SOPHISTICATED

Woodford Reserve Bourbon Whiskey, brown sugar & bitters - 125

Margarita

ZESTY – SHORT – STRONG

El Jimador Tequila, Triple Sec & fresh lime - 125

Swap el Jimador for Espolon - 155

Swap Triple Sec for Cointreau or San Basile Triple Sec - 155

12% service charge will apply to tables of 6 or more



CLASSIC APERITIFS

Sours

SOUR – BITTER – SMOOTH

*Your choice of Monkey Shoulder Scotch Whiskey or Amaretto
served on ice with a squeeze of lemon and a dash of bitters - 125*

Sbagliato

BUBBLY – SWEET – BITTER

*Campari & sweet vermouth topped with Prosecco
served with an orange twist - 138*

Classic Caipirinha

REFRESHING – STRONG – SWEET

*Fresh lime muddled with brown sugar, topped with
Canabella Cachaça Gold served over ice - 125*

Side Car

CLASSIC – ZESTY – STRONG

Hennessy VS, Cointreau & fresh orange shaken on ice - 155



APERITIF UNICI

Cacao Nib Negroni

CHOCOLATE – CITRUS – DECADENT

*Whitley Neil Orange Gin, sweet vermouth & Cacao Campari,
served with a candied orange dipped in dark chocolate - 125*

Golden Pineapple Margarita

SPICY – FRUITY – EARTHY

Tumeric infused-tequila, pineapple purée, fresh lime & black pepper - 130

Club Aperitif

SHORT – SMOOTH – FRUITY

Whitley Neil Blackberry Gin, lemon, lavender syrup & blueberries - 130

Cucumber Gimlet

FRESH – ZESTY – LIGHT

Cucumber Gin, homemade lemon cordial & lime - 115

Royal Margarita

FRUITY – SOUR – STRONG

*Herradura Reposado, triple sec, strawberry purée
& a squeeze of lime topped with MCC - 145*

Limoncello Margarita

VIBRANT – ZESTY – CRISP

Limoncello, el Jimador tequila & fresh lime, served over ice - 135

APERITIF UNICI

Mezcal Negroni

SMOKEY - STRONG - BITTER

Origin mezcal, Campari & sweet vermouth - 145

Artichoke Giuseppe

LIGHT - ZESTY - SMOOTH

*San Basile Artichoke Amaro, Vermouth Rosso & fresh lemon juice,
zested with an orange & garnished with a Spanish olive - 105*

Tip: A bowl of Spanish olives pairs perfectly with this drink

Elderflower Sour

FLORAL - THYME - SWEET

*Malachite gin, San Basil Elderflower liqueur & fresh lemon juice,
garnished with a sprig of fresh thyme - 130*

APERITIF SPRITZERS

Aperitif Spritz

FRESH – HERBAL – LIGHT

*Tanqueray, elderflower syrup & a squeeze of lime
topped with MCC - 120*

Aperol Spritz

REFRESHING – LIGHT – DRY

Aperol, MCC & soda water - 125

Campari Soda

BITTER – REFRESHING – SPRITZ

Double Campari, soda & your choice of a squeeze of orange or lime - 85

Limoncello Spritz

ZESTY – SWEET – DRY

Limoncello, Edie's Lemonade, MCC & soda water - 118

Dirty Lemonade

ZESTY – SWEET – DRY

*Rocco Torro tequila & Edie's homemade lemonade,
served on ice & topped with soda water - 105*

NON-ALCOHOLIC APERITIFS

Berry Lavender Spritz

FRUITY – DRY – FLORAL

*Crushed blueberries, lavender syrup, a dash of homemade
lemon cordial, topped with soda - 90*

Blood Orange Bitter-Sweet

HERBAL – BITTER – COMPLEX

*Aperitif Vermouth, fresh strawberry purée, a squeeze of lemon
and a dash of soda water - 90*

Spicy Cucumber Spritz

FRESH – SPICY – LIGHT

Fresh cucumber juice, fresh lime, hot honey & soda water - 90

Pineapple & Thyme Spritz

FRESH – HERBAL – SWEET

Fresh pineapple purée, elderflower syrup, Edie's lemonade & soda water - 90

Non-Alc Aperitif Spritz

FLORAL – LIGHT – REFRESHING

*Fresh cucumber juice, elderflower syrup & a squeeze of lime juice,
topped with soda water - 90*

BEERS

- CBC Pale Ale on tap - 68
- Lager on tap - 65
- Jack Black Lager - 48
- CBC Pilsner - 52
- Saggy Stone Brut IPA - 65
- Devils Peak Lite Lager - 45
- Devils Peak Hero (non-alc) - 45

SOFT DRINKS

- Still & sparkling water - 30
- Valpre still & sparkling water 750ml - 50
- San Pellegrino Sparkling Water 750ml - 84
- Acqua Panna Still Mineral Water 750ml - 84
- San Pellegrino (Limonata, Orange, Pomegranate) - 48
- Homemade Lemonade - 45
- Kombucha - 55
- Coca-Cola or Coke Zero - 34
- Tonic Water - 32
- Soda Water - 32

WINES

	<i>Glass (150ml)</i>	<i>Carafe (300ml)</i>	<i>Bottle</i>
Light & Aromatic White			
Dawn Patrol Chenin	65	120	235
Spioenkop 1990 'Queen Manthatisi' Blend	85	160	300
Idiom Blanko di Stellenbosch	85	160	300
Catherine Marshall Sauvignon Blanc			300
Saurwein 'Chi' Riesling			425
Medium - Full White			
Julien Schaal Mountain Range Chardonnay			310
Thorne & Daughters 'Copper Pot' Chardonnay			390
Luddite 'Saboteur' White			375
Joostenberg Estate 'Fairhead' White Blend			390
Restless River 'Ava Marie' Chardonnay			920
Rosé			
Dawn Patrol Rosé	65	120	235
Van Loggerenberg 'Break a Leg' Cinsault Blanc de Noir			300
Skin Contact			
Myburgh Bros. 'Kaalgat' Steen	86	160	300
Craven Pinot Gris			450
Light Red			
Dawn Patrol Syrah	65	120	235
Trizanne 'TSW' Cinsault	85	160	300
Idiom Rosso di Stellenbosch	85	160	300
Little J Dry Red			265
Desire Lush & Zin Italian Primitivo			585

WINES

	<i>Glass (150ml)</i>	<i>Carafe (300ml)</i>	<i>Bottle</i>
Medium - Full Red			
Idiom Amphitheatre of Dreams Cape Blend	86	160	300
Van Loggerenberg 'Break a Leg' Merlot			325
Joostenberg Family Blend Shiraz Mourvedre			325
Catherine Marshall Pinot Noir Sandstone Soils			505
Vuurberg Reserve Red			525
Luddite 'Saboteur Red' Crown			530
Van Loggerenberg 'Breton' Cabernet Franc			740

Method Cap Classique

Saltare Brut Nature	100		540
Genevive Rosé Brut	100		490
Genevive Blanc de Blancs			640
Pieter Ferreria Blanc de Blancs			800

Prosecco

Rosalia Prosecco Extra	115		390
Prosecco Superiore Brunei Brut			465
Prosecco Metodo Classico S.C. 1931			800

Champagne

Champagne Drappier Carte d'Or Brut NV			1,690
Veuve Clicquot Yellow Label			2,200
Champagne Jacquesson Cuvée 744 NV			2,590



SANDOS

*Made fresh to order with dough that has proofed for at least 78 hours.
Trust us, it's more than just your average sandwich.*

Amalfi (v)

*Filone mozzarella, tomato, fresh basil & a drizzle of olive oil - 75
Add Prosciutto +45*

San Marco (v)

*Oven-roasted spicy aubergine, cream of truffle & fresh tomato - 95
Add Prosciutto +45*

Firenze

Cremsola, chorizo, hot honey & fresh tomato - 125

Como

*Mortadella, cream of pistachio, filone mozzarella & chopped pistachios - 120
Swap out filone for burrata +55*

Cinque Terra

Prosciutto, semi-aged pecorino cheese, cream of truffle & rocket - 150

Sicily (v)

*Roasted cherry tomatoes, basil pesto, roasted aubergine & rocket - 85
Add filone mozzarella +35*

Lamb Sando

Slow-roast lamb, roasted aubergine & tzatziki, served with fresh chili on the side - 155

SANDOS

The Steak Sando

Frankie Fenner rump steak cooked in butter, garlic & thyme, served with roasted cherry tomatoes, rocket, parmesan, homemade aioli & fresh chimmichuri - 145

Portobello Sando (v)

Portobello mushrooms roasted with thyme & garlic, oven-roasted cherry tomatoes, rocket, a sprinkle of Maldon salt & parmesan - 95

The Bourdain Sando

Fried mortadella, provolone cheese, homemade aioli & Dijon mustard - 145

SALADS

Burrata Caprese Salad

Exotic heirloom tomatoes, burrata, fresh basil & a drizzle of olive oil - 175

Beef Tagliata

Thinly sliced fillet steak served on a bed of rocket, with parmesan shavings, a sprinkle of Maldon salt, black pepper & a drizzle of olive oil. Served cold - 155