

Cocktails

BARON TIKI

Bulleit Bourbon, Orgeat Syrup, Lime Juice, Triple Sec, Bitters, Granadilla Pulp

- R79,00 -

Shake and strain into tiki mug, garnish with a charred granadilla shell.

PIMMS TEN

Tanqueray, Lemon Juice, Ginger Ale, Pimms, Strawberries, Mint Sprig

- R79,00 -

Shake and then dry shake, strain into a wine glass filled with ice and garnish with seasonal fruit.

THE BULLEIT BOBBLER

Bulleit Bourbon, Medium Cream Sherry, Boplaas Ruby Port, Raspberry Syrup

- R79,00 -

Combine all Ingredients into a Bulleit Julep cup and top with crushed ice, swizzle and ice cap, topped with Raspberry Dust.

THE DUTCH MOSA

Ketel One, Lemon Juice, Bitter Orange Syrup, Orange Juice, Triple Sec, Cellulose, Prosecco

- R88,00 -

Shake and then dry shake, strain into chilled wine glass and top with Prosecco, Garnish with a dusting of the Home Made Sherbert.

R79,00

THE PRE DINNER TEN

Tanqueray, Aperol, Lemon Juice, Tonic Water, Dehydrated Grapefruit

Shake and then dry shake, strain into a Copa glass filled with ice and garnish with a dehydrated Grapefruit.

R79,00

THE BARON CLUB

Tanqueray 10, Lime Juice, Rose Syrup, Raspberry Syrup, Cellulose

Shake and strain into a Coupe and Garnish with Raspberry Dusting.

THE QUEENS T

Tanqueray, Lemon Juice, Rose Syrup, Chamomile Tea, Prosecco

- R79,00 -

Shake all ingredients except for the soda water and strain into an ice filled wine glass with rose petals on top.

THE FRONTIER

Bulleit Bourbon, Mint Leaves, Apple Juice, Cinnamon Syrup, Soda Water, Apple Fans

- R69,00 -

Build and churn with crushed ice. Top with soda water and an ice cap. Garnish with mint sprigs and a slice dehydrated apple.

THE 1942

Don Julio, Grapefruit, Lemon Juice, Vanilla Syrup, Soda Water

- R90,00 -

Shake all ingredients except the soda and strain into wine glass with ice. Top with soda and garnish with grapefruit zest.

Gin Cocktails

R59,00

ROSEY CHEEKS

Tanqueray, Lemon Juice, Rose Syrup, Tonic Water

Shake and strain into a Cabernet glass and top with tonic water. Garnish with roses.

THE BAKERS MAN

Tanqueray, Lemon Juice, Vanilla Syrup, Tonic Water

Shake and strain into a Cabernet glass and top with tonic water. Garnish with a vanilla husk.

THE SUNDAY PICNIC

Tanqueray, Lemon Juice, Elderflower Cordial, Tonic Water

Shake and strain into a Cabernet glass and top with tonic water. Garnish with rose petals.

Craft Gin

TANQUERAY

R29,00

• GARNISH - Grapefruit Wheel •

*Tanqueray is now distilled in Scotland with four known botanicals:
Juniper, angelica root, coriander seed and liquorice.*

R39,00

INVERROCHE AMBER

• GARNISH - Orange Zest, Sprig of Rosemary •

A gin with earthy, woody and spicy base notes which are balanced with fresh citrus and juniper, followed by a delicate floral finish.

R39,00

INVERROCHE VERDANT

• GARNISH - Grapefruit, Sprig Thyme •

A blend of intriguing flavours, combining floral botanicals with spices and berries. You can definitely sense fennel and fynbos coming through.

R39,00

INVERROCHE CLASSIC

• GARNISH - Lemon Zest, Fresh Sage •

The perfumed undertones of the Cape fynbos amplify the aromas of the botanicals, while fruit and spice flavours dominate the palate.

MIRARI BLUE ORIENT SPICED

R39,00

• GARNISH - Blue Berries & Mint •

Crafted from a selection of exotic hand-picked botanicals, including cardamom, grapefruit, grains of paradise, jasmine, vanilla and a touch of rose water. This gin is coloured through a delicate infusion of blue pea flowers. Add tonic water to it and watch how the colour magically changes!

TANQUERAY NO. TEN

R48,00

• GARNISH - Grapefruit Wheel •

Tanqueray No. Ten Gin gets its name from being made in Tanqueray's number ten still, also affectionately referred to as "Tiny Ten". Has all four of the base botanicals from Tanqueray London Dry, adds an additional four elements to the mix: white grapefruit, fresh lime, fresh orange, and camomile flowers.

R41,00

BLIND TIGER

• GARNISH - Twist of Lime •

A full bodied gin that owns the jungle in which it plays and holds true to its curious nature. Infused with juniper, coriander, angelica, passion flower and lemon grass. It has a lovely citrus aroma and crisp citrus taste.

R32,00

BOMBAY SAPPHIRE

• GARNISH - Squeezed Lime Wedge •

A strong citrus nose, acidic lemon dominating. There's a sweetness and a distinct floral fruity character in the background: bright and strongly aromatic that sets it apart especially from typical London dry style gins.

R48,00

HENDRICK'S

• GARNISH - Cucumber Ribbon •

The botanical signature consists of flowers, roots, fruits and seeds from the world over. Infused with the fragrant rose petal and specially selected cucumbers from the finest producers.

MUSGRAVE PINK

• GARNISH - Strawberry Slices, Sprig of Rosemary •

Distilled with Musgrave's signature 11 botanicals, and features top notes of cardamom, African ginger and grains of paradise, softened by the addition of rose hips during the distillation process. Rose hips and an infusion of rosewater add subtle perfume and exotic flavour to the gin.

R41,00