

WELCOME TO 3 KITCHENS

**A UNIQUE EATING EXPERIENCE
RELAX, SIT BACK AND ENJOY
“WE CALL IT OUR UPMARKET MARKET”**

**WE HAVE 3 KITCHENS
SUSHI PIZZA GRILL**

**EACH DAY THERE WILL ALWAYS BE AT LEAST
2 KITCHENS OPERATING.**

**MANY DAYS ALL 3 WILL BE OPEN.
IF THERE IS A SPECIFIC KITCHEN YOU WOULD LIKE TO
ENJOY, PLEASE CHECK WITH THE TEAM WHICH
KITCHENS ARE OPEN BEFORE ARRIVAL.**

Food comes hot and fresh as it is ready to your table.

**If you want to eat together you need to order from the
same kitchen for each course you want to enjoy as the
orders go to 3 separate kitchens and get made fresh to
order we do not coordinate between the kitchens.**

**Our waiters do all the running around so you don't have
to.**

BREAKFAST SERVED DAILY 7.30 AM TIL 11.30 AM

**SUSHI PIZZA GRILL KITCHENS SERVE FROM 12 PM TO 9
PM (LAST FOOD ORDERS)**

SUNDAY LAST FOOD ORDERS 7.30 PM

12.5% gratuity added to tables of 8 or more.

**We are cashless please do not ask staff to accept cash
payments.**

**Please note that certain menu items may contain traces of
nut, egg, soya, wheat and other allergens. We are
therefore unable to guarantee the absence of the above
ingredients in the menu items.**



**REVIEW
3 KITCHENS**



**REVIEW
SILVER FOREST**



EVERY DAY GRILL SET MENU

(WHEN THE GRILL KITCHEN IS OPEN)
Enjoy 2 courses for R275, 3 courses for R325
and get a free carafe of Stonecross wine

EVERY DAY COCKTAIL TIME

All cocktails just R55
Available between 12 PM and 5 PM

EVERY DAY BREAKFAST DEAL

R149 per person includes your choice of tea or coffee, orange juice and any choice of breakfast
R189 per person includes any choice of breakfast, a coffee and glass of bubbly

PIZZA MONDAY

Buy any pizza at only R95

BURGER TUESDAY

Gourmet burgers including a choice of side just R115

SUSHI WEDNESDAY

Get a free bottle of Stonecross wine when you order 12 pieces of sushi or more. Maximum 1 bottle for 2 people sharing.

STEAK THURSDAY

Enjoy a 250gm sirloin or rump steak with a choice of side and carafe wine for just R165.
Available between 12 PM and 4 PM

FISHY FRIDAY

Drunken fish and chips just R99
Available between 12 PM and 4 PM

SWEET SATURDAY

Get a free unframed ice cream when you order any main meal from the grill kitchen

3 KITCHENS SPECIAL OFFERS FOR EAT IN CLIENTS ONLY

B R 3 A K F A S T

HEARTY BREAKFAST R125

pork sausage, 3 rashers of bacon, 2 eggs your way, grilled tomatoes, crispy potatoes, mushrooms

SMALL BREAKFAST R75

2 rashers of bacon with 2 eggs your way, grilled tomatoes, mushrooms

HEALTHY BREAKFAST R95

homemade granola, Bulgarian yogurt, seasonal berries, honeycomb crumble

BREAKFAST BOWL R125

2 eggs scrambled served with sourdough toast and topped with choice of

bacon, tomato, mature cheddar

or

smoked salmon, crispy capers, feta

OMELETTE

2 egg omelette filled with choice of avocado, spinach, basil pesto, feta R78

or

spinach, mushrooms, onion R70

or

mature cheddar, tomato, bacon R78

BREAKFAST ON BREAD

croissant, feta, scrambled egg, bacon R89

sourdough, smashed avo, lemon juice, basil pesto, cherry tomato R85

200 gm beef patty, brioche bun, bacon, tomato, mature cheddar, mushroom, fried egg R155

toasted bagel, smoked salmon, cream cheese, crispy capers, lemon juice R155

farmhouse toastie stuffed with bacon, caramelized onion, grilled tomatoes R75

toasted English muffin topped with basil pesto, grilled tomatoes, bacon, poached egg, hollandaise R95

toasted English muffin with smoked salmon trout, spinach, 2 poached eggs, hollandaise R125

French brioche toast with seasonal berries, crème fraiche, maple syrup R115

sauteed mushrooms on toasted sourdough with wilted spinach poached egg, hollandaise R115

ADDITIONS AND SIDES

2 slices bacon	R20
egg	R20
sage pork sausage	R35
mushrooms	R20
2 slices toast - sourdough, seedloaf, rye or farmhouse	R25
preserves - jam, marmalade or butter	R20

BREAKFAST SPECIAL

Any choice of breakfast, a coffee/tea and glass of juice R149

Any choice of breakfast, a coffee/tea and glass of bubbly R189



STARTERS

OYSTERS R35 EACH OR 6 FOR R175

Japanese, coriander, chilli, sushi ginger, lime

mignonette, red wine vinegar, shallots, black pepper

DRUNKEN MUSSELS R115/R190

creamy white wine, onion, garlic, dijon mustard and parsley, toasted sourdough

SALT AND PEPPER SQUID R115

deep fried salt and pepper squid tentacles and tubes with Asian dipping sauce

PEPPER CRUSTED BEEF CARPACCIO R120

red onion, crispy capers, parmesan, olive oil, rocket, balsamic reduction

TOMATO RISOTTO R115

rich and creamy risotto, with basil pesto, slow roasted cherry tomato, parmesan crisp and deep fried basil leaves

ONION TART R85

zucchini, caramelised onion tart, rocket, feta, pumpkin seed, pear, olives

TUSCAN CREAMY GARLIC MUSHROOMS R115

creamy garlic, chilli butter, spinach, crispy ciabatta

PORK WONTONS R89

pulled pork wontons with spicy Asian slaw



SALADS

CLUB BLT R95

bacon, chicken, cos lettuce, cherry tomatoes, red onion, boiled egg, creamy dressing

NICOISE R95

radish, baby carrots, cherry tomato, dill, green beans, lemon, lettuce, cucumber, white beans, eggs, black olives, capers, olive oil dressing

PULLED PORK AND APPLE SALAD BOWL R105

pulled pork, crispy apple, mature cheddar, red onion, fancy lettuce, mustard vinaigrette



PASTA

PAPPARDELLE R155

topped with your choice of

braised beef ragu

tomato, broccoli, mange tout, edamame, basil pesto, cream



B 3 T W 3 3 N B R 3 A D

ALL SERVED WITH A CHOICE OF ONE SIDE ADDITION

GOURMET BEEF BURGER R169

200 gm patty lettuce, tomato, mustard mayo, bacon, tomato relish, mature cheddar

BLUE CHEESE BURGER R175

200 gm patty, lettuce, tomato spicy mayo, bacon jam, blue cheese, mushroom

KOREAN STEAK SANDWICH R159

Korean beef strips, peppers onions, jalapeno, mature cheddar, kewpie mayo

CHICKEN BURGER R169

Parmesan panko crust, lettuce, tomato, mature cheddar, pickled cucumber spicy slaw

VEGGIE BAGEL R135

apple, grilled cheddar, caramelized onion, fig preserve

ASIAN PULLED PORK BAO BUN R159

2 bao buns, pulled pork, Asian slaw, hoisin, cucumber, spring onion



M 3 A T & S 3 A F O O D

SIMPLY GRILLED AND ALL SERVED WITH YOUR CHOICE OF ANY SIDE ADDITION

4 WEEK AGED BEEF

beef fillet 200gm / 250gm **R275 / R295**

sirloin 250gm / 300gm **R185 / R215**

rump 250gm / 300gm **R185 / R215**

PORK RIBS 400GM R245

sticky Asian style

CHICKEN R159

panko, parmesan and herb crusted chicken

SIX GRILLED PRAWNS R275

garlic butter – spicy or plain

BABY SQUID R179

pan fried, chili lemon butter

DAILY CATCH R175

grilled with lemon parsley butter



CHEFS DISHES

3K PLATTER R295

linefish, prawn, mussels, salt and pepper squid, spicy rice and creamy lemon garlic sauce

DRUNKEN FISH N CHIPS R160

beer battered hake, served with homemade chips, lemon and garlic aioli

CHICKEN PICCATA R175

pan seared chicken breast with a white wine, lemon butter and caper sauce on herbed mash with edamame bean and sugar snap peas

SEAFOOD CURRY R179

medley of seafood in a mild curry sauce served with with poppadum and tomato onion coriander sambal



SID3 ADDITIONS

SAUCES R35

green peppercorn
mushroom
cheese

TRUFFLE HOMEMADE FRIES R38

HOMEMADE CHIPS R35

SKINNY FRIES R30

POMME PUREE R38

SEASONAL VEGETABLES R38

SPICY LEMON RICE R35

ASIAN SLAW R35

HOUSE SALAD R45



SHARING BOARD

PERFECT FOR TWO SHARING R278 PER BOARD

When you want to simply enjoy our environment chill with a bottle of wine and pick at something simple.

OPTION 1

salami, parma ham, brie, mature cheddar, fruit, ciabatta, mixed nuts, mixed olives

OPTION 2

brie, mature cheddar, goats cheese, fruit, ciabatta, olives, pickles

PIZZA KITCHEN

HAND STRETCHED NAPOLI WOOD FIRED PIZZA BASES WITH OUR SECRET TOMATO SAUCE, ZANDAM MOZZARELLA, OREGANO AND GOURMET TOPPINGS

THE ORDINARY ONE R115

No toppings just the secret sauce and delicious mozzarella

THE WHOLE HOG R160

pulled pork, caramelised onions, salami, bacon, jalapenos

THE CARNIVORE R155

salami, ham, bacon, smoked chicken

THE ORCHARD R135

artichokes, blue cheese, pear, chilli oil, rocket

THE BOMB R135

mozzarella balls, cherry tomato, garlic, rosemary, basil pesto

THE PREDICTABLE R135

ham, pineapple

THE WINELANDS R165

blue cheese, preserved fig, red onion topped with beef carpaccio, rocket olive oil

THE SMOKEY R145

smoked chicken, basil pesto, avocado, feta

THE VINEYARD R135

ham, smoked bacon, grapes, rocket, olive oil, balsamic reduction

THE FISHTAKE R160

prawn, calamari, garlic, lemon chilli oil, crispy capers, coriander pesto

THE QUATTRO R145

mozzarella, brie, blue cheese, parmesan

THE DOM R135

bacon, avo, feta

THE SOMBRERO R145

Mexican spice chicken, red and green roast peppers, onions, sour cream, cheddar cheese and jalapenos

NO CHEESE PIZZA WITH OUR SECRET TOMATO SAUCE, OREGANO AND TOPPINGS

THE FUSSY ONE R135

artichoke, mushroom, red onion, black olives

THE EXOTIC ONE R155

garlic, rosemary, grilled exotic mushroom, spinach, sundried tomato

THE SIMPLE ONE R95

garlic, rosemary, olive oil

3XTRA TOPPINGS

CHEESE R35

mozzarella, feta, blue cheese

MEAT R35

chicken, pepperoni, salami, ham, pulled pork

VEGGIES R30

tomato, caramelised onion, olives, mushroom, artichoke, red onion, roast peppers

SEAFOOD R55

calamari, prawns

ALL OUR PIZZAS ARE MADE NAPOLI STYLE WITH HAND STRETCHED BASES MADE TO ORDER.
Please be patient as our pizzaiolo works his magic. Your pizzas will be delivered fresh and hot from the wood fired oven when ready.



FUTO MAKI

large sized maki roll filled with avo and the main ingredient rolled tightly in a sheet of nori

Veg roll	R55(4) R90(8)	Prawn roll	R65(4) R100(8)
Crab roll	R55(4) R90(8)	Salmon roll	R65(4) R100(8)

T3-MAKI HAND ROLL

ball of rice placed in a sheet of nori rolled in a cone shape filled with mayo, avo & main ingredient

Veg roll	R65(1)	Prawn roll	R75(1)
Crab roll	R65(1)	Salmon roll	R75(1)

RO535

wrapping a thin strip of ingredient around a small pillow of sushi rice topped with mayo & caviar

Prawn rose	R95(4) R150(8)	Salmon rose	R95(4) R150(8)
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B3ANCURD

pillow of rice tucked inside a sweet tofu topped with mayo, avo & the main ingredient

Avo	R65(4) R110(8)	Prawn tempura	R95(4) R150(8)
Prawn	R65(4) R110(8)	Salmon	R95(4) R150(8)

FASHION SANDWICH

consists of nori on both sides, covered with a layer of sushi rice, mayo, avo & the main ingredient topped with sesame seeds

Avo	R75(4) R120(8)	Salmon	R85(4) R135(8)
Prawn	R85(4) R135(8)	Wasabi parcel	R85(4) R135(8)

NIGIRI

pillow of rice topped with a thinly sliced main ingredient with mayo & caviar

Prawn	R85(2)	Salmon	R85(2)
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SASHIMI

thinly sliced original/spicy/seared

Salmon sashimi	R110(6)	Tuna sashimi	R80(6)
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CALIFORNIA ROLLS

inside-out roll with a layer of rice on the outside and a sheet of nori on the inside filled with avo & the main ingredient

Veg roll	R55(4) R95(8)	Salmon roll	R65(4) R110(8)
Prawn roll	R65(4) R110(8)		



RAINBOW ROLL

inside out roll with a layer of rice on the outside and a sheet of nori on the inside filled with avo and salmon topped with avo salmon mayo & caviar

Veg roll	R70(4) R120(8)	Salmon roll	R85(4) R160(8)
Prawn roll	R85(4) R160(8)	Tuna roll	R85(4) R160(8)



SAMURAI R0535

R115(4) | R170(8)

wrapping in a thin strip of salmon around sushi rice topped with tempura prawn & sauce

BUSHI PRAWN

R115(4) | R170(8)

wrapping a butterflied prawn around a small pillow of sushi rice topped with tempura prawns & sauce

R3D ROOF

R115(4) | R185(8)

inside-out triangular roll with a layer of rice on the outside and a sheet of nori on the inside filled with avo & salmon topped with a roof of salmon mayo & caviar

GR33N DRAGON ROLL

R115(4) | R185(8)

inside-out roll with a layer of rice on the outside and a sheet of nori on the inside filled with avo, tempura prawn topped with avo spicy mayo & caviar

TIG3R ROLL

R115(4) | R185(8)

inside-out roll with a layer of rice on the outside and a sheet of nori on the inside filled with avo, tempura prawn topped with salmon teriyaki sauce & caviar

PRAWN AVALANCH3

R115(4) | R195(8)

inside-out roll with a layer of rice on the outside and a sheet of nori on the inside filled with avo, prawns topped with tempura prawn balls & special sauce & caviar

VIP3R ROLL

R115(4) | R195(8)

inside-out roll with a layer of rice on the outside and a sheet of nori on the inside filled with avo, prawns topped with smoked eel, mayo & eel sauce & caviar

SPICY OCTOPUS ROLL

R115(4) | R170(8)

inside-out roll with a layer of rice on the outside and a sheet of nori on the inside filled with avo, spicy octopus covered with caviar topped with spicy mayo

GOURMET SELECTION

BAMBOO ROLL

R115(4) | R170(8)

a layer of rice on the inside and a thinly sliced cucumber on the outside filled with avo salmon mayo & sesame seeds

ZEBRA ROLL

R115(4) | R170(8)

inside-out roll with a layer of rice on the outside and a sheet of nori lines layered in the rice filled with cream cheese avo, salmon & prawn

CRISPY RICE

R115(4) | R170(8)

bed of rice fried topped with misu mayo & salmon

HOT ROLL

R115(4) | R170(8)

inside-out roll with a layer of rice on the outside and a sheet of nori on the inside fried in tempura batter topped with chopped up prawn & misu mayo

TEMPURA PRAWNS

R115(4) | R185(8)

prawns deep-fried in tempura batter & panko bread crumbs

R3D DRAGON ROLL

R115(4) | R185(8)

inside-out roll with a layer of rice on the outside and a sheet of nori on the inside filled with avo, tempura prawn topped with salmon siracha mayo & caviar

SALMON RADISH

R115(4) | R170(8)

inside-out roll with a layer of rice on the outside and a sheet of nori on the inside filled with cream cheese avo, salmon topped with thinly sliced radish & garlic mayo

SUSHI NO RICE

PRAWN BAMBOO ROLL

R65(4) | R115(8)

a thinly sliced cucumber on the outside filled with cream cheese, avo, cucumber & carrot topped with prawn, mayo & sesame seeds

SUSHI COCKTAIL

R95

a cocktail glass filled with prawn, salmon, octopus, cucumber, in a teriyaki & ponzu dressing

PRAWN GODZILLA FRIED

R105(4) | R170(8)

nori stuffed with octopus, unгани sauce, avo, carrot & crème fraiche, rolled in panko crumb & deep fried

SILVER ROLLS

R135(4) | R210(8)

salmon, prawns & octopus special mayo and avo tucked inside a strip of salmon topped with wasabi mayo & caviar

SUSHI INDULGENCES

THE COOL DUCK - 14PC

R300

Salmon Roses 4pc
Salmon Nigiri 2pc
Rainbow Roll 4pc
Crispy Rice 4pc

THE MUSICIAN - 14PC

R215

Salmon Sashimi 6pc
Prawn Maki 4pc
Salmon Beancurd 4pc

THE HUMMINGBIRD - 18PC

R370

Tuna Rainbow Roll 4pc
Tempura Prawns 4pc
Tuna Sashimi 6pc
Hot Roll 4pc

THE FLOWER LADY - 22PC

R390

Red Dragon 4pc
Prawn Avalanche 4pc
Salmon Rainbow Roll 4pc
Salmon Sashimi 6pc
Beancurd Prawn 4pc

THE PEACOCK - 28PC

R555

Salmon Radish 4pc
Green Dragon 4pc
Salmon California 8pc
Hot Roll 4 pc
Salmon Roses 4pc
Crab Maki 4pc

WEEKLY SUSHI SPECIAL OFFERS

SUSHI SPECIAL

Get a free bottle of Stonecross wine when you order 12 pieces of sushi or more. Maximum 1 bottle for 2 people sharing.



REVIEW
STONECROSS KITCHEN



REVIEW
STONECROSS SILVER FOREST



D3553RT

ALL R75 EACH

LEMON TART

CHOCOLATE BROWNIE

AMARULA PANNACOTTA WITH COFFEE SYRUP

TRADITIONAL CRÈME BRULEE



UNFRAMED ICE CREAM

ENJOY 2 DELICIOUS SCOOPS OF THE AWARD WINNING
UNFRAMED ICE CREAM

ALL R65 EACH

VANILLA BEAN

SALTED CARAMEL

OREO COOKIES AND CREAM

LEMON OLIVE OIL & WHITE CHOCOLATE

VEGAN REDBERRY COCONUT

LEMON SORBET



DOM PEDRO

ALL R75 EACH

AMARULA DOM PEDRO

JAMESON DOM PEDRO

KAHLUA DOM PEDRO

SW33T SATURDAYS

Get a free unframed ice cream when you order any main meal
from the grill kitchen on Saturdays



SUNDAY SET MENU

SUNDAYS ARE FOR LUNCHING WITH FAMILY AND FRIENDS.
Join us from 12 PM to 4 PM for a delicious Sunday lunch set menu which
Includes a glass of bubbly on arrival

2 COURSES R280 | 3 COURSES R340

STARTERS

TOMATO RISOTTO

rich and creamy risotto, with basil pesto, slow roasted cherry tomato, parmesan crisp and deep fried basil leaves

PORK WONTONS

pulled pork wontons with spicy Asian slaw

PEPPER CRUSTED BEEF CARPACCIO

red onion, crispy capers, parmesan, olive oil, rocket, balsamic reduction

DRUNKEN MUSSELS

creamy white wine, onion, garlic, dijon mustard and parsley, toasted sourdough

SALT AND PEPPER SQUID

deep fried salt and pepper squid tentacles and tubes with Asian dipping sauce

MAINS

CHICKEN PICCATA

pan seared chicken breast with a white wine lemon butter and caper sauce set on herbed tagliatelle with edamame bean and sugar snap

250GM SIRLOIN

with truffle fries and mushroom sauce

SEAFOOD CURRY

medley of seafood in a mild curry sauce served with lemon rice

ASIAN BLACK PEPPER BEEF

tender strips of steak, stir fried with noodles in a warming black pepper sauce with peppers and onions

PAPPARDELLE

tomato, broccoli, mange tout, edamame, basil pesto, cream

DESSERT

CHOCOLATE BROWNIE

with rich chocolate mousse

AMARULA PANNACOTTA

with honey comb and coffee syrup

TRADITIONAL CRÈME BRULEE

DRINKS MENU

BEERS ON TAP

Devils Peak Lager 340ML	R30
Devils Peak Lager 500ML	R45
Devils Peak Lager Kings Blockhouse IPA 340ML	R35
Devils Peak Lager Kings Blockhouse IPA 500ML	R50

BEERS & CIDERS

Castle Lager Castle Light	R30
Devils Peak Pale Ale First Light	R35
Devils Peak Good Hope	R35
Devils Peak Lager Devils Peak Lager Lite	R35
Hunters Dry	R35
Savanna Dry Savanna Light	R35
Guinness 440ml	R45

LOCAL CRAFT GINS

Bloedlemon	R50
Die Mas Kalahari Pomegranate Naartjie	R55
Die Mas Kalahari Dry	R50
Musgrave Pink	R45
Clemengold	R40
Wilderer Fynbos	R40
Cape Town Classic Pink Rooibos Black Rhino	R35
Bombay Sapphire	R42
L-GIN Apple Blueberry Oak Matured Gins	R40
Triple 3 Botanical Citrus Juniper Raspberry	R55
The Tempest Gin	R55

BRANDIES & COGNAC

Die Mas Truffle Kalahari Potstill	R60
Die Mas Ver Die Ou Kalahari	R45
Die Mas Dames Brandewyn	R45
Hennessy VS Cognac	R70
KWV 10YR	R38
KWV 5YR	R25
Richelieu	R25
Klipdrift	R25

WHISKIES & BOURBON

Talisker 10YR	R99
Jameson	R49
Johnnie Walker Black	R49
Johnnie Walker Red	R35
Southern Comfort	R25
Jack Daniels	R42
JNB Rare	R35
Bells	R32
Glenlivet 12YR	R89

DRINKS MENU

DIGESTIVES & SPIRITS

Grappa Pinot/Chard	R80	Die Mas Cape Port	R30
De Krans Port	R25	Captain Morgan	R25
Amaretti Disaronno	R45	Bacardi	R28
Kahlua	R35	Limoncello	R35
Monis Sherry	R20	Smirnoff Vodka	R25
Campari	R38	Martini Rosso	R20
Martini Bianco	R25	Captain Morgan Spiced Gold	R25
Amarula 50ml shot	R30		

SHOOTERS

Springbokkie	R30	Jose Cuervo Gold	R30
Temptation	R35	Jose Cuervo Silver	R30
Jagermeister	R35	Olmecca Silver	R35

MIXERS

Bitter Lemon	R26	Ginger ale	R26
Tonic Tonic Light	R26	Pink Tonic	R26
Halls Tomato	R39	Lemonade	R26
Coke Coke Lite	R26	Soda Water	R26

NON-ALCOHOLIC DRINKS

Appletizer Grapetizer	R35
Ginger Beer	R30
Devils Peak Hero to Zero	R35
Coke Coke Zero Sprite Fanta Orange	R30
Red Bull	R45
Bos Peach & Rooibos sugar free iced tea	R35
Bos Peach & Rooibos iced tea	R35
Bos Lemon & Rooibos iced tea	R35
Zeropet Still Water 1ℓ	R38
Zeropet Still Water 330ml	R25
Zeropet Sparkling Water 1ℓ	R38
Zeropet Sparkling Water 330ml	R25
Sir Fruit Orange Juice 250ml Carafe	R35
Sir Fruit Grapefruit Juice 250ml Carafe	R35
Cranberry Juice 250ml Carafe	R35
Apple Juice 250ml Carafe	R35

SPECIALITY COFFEE AND TEAS

Americano	R33	Macchiatto	R33
Cappuccino	R38	Iced Macchiato	R38
Ristretto	R28 R33	Dirty Chai	R38
Flat White	R35	Chai Latte	R35
Latte	R38	Hot Chocolate	R35
Tea	R35		
(Camomile, English, Peppermint, Rooibos, Earl Grey, Green Tea)			



COCKTAIL MENU

APEROL SPRITZ R105

Aperol, Pierre Jourdan MCC, Soda Water

BLOODY MARY R80

Smirnoff Vodka, Tomato Juice & all the Trimmings

CHAMPAGNE COSMO R105

Smirnoff Vodka, Triple Sec, Cranberry Juice, Pierre Jourdan MCC, squeeze of Lime

COSMOPOLITAN R85

Smirnoff Vodka, Triple Sec, Cranberry Juice

CRANBERRY SMASH R85

Smirnoff Vodka, Cranberry juice, Lemon Juice, Elderflower Syrup, Soda Water

DETACHED SIDECAR R80

Klipdrift Brandy, Ginger Liqueur, Lemon Juice

FIRE & ICE R80

Belgravia Gin, Ginger Liqueur, Lemon Juice, Bitters, Ginger Ale, Mint Leaves

FOREST FAIRY R85

Belgravia Gin, Lavender Syrup, Lemon Juice, Bitters, Egg White

JUNGLE JUICE R85

Smirnoff Vodka, Southern Comfort Almond Orgeat Syrup, Triple Sec, Orange Juice

LONG ISLAND ICED TEA R99

White Rum, Belgravia gin, Olmeca Silver Tequila, Triple Sec, Smirnoff Vodka, Coke

MAI TAI R85

Bacardi, Almond Orgeat Syrup, Triple Sec, Lemon Juice, Dark Rum

MARGARITA R95

Olmeca Silver Tequila, Triple Sec

MIMOSA R80

Pierre Jourdan MCC, Orange Juice

MOJITO R90

White Rum, Wild Mint Syrup, Soda Water

PINA COLADA R95

White Rum, Pina Colada Syrup, Coconut Milk

THE PINK LADY R110

Cape Town Pink Lady Gin, Bols Crème De Cocoa, Lemon Juice, Grapefruit Juice, Egg White

VAN HUNKS TIPPLE R90

Cape Town Rooibos Gin, Bulers Van Der Dum, Orange Juice



MOCKTAIL MENU

VIRGIN MOJITO R60

Nothing beats a bit of Mint Sugar Syrup, Soda, Fresh Mint & Lime

CRANROSE SANGRIA R55

Alive with Fruit and Herbaceous Flavours, Cranberry, Orange, Rosemary & Basil

MILAN MULE R60

Soviet Classic without the Vodka, Ginger Ale, Lemon Juice & Soda

ITALIAN SUNSET R60

Unlike the One from Sicily, Orange Juice, Soda & Grenadine

TUSCAN TONIC R65

Tonic, Lemon & Cucumber Rosemary

VIRGIN BLOODY MARY R65

Tomato, Lemon, Worcestershire sauce & all the Spices

ROCK SHANDY R45

A refreshing favourite Soda, Lemonade & Bitters

STEEL WORKS R50

A Refreshing Change, Cola Tonic, Ginger Beer & Lemonade



CRAZY COCKTAIL TIME

EVERY DAY COCKTAIL TIME

All cocktails just R55

Available between 12 PM and 5 PM



LOYAL LOCALS

EXCLUSIVE DISCOUNTS TO LOCALS

Do you live locally and have a SA ID number?

Then sign up for our Loyal Local Card and save every time you visit us at Silver Forest. Ask a Member of staff for more details or scan the below qr code to sign up.





CHENIN BLANC

STONECROSS CHENIN BLANC	R60 R165
PROTEA CHENIN BLANC	R65 R180
KEN FORRESTER OLD VINE CHENIN BLANC	R350
VILLIERA CHENIN BLANC	R185
KLOOF STREET CHENIN BLANC	R310
CEDERBERG CHENIN BLANC	R275
MILES MOSSOP INTRODUCTION CHENIN BLANC	R325

CHARDONNAY

PROTEA CHARDONNAY	R65 R180
WARWICK FIRST LADY CHARDONNAY	R85 R250
STONECROSS CHARDONNAY	R60 R165
USANA GOLD DUST TO GRAPES CHARDONNAY	R410
BENGUELA COVE CHARDONNAY	R495
TOKARA PREMIUM CHARDONNAY	R310
GLENWOOD UNWOODED CHARDONNAY	R260

SAUVIGNON BLANC

PROTEA SAUV-BLANC	R65 R180
WATERFORD PECAN STREAM SAUV-BLANC	R85 R250
GUARDIAN PEAK SAUV-BLANC	R75 R205
WARWICK FIRST LADY SAUV-BLANC	R85 R250
STONECROSS SAUV-BLANC	R60 R165
VILLIERA SAUV-BLANC	R235
BENGUELA COVE SAUV-BLANC	R350
WARWICK PROFESSOR BLACK SAUV-BLANC	R330
USANA THE DOCTORS JOURNEY SAUV-BLANC	R260

OTHER VARIETALS & WHITE BLENDS

PROTEA PINOT GRIGIO	R65 R165
TERRA DEL CAPO PINOT GRIGIO	R65 R190

ROSE

PROTEA ROSE	R65 R180
WATERFORD ROSE-MARY ROSE	R85 R250
STONECROSS PINOTAGE ROSE	R60 R165
PETER FALKE ROSE	R310

CABERNET SAUVIGNON

PROTEA CAB-SAUV	R65 R165
WARWICK FIRST LADY CAB-SAUV	R90 R270
STONECROSS CAB-SAUV	R65 R190
USANA THE FOX CAB-SAUV	R420
BENGUELA COVE CAB SAUV	R580
WATERFORD ESTATE CAB-SAUV	R720
TOKARA PREMIUM CAB SAUV	R350

WINE BY THE GLASS

250ML WINE | 125ML BUBBLY



MERLOT

PROTEA MERLOT	R60 R165
GUARDIAN PEAK MERLOT	R75 R205
VILLERA MERLOT	R225
DEETLEFS MERLOT	R325

SHIRAZ/SYRAH

PROTEA SHIRAZ	R60 R165
GUARDIAN PEAK SHIRAZ	R75 R205
STONECROSS SHIRAZ	R65 R190
TOKARA PREMIUM SHIRAZ	R325
BENGUELA COVE LIGHTHOUSE SYRAH	R325
TAMBOERSKLOOF SYRAH	R555
WATERFORD ESTATE KEVIN ARNOLD SYRAH	R665

OTHER VARIETALS & RED BLENDS

WATERFORD PECAN STREAM PEBBLE HILL	R80 R245
STONECROSS MALBEC	R65 R190
TERRA DEL CAPO SANGIOVESE	R230
BENGUELA COVE LIGHTHOUSE MOODY LAGOON	R330
CEDERBERG MERLOT/SHIRAZ	R320
ANTHONIJ RUPERT OPTIMA BLEND	R495
MILE MOSSOP INTRIDUCTION RED BLEND	R370
WATERFORD ESTATE ANTIGO RED BLEND	R395
TERRA DEL CAPO ARNE SANGIOVESE/MERLOT	R375
DEETLEFS ESTATE DE HAGVELD RED BLEND	R450

PINOT NOIR

PAUL CLUVER VILLAGE PINOT NOIR	R105 R300
PETER FALKE PINOT NOIR	R499
BENGUELA COVE PINOT NOIR	R495

PINOTAGE

WARWICK FIRST LADY PINOTAGE	R85 R250
STONECROSS PINOTAGE	R65 R190
VILLIERA PINOTAGE	R220
DEETLEFS ESTATE PINOTAGE	R399

MCC & CHAMPAGNE

VILLIERA TRADITION BRUT & ROSE MCC	R60 R350
PIERRE JOURDAN BRUT & ROSE MCC	R60 R350
VILLIERA PEARLS OF NECTAR DEMI SEC MCC	R355
L'ORMARINS CLASSIQUE BRUT & ROSE MCC	R375
SIMONSIG KAAPSE VONKEL BRUT & ROSE MCC	R375
VUEVE CLIQUOT NV CHAMPAGNE	R1049
MOET & CHANDON BRUT IMPERIAL CHAMPAGNE	R995

CORKAGE

R100 – WINE | R150 – BUBBLY

LIMITED TO NO MORE THAN 2 BOTTLES FOR ANY ONE BOOKING