



a baker's café

Wine List

WITBLITS

Mampoer

a strong home-made clear distilled
brandy made from fruit...
legend is entwined in South African
folklore that it was named after
the Fedi King Mampuru where it was
first obtained from as a clear liquor
after which it was distilled.

Mampoer is the more common name in
the north... distilled from fruits such
as pears, cherries, peaches, even mauwa
fruit, prickly pears, and figs...
Witblits is the more recognised name
down South... distilled from grapes
in the Cape.

Blitsem! is the very general common
term used when you get your
breath back after throwing
back a "glasie" or "sopie"

"sopie" - shot "glasie" - small shot glass

Beer and Cider

low in alcohol

Heineken (0.0%) non-alcoholic Beer R30
Devil's Peak Hero (0.5%) non-alcoholic Beer R30

Bundaberg (0.0%) Ginger Beer R35

Savanna Non-Alcoholic Lemon (0.3%) R35

with alcohol

Castle Light R28

Amstel Lager R28

Windhoek Draught Dumpie R34

Jack Black's Brewing Co. Lumber Jack Amber Ale R40
(ABV 6.0% - IBU 40)

Cederberg Brewery Boggom Blond Ale R40
(4.5% alc.vol 340ml)

Hazeldean Brewery Draught R45/500ml

Dragon's Fiery Ginger (5%) R45

Savanna / Light R35

Swishing Cocktails

Blueberry Fizz 55

house infused blueberry Vodka, berry jam, frozen blueberries, pink tonic water

Donkiekar lafenis 45

Bacardi Rum, mint leaves, castor sugar, sparkling water

Bloody Mary 60

tomato juice, Worcestershire sauce, dash of Tabasco, lemon juice, Smirnoff Vodka, celery

Die Kierie 60

Bacardi Rum, strawberries, sugar syrup, lime juice

Short Margarita 50

Olmeca Tequila, Cointreau, lime

Dark 'n Stormy 60

Whistler Dark Rum, ginger ale, lemon juice

Non-Alcoholic Kombucha Breeze 50

Pomegranate syrup, pomegranate seeds, cucumber slices, Kombucha

Champagne Cocktails

Quince Bellini 85

Prosecco, house-made bottled quince - puréed

Mimosa 50

MCC Brut, orange juice

Naartjie Paloma 85

Espolón Reposado Tequila, naartjie juice, splash of MCC

Tjin-Tjin Gin Cocktails

A Dry Martini 80

Geometric Cape Dry Gin, Capertif, dash of Angostura, lemon rind

G & T 55

Gordon's London Dry Gin, elderflower syrup, tonic water, cucumber slices

Gin Jam 60

Bloedlemoen Gin, house berry jam, splash of MCC Brut bubbly

Pink Lady 55

pink Musgrave Gin, house-made hibiscus syrup, tonic water

Sunset G & T 60

Whitley Neill Gin, dash of Angostura bitters, orange rind, Indian tonic

Fynbos Dirty Pink 50

Wilderer Gin, melon syrup, lime, cranberry juice

The Duchess - Virgin Gin & Tonic 50

(0%) 275 ml

Wine by the Glass (250ml carafe)

Bubbles

Durbanville Hills Sparkling	R45
Pongracz Brut Rosé	R70
Mini Da Luca Doc Prosecco	R80

Semi Sweet

Leopard's Leap Look-out Sweet White	R35
Cederberg Bucketraube Semi-Sweet	R60

White

Antonij Rupert Protea Sauvignon Blanc	R40
Bon Courage Gooseberry Bush S/Blanc	R60
Fat Bastard Chardonnay	R60
Fleur du Cap Natural Light Chenin Blanc	R30
Alvi's Drift Signature Chenin Blanc	R45
Nederburg Lyric White Blend	R30
Buitenverwachting Buiten Blanc White Blend	R45

Rosé

Antonij Rupert Protea	R50
Warwick The First Lady	R60

Red

Guardian Peak Shiraz	R55
Antonij Rupert Protea Merlot	R40

Methode Cap Classique

Pongrácz Brut Rosé 70/290
Origin: Western Cape
Wine for romance and drifting dreams
Pinot Noir - Chardonnay

Simonsig Kaapse Vonkel Brut 290
Origin: Stellenbosch
Elegant golden hue
White peach, fresh apple and pear
Chardonnay - Pinot Noir - Pinot Meunier

Ken Forrester Sparkle Horse 390
Origin: Stellenbosch
Crispy green apple vigour
Chenin

L'Ormarins Blanc de Blanc 2013 470
Origin: Swartland, Franschoek
Zesty and crisp palate, creamier mid-palate, full-bodied finish
Chardonnay
P.G. 4 1/2* (94)

Prosecco

Da Luca D.O.C. 290
Origin: Veneto, Italy
Dry, fruity notes of peach and apricot - refreshing flavour
Chardonnay - Pinot Noir - Glera

Sparkling Wines

Durbanville Hills 45/180
Origin: Durbanville
Beautiful floral notes of sparkle
Sauvignon Blanc

Non-Alcoholic Sparkling Wines

J. C. Le Roux Sparkling Pink/White 110
Origin: Western Cape
Extremely versatile - pairs well with any occasion

Babylonstoren Sparkling Grape Juice 80
Origin: Western Cape
Lively sparkling white grape juice, elegantly quaffable

Semi-Sweet

Leopard's Leap Look-out 35/105
Origin: Robertson
Delicate palate with crème brûlée flavours, subtle almond whiffs
Chenin Blanc

Cederberg Bucketraube 60/180
Origin: Cederberg
Explosion of aroma and flavour - delicate sweetness

White Blends

Nederburg Lyric 30/90
Origin: Western Cape/Coastal
Just-dry reliable everyday quaffer
Sauvignon Blanc - Chenin - Chardonnay

Buitenverwachting Buiten Blanc 45/135
Origin: Western Cape
Deservedly popular, gooseberry, peppers, melon, floral highlights
Sauvignon Blanc based

Ghost Corner The Bowline 2020 470
Origin: Cederberg/Elim
Reduced oak, shining blend enhancing fresh citrus, and tropical hints - silky and assured cream and spice hint combination
Sauvignon Blanc - Sémillon
P.G. 4 1/2* (95)

Sauvignon Blanc

Antonij Rupert Protea 40/120
Origin: Western Cape/Coastal/Swartland/Franschoek
Water-white Granny Smith apple aroma and flavour

Bon Courage Gooseberry Bush 60/180
Origin: Western Cape
Rosewater, papaya, tightly focused freshness and vibrance

Buitenverwachting 180
Origin: Constantia/Western Cape
Freshness with gooseberries, attractive leafy nuance and mineral core

De Grendel Koetshuis 2020 390
Origin: Western Cape
Translated - The Coach House
carefully chosen fruit, wet slate, biscuit seam - true core character
P.G. 4 1/2* (91)

Chardonnay

Fat Bastard 60/180
Origin: Western Cape
Wooded compound adds to richness, creamy vanilla texture

Groote Post Kapokberg 2019 380
Origin: Darling/Coastal
Nose of toasted farm bread, lashings of butter, breakfast marmalade
P.G. 4 1/2* (90)

Riesling

Groote Post 180
Origin: Western Cape/Paarl
Brilliantly balanced, blossom, litchi, lime backdrop - great with food

Chenin Blanc

Fleur Du Cap Natural Light 30/90
Origin: Western Cape/Paarl
Light-hearted fruity off-dry

Alvi's Drift Signature 45/140
Origin: Worcester
Light straw colour, full bodied, unwooded, intense aroma, complexity and length

Mulderbosch Steen op Hout 150
Origin: Stellenbosch/Coastal
Fresh apple, papaya, melon and lime aromas, lively acidity

Kleine Zalze Vineyard Selection 2020 250
Origin: Western Cape/Coastal/Stellenbosch
Drinking pleasure with sharp tropical fruits, with a delicious vanilla oak intensity
P.G. 4 1/2* (93)

Rosé

Antonij Rupert Protea 50/150
Origin: Western Cape/Coastal/Swartland/Franschoek
Tangy mandarin, beautifully decorated in fynbos
Mourvèdre - Cinsaut - Grenache - Shiraz
BONE-DRY

Warwick The First Lady 60/180
Origin: Simonsberg/Stellenbosch
Zesty pomegranate flavours - carefree sipping
Pinotage
BONE-DRY

Babylonstoren 230
Origin: Simonsberg-Paarl
Strawberry feel, light spice undertones - fresh acidity
100% Mourvèdre

Pinot Noir

Hoopenburg Bushvine 2017 240
Origin: Western Cape/Coastal
Youthful perfume, intricate spice, fresh violet, dark cherry notes, earthy characters of woodwork and truffels

Mourvèdre

Fairview 250
Origin: Western Cape/Coastal
Slightly sweet spicy scrubby notes, smoky plum aromatics

Pinotage

Kanonkop Kadette 220
Origin: Stellenbosch
Dark deep structured, clay grown, bright acidity and dry minerality
Unusually elegant classic styling

Shiraz / Syrah

Guardian Peak 55/165
Origin: Stellenbosch
Generous, fruit laden, unpretentious soundly crafted, quintessential steak-house companion

Tamboerskloof Syrah 2016 430
Origin: Stellenbosch
Spicy damson, Maraschino-Cherry fruit core, sleek tannins layered aromas, complex, elegantly wrought
P.G. 4 1/2 (93)

Cabernet Sauvignon

Glen Carlou 220
Origin: Simonsberg/Paarl
Clean finish, grippy tannins, blackcurrant and cherry flavours

Merlot

Antonij Rupert Protea 40/120
Origin: Western Cape/Coastal/Swartland/Franschoek
Plum pudding and juicy centre - a crowd pleaser

Durbanville Hills 160
Origin: Durbanville
Black forest cake in a glass - cherries and chocolate

De Grendel 240
Origin: Durbanville
Textbook - vivid plums, raspberries, hints of tobacco, mocha and cocoa... exceptionally elegant

Red Blends

Org de Rac Organic Die Waghuis Rooi 2017 350
Origin: Swartland
Oak unobtrusive, supporting of ripe and juicy fruit flavours
Shiraz - Grenache - Mourvèdre - Verdelho
P.G. 4 1/2* (90)
ORGANIC

Bordeaux Blends

Babylonstoren Babel 240
Origin: Simonsberg/Paarl
Intense red, balanced berry and chocolaty fusion, soft mouthfeel

Saronsberg Provenance Seismic Rooi 2018 300
Origin: Western Cape
Deep dark color with cassis, red berry and oak

Mulderbosch Faithful Hound 2016 380
Origin: Stellenbosch
Ripe earthy blackberry and briar bouquet
Hint of powdery dark chocolate and damp clay, dusky black fruit on the nose
P.G. 4 1/2* (90)
VEGAN FRIENDLY

Gin

Gordons	18
Malfy	30
Hendricks	40

South African Craft Gin

Whitley Neill	25
Ginologist Spiced	30
Wilderer Fynbos	30
Inverocche Amber	35
Musgrave Rosé	35
KWV Cruxland Truffel Infused	35
Bloedlemoen	35
Geometric Cape Dry Gin	35

Rum

Oakheart Rum	18
Bacardí Carta Blanca	18
Captain Morgan Black	18
Red Heart Original	18
The Kraken - black spiced	30

South African Craft Rum

Whistler Barrel Spiced	25
De Vry Die Warm Rasta	30
Tapanga Gold	30
Copeland	30

Vodka

Smirnoff 1818	18
Absolut	25
Stolichnaya	35

South African Craft Vodka

Malle Mok Triple Distilled	20
De Vry Die Groot Komunis	25
Hope on Hopkins	30

Tequila

El Jimador Blanco	18
Olmecca Altos Plata	18
Espolòn Reposado	35

Handcrafted South African Agave Tequila

4th Rabbit	30
Leonista Reposado Mezcal	30

Bourbon, Blended Whiskey

J&B	18
Bell's	18
Jim Beam	20
Jack Daniels Sour Mash - Tennessee Whiskey	30
Maker's Mark Kentucky Bourbon	30
Jameson Select Reserve	30
Woodford Reserve - Select Kentucky Straight	35

South African Single Malt, Craft Whiskey

Bain's Cape Mountain Single Malt Grain Whiskey	30
Copper Republic Bourbon Finish	45

Scottish Blended, Single Malt Whiskey

Johnny Walker Double Black	30
Monkey Shoulder	30
Glenmorangie	40
The Balvenie	55
Caol Isle	60
Lagavulin 16 YO Islay Peated Whiskey	70

Brandy

Parrow Brandy	18
Klipdrift Premium	18
KWV 5 Year Old	18

Cape Brandy

Die Mas Potketel - Die Kalahari Truffel	20
Windfall VSOP The Hunter	30
Boschendal XO Pot Still	40
Six Dogs XO Pot Still	80
Oude Molen XO - peach, apricot oak matured	75

Cognac

Hennessey VSOP	55
KWV XO Heritage	115
Petit Champagne region, France, rich velvet exceptional	

Dessert Wine

Nederburg Noble Late Harvest 2017 45 / 50ml glass
Origin: Durbanville, Paarl
Full expressive grape notes - rich golden colour and taste
Chenin - Muscat de Frontignan - Grassa de Cotnari
- Rhine Riesling
P.G. 4 1/2* (90)

Donkiesbaai Hooijwyn 2020 65 / 50ml glass
Origin: Piekenierskloof/Ceres Plateau
Grapes dried on straw mats in the sun, concentrated juice - sweet intense honeyed apricot flavors with vibrant acidity, perfect crème brûlée partner
Chenin Straw Wine
P.G. 4 1/2* (94)

Apéritifs

Haute Cabrière Rataffia 2019 40 / 50ml glass
Origin: Franschoek
Not limited to, but handy to use when celebrating ratifications of European treaties...
Chardonnay Fortified traditional Champagne style

Port-style Wines

Beaumont Cape White 2013 18 / 50ml glass
Origin: Botriver/Cape South Coast
Dry citrus cheesecake and caramelized nut aromas
Chenin skin fermented - Portuguese Alvaro Roseira Fortified
P.G. 4 1/2* (90)

Cape Vintage Reserve 2018 18 / 50ml glass
Origin: Calitzdorp/Western Cape
Stellar complexity, raisin, walnut, chocolate, clove notes
Touring Nacional - Tinta Barocca - Touriga Franca - Souzão
P.G. 4 1/2* (94)

Liqueur

Amarula Cream	15
African Marula Fruit Liqueur	South Africa
Kahlúa	18
Coffee and Rum Liqueur	Veracruz Mexico
Frangelico	20
Noisette Hazelnut and Herb Liqueur	Piedmont Italy

Husk Spirit, Grappa-style Wines

Dalla Cia Limited Edition 50 / 50ml glass
Origin: Stellenbosch
Robust aroma with husky flavours
Single Cultivar Pinot Noir

Dalla Cia 10 Year Old Celebration 80 / 50ml glass
Origin: Stellenbosch
Rich velvet texture, delightfully mellow
Cabernet Sauvignon - merlot
P.G. 5* (95)

THE FRENCH GAVE US

un apéritif 🍷

the words "tu veux un apéritif?" can be as heartwarming as "je t'aime", and as uplifting as the sound of a cork being pulled from a bottle. They can make you feel simultaneously cherished, and excited. An apéritif signals relaxation and, often, a luxurious preamble to a good meal, though the "apéro" can be an occasion in itself, just half an hour's drinking with friends. A simple pleasure that makes a small but significant difference to everyday life. Serving glasses of homemade vin d'orange or "tirs" with homemade vin du pêches are served across all classes, from madame on her vine-covered terrace, to the local builders, sweat-soaked and dusty... and is accompanied by simple food - slices of saussicon, olives or almonds, croûtes spread with goat's cheese, radishes with butter and salt, hard-boiled eggs with tapenade, or a small spread of crudites!

- liana henry - SALT SUGAR SMOKE

There are some tipples in this menu, some can even be drunk at the end of a meal too, as a digestif... and has its own whole delicious story...!

As far as food pairings go...

*It probably depends on what time of day you
are starting with which section of the menu...
but I'm of the opinion that
finishing off with a bang would be just as apt!*

*Either way - the options are written into our stories,
and there might never be enough time to read
all of them before ordering...*

*I do encourage repetitive visits!
It does help to amalgamate the food menu
together with the wine list... and wandering along
in your journey might be just what would be
required to practice some pairing!*

A shot of Bains Single Malt Whiskey on the rocks really does go
well with the "Biltong Dust Bitterballen"
(even the Boschendal XO Pot Still Brandy could work if you
recently broke into a bank)
- and then, sit alone, and settle for quiet pondering

With the Jack Black Lumberjack, try the ever popular
"Pulled Pork Panini with sweet farm-style mustard"

The "Fynbos Dirty" suggests a pairing with some freshly baked
plum galettes, complimenting the citrus-infused crème fraîche -
have two of each... or with the "A Dry Martini"
try "Citrus Marinated Olives" - no shaking necessary!

With the "Dark & Stormy", I suggest "Roast beetroot, orange,
goat's cheese, toasted pumpkin seeds", and if the "Quince
Bellini" sounds alluring, try the "Asparagus, pistacchio nuts, salsa
verde, and pomegranate seeds" with it.
If you need more bubbles... try a glass of "Pongracz MCC Brut"
with a slice of the "White.Chocolate Cheesecake"

Leaning towards the "Fat Bastard Chardonnay", we recommend
the "Chicken Caesar Salad". "Alvi's Drift Signature Chenin
Blanc" pairs nicely with the "Seed & nut bread, trout, beetroot,
snapper peas, poppyseed dressing".

The "Groote Post Riesling" just sublimely compliments the
moorish "Lamb Shank, pearl barley, poached pear" Sunday
favourite. We suggest the "Warwick First Lady Rosé" with the
"Quinoa salad", the "Hoopenburg Bushvine Pinot Noir" with the
"Snoek and Chorizo Croquettes". Or for subtle surprises try a
"Kanonkop Kadette Pinotage" with the "Chicken Curry"

We suggest a glass of the "Protea Merlot" with the
"Lamb-shank and Tomato Soup".

... it's a movie star favourite, just ask Ms. Sigourney Weaver...

Nothings mends a broken heart like chocolate and a bottle of
Cabernet, try the Glen Carlou - add a Chocolate Rose Cake slice

Sip Donkiesbaai Hooijwyn with the Clafoutis...
French classic dessert meets Westcoast holiday inspiration for
Straw Wine, and lastly, for excessive excess...
pour a Dalla Cia Grappa over the Afro-Gato...
picks up almost everything!

www.afroboer.co.za

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**NOT ALL THE INGREDIENTS USED ON THE MENU ITEMS
ARE LISTED - PLEASE NOTIFY US
OF ANY FOOD ALLERGIES OR INTOLERANCES**