



*Highlander*

PUB AT THE ROYAL ST. ANDREWS HOTEL

Vintages are subject to availability

# Wine by the Glass

## White Wine

<b>Robertson</b> Extra Lite	R25
<b>Robertson</b> Natural Sweet	R25
<b>Robertson</b> Sauvignon Blanc	R32
<b>Robertson</b> Chardonnay	R32
<b>Splattered Toad</b> Sauvignon Blanc	R32
<b>Spier</b> Chenin Blanc	R35
<b>Waterside</b> Chardonnay	R35
<b>Durbanville Hills</b> Sauvignon Blanc	R35
<b>Durbanville Hills</b> Chardonnay	R35
<b>Protea</b> Pinot Grigio	R40
<b>Zevenwacht Tin Mine</b> White Blend	R50

## Rose Wine

<b>Robertson</b> Sweet Rosé	R25
<b>Zevenwacht 7even</b> Rosé	R35
<b>Delaire Graff</b> Rosé	R45
<b>De Morgenzon</b> Garden Vineyards Rosé	R45

## Red Wine

<b>Robertson</b> Merlot	R38
<b>Robertson</b> Cabernet Sauvignon	R38
<b>Wolftrap</b> Blend	R38
<b>Zevenwacht 7even</b> Pinotage	R38
<b>Porcupine Ridge</b> Merlot	R38
<b>Edgebaston</b> The Pepper Pot	R45
<b>Zevenwacht Tin Mine</b> Red Blend	R55
<b>Warwick First Lady</b> Cabernet Sauvignon	R50
<b>Glen Carlou</b> Merlot	R65

## Dessert Wine

<b>Wetevrede "Ouma se Wyn"</b> White Muscadel	R35
<b>Wetevrede "Oupa se Wyn"</b> Red Muscadel	R35
<b>Glen Carlou the Welder</b>	R40

**THE HIGHLANDERS OWN PINK GIN & TONIC ON TAP**

**R40**

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## Sparkling Wines and Method Cap Classic

*A well-made bubbly has lots of natural acidity, which helps it brighten the flavours of many foods instead of overwhelming them.*

- Robertsons Brut (NV)** **R140**  
Coastal Region, Western Cape  
Platters rating \*\*\*  
This dry yet fruity sparkling wine made from Chenin Blanc is elegant, fresh and crisp with appealing notes of apple and pear.
- Robertsons Sweet White (NV)** **R140**  
Coastal Region, Western Cape  
Platters rating \*\*\*  
Made from carefully chosen white grape varieties, this lively wine reveals ripe yellow apple and melon notes and is deliciously full on the palate.
- Robertsons Sweet rose (NV)** **R140**  
Coastal Region, Western Cape  
Platters rating \*\*\*  
This deliciously sweet, yet refreshing rosé sparkling wine has lovely ripe strawberry flavours
- Robertsons Non-Alcoholic (NV)** **R140**  
Coastal Region, Western Cape  
Platters rating (Not rated)  
Sweet white non-alcoholic bubbly for those wishing to celebrate
- Graham Beck Brut (NV)** 375ml R200      750ml R370  
Breede River, Robertson  
Platters rating\*\*\*\*  
Light yeasty aromas, good fruit on the nose. Fine mousse gives freshness and finesse
- Pongracz Rosé (NV)** **R350**  
Platters rating\*\*\*\*  
Yeasty tones, layered with toast and ripe fruit are supported by a firm mousse and persistent bead
- Pongracz Brut (NV)** **R350**  
Coastal Region, Stellenbosch  
Platters rating\*\*\*\*  
Baked apple fruit with shortbread tones and a fine creamy mousse
- Krone Borealis Brut (NV)** 375ml Bottle R160      **R330**  
Coastal Region, Tulbagh  
Platter's rating \*\*\*\*  
Freshness of sweet pears and delicate pecan nut notes in the foreground with a refreshing finish.
- Krone Borealis Night Nectar (NV)** **R340**  
Coastal Region, Tulbagh

Vintages are subject to availability

Platter's rating \*\*\*\*

A light and bright bouquet of honeysuckle, apple blossom and jasmine intermingle with the scent of baking golden apples. On the palate, summer litchis layered with the zing of nectarine, lemon drops and nuances of ginger spice.

## White Wines

### Sauvignon Blanc

*Sauvignon Blanc is a quintessential white wine for white meats from fish and shellfish to chicken and pork. The wine's typically crisp acidic edge is a perfect foil to goat's cheese and crisp salads with dressings.*

**Splattered Toad** Sauvignon Blanc (2019) **R120**

Coastal Region, Cape Point

Platters rating \*\*\*

Tropical fruit, limes, grapefruit, freshly cut grass

**Robertson** Sauvignon Blanc (2019) **R125**

Coastal Region, Western Cape

Platters rating \*\*\*

Crisp, dry with green apple and freshly cut grass on the nose

**Durbanville Hills** Sauvignon Blanc (2019) **R140**

Coastal Region, Durbanville

Platters rating \*\*\*

Green apple and sweet tropical fruit on the palate

**First Sighting** Sauvignon Blanc (2019) **R180**

Coastal Region, Elim

Platters rating \*\*\*\*

Tropical fruit and citrus on the nose with a full crisp palate and lovely minerality

Vintages are subject to availability

## Chardonnay

*Chardonnay is very versatile, a safe all round choice. Pairs well with seafood from grilled fish to shellfish. Choose a wooded chardonnay for heavier dishes such as chicken, veal and richer seafood risottos and Bisques.*

**Robertson** Chardonnay (2019) **R125**

Coastal Region, Western Cape

Platters rating\*\*\*

Aromas of citrus and lime

**Waterside** Chardonnay (2019) **R135**

Breede River, Robertson

Platters rating\*\*\*

Juicy and fruity with a zesty lime twist

**Durbanville Hills** Chardonnay (2019) **R140**

Durbanville

Platters rating\*\*\*

Lightly wooded, fresh citrus with winter melon and orange blossom

**Weltevrede Vanilla** Chardonnay (2019) **R150**

Breede River, Robertson

Platters rating\*\*\*\*

Tropical and melon fruits on the nose, combined with butterscotch, crème brûlée and distinct vanilla notes

**Diemersdal** Unwooded Chardonnay (2019) **R165**

Coastal Region, Durbanville

Platters rating\*\*\*\*

Fresh fruity flavours of lime apple and sweet melon aromas

**Louisvale** Chardonnay (2019) **R175**

Coastal Region, Stellenbosch

Platters rating\*\*\*\*

Unwooded Chardonnay, well integrated oak flavours with good acidity and lovely lime notes

## White Blends and other varietals

*White blends are excellent choices for food and wine pairings. Seafood and chicken dishes are ideal dishes for these wines.*

### **Fairview Goats do Roam (2019) R130**

Coastal Region, Paarl

Platters rating \*\*\*

Fresh peaches and pineapple abound in this blend of Viognier, Rousanne, and Grenache Blanc and this is backed by a crisp, fresh acidity.

### **Alvi's Drift Viognier (2018) R150**

Coastal Region, Worcester

Platters rating \*\*\*

With a pale straw colour, fresh green apples with a hint of cashew nuts

### **Zevenwacht Tin Mine (2017) R225**

Coastal Region, Stellenbosch

Platters rating \*\*\*\*

An aromatic wooded blend of Chardonnay, Chenin Blanc, Viognier and Rousanne with tropical fruit on the nose

## Chenin Blanc

*Chenin Blanc is a diverse pairing wine, due to its acidity and inherent sweetness it has a 'sweet and sour' element. Think Asian, seafood, pork and pair with a matching fruit.*

### **Darling Cellars Chenin Blanc (2019) R110**

Coastal Region, Darling

Platters rating \*\*\*

Ripe apples, pears and guava with a crisp dry finish

### **Spier Chenin Blanc (2019) R130**

Coastal Region, Stellenbosch

Platters rating \*\*\*

Both crispy and fruity with green guava, pear, apple and litchi

### **Porcupine Ridge Chenin Blanc (2018) R125**

Coastal Region, Franschhoek

Platters rating \*\*\*

Citrus and peach with crisp fresh acidity

### **AA Badenhorst Family Wines Secateurs Chenin Blanc (2018) R170**

Coastal Region, Swartland

Platters rating \*\*\*\*

Vintages are subject to availability

Flinty with honey, orange blossom and white stone fruit notes.

## Blanc De Noir & Rosé

*A dry Rosé pairs very well with rich cheesy dishes, cheese courses and salads. Blends make excellent choices for food and wine pairings.*

**Zevenwacht Zeven Rosé (2019)** **R140**

Coastal Region, Stellenbosch

Platters rating \*\*\*\*

Rose petals on the nose with fresh ripe strawberries on the palate

**Boschendal Blanc de Noir (2019)** **R120**

Coastal Region, Stellenbosch

Platters rating \*\*\*

Crisp and dry, but with a pleasant hint of fruit sweetness.

**De MorgenZon Garden Vineyards Rosé (2019)** **R180**

Coastal Region, Stellenbosch

Platters rating \*\*\*\*

Blend of Shiraz, Grenache and Mouvedré. Flavours of cherries and strawberry nose followed by crisp summer fruit salad on the palate.

**Longridge the Emily Chardonnay Pinot Noir (2018)** **R160**

Coastal Region, Stellenbosch

Platters rating \*\*\*\*

Ripe guava, pineapple, kiwi, fresh citrus and kumquat preserve, with well-balanced acidity and a lingering finish.

## Red Wines

### Cabernet Sauvignon

*Cabernet Sauvignon is one of the more complex and layered wines available. Pairs well with dishes high in fat and umami flavours. Classically a red meat wine.*

**Robertson Cabernet Sauvignon (2018)** **R120**  
Coastal Region, Western Cape  
Platters rating \*\*\*  
Blackcurrants and plums with savoury notes

**Louisvale Stone Road Cabernet Sauvignon (2016)** **R130**  
Coastal Region, Stellenbosch  
Platters rating \*\*\*\*  
Full-bodied with delicious fruit aromas of black currant and plum with soft tannins

**Warwick First Lady Cabernet Sauvignon (2017)** **R200**  
Coastal Region, Stellenbosch  
Platters rating \*\*\*\*  
Aromas of bramble berries, cloves and cracked pepper

**Weltevrede 1912 Cabernet Sauvignon (2016)** **R260**  
Breede River Valley, Robertson  
Platters rating \*\*\*\*  
An intense mixture of black and blueberries, pomegranate and black pepper

### Shiraz

*Since it is quite a full-bodied wine, Shiraz is traditionally paired with heavier/rich dishes such as lamb and venison. Shiraz will also stand up to most spicy dishes.*

**Louisvale Stone Road Shiraz (2016)** **R130**  
Coastal Region, Stellenbosch  
Platters rating\*\*\*  
Dark berry fruit with a spicy finish, fruit driven with soft tannins

**Spier Signature Shiraz (2018)** **R165**  
Coastal Region, Stellenbosch  
Platters rating\*\*\*  
Spice and ripe plums on the nose and palate with an undertow of bruléed sugar.

Vintages are subject to availability



**Hartenberg Doorkeeper Shiraz (2017)** R210  
Coastal Region, Stellenbosch  
Platters rating \*\*\*\*  
Layers of berry fruit with developing spices of pepper, cinnamon, clove and vanilla

**Diemersdal Shiraz (2018)** R230  
Coastal Region, Durbanville  
Platters rating \*\*\*\*  
Pomegranate, cigar box and spices followed by red fruit blackcurrant and dark chocolate

## Pinotage

*Pinotage is the one grape varietal that South Africa can lay full claim to: it originated here when a Stellenbosch University professor crossed pinot noir with cinsaut. Some loved it, many were less enthusiastic, according to the Pinotage Association, but it is now one of the country's most popular wines. In 1925 Abraham Izak Perold, the very first professor of viticulture at the University of Stellenbosch, was tasked with extending the range of grapes planted in the Cape region. Pairing the two varietals had good results: the grapes ripened early and had high sugar levels, plus they seemed resilient.*

**Zevenwacht 7even Pinotage (2018)** R130  
Coastal Region, Stellenbosch  
Platters rating \*\*\*  
A vibrant, Pinotage with chocolate, plum and dark cherry aromas that follow through on the palate

**Fairview La Capra Pinotage (2017)** R130  
Coastal Region, Paarl  
Platters rating \*\*\*  
A sweet-berry nose and fruitiness with a hint of spice on the finish.

**Beyerskloof Pinotage (2018)** R170  
Coastal Region, Stellenbosch  
Platters rating \*\*\*  
Spicy wood notes with rich plum and berry fruit with undertones of banana and fynbos

**L'Avenir Pinotage (2017)** R300  
Coastal Region, Stellenbosch  
Platters rating \*\*\*\*  
Well-structured pallet with hints of black berries

## Red Blends

*Due to the variety of cultivars in blends and the effects of bottle ageing, matching food to red blends offers considerable scope -from classic robust beef, game and lamb dishes right through to cheeses like Camembert, Brie and Roquefort.*

### **Wolftrap Rhone Style Blend (2018) R125**

Coastal Region, Franschhoek

Platters rating \*\*\*\*

Blend of Syrah, Mourvèdre and Viognier. Ripe blackberries and spicy pepper flavours from the Syrah driving this blend is met with a soft and supple palate.

### **Edgebaston the Pepper Pot (2017) R190**

Breede River, Robertson

Platters rating \*\*\*

Notes of red berries, vanilla and liquorice

### **La Motte Millennium (2017) R210**

Coastal Region, Franschhoek

Platters rating \*\*\*\*

Blend of Merlot, Cabernet Franc, Malbec and Petit Verdot. Dark fruit with spicy notes and soft tannins.

### **Hartenberg the Alchemy (2017) R210**

Coastal Region, Stellenbosch

Platters rating \*\*\*

Rich ruby colour with sweet cassis and red fruit in a fusion of savoury flavours

### **Zevenwacht Tin Mine (2015) R225**

Coastal Region, Stellenbosch

Vintages are subject to availability

Platters rating \*\*\*\*

This Rhone style blend has aromas of violets, dried spices and concentrated black prunes.

## Merlot

*In general Merlot pairs well with chicken, light meats and lightly-spiced darker meats.*

*Merlot can pair very well with Ostrich or game meats.*

**Robertson Merlot (2018)** **R120**

Coastal Region, Western Cape

Platters rating \*\*\*

Ripe punchy plum flavours with sweet black cherries

**Porcupine Ridge Merlot (2018)** **R135**

Coastal Region, Franschhoek

Platters rating \*\*\*\*

Rich flavours of red berries and ripe plum

**Weltevrede Cherrychoc Merlot (2019)** **R160**

Coastal Region, Robertson

Platters rating \*\*\*

Prominent notes of ripe cherries and chocolate. Cherries, plums and espresso with a pleasant dry finish of black pepper and dark chocolate on the palate.

**Groenland Merlot (2015)** **R320**

Coastal Region, Stellenbosch

Platters rating \*\*\*\*

Aromas of ripe berries, plum and dark chocolate

Vintages are subject to availability

## Dessert Wine

*Dessert; the perfect end to a meal.*

*Wines can make a good dessert even better....*

*By pairing a fortified wine with dessert, the unique qualities of both are unveiled to a delicious end.*

<b>Weltevrede Ouma se Wyn White Muscadel (2018)</b>	<b>R185</b>
Breede River, Robertson Platters rating **** Golden honey-toned flavours with ripe apricot flavours	
<b>Weltevrede Oupa se Wyn Muscadel (2016)</b>	<b>R200</b>
Breede River, Robertson Platters rating **** Ripe Cherries and raisins on the nose with sweet fruit flavours Oupa se wingerd was declared a national heritage site – vines are over 90 years old	
<b>Glen Carlou the Welder Chenin Blanc (2016)</b>	<b>R220</b>
Coastal Region, Paarl Platters rating **** Luscious raisin and honey with a wonderfully refreshing sugar and acid balance.	

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## The Little Brewery on the River

*“Where fine beers are made with care and pride”*

*Very much at home in a riverside Heritage stone building on the banks of the Kowie River, this brewery is everything a village brewery should be!*

*The Little Brewery has hand crafted three beers especially for the Royal St Andrews and its iconic Highlander Pub*

*Brewing craftsmanship, art, and science are combined daily to produce a range of beers which are brewed in the traditional manner, using only natural ingredients and without any additives, chemicals or preservatives.*

### Highlander Lager

R50

Brewed for exclusive sale at the Highlander Pub, Royal St Andrews Hotel, this typical lager-style beer is the result of the perfect marriage of the sweetness of pale and roasted malt with the bitterness of local and imported hops. The initial mouthfeel is rich and full, while the finish is clean and dry. It is definitely refreshing, and the creamy lace left on the glass as it goes down is testimony to the quality of its brewing. With an ABV of 5%, Highlander Lager is versatile enough to range from “just a quick one” to a “beer for the day”.

### Highlander Light

R45

Vintages are subject to availability

Brewed for exclusive sale at the Highlander Pub, Royal St Andrews Hotel this clean, crisp beer is crystal clear and the colour of pale straw. Very mildly fruity on the taste, this excellent beer has a dry, refreshing finish, and at 4, 5% ABV is a very definite “session beer”.

### **Highlander Heavy**

**R45**

Brewed for exclusive sale at the Highlander Pub, Royal St Andrews Hotel the rich, opulent caramel colour gives a hint of the slight caramel taste and smooth finish that is inherent in this fine beer. With an ABV of 6% this slightly sweeter full bodied beer is just right for those wanting a heavier beer

## **Whisky and Whiskey**

*The perfect start of an argument: It's not whisky, when it's whiskey?*

*The Scots spell it whisky and the Irish spell it whiskey, with an extra 'e'. The extra 'e' is also used when referring to the American whiskies. Scotland, Ireland and America all have a very rich heritage in the whisky industry.*

### **Whisky**

#### **Glenlivet 12 Year Old**

**R40**

Well-balanced and fruity with strong pineapple notes with a creamy and smooth finish with marzipan and fresh hazelnuts.

#### **Johnnie Walker Double Black**

**R42**

Swirls of peat smoke over rich raisins and fruit - apple, pears and citrus. These soften into sweet vanillas and spice.

#### **Glenmorangie, the Original**

**R45**

A scent of citrus and ripening peach with a vanilla taste.

#### **Glenmorangie Lasanta**

**R60**

Warm spiced mix with smooth chocolate covered raisins, honeycomb and caramel toffee, with a taste of sweet sherry flavoured sultanas, orange segments and walnuts.

#### **Glenmorangie Quinta Ruban**

**R65**

Dark mint chocolate, tangerines and Seville oranges mingle with sandalwood and walnut, with a pepper and nutmeg finish.

Vintages are subject to availability

### **Glenmorangie Nectar D'or**

R75

Lime and orange rind, sultanas and dates give a rich fruity flavour laced with tantalising spices of coconut and nutmeg, with a taste of ginger and toasted almonds.

*Also available: Johnnie Walker Red, Johnnie Walker Black, Chivas Regal, Scottish Leader, Bells, Glen Fiddich, Black and White, Famous Grouse and J&B*

## **Whiskey**

### **Three Ships, South Africa**

R20

Fruity and fragrant, a dash of smoke and elegant oak.

### **Tullamore Dew, Ireland**

R30

Light sweet citrus and green apple combined with vanilla undertones and marzipan.

*Also available: Jack Daniels and Jameson*

## **Brandy and Cognac**

### **Cognac**

*Cognac, named after the town of Cognac in France, is a variety of brandy.*

*The Cognac region itself is divided into numerous smaller regions, which have different soil characteristics, capable of producing different-tasting wines and eau de vies (brandy parcels). While an argument can be made for the virtues of grapes that come from each of the region, the most sought after, tend to be grown in the Grand Champagne, Petit Champagne, and Bordeaux regions.*

### **Hennessy**

R60

A complex blend of more than forty *eaux-de-vie* (brandy parcels) from the four premier growing areas of the Cognac region.

### **Bisquet VSOP**

R65

This VSOP (Very Special Old Fine) Cognac from Bisquet is a middle-old Cognac, distilled in the Fins Bois area, close to the town of Rouillac and is aged in oak casks.

### **Bisquet VS**

R55

A unique blend of *Fins Bois eaux-de-vie* (brandy parcels), this cognac has been aged for 3 to 5 years in oak casks. It comes in a traditional bottle, designed in warm tones,

**Vintages are subject to availability**

reminiscent of the copper of the Charente pot stills.

## Brandy

*KWV are the South African Brandy Masters. Only the finest brandy grape varieties are used. The grapes are fermented in the traditional pot still process whereby the fermented fluid is strained through a copper pot, double distilled and then matured in genuine French oak barrels.*

### **KWV 5Y**

**R28**

A pale straw-coloured superior brandy that sparkles with notes of apple, raisins and a mild hint of delicate vanilla aromas.

### **KWV Barrel Select 12Y**

**R33**

This golden liquid conjures dried fruit, honey and oak flavours to deliver a well-balanced brandy with a long, lingering after-taste.

*Also available: Klipdrift Premium and Klipdrift Black Gold*

## Aperitifs

Martini Bianco	R22
Martini Extra Dry	R22
Martini Rosso	R22
Monis Pale Dry Sherry	R22
Monis Medium Cream Sherry	R22
Monis Full Cream Sherry	R22
Campari	R50

## Liqueurs and Digestive's

Amarula Cream	R18
Triple Sec	R18
Cape Velvet Cream	R18
Allesverloren Port	R18
Amaretto Disarano	R30

Vintages are subject to availability



Drambuie	R33
Frangelico	R25
Kahlua	R28
Tia Maria	R30
Grappa Dalla Cia	R30
Cointreau	R33

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