



Dear Customer,

*Welcome to one of our special Forti Group of Restaurants
Chef Forti Mazzone and his teams of experienced and hospitable
staff invite you to enjoy our special brand of hospitality
and the Forti Experience!*

FORTI **GRILL & BAR**

Sun Times Square
C/O Aramist & Corobay Street
Menlyn Maine Precinct
08600FORTI(36784)
forti@forti.co.za
www.forti.co.za
7 Days a week - 11:30 - 22:00

FORTI **TOO**

Shop 6, Lynnwood Bridge Centre
C/O Daventry & Lynnwood Road
Lynnwood Glen
071 996 1708
forti@fortitoo.co.za
www.fortitoo.co.za
7 Days a week - 09:00 - 22:00

FORTI **BISTRO**





Shop 2, Brooklyn Bridge Centre
511 Fehrsen Street
Brooklyn
012 340 0025
forti@forti.co.za
www.fortibistro.co.za
Monday - Friday: 9:00 - 21:00
Closed on Public Holidays

VEE & FORTI **WINE BAR & LIQUOR EMPORIUM**

Shop 2, Lynnwood Bridge Centre
C/O Daventry & Lynnwood Road
Lynnwood Glen
082 820 8562
forti@fortitoo.co.za
www.veeandforti.com
Tuesday - Saturday: 9:00 - 21:00

FORTI MENU 2021

STARTERS

CHICKEN LIVERS IN SPICY TOMATO SAUCE	75
PARMA HAM AND MELON	120
6 OYSTERS SERVED WITH A TRIO OF DRESSINGS (WHEN AVAILABLE)	160
CHUNKY MINISTRONE SOUP 	70
SOUP OF THE DAY	70
FORTI SIGNATURE SALAD  MIXED LEAVES, WALNUT, AVOCADO, CHERRY TOMATOES, SPANISH RED ONIONS, CREAMY GORGONZOLA DRESSING	85
CLASSIC GREEK SALAD WITH DANISH CREAMY FETA	80
CLASSIC CAESAR SALAD	90
CAPRESE TRICOLORE (TOMATO, FIOR DI LATTE MOZZARELLA, AVOCADO) 	100
SMOKED SPRINGBOK CARPACCIO, GRILLED STRAWBERRIES, PARMESAN SHAVINGS	120
STEAMED FRESH MUSSELS, WHITE WINE GARLIC SAUCE (CREAM STYLE OPTIONAL)	120
SAUTEED LAMB KIDNEYS, CREAMY DIJON MUSTARD AND SHERRY SAUCE	120
PARMIGIANA DI MELANZANE  BAKED LAYERED AUBERGINE WITH TOMATO, MOZZARELLA AND PARMESAN	100
CHICKEN WINGS IN A SPICY MARINADE	100

NEAPOLITAN STYLE PIZZA

*ALL OUR PIZZA HAS A CLASSIC MOZZARELLA AND TOMATO BASE WITH ORIGANUM
EXTRA GARLIC OR CHILLI - R5
OTHER EXTRA INGREDIENTS - R20
BANTING BASE - R25*

FOCCACCIA - PIZZA BREAD WITH OLIVE OIL AND ORIGANUM 	50
CLASSIC MARGHERITA - TOMATO, MOZZARELLA, BASIL 	100
CAPRI - MUSHROOM 	110
REGINA - HAM AND MUSHROOM	120
INVERNO - HAM, SALAMI AND CHILLI	130
BOERA - HAM, PINEAPPLE (APOLOGIES TO THE ITALIAN COMMUNITY)	130
NAPOLETANA - ANCHOVY AND GARLIC	130
QUATTRO STAGIONI - HAM, MUSHROOM, OLIVES, ARTICHOKE	150
VEGETARIANA - ARTICHOKE, MUSHROOM, GREEN PEPPER, ONION 	150
FRUTTI DI MARE - MIXED SEAFOOD	180

Vegan Pasta and Salad are also available. Please see our menu.

Vegetarian Food is marked with the Vegetarian Symbol. 

PASTA SELECTION

*CHOOSE SPAGHETTI, PENNE OR FETTUCCINE
GLUTEN FREE PENNE R10 EXTRA*

NAPOLETANA - TOMATO, GARLIC, BASIL (VEGETARIAN) 🌱	110
ARRABIATE - TOMATO, GARLIC, BASIL, GREEN CHILLI 🌱	120
BOLOGNESE - MINCED BEEF, TOMATO, WINE RAGU SAUCE	140
CREMONA - MUSHROOMS, CREAMY ROSÉ SAUCE 🌱	150
MATRICIANA - TOMATO, ONION, BACON, MILD FRESH CHILLI	180
CARBONARA - EGG, PARMESAN, BACON, OLIVE OIL (CREAM OPTIONAL BUT FROWNED UPON)	180
LASAGNA - LAYERED, MINCE, MOZZARELLA CHEESE, BECHAMEL	180
LUMACONI - PASTA SHELLS STUFFED WITH BEEF, MUSHROOM, OVEN ROASTED, CREAMY ROSÉ SAUCE, MOZZARELLA, PARMESAN	200
FRUTTI DI MARE - PRAWNS, MUSSELS, CLAMS, WHITE WINE, TOMATO	220

VEGAN DISHES

ALL VEGAN DISHES CONTAIN NO ANIMAL PRODUCTS OR DAIRY IN ANY FORM

ASIAN STYLE VEGETABLE STIRFRY, CASHEWS	100
BEANS, SPINACH, BROCCOLI STEW	100





OUR FAMOUS PLATTERS

ALL PLATTERS SERVED WITH FRENCH FRIES AND ONION RINGS

THE SNACK PLATTER (SERVES 2-4) CHICKEN WINGS, PORK RIBLETS, LAMB KIDNEYS, ITALIAN SALSICCIA	600
IZIMBAMBU (SERVES 4-6) 2 KG OF SALTED, DRIED AND ROASTED LAMB RIBS IN THE TRADITIONAL STYLE	700
THE MEAT PLATTER (SERVES 3-4) CHAR GRILLED LAMB CHOPS (4 X 100G), FILLET(300G), SIRLOIN(300G), T-BONE (750G)	900
THE PORTUGUESE PLATTER (SERVES 4-6) 12 PRAWNS NACIONAL, 6 SARDINES, WHOLE CHICKEN, MUSSELS, CHICKEN LIVERS	1000
THE FISH PLATTER (SERVES 3-4) 8 GRILLED PRAWNS, GRILLED CALAMARI, GRILLED KINGKLIP GOUJONS, MUSSELS	1000
THE PRAWN PLATTER (SERVES 3-4) 24 GRILLED KING PRAWNS, SEPARATE CHILLI, GARLIC AND LEMON BUTTER SAUCE	1100
THE EMPEROR'S PLATTER (FOR A CROWD) 30 GRILLED KING PRAWNS, 1 KG RIBLETS, 1 KG CHICKEN WINGS, LARGE CALAMARI	2000

MAIN COURSES

ALL DISHES SERVED WITH THEIR OWN CUSTOM SIDES

GRILLED KINGKLIP, BEURRE BLANC SAUCE	280
SPICY PAN-FRIED CALAMARI WITH SLICED CHOURIZO, CHILLI, GARLIC	200
CALAMARI GIOVANNI IN CREAMY WHITE WINE GARLIC ROSÉ SAUCE	200
SEARED SALMON, LEMON CAPER SAUCE	280
SOLE COLBERT, BUTTERFLIED, CRISP BATTER, CREAMY PRAWN SAUCE, MUSHROOM	320
GRILLED PRAWNS SERVED WITH CREAMY PARMESAN RICE (SELECTION OF SAUCES)	280
PRAWNS OF MY FATHER (OVEN ROASTED PRAWNS IN CHAMPAGNE GARLIC & TOMATO SAUCE)	280
APRICOT MARINATED ORGANIC DEBONED CHICKEN	180
PANKO CRUMBED CHICKEN SCHNITZEL, LEMON BUTTER SAUCE	150
FORTI'S WAGYU BURGER SERVED WITH A SMALL SIDE SALAD AND FRIES WITH LETTUCE, CHEDDAR CHEESE, TOMATO, PICKLE, MAYO AND RELISH	140
4 X 100G LAMB CHOPS CHARGRILLED, YOGHURT AND MINT	240
200G GRILLED GRASS FED FILLET STEAK	190
300G GRILLED GRASS FED FILLET STEAK	250
300G GRILLED GRASS FED SIRLOIN STEAK	220
750G GRILLED T-BONE STEAK FIORENTINA STYLE WITH GARLIC AND OLIVE OIL	350
SLOW ROASTED EISBEIN, APPLE PUREE	220
OXTAIL CASSEROLE, BEANS, RED WINE RAGU	250
FILLET RITROVO FOR TWO OUR STYLE CHATEAUBRIAND MADE FAMOUS OVER 30 YRS SERVED WITH ALL THE TRIMMINGS, DUO BEARNAISE AND RED WINE SAUCE	600
900G PORK RIBS IN A STICKY MARINADE	280
SAUCES CREAMY MUSHROOM, CREAMY PEPPER, CHILLI, CREAMY GARLIC, TARTARE	30
ADDITIONAL SIDE PORTION OF MIXED ROAST VEGETABLES	30
ADDITIONAL SIDE PORTION OF CHIPS WHEN SERVED WITH A MEAL	30
ADDITIONAL SIDE SALAD WHEN SERVED WITH A MEAL	30
ADDITIONAL ONION RINGS WHEN SERVED WITH A MEAL	30



5 COURSE GASTRONOMIC TASTING MENU

Antipasto

Selection of artisan cured cold meats, cheese and Italian delicacies

Pasta Course

*Fresh Potato Gnocchi served with a Four Meat Ragu Sauce (Contains Pork) OR
Chef's choice of pasta of the day*

Fish Course

Trio of Oven Roasted Prawns of my father

Sorbet to refresh the palate

Meat Course

Wagyu Beef (100g) Served with Bearnaise Sauce and Sides

Dessert

Signature Profiteroles and Sorbet

R 690

With Fine Wine Pairing Specially Selected by our
Sommelier Team Consisting of 4x187ml glasses of
wine served with Course 1 - 4 and 100ml glass of
dessert wine with Dessert. Per Person.

R 990

*For reasons of practicality and timing this menu is only
available when ordered by the entire table*

THE ITALIAN FEAST

A Gastronomic Extravaganza, as Served on Italian Festive Occasions.
Served for a Minimum of EIGHT People

Food is served Platter Style in such a way that it allows everyone at the table to enjoy a little of every dish

Normally a selection of 20+ seasonal dishes spread across five “flights” of food.
Requires at least three hours to enjoy properly

Prepared bespoke for every meal depending on Chef Forti’s whim, his specials of the day and seasonal Speciality Items and can include challenging and unusual dishes and classic Italian regional Specialities

Antipasto

Wonderful, Colourful and Aromatic Selection of Italian Starters Hot and Cold to wake up the palate “Gastronomic Foreplay”

Pasta

*No Italian meal is complete without at least a taste of Pasta.
Here designed not to fill you, but to give you a taste of the real deal*

Fish

A lovely selection of interesting Seafood and shellfish dishes

Meat

The main event. An amazing selection of our speciality meat dishes of the week served on platters to delight and entertain

Dessert Selection

Beautiful spread of desserts because sharing is caring

R690
Per Person



DESSERTS

BOURBON VANILLA ICE CREAM SERVED WITH LIQUEUR SOAKED SOUR CHERRIES	80
BOWL OF OUR SPECIAL IN HOUSE PRODUCED ITALIAN GELATO (MIXED FLAVOURS)	80
SLICE OF ANY OF OUR CAKES:	65
CARROT AND PECAN NUT CHOCOLATE LEMON AND LIMONCELLO LEMON CHEESE FRIDGE CAKE	
CRÈME BRULEE	80
BAVEROISE ORANGE CAKE	80
PROFITEROLE, CREMA PASTICCERE, FRUIT SORBET	80
DON PEDRO OR IRISH COFFEE (JAMESON WHISKEY, KAHLUA OR AMARULA)	60

DRINKS

SOFT DRINKS AND MIXERS COKE, COKE ZERO, SPRITE, SPRITE ZERO, FANTA ORANGE, CREAMSODA, SODA WATER, GINGER ALE, LEMONADE, TONIC WATER, PINK TONIC, GRAPEFRUIT TONIC, BITTER LEMON	25
APPLETIZER / GRAPETIZER RED	35
KAROO LOCAL MINERAL WATER 500ML (STILL OR SPARKLING)	28
SURGIVA IMPORTED WATER IN GLASS (THE SOMMELIERS CHOICE) 1 LITRE	60
MILKSHAKE MADE WITH HAND MADE GELATO STRAWBERRY, CHOCOLATE, VANILLA, COFFEE, HAZELNUT	50
ICED TEA (VARIOUS FLAVOURS AS PER DISPLAY)	35
FRUIT JUICES ORANGE, MANGO, FRUIT COCKTAIL	40
AMERICANO COFFEE	25
ESPRESSO	25
DOUBLE ESPRESSO	35
CAPPUCCINO	35
CAPPUCCINO GRANDE (DOUBLE SHOT)	45
CAFFE LATTE (TALL CUP)	45
HOT CHOCOLATE	40
WHITE HOT CHOCOLATE	40
COFFEE FREEZO	50
POT OF TEA CEYLON, GREEN TEA, PEPPERMINT, ROOIBOS	25
RED ESPRESSO	25
RED CAPPUCCINO	35
ALMOND MILK OPTION AVAILABLE FOR ALL WARM BEVERAGES EXTRA	10

SOUTH AFRICA WINE MAP

250,000
Vineyard Acres

56% white wine
44% red wine

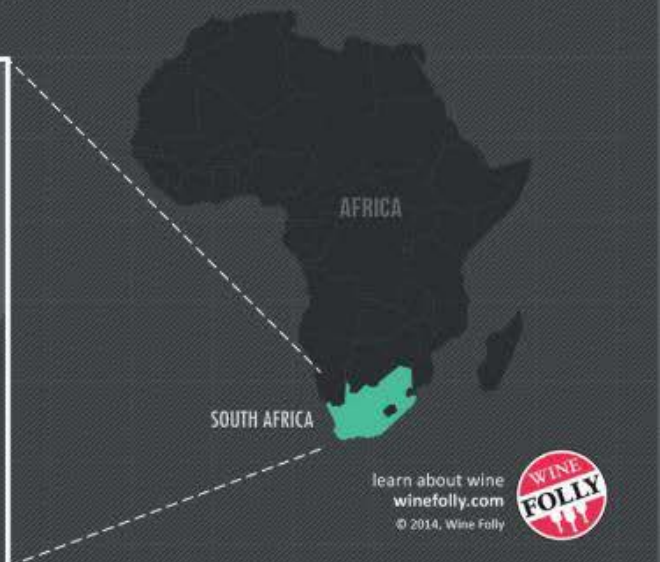


MOST POPULAR GRAPE VARIETIES

Chenin Blanc
Cabernet Sauvignon
Colombard
Syrah
Sauvignon Blanc
Chardonnay
Pinotage
Merlot



- Coastal Region
- Cape South Coast
- Breede River Valley
- Klein Karoo
- Olifants River
- Orange River



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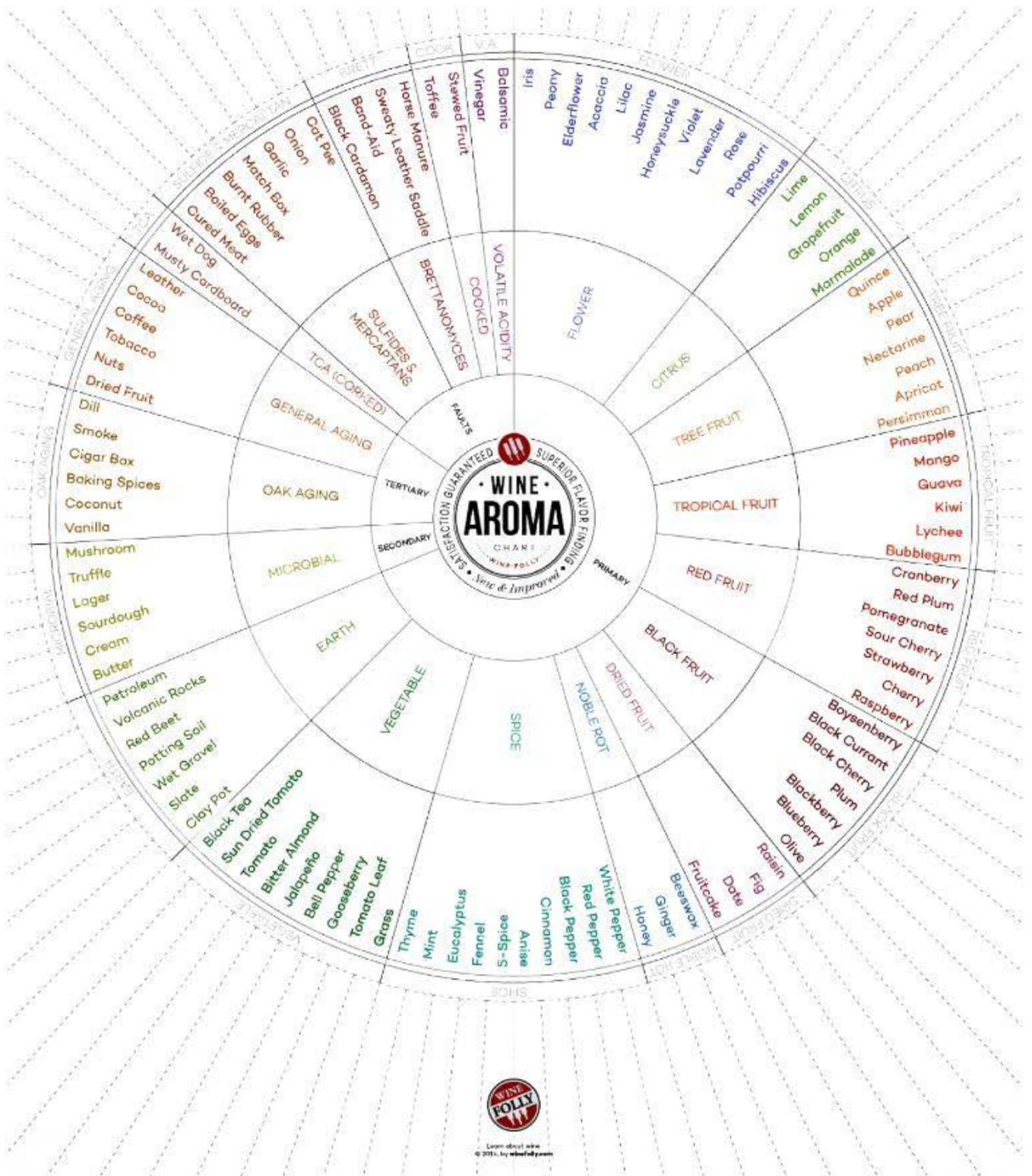
Aroma Wheel

Our sense of smell is even more important when experiencing wine than our sense of taste.

Our tongues recognize only five tastes:

sweet, sour, bitter, salty and umami (savoury)

With our sense of smell, however, we may identify hundreds of substances from memory or by association.



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WINE LIST

CHAMPAGNE AND SPARKLING WINE

JC LE ROUX NON-ALCOHOLIC LE DOMAINE	210
A LIGHT FLORAL CRISPY FRUIT SALAD IN THE GLASS WITH A SWISH OF BUBBLES. IDEAL FOR THE DESIGNATED DRIVER WHO NEEDS TO STILL LOOK FASHIONABLE.	
JC LE ROUX LA CHANSON (SWEET)	210
GLASS	60
DEEP RED COMPLEXITY OF RED FRUIT WITH A LOVELY BALANCED SWEETNESS FOR THOSE WHO PREFER THEIR BUBBLY IN THE SWEETER STYLE.	
PONGRACZ NOBLE NECTAR (DEMI SEC)	420
GLASS	90
THE FULLER DEMI-SEC STYLE MADE WITH A SLIGHTLY HIGHER DOSAGE, YEILDING A BUBBLY WITH THE COMPLEXITY OF A FULL STYLE CAP CLASSIQUE WITHOUT THE BITING DRYNESS.	
SIMONSIG KAAPSE VONKEL SATIN NECTAR DEMI-SEC	390
GLASS	80
SPRING BLOSSOMS, RIPE SUMMER FRUIT AND HINTS OF CARAMELISED BAKED APPLE ON THE NOSE. A LIVELY MOUSSE AND HINT OF SWEETNESS ON THE PALATE BALANCED BY A SOFT, NATURAL ACIDITY.	
SIMONSIG KAAPSE VONKEL SATIN NECTAR ROSÉ DEMI-SEC	390
GLASS	80
BRIGHT SALMON PINK COLOUR AND A DELICATE MOUSSE. A NOSE OF FRESH STRAWBERRY COMPOTE AND RED CURRANTS. ON THE PALATE, SWEET PINK LADY APPLES AND CANDIED RED BERRIES. A BALANCED DEMI-SEC.	
PIERRE JOURDAN BELLE ROSÉ	360
"THE BELLE ROSE HAS A VOLUPTUOUS NOSE OF STRAWBERRIES AND CREAM, FOLLOWED BY FRESH ACIDITY AND RED FRUIT ON THE PALATE. BELLE ROSE MEANS 'BEAUTIFUL ROSE'.	
L'ORMARINS BRUT CLASSIQUE NV	390
GLASS	80
ELEGANT, FRESH AND LIVELY THIS WINE IS RICH IN MINERALITY WITH HINTS OF BRIOCHE, CITRUS AND FRAMBOISE. CHARDONNAY YIELDS A FRESH LIME CHARACTER AND THE PINOT NOIR PROVIDES PERFUME.	
PONGRACZ BRUT	420
THE BRISK DRYNESS, FULL TOASTY FLAVOUR OF FINE PREMIUM WINE LEFT TO FERMENT A SECOND TIME ON THE YEAST GIVES THIS WINE THE CHARACTER OF SOME OF THE GREAT CHAMPAGNE HOUSES.	
MOËT & CHANDON BRUT IMPERIAL	1300
THE WORLDS FAVOURITE CHAMPAGNE WITH ALL THE FEATURES THAT MAKE CHAMPAGNE SO SEDUCTIVE AS A CLASSIC APERETIF OR MEAL COMPANION. DELICIOUS CRISPY BALANCE.	
MOËT & CHANDON NECTAR IMPERIAL	1400
A HINT OF FRUITY SWEETNESS CREEPING INTO THE CLASSIC TOASTY MOUTHFEEL OF CHAMPAGNE GIANT MOËT.	
MOËT ET CHANDON ICE	1400
A NEW STYLE FOR MOËT, A COCKTAIL CHAMPAGNE RICH IN FRUIT AND RECOMMENDED SERVED ON ICE.	
MOËT & CHANDON ROSÉ IMPERIAL	1500
THE CLASSIC STRAWBERRY FRUIT OF GREAT PINOT NOIR GIVING AN INTENSITY TO THE MOUTH FEEL .	
VEUVE CLICQUOT NV	1300
CRISP YEASTY FLAVOURS LEAD TO A LONG DRY FINISH AND FRESH TOASTY NOSE.	
VEUVE CLICQUOT RICH DEMI-SEC	1400
THE CLASSIC STYLE OF VEUVE CLIQUOT IN A FRUITIER FULLER STYLE WITH PEARDROPS AND APRICOT ON THE PALATE.	
VEUVE CLICQUOT ROSÉ	1500
A RICH TOASTY PINOT NOIR BASED BUBBLY WITH A LONG LINGERING FINISH REDOLENT OF RED FRUIT.	

BILLECART-SALMON BRUT RESERVE CHAMPAGNE NV LIGHT, FINE AND HARMONIOUS. A BLEND OF PINOT NOIR, CHARDONNAY AND PINOT MEUNIER FROM THREE DIFFERENT YEARS. AROMAS OF RIPE PEAR.	1400
BILLECART-SALMON DEMI SEC CHAMPAGNE THE NOSE IS LIVELY WITH A HINT OF DELICATE FLOWERS, EVOLVING TOWARDS AROMAS OF BUTTERED BRIOCHE.	1500
BILLECART-SALMON BRUT ROSÉ RESERVE CHAMPAGNE NV FORTI'S ABSOLUTE FAVOURITE. THE TRADITION OF SEVEN GENERATIONS AND A SPECIAL METHOD OF VINIFICATION GIVE THIS CUVÉE A LIGHT, ELEGANT FLAVOUR AND FRESH FINISH WITH A TASTE OF RASPBERRY.	2400
DOM PERIGNON VINTAGE BLANC THE DEEP ELEGANCE AND TOASTY AROMA OF THIS WORLD-RENOWNED FLAGSHIP BUBBLY MAKE IT TRULY UNMISTAKEABLE.	4000
DOM PERIGNON VINTAGE ROSÉ THE MOST PRESTIGIOUS CUVÉES OF WOODED PINOT NOIR LEAD TO THIS LUSTROUSLY DEEP WINE WITH AN AMAZINGLY LONG FINISH WITH RICHNESS AND MOUTHFEEL ALMOST OF A GREAT ELEGANT RED WINE.	7500
ACE OF SPADES CRISPY, ZINGY AND EDGY WITH AMAZING FINE PACKAGING AND ATTENTION TO DETAIL. A NEW ICON.	9500

WHITE WINE

VARIETALS

LEOPARD'S LEAP SAUVIGNON BLANC CARAFFE (187ML) A FRESH, MEDIUM-BODIED WINE WITH A LIVELY TROPICAL FRUIT CHARACTER, GREEN FIG, PEAR AND CITRUS WITH A CRISP ACIDITY.	150 50
DURBANVILLE HILLS SAUVIGNON BLANC CARAFFE (187ML) GORGEOUS TROPICAL FRUIT TYPICAL OF DURBANVILLE - PEACH AND STONE FRUIT. A CRISP ENTRY HAS A LIME CITRUS NUANCE, AND A LEMONY FINISH.	180 60
BRUCE JACK SAUVIGNON BLANC CARAFFE (187ML) CRISPY COLD CLIMATE SAUVIGNON BLANC WITH A FLINTY EDGE BUT CAPE GOOSEBERRIES BOUNCING ALL OVER THE PALATE.	180 60
DE GRENDÉL SAUVIGNON BLANC ABUNDANT TROPICAL FRUIT FLAVOURS OF PASSION FRUIT, GRAPEFRUIT AND GUAVA ON THE NOSE. THE FRUIT FOLLOWS THROUGH ON THE PALATE, GIVING RICHNESS, THEN ENDS CRISPY DRY.	210
PAUL CLUVER SAUVIGNON BLANC THIS CRISP DRY WINE IS MADE IN A SERIOUS STYLE BUT IS IDEAL FOR ALL OCCASSIONS. THE MAZZONE FAMILY STAPLE. ALWAYS ON OUR SUMMER TABLE.	280
PROTEA CHARDONNAY CARAFFE (187ML) BLOSSOMING CITRUS, PEACH AND STONE FRUIT. A DRY ENTRY HAS A MARMALADE NUANCE, THEN SUCCULENT NECTARINE AND A LEMON CREAM FINISH.	180 60
DURBANVILLE HILLS CHARDONNAY DURBANVILLE GIVES THIS WINE CITRUS CITRUS CITRUS, BURSTING WITH ZEST WITH A LONG DRY AND ELEGANT FINISH.	180
DE WETSHOF LIMESTONE HILL CHARDONNAY CARAFFE (187ML) NAMED AFTER THE VINEYARD'S CLAY AND LIME-RICH SOILS THAT IMPART A TEXTBOOK, TYPICAL CITRUS FRUIT CLARITY, ALSO GRAPEFRUIT, LEMONGRASS, NUTTINESS AND MINERALITY, WITH A CLEAN, ZESTY FINISH.	240 80

PAUL CLUVER VILLAGE CHARDONNAY	300
CARAFFE (187ML)	100
LIGHTLY OAKED CHARDONNAY, BURSTING WITH CITRUS, FRESH GRANNY SMITH APPLE NOTES, NUANCES OF WHITE PEACH, FRESH AND FINE ACIDITY, WITH A LINGERING FINISH.	
RUPERT & ROTHSCHILD BARONESS NADINE CHARDONNAY	650
CRISP LEMON NOTES WITH SUBTLE GRAPEFRUIT NUANCES AND SMOOTH CREAMY NOUGAT FLAVOURS, FOLLOWED BY LINGERING MACADAMIA NUT UNDERTONES.	
HAMILTON RUSSELL CHARDONNAY	1100
FLAGSHIP CHARDONNAY WITH INCREDIBLE PROVENANCE AND A LONG ILLUSTRIOUS AWARD-WINNING LINEAGE.	
KEN FORRESTER PETIT (NATURAL SWEET)	150
CARAFFE (187ML)	50
A DECIDEDLY CHEEKY MOREISH AND 'LEKKER' WINE WITH A POWERHOUSE OF FLAVOURS THE LIKES OF RIPE MELON, GUAVA AND PINEAPPLE.	
NICK AND FORTI'S ARTSPACE CHENIN BLANC BY SARONSBERG	180
CARAFFE (187ML)	60
SWARTLAND CHENIN BLANC FROM BUSHVINES, A RICH TINGLY MOUTHFEEL WITH THE CLASSIC AFTERTASTE OF BOILED SWEETS. THE ESSENCE OF THE SUN.	
BRUCE JACK CHENIN BLANC	180
FRESH GUAVA AND TROPICAL FRUIT ABOUND IN THIS OXIDATIVE STYLE CHENIN WITH NO WOODING. FULL BODIED BUT NOT A MOUTHFUL OF PLANKY WOOD..	
ALLESVERLOREN CHENIN BLANC	210
CARAFFE (187ML)	70
MEDIUM-BODIED WINE WITH A CREAMY MOUTHFEEL. IT DELIVERS A RICH AND LAYERED PALATE WITH AN ABUNDANCE OF RIPE STONE AND CITRUS FRUIT WITH A GREAT BALANCED ACIDITY.	
KEN FORRESTER OLD VINE RESERVE CHENIN BLANC	330
FROM THE KING OF CHENIN. MELON AND SPICY BAKED APPLE AROMAS. LAYERED, WITH MINERAL NOTES AND HONEYCOMB CARAMEL FLAVOURS FROM LEES CONTACT WITH HARMONIOUS, DELICATE VANILLA/OAK FLAVOURS.	
KEN FORRESTER FMC CHENIN	1200
A RICH AND GENEROUS, ICONIC CHENIN BLANC, LAYERED WITH DRIED APRICOT, MELON, VANILLA AND HONEY CHARACTERISTICS THAT WILL GAIN ADDITIONAL COMPLEXITY WITH CELLARING.	
TERRA DEL CAPO PINOT GRIGIO	180
ATTRACTIVE, SUBTLE WHIFFS OF LEMON AND ORANGE, WITH SUCCULENT NOTES OF FLESHY PEACH SWIRLING EFFORTLESSLY ACROSS THE PALATE THAT FINISHES WITH ZESTY FRESHNESS.	
BLENDS	
BUITENVERWACHTING BUITEN BLANC	180
CARAFFE (187ML)	60
A SAUVIGNON BLANC BASED BLEND WITH RIPE GOOSEBERRY, GREEN PEPPERS, GREEN MELON AND HINTS OF TROPICAL FRUIT, FINISHING WITH A PLEASING CITRUS TANG.	
HAUTE CABRIÈRE CHARDONNAY PINOT NOIR	230
CARAFFE (187ML)	80
YOU WILL FIND AN ABUNDANCE OF ZESTY FRUIT, MOST NOTABLY WHITE PEACH, LYCHEE AND RED FRUIT; WITH A DELECTABLY FULL MOUTHFEEL AND BALANCE.	
CASAL GARCIA VINHO VERDE (PORTUGAL)	250
LIGHT, FINE PETILLANCE WITH THE CLASSIC FRUITINESS AND FRESHNESS OF VINHO VERDE. A SEAFOOD MUST.	

ROSÉ WINE

NEDERBURG ROSÉ (SEMI-SWEET)	150
GLASS	50
FLAVOURS OF RIPE STRAWBERRIES, CASSIS AND CANDYFLOSS WITH DARK RED BERRIES AND CREAM ON THE MID-PALATE AND A JUICY, CRISP AND DRY FINISH.	
PROTEA ROSÉ	180
CARAFFE (187ML)	60
A PALE BLUSH-PINK BLEND WITH LIVELY RIPE CHERRY AND STRAWBERRY ALONG WITH STONE FRUIT AND AN APPEALING FLINTY NUANCE. LIGHT AND REFRESHING WITH A DRY FINISH.	
DURBANVILLE HILLS MERLOT ROSÉ	210
CARAFFE (187ML)	70
SALMON-PINK HUES. THE FLORAL AROMA LEADS TO THE FRESH PALATE WITH NOTES OF RED BERRIES, STONE-FRUIT AND PLUMS, WITH A LINGERING UNDERTONE OF LIGHT SPICE AND HONEYCOMB.	
DE WETSHOF LILYA ROSÉ	230
SALMON-PINK HUES. THE FLORAL AROMA LEADS TO THE FRESH PALATE WITH NOTES OF RED BERRIES, STONE-FRUIT AND PLUMS, WITH A LINGERING UNDERTONE OF LIGHT SPICE AND HONEYCOMB.	
WARWICK THE FIRST LADY DRY ROSÉ	230
100% PINOTAGE. BEAUTIFUL FLORAL NOTES OF WHITE PETAL ON THE NOSE, OPEN UP TO AN EXHILARATING, CRISP PALATE OF POMEGRANATE AND FRESH RED CHERRY.	
DELAIRE GRAFF CABERNET FRANC DRY ROSÉ	270
FLAVOURS OF RIPE STRAWBERRIES, CASSIS AND CANDYFLOSS WITH DARK RED BERRIES AND CREAM ON THE MID-PALATE AND A JUICY, CRISP AND DRY FINISH.	

RED WINE

VARIETALS

PROTEA MERLOT	180
CARAFFE (187ML)	60
BLUE AND BLACK BERRY FRUIT AROMAS WITH A LIGHT LEAFY BRUSH AND COCOA NUANCES. IN THE MOUTH IT HAS ABUNDANT JUICINESS, RICH, DARK BERRIES, WITH THE GENTLE SPICE AND COCOA.	
DURBANVILLE HILLS MERLOT	210
GLASS	70
GRASSY FRESH NOTES FOLLOWED BY A DENSE PENCIL FINISH. A WINE MADE WITH RIPE FRUIT IMPARTING A LONG PERSISTENT FINISH.	
DE GRENDDEL MERLOT	360
CLASSIC ELEGANCE, FIRST REVEALING A DELICATE ALLSORTS OF BERRIES - RED, BLACK AND BLUE - FOLLOWED BY THE ALLURING AROMA OF ANISEED AND LIQUORICE.	
BRUCE JACK CABERNET SAUVIGNON	180
CARAFFE (187ML)	60
EASY DRINKING AND SMOOTH LIGHTER STYLE OF CABERNET SAUVIGNON IN SCREWCAP.	
WARWICK THE FIRST LADY CABERNET SAUVIGNON	240
CARAFFE (187ML)	80
DEEP DARK FRUITS DOMINATE WITH BLACKBERRY COMPOTE AND BLACK PLUM, WITH SPICY AROMATICS OF CLOVE AND CINNAMON AND A LOVELY CHOCOLATE HINT.	
NEDERBURG CABERNET SAUVIGNON	250
CLASSIC ELEGANCE, FROM THE OLD LADY OF THE PAARL. DEPENDABLE AND FULL BODIED WINE IN THE STYLE THAT US AS SOUTH AFRICANS LOVE WITH OUR MEAT.	

LA MOTTE CABERNET SAUVIGNON	360
CARAFFE (187ML)	120
INTENSE BLACKCURRANTS, VIOLETS, MINT AND FLESHY PLUM REFLECTS VARIETAL CHARACTER ELEGANTLY FINISHING WITH SEAMLESS OAK INTEGRATION, TEXTURE AND LINGERING FRUIT.	
JORDAN CABERNET SAUVIGNON	380
RICH FLAGSHIP STYLE CABERNET SAUVIGNON FROM STELLENBOSCH ROYALTY. A SERIOUS WINE IN EVERY WAY.	
BEYERSKLOOF PINOTAGE	210
CARAFFE (187ML)	70
SOUTH AFRICA'S MOST POPULAR PINOTAGE, LOVED FOR ITS CONSISTENTLY SMOOTH, EASY DRINKING STYLE WITH CLASSIC RED CHERRIES, RIPE PLUM AND SUBTLE NOTES OF CEDAR AND MOCHA.	
FLEUR DU CAP PINOTAGE	270
CARAFFE (187ML)	90
RICH AND JAMMY WITH THE MUSCLES THAT TRUE RED WINE DRINKERS LOOK FOR IN THE WINES THAT COMPLEMENT OUR MEAT LOVING PALATES..	
HAUTE CABRIÈRE PINOT NOIR UNWOODED	270
CARAFFE (187ML)	90
DEMURE EARTHY FOREST FLOOR AND RED BERRY, LAYERED WITH FINE HINTS OF TRUFFLE, TOBACCO, CEDAR AND SPICE AND PLEASING DARK BERRY INTENSITY.	
PAUL CLUVER VILLAGE PINOT NOIR	300
CARAFFE (187ML)	100
BEAUTIFUL AROMAS OF RED FRUITS INTERMINGLE WITH ROASTED SPICES FOLLOWED BY A DELICIOUS, ELEGANT AND SILKY PALATE OF POACHED RIPE PLUMS.	
LEOPARD'S LEAP SHIRAZ	180
CARAFFE (187ML)	60
A MEDIUM-BODIED FRUIT DRIVEN WINE WITH LIVELY RIPE RED AND BLUE PASTILLE CHARACTER ETCHED WITH PEPPER AND SPICE SUPPORTED BY A FIRM FRIENDLY TANNIN TEXTURE.	
NICK AND FORTI'S SHIRAZ (BY SARONSBURG)	240
CARAFFE (187ML)	80
RHÔNE STYLE AND FINE TANNINS UNDERLAYED BY DELICATE SPICINESS. FORTI'S FEMININE DESIRES IN A WINE.	
ALLESVERLOREN SHIRAZ	360
A MEDIUM-BODIED FRUIT DRIVEN WINE WITH LIVELY SPICINESS CLASSIC OF THE SUN DRENCHED GRAPES OF THE SWARTLAND WITH GENTLE RIPE TANNIN.	
TERRA DEL CAPO SANGIOVESE	240
SULTRY, SUCCULENT, RIPE, RED AND BLACK CHERRY AROMAS WITH A SPICY ENTRY OF BLACK PEPPER. OAK INTRIGUE AND RIPE SUPPLE TANNINS, FINISHING WITH A SOFT PLUMMY FRUIT FLOURISH.	

BLENDS

BRUCE JACK PINOTAGE / MALBEC BLEND	180
CARAFFE (187ML)	60
A JUICY BLEND OF THE JUICIEST CULTIVARS. A FRUIT EXPLOSION IN THE MOUTH.	
LA MOTTE MILLENNIUM	250
CONTINUES TO IMPRESS IN STYLE WITH RASPBERRY AND MULBERRY FRUIT, CINNAMON SPICE AND A HINT OF MINT AS WELL AS EARTHINESS AND DISCREET MINERALITY.	
NICK AND FORTI'S EPICENTRE BORDEAUX BLEND (BY SARONSBURG)	270
CARAFFE (187ML)	90
THE ULTIMATE FOOD WINE AND AN AUSTERE MUSCLY EXPRESSION OF FORTI'S DESIRES IN A WINE. THE DEEP RED MUSCLE STRUCTURE OF CABERNET SAUVIGNON, SEASONED WITH THE CLASSIC VARIETALS OF BORDEAUX.	
THE DRIFT MOVEABLE FEAST RED BLEND	450
BRUCE JACKS FLAGSHIP EXPRESSION OF THE FULL-BODIED BORDEAUX STYLE. A MUST WITH PASTA AND A RED BASED SAUCE.	



OPTIMA RED BLEND BY ANTHONIJ RUPERT 450

A GORGEOUS WINE OF INTENSE DEPTH AND COMPLEXITY WITH DARK BERRY AND PLUM FRUIT CONCENTRATION, EMBELLISHED BY OAK SPICE, TEXTURED RIPE TANNINS AND A SMOOTH FINISH.

RUPERT & ROTHSCHILD CLASSIQUE 450

ALLURING PLUSH BLACK FRUITS, EARTHY NOTES AND PENCIL SHAVINGS WITH A SMOOTH, SILKY TEXTURE SUSTAINING SPICE, TEA LEAVES NUANCES AND DARK CHOCOLATE.

TAAIBOSCH CRESCENDO 650

THE NEW ICON WINE IN SA - WHERE THE SPIRIT OF ELEGANT ORIGINAL CORDOBA CRESCENDO LIVES ON.

TOKARA DIRECTOR'S RESERVE RED 1100

A BORDEAUX-STYLE BLEND WITH CLASSIC HEADY NOTES OF CASSIS, BLACK BERRIES AND DARK CHERRIES PUNCTUATED BY A SLIGHT HERBAL LIFT AND FRESHNESS, HINTS OF TOMATO PUREE AND MINT.

VILAFONTE M 1800

MIKE RADCLIFFE'S BORDEAUX INSPIRED BLEND OF THE CLASSIC MERLOT AND CABERNET

ANTHONIJ RUPERT MAIN BLEND 2500

COMPLEX AND SEDUCTIVE, THE NOSE OFFERS CREAMY, SPICY OAK AROMAS THAT MINGLE SENSUOUSLY WITH BLACK CHERRY, PLUM, TOBACCO AND THEN A SUBTLE WHIFF OF VIOLET.

ZONIN VALPOLICELLA CLASSICO (ITALY) 450

LIGHT, ELEGANT AND TIMELESS DRYNESS OF THE CLASSIC FOOD WINES OF THE VENETO.

MARIANA RED (PORTUGAL) 380

DRY RIPE TANNINS OFFSET BY A FRUITY CORE DEMANDING SOME SERIOUS MEAT TO GO WITH IT.



BEERS / CIDER

BECKS ALCOHOL FREE	30
CARLING BLACK LABEL	25
CASTLE LITE / CASTLE	25
DE POES DRAUGHT (BELGIUM) 500 ML	75
GUINNESS DRAUGHT IN A CAN	50
HEINEKEN	30
HUNTER'S DRY	30
HUNTER'S EXTREME	35
ICE TROPEZ	95
JACK BLACK LAGER	30
MAD GIANT LAGER DRAUGHT 500 ML	60
SAVANNA LIGHT / DRY / LEMON NON-ALCOHOLIC	30
WINDHOEK LAGER	30

SPIRITS

	TOT 25ML	BOTTLE
BELVEDERE LAKE BARTEZEK VODKA	45	1100
BELVEDERE MANGO PASSION VODKA	45	1100
BELVEDERE PURE VODKA	45	1100
BULLDOG DRY GIN	35	840
CAPTAIN MORGAN DARK RUM	25	500
CRUZ VINTAGE BLACK PREMIUM VODKA	35	840
GORDON'S LONDON DRY GIN	25	500
HENDRICK'S GIN	45	1200
HENDRICK'S MIDSUMMER SOLSTICE GIN	45	1200
HENDRICK'S ORBIUM GIN	45	1200
INVERROCHE AMBER GIN	35	840
MALFY BLOOD ORANGE GIN	35	840
RED HEART RUM	25	500
SKYY VODKA	30	700
SOUTHERN COMFORT	25	500

BELL'S WHISKY	30	750
CARDHU 12 YEAR OLD SINGLE MALT WHISKY	60	1500
CHIVAS REGAL 12 YEAR OLD WHISKY	40	1000
GENTLEMAN JACK BOURBON WHISKEY	40	1000
GLENFIDDICH 12 YEAR OLD SINGLE MALT WHISKY	60	1500
GLENFIDDICH 15 YEAR OLD SINGLE MALT WHISKY	100	2500
GLENFIDDICH 18 YEAR OLD SINGLE MALT WHISKY	160	3900
GLENMORANGIE 12 YEAR OLD QUINTA RUBAN SINGLE MALT WHISKY	100	2500
GLENMORANGIE 18 YEAR OLD SINGLE MALT WHISKY	180	4500
GLENMORANGIE ORIGINAL 10 YEAR OLD SINGLE MALT WHISKY	95	2400
GLENMORANGIE SHERRY CASK 12 YEAR OLD SINGLE MALT WHISKY	110	2600
HIGHLAND PARK 10 YEAR OLD SINGLE MALT WHISKY	60	1500
HIGHLAND PARK 12 YEAR OLD SINGLE MALT WHISKY	70	1900
J&B WHISKY	30	750
JACK DANIEL'S WHISKEY	30	750
JAMESON 18 YEAR OLD IRISH WHISKEY	180	4500
JAMESON IRISH WHISKEY	35	950
JOHNNIE WALKER BLACK LABEL WHISKY	35	950
JOHNNIE WALKER BLUE LABEL WHISKY	280	7000
JOHNNIE WALKER GOLD LABEL WHISKY	85	2200
JOHNNIE WALKER RED LABEL WHISKY	30	750
LAGAVULIN 16 YEAR OLD SINGLE MALT WHISKY	140	3600
LAPHROAIG 10 YEAR OLD SINGLE MALT WHISKY	80	2100
MONKEY SHOULDER BLENDED MALT WHISKY	50	1200
NIKKA FROM THE BARREL SINGLE MALT WHISKY	100	2500
SINGLETON 12 YEAR OLD SINGLE MALT WHISKY	55	1250
TALISKER 10 YEAR OLD SINGLE MALT WHISKY	80	2100
THE GLENLIVET 12 YEAR OLD SINGLE MALT WHISKY	60	1500
THE GLENLIVET 15 YEAR OLD SINGLE MALT WHISKY	110	2200
THE MACALLAN 12 YEAR OLD FINE OAK SINGLE MALT WHISKY	90	2300
THE MACALLAN 15 YEAR OLD SINGLE MALT WHISKY	130	3200
THE MACALLAN 18 YEAR OLD SINGLE MALT WHISKY	300	7500

KLIPDRIFT PREMIUM BRANDY	25	600
RICHELIEU 10 YEAR OLD BRANDY	60	1500
KWV 10 YEAR OLD BRANDY	60	1500
HENNESSY VS COGNAC	60	1500
HENNESSY VSOP COGNAC	90	2400
HENNESSY XO COGNAC	240	5000
REMY MARTIN VSOP COGNAC	90	2400
GRAPPA INVECCHIATA	30	750
EL JIMADOR BLANCO OR REPOSADO TEQUILA	30	750
HERRADURA ANEJO TEQUILA	70	1650
LIMONCELLO	30	750
AMARETTO DI SARONNO	30	750
KAHLUA COFFEE LIQUEUR	30	750
AMARULA CREAM	25	600
AMARO AVERNA	30	750
JÄGERMEISTER	30	750
CAMPARI	30	750
TRIPLE SEC	25	600
PEPPERMINT LIQUEUR	25	600
COINTREAU	40	900
DRAMBUIE	35	750
PEACH SCHNAPPS	30	600
CINZANO 50 ML (RED, WHITE OR DRY)	30	N/A





NAWTY FORTI COCKTAILS

THE FORTI APEROL SPRITZ	85
THE HOUSE SPECIAL - APEROL, PIERRE JOURDAN BUBBLY AND SPARKLING MINERAL WATER WITH A SLICE OF FRESH ORANGE. A ZINGY DOSE OF SUNSHINE WITH ITALIAN INSPIRATION.	
CLASSIC CAIPIRINHA	85
BRAZIL'S NATIONAL COCKTAIL - SO REFRESHING. PREMIUM CACHACA, FRESH LIME, BROWN SUGAR MUDDLED ON THE ROCKS. YOU WILL WANT TO SAMBA. SOON.	
COSMOPOLITAN	85
MADE FAMOUS BY SEX AND THE CITY. SKYY VODKA, TRIPLE SEC, LIME CORDIAL, FRESH CRANBERRY JUICE, GARNISHED WITH LEMON. THE DRINK OF THE CITY GIRLS.	
CLASSIC GIN MARTINI	85
GIN, SPLASH OF DRY WHITE CINZANO, STIRRED ON THE ROCKS, STRAINED AND SERVED WITH A GREEN OLIVE OR TWIST. YOU ARE JAMES BOND.	
FORTI BULLDOG MOJITO	85
BULLDOG GIN, FRESH LIME, LEMON, MINT, SUGAR SYRUP, SPLASH OF APPLETIZER MUDDLED AND SERVED ON THE ROCKS. SUPER REFRESHING WITH A HIDDEN BOTANICAL KICK.	
FORTIVINO	85
BULLDOG GIN, NICK & FORTI'S ARTSPACE DRY WHITE WINE, FRESH VANILLA SYRUP, ELDERFLOWER SYRUP, PINEAPPLE JUICE, SHAKERINO ON THE ROCKS AND STRAINED. YUM BLOODY YUM.	
SEX ON THE TIME SQUARE	85
SKYY VODKA, PEACH SCHNAPPS, FRESH CRANBERRY JUICE, FRESH ORANGE JUICE OVER ICE AND GARNISHED WITH AN ORANGE SLICE. PUTS YOU ON YOUR BACK IN NO TIME.	
NEGRONI	85
THE CLASSIC DRINK OF THE SCHICKY MICKEY IN ITALY, BULLDOG GIN, CAMPARI, RED CINZANO, CHARGED WITH A DASH OF SODA WATER, ON THE ROCKS AND GARNISHED WITH ORANGE PEEL.	
THE FORTI PINA COLADA	85
PREMIUM APPLETON ESTATE SIGNATURE RUM, PINEAPPLE JUICE, CRUSHED ICE, FRESH CREAM, GRENADINE, GARNISHED WITH PINEAPPLE. LIKE A HOLIDAY IN A GLASS.	
STRAWBERRY DAIQUIRI	85
SKYY VODKA, BACARDI, FRESH STRAWBERRIES IN A LONG COOL DRINK	
LONG ISLAND ICED TEA	85
A BLEND OF ALL THE WHITE SPIRITS, SWEET AND SOUR MIX AND SPLASH OF COKE	