



HOUTBOSCH

◆◆◆ WINE ◆◆◆

CHARDONNAY (UNWOODED)

Well-rounded full flavours of lime, grapefruit and a creamy butterscotch, with a lingering and complex aftertaste and a well-integrated acidity.

GLASS: R35 BOTTLE: R85

SAUVIGNON BLANC

Complex wine with wild fynbos and herbs, tropical fruit & grassy flavours, supported by a clean minerality.

GLASS: R30 BOTTLE: R69

KING GEORGE III – PINOT NOIR (FLAGSHIP)

Soft smooth flavours of cherries, rooibos and a savoury earthiness.

(Only 3000 bottled)

GLASS: R50 BOTTLE: R190

MARBLE RIDGE CABERNET SAUVIGNON

A full-bodied dry red with aromatic berry fruit and judicious oak maturation (wooded).

GLASS: R35 BOTTLE: R85

ZÉPHANIE SWEET MOSCATO

A natural sweet perle wine, light-bodied with tones of honey & exotic spice and a fresh, mouth-watering aftertaste.

GLASS: R35 BOTTLE: R79



WINE TASTING

Taste all of the wines in our range for

R35



CRAFT BEER

500ML DRAUGHT

Please ask your waiter for the available beers on tap.

R45

BOTTLED BEER

R40

BEER TASTING

Taste all of our beers on tap for only

R45

CABERNET SAUVIGNON MILKSHAKE

R25

COFFEE

R20

HOUTBOSCH SAUCE

R40





HOUTBOSCH

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PLATTERS
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CHARCUTERIE & CHEESE PLATTER

(PLATTER FOR 1)

Charcuterie meats, camembert, onion cheddar, Danish blue cheese, smoked gouda, bread, black olives, gherkins, served with our Houtbosch special sauce.

R125

KING GEORGE PLATTER III

Create your own pairing sensation by combining all 5 Houtbosch wines with a Charcuterie Platter.

The ultimate tasting experience.

R160

CHEESE PLATTER

Camembert, onion cheddar, Danish blue cheese, smoked gouda, bread, black olives, gherkins, served with our Houtbosch special sauce.

R98

CHOCOLATE FONDUE

A decadent milk chocolate fondue served with fresh strawberries, marshmallows and strawberry flavoured meringues.

Perfect for all ages!

R75
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PAIRINGS

WILD MUSHROOM PAIRING

Taste 4 selected wines paired with Pickled Shiitake on a Shiitake cracker, Shiitake Salsa on a round Shiitake cracker, Shiitake Biltong and Sweet & Sour Shiitake.

R80
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BILTONG PAIRING

Taste 4 selected wines paired with Dry Wors, Cabanossi, plain Biltong, Biltong Truffle and Chilli Biltong.

R120
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FUDGE PAIRING

Taste 4 selected wines paired with Ginger, Lemon, Strawberry Cream and Chocolate Truffle.

R65
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BEER & CHEESE DIPPER

A flavour full cheddar cheese and beer dip served hot with a side of delicious bread slices.

R45
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