

Fig Tree

RESTAURANT

Wine List



Dear Guest,

Welcome to the Fig Tree Restaurant.

* Each wine has been carefully selected and paired with delectable dishes from our a la carte menu.

"The connoisseur does not drink wine but tastes of its secrets."

Salvador Dali

residents' reserve

Cederberg 2022 Sauvignon Blanc | abv: 13% | Clanwilliam • 220

The Cederberg Sauvignon Blanc is an elegant wine that is full of life. On the nose, you will find capsicum, gooseberries, white asparagus & a hint of lime zest. A crispy, flinty finish with a lingering aftertaste, leaving your palate refreshed. The ideal companion to a traditional chicken pie, but try it with shellfish or pork to bring the best out of your dish.

Beyerskloof Synergy 2021 Red Blend | abv: 14,28% | Stellenbosch • 200

An abundance of black fruit upon entry leads to a big, juicy middle with soft, well-rounded tannins. A classic Cape Blend with a great balance and pleasant finish.

De Grendel 2022 Sauvignon Blanc | abv: 13,86% | Plattekloof • 170

A complex wine with layers of minerality and an ensemble of lime, tropical fruits & fresh herbs. A well-balanced & delicate palate with a layered, long finish.

La Bri Affinity 2020 Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot | abv: 14,03% | Franschoek • 305

A beautiful, vibrant plum colour. An exceptionally complex wine with juicy red fruit palate, silky tannins, plums & cherry tobacco on the nose.

Raka Quinary 2010 Cabernet Sauvignon | abv: 14% | Standford Valley • 255

Dark plum in colour with notes of blackberries, plum, spicy hints and cedar against a cigar box background. The wine is well-balanced with mouth-filling fruit, elegant oak flavours & silky tannins.

Springfield Miss Lucy 2022 Sauvignon Blanc, Semillon & Pinot Gris | abv: 12,50% | Robertson • 260

This unique blend bursts with citrus pamplemousse flavours and an ample mouth feel. Yet, remarkably moderate in alcohol.

De Grendel Op Die Berg 2022 Syrah | abv: 13,40% | Plattekloof • 465

Vibrant purple hues in the glass. The aromatic intensity of the nose evokes nuances of sweet cranberries & a liberal dose of white pepper: so typical of cool climate Syrah. Full-bodied on the palate, this Syrah is a marriage of sweet red fruit & blackberry pastilles, layered with white pepper & spice. The lingering finish shows good balance between fruit & oak.

Springfield Wild Yeast 2020 Unoaked Chardonnay | abv: 13% | Robertson • 310

Distinctive, aged natural white wine. Deep & golden with big tears. Lush nose with yeasty aromas & ripe, white-stone fruit, nuts & vanilla blossom. Young, juicy flavour structure enormously variegated with mouth aromas. Still young & closed.

Chenin Blanc

Typical ripe pear & peach flavours on nose. Originally from Loire Valley, full of floral & honey aromas, quince & apple-like flavours with good zippy acidity. Locally, when cool-fermented, can be quite pear-droppy, becoming more peachy in fuller dry whites

Bottle

Kleine Zalze Bush Vine 2021/22 | abv: 13% | Stellenbosch

▪ 145

Initial aromas of lime & citrus zest are beautifully intertwined with a virtual 'fruit salad' of tropical fruits. These flavours follow on the palate & combined with the rich texture & elegant minerality, ensures a very long finish.

* **GLAZED MISO SALMON** : *Delicately seared fresh Norwegian Salmon topped with a delicious Miso Hollandaise Glaze served on a bed of Seasonal Vegetables, Jalapeño & a rich Citrus Compote*

Remhoogte First Light 2022 | abv: 11,70% | Stellenbosch

▪ 155

Shimmers in a light straw yellow in the glass & exudes the wonderful scent of passion fruit, apricots, limes & green melon. The fruity character of the white wine is also evident on the palate, where beautiful citrus notes & nuances of stone fruit ensure carefree enjoyment.

* **CASHEW CRUSTED CHICKEN** : *Served on bed of Noodles & Vegetable Stir Fry with Spicy Indonesian Peanut Sauce*

Boland 2020 | abv: 8,4% | Paarl

▪ 140

Bursts with vibrant freshness & a variety of seasonal fruit flavours, balanced acidity & an abundance of fruit character.

* **GREEK MEZZE PLATTER** : *Selection of Greek Salad Skewers, Tzatziki, Hummus, Pita Bread, Beef Koftas, Chicken Skewers & Grilled Calamari.*

Slanghoek 2021 | abv: 12% | Slanghoek Valley, Rawsonville

▪ 135

Typical ripe pear & peach flavours on nose. Crisp & refreshing on the palate.

* **CHEF GODFREY'S KUKU BIZARI YA PWANI** : *Aromatic Chicken Curry, slowly cooked in Coconut Cream & Traditional Spices*

G a u r i g n o n B l a n c

A vibrant all-rounder & great thirst-quencher with rich tropical & ripe citrus notes.
Light & refreshing. Works well with just good company.

Bottle

Delheim 2022/23 | abv: 12,50% | Stellenbosch

▪ 165

This light-loaded wine has an expressive nose of citrus & passion fruit, showing lime zest & granadilla notes. The palate is soft with a good balance between the vibrant fruit flavours & acidity that leaves you salivating. The wine is vegan-friendly.

* **PRAWN & CHILLI PASTA** : *Grilled Prawns tossed in a rich cream style Napolitano Sauce with Linguine Pasta & a hint of Chilli*

La Motte 2022 | abv: 12,5% | Franschoek

▪ 165

Lots of gooseberry on the nose with lemon & tropical notes.
Very polished & silky on the palate. Higher acidity than in other years.
Well-balanced with juicy, light & lingering fresh finish

* **CASHEW CRUSTED CHICKEN** : *Served on bed of Noodles & Vegetable Stir Fry with Spicy Indonesian Peanut Sauce*

Diemersdal 2023 | abv: 12% | Durbanville

▪ 150

The nose is complex with an array of tropical fruit, ripe figs & gooseberries.
These crisp flavours repeat on the palate with a mineral character followed by a long fruity finish.

* **CAJUN FRIED CALAMARI** : *Spicy Cajun Fried Calamari with Sweet Chilli, Mayonnaise, mini Salad Bouquet & Shoestring Fries*

Spier 2023 | abv: 13% | Stellenbosch

▪ 140

White & pink floral tones of clover & sweet pea waft from the glass on first nosing, supported by tones of white pear, melon rind & green apple.
Gooseberry & pineapple flavours unfold on the palate with a short yet clean finish.

* **PRAWN & CHILLI PASTA** : *Grilled Prawns tossed in a rich cream style Napolitano Sauce with Linguine Pasta & a hint of Chilli*

Chardonnay

Recognised globally as the Queen among wines.
Ranging from medium to full-bodied styles, this diverse wine fits almost any company.

Rietvallei Classic 2022 | abv: 13.59% | Robertson • 170

A lightly oaked but fruity Chardonnay. The nose shows ripe citrus with a touch of toasted oak. The palate is rich & creamy with a good balance between fruit, oak & acidity – finishing with a lingering aftertaste.

* **TRADITIONAL, SLOW-BRAISED OXTAIL** : *Served with Mashed Potatoes & Butter Beans*

Tokara 2021 | abv: 13,8 % | Helshoogte, Stellenbosch • 170

Zesty aromas of citrus with underlying notes of toasted almonds & brioche. Vibrant & lemon fresh on the palate.

* **GLAZED MISO SALMON** : *Delicately seared fresh Norwegian Salmon topped with a delicious Miso Hollandaise Glaze served on a bed of Seasonal Vegetables, Jalapeño & a rich Citrus Compote*

Warwick First Lady 2021 | abv: 13% | Stellenbosch • 150

Yellow apple & pear flavours are prominent, with more restrained notes of yellow loquat & lime. Textured with a palate-filling cream & fresh, zesty finish.

* **YUZU LOMI LOMI SALMON POKE BOWL** : *Fresh Norwegian Salmon, Mango, Edamame Beans, Seaweed, Pickled Ginger, Sesame Seeds, Mirin, Soy & Sushi Rice*

Gewürztraminer

A distinctive wine with rich, spicy aromas & full flavours.
In fact, the name means "Spicy Grapes".
Its qualities are very similar to Riesling, but have more flowery aromas.

Simonsig 2022 | abv: 12,5% | Stellenbosch • 170

This vibrant Gewürztraminer displays a bright straw colour. Delightful notes of Turkish delight & lime leaf entice on the nose. Sweet aromatics & spice are beautifully balanced by fresh acidity & finesse.

* **LAMB CURRY** : *Served with fragrant Basmati Rice, Roti & Poppadum, Sambals & Pickle*

Rosé Dry

Distinctively known for its slightly off blush colour due to that brief contact with the skin of the red grape.

Bottle

Delaire 2022 Cabernet Franc | abv: 13,5% | Helshoogte, Stellenbosch

▪ 175

Made from 100% Cabernet Franc, this unique Rosé displays flavours of ripe strawberries, cassis & candyfloss with a seductive spicy finish.

* CHEF GODFREY'S KUKU BIZARI YA PWANI : *Aromatic Chicken Curry, slowly cooked in Coconut Cream & Traditional Spices*

Haute Cabrière Pinot Noir Rosè 2022 | abv: 12,50% | Franschhoek

▪ 160

An elegant, dry rosè with aromas of strawberries & rose petals.

* GLAZED MISO SALMON : *Delicately seared fresh Norwegian Salmon topped with a delicious Miso Hollandaise Glaze served on a bed of Seasonal Vegetables, Jalapeño & a rich Citrus Compote*

Boschendal Blanc De Noir 2022 | abv: 12,5% | Simonsberg, Franschhoek

An appealing pale salmon colour suggests pink & red berry aromas. Good freshness, balance & drinkability. Crisp & dry, but with a pleasant hint of fruit sweetness. ▪ 140

* CHICKEN LIVERS : *Smothered in our famous Chunky Peri-Peri Sauce & served with Crispy Garlic Bruschetta*

Leopard's Leap 2022 Pinot Noir Chardonnay | abv: 12,5% | Franschhoek

▪ 130

The elegant burst of citrus from the Chardonnay is beautifully complemented by the delicious Turkish Delight aromas of the Pinot Noir.

* FOREST MUSHROOM RISOTTO : *Creamy Risotto with Pan Seared Mushrooms topped with Crispy Parmesan Poppers, Wild Greens & Broccoli*



P i n o t N o i r

Also known as the "spoilt child" due to its finicky skin, it requires much more care to grow. It is renowned for being light bodied, perfectly balanced & light in tannic structure.

Bottle

Nitida 2021 | abv: 14,6% | Bloemendal, Durbanville

• 215

Glazed cherries & mulberries entwine with juicy strawberries & plums to create a glorious mouthful of flavours.

* SEARED CHICKEN & AVOCADO SALAD : *Crisp Baby Greens topped with Vine Tomatoes, Roasted Pumpkin Seeds, Cucumber, Feta, Peppers & a Creamy Salad Dressing*

P i n o t a g e

The Red Patriot - home grown to perfection, with floral, earthy aromas, juicy dark & red fruit flavours

Bottle

Diemersfontein 2022 | abv: 14,3% | Newtown, Wellington

• 190

On the nose: distinct coffee, rich dark chocolate & baked plums. The ripe, subtle tannins create a wine to be drunk very young.

* RUMP (300G) : Served with Shoestring Fries & Vegetables

Beyerskloof 2021 | abv: 14 % | Stellenbosch

• 155

Strong red berry & plum favours with elegant tannins. Well balanced, medium-bodied wine with a freshness. Impressive for consistency, given the volume produced of this specific vintage.

* BEEF CURRY : Served with fragrant Basmati Rice, Roti, Sambals & Pickle

Zewenwacht 7even 2021 | abv: 14% | Kuils River

• 140

The nose has ripe plum & dark cherry fruit, complimented with subtle toffee & toasted coffee aromas. The palate is medium-bodied & juicy with a smooth finish.

* SLOW-COOKED TERRIYAKI PORK RIBS 400g : Served with Shoestring Fries & Simbithi Coleslaw

Dessert, Port & Fortifieds

Even though both in this category are sweet, the difference is in the process.

Most dessert wines are made from a late harvest.

Port & fortified wines are made when grape brandy is added to a wine.

Glass

De Krans Tawny Port NV *Touriga Nacional, Tinta Barocca, Tinta Roriz, Tinta Amarella* | abv: 18,5% | Kalitzdorp, Klein Karoo

▪ 15

Lovely, coppery-gold colour. Flavours of coffee-toffee, hazelnut, cinnamon spice & some raisins in the background. All combine for a good, persistent finish.

Haute Cabrière Ratafia NV *Chardonnay* | abv: 19% | Franschoek

▪ 10

The Ratafia has a warm golden colour in the glass. One can expect a full-bodied sweet wine, with typical Chardonnay characteristics including hints of fresh limes with rich honey tones.

Sherries

A fortified-style wine with a high alcohol content, made by barrel ageing & blending. It is produced in a variety of styles from dry to sweet; light to intense. Most sherries exhibit nutty, dried fruit & saline flavours.

Glass

Monis Pale Dry Sherry NV *Chenin Blanc* | abv: 18% | Stellenbosch

▪ 10

This sherry's aromas show salt & citrus, ripe pear & nuts. On the mineral palate are dry lime and cashew nuts that linger in a rich, dry finish.

Monis Medium Cream NV *Chenin Blanc* | abv: 18% | Stellenbosch

▪ 10

This bright, pale & gold-coloured sherry has butterscotch & pine needle on the nose. The long, silky palate reveals flavours of raisins, citrus & Christmas pudding.

Shiraz

Also known as Syrah. Like a Cabernet, this grape is rich in tannins & complex flavours. If you enjoy spicy, peppery, smoky, rich dark fruit flavours, this is the one for you.

Bottle

Zandvliet 2020 | abv: 13,5 % | Ashton, Western Cape

• 190

Ripe complex on the nose showing flavours of plums, blackcurrants & pepper with hints of mixed spice. These deep flavours follow through to a seamless, supple & complex palate with added hints of dark chocolate.

* **LAMB CURRY** : Served with fragrant Basmati Rice, Roti, Sambals & Pickle

Glenelly 2020 | abv: 14,5% | Ida's Valley, Stellenbosch

• 195

A wonderful dark, rich colour with deep purple undertones. The palate is well balanced & textured with soft round tannins & a pure fruit core.

* **LAMB KATHI WRAP** : Grilled Lamb Strips tossed in our Simbithi Secret Spicy Sauce. Served with shoestring fries.

Saronsberg Provenance 2020 | abv: 14,6% | Tulbagh

• 175

The soft textured tannins, full-bodied mouth-feel & silky finish lend themselves as a platform for a heady mix of red berry & black fruit flavours combined with floral & fynbos nuances.,

* **SPAGHETTI BOLOGNAISE** : Spaghetti topped with Classic Italian Tomato-Based Beef Bolognese Sauce



Merlot

Smooth and balanced characteristics. Its harsh qualities make it a popular alternative to Cabernet Sauvignon. It is less tannic and best enjoyed right away. Distinctive flavours of honey, mint, dark fruit & rich citrus undertones.

Bottle

Villiera 2021 | abv: 14,5% | Koelenhoff, Stellenbosch

▪ 170

The aroma suggests hints of wood spice with attractive red berry fruit. On the palate, the wine is rich & full with juicy, soft tannins ensuring drinkability.

* SLOW-COOKED LAMB SHANK : *Braised in a Rich Red Wine & Tomato Jus served with Roasted Vegetables & Mashed Potatoes*

Guardian Peak 2021 | abv: 13,6 % | Annandale, Stellenbosch

▪ 155

Displays fresh, ripe red fruit flavours of figs & plums supported by soft, discreet tannins which create a well-balanced, elegant Merlot with a round, juicy finish.

* NEW YORK STRIP : *200g Sirloin Steak, served with Onion Rings, Mushroom Sauce, Shoestring Fries & Side Salad*

Jordan - No Sulphur 2020 | abv: 14 % | Vlottenberg, Stellenbosch

▪ 150

High quality toasted wooden staves add tannin & structure, which compliment the sweet berry & dark chocolate notes of the merlot.

* TRADITIONAL, SLOW-BRAISED OXTAIL : *Served with Mashed Potatoes & Butter Beans*

Cabernet Franc

A medium-to-high red that is refreshing to drink with a defined balance between red fruits, herbs & peppery earthiness.

Raats Dolomite 2020 | abv: 13,5% | Vlaeberg, Stellenbosch

▪ 205

The nose expresses aromas of dark & red cherry. Dark berries, spiciness & herbs linger on the palate. The wine has great purity of fruit with a hint of wet-stone minerality & a velvet soft finish.

* GRILLED HALF CHICKEN : *Served with Shoestring Fries & Vegetables*

C a b e r n e t S a u v i g n o n

The most recognised red, known as the King of wines; renowned for its full-bodied characteristics. Tastings include dark fruits such as plum, black cherry & blackberry. Warm spice, vanilla, liquorice & black pepper are also prominent.

Bottle

Zewenwacht 2021 | abv: 14% | Kuils River

▪ 215

This wine is classic & powerful with intense aromas of blueberries, blackcurrent & dark chocolate. Oak aromas are well integrated & add to the complexity of the wine with underlying graphite & cigar box notes.

* **CHICKEN LIVERS** : *Smothered in our famous Chunky Peri-Peri Sauce & served with Crispy Garlic Bruschetta*

Sutherland Thelema 2022 | abv: 14,5% | Elgin Valley, Overberg

▪ 210

Distinctive dark fruit flavours & cassis on the nose are a prequel to the refreshing, sweet fruit & ripe tannins the palate delivers.

* **NEW YORK STRIP** : *200g Sirloin Steak, served with Onion Rings, Mushroom Sauce, Shoestring Fries & Side Salad*

Rustenberg 2021 | abv: 14% | Ida's Valley, Stellenbosch

▪ 180

Typical Cabernet Sauvignon flavours & aroma of dark berries & tobacco with a well-structured & lengthy palate.

* **RUMP (300)** : *Served with Shoestring Fries & Vegetables*

Van Loveren 2020 | abv: 13,5% | Robertson

▪ 145

Beautiful, aromatic & perfectly balanced with soft plum, ripe summer berries & blackcurrant flavours followed by a round finish.

* **SLOW-COOKED LAMB SHANK** : *Braised in a Rich Red Wine & Tomato Jus served with Roasted Vegetables & Mashed Potatoes*



Red - Blends

Bottle

Thelema Mountain Red 2018 Shiraz, Petit Verdot, Merlot, Grenache Cabernet Sauvignon | abv: 14,5% | Elgin Valley, Overberg

▪ 155

Aromas of juicy black fruit, mulberries, plums & hints of warm spice. After spending 18 months in barrel, the palate is soft & juicy with well-rounded tannins & a long, delicious finish.

* SLOW-COOKED LAMB SHANK : *Braised in a Rich Red Wine & Tomato Jus served with Roasted Vegetables & Mashed Potatoes*

Hartenberg Doorkeeper 2020 Merlot, Malbec | abv 14,7% | Hartenberg, Stellenbosch

▪ 165

Merlot is the foundation of the blend, providing a silky palate & elegance, with Malbec adding a vibrant black & red fruit bouquet.

* TRADITIONAL, SLOW-BRAISED OXTAIL : *Served with Mashed Potatoes & Butterbeans*

Dieu Donne 2021 Cabernet Sauvignon, Shiraz | abv 13,5% | Franschhoek Valley

▪ 140

Soft, smooth New World blend from Cabernet Sauvignon and Shiraz grapes. Fruity black plum flavours with a hint of pepper.

* YUZU LOMI LOMI SALMON POKE BOWL : *Fresh Norwegian Salmon, Mango, Edamame Beans, Seaweed, Pickled Ginger, Sesame Seeds, Mirin, Soy & Sushi Rice*



c a r a f e s

Chenin Blanc: Slanghoek	• 50
Sauvignon Blanc: La Motte	• 65
Chardonnay: Tokara	• 65
Rosé Dry: Leopard's Leap	• 55
Blend: Thelema Mountain Red	• 65
Blend: Dieu Donne	• 60



Bottle

Slanghoek 2023 | abv: 13% | Slanghoek Valley, Rawsonville

▪ 135

Unwooded & fruity, with layered ripe fig and gooseberry flavours on nose. Perfectly balanced & well-rounded with a lingering, refreshing finish.

* PORK BELLY: *Slow-roasted Pork Belly served with Mashed Potatoes, rich red wine jus & Roasted Seasonal Vegetables*

Gabriëlskloof 2022 | abv: 13,25% | Bot River

▪ 165

Aromas of lemon verbena, thyme & gooseberry, along with blackcurrent leaf & some unripe guava lead to a stony & fresh palate showing bracing acidity & a flinty smokiness. The palate is neither overly green nor tropical, with acid & alcohol perfectly in tune with the fruit.

* PORK BELLY: *Slow-roasted Pork Belly served with Mashed Potatoes, rich red wine jus & Roasted Seasonal Vegetables*

White - Blends

Haute Cabrière 2022 Chardonnay, Pinot Noir | abv: 12,5% | Franschhoek

▪ 160

On the palate it reveals citrus fruit underlined with firm acidity. An abundance of white peach, litchi & red fruit on the nose.

* CAJUN FRIED CALAMARI : *Spicy Cajun Fried Calamari with Sweet Chilli, Mayonnaise, mini Salad Bouquet & Shoestring Fries*

Casal Garcia 2022 Trajadura, Loureiro, Arinto, Azal
| abv: 9,5% | Minho Region, Portugal

▪ 150

A crisp, off-dry style wine that comes alive on the palate with a vibrant expression of fruity flavours with hints of pears & litchi.

* SIMBITHI FISH & CHIPS : *Crispy Beer-Battered Hake served with a side salad & Tartar Sauce*

Buitenverwachten Blanc de Blanc 2022 Sauvignon Blanc, Chenin Blanc
| abv: 13 % | Constantia

▪ 140

A full-bodied Sauvignon Blanc-based blend showing wonderful, warm, tropical fruit flavours & fresh minerality. A light, yet very fruity palate of gooseberry, green melon & hints of green pepper make this a great everyday white wine to enjoy.

* YUZU LOMI LOMI SALMON POKE BOWL : *Fresh Norwegian Salmon, Mango, Edamame Beans, Seaweed, Pickled Ginger, Sesame Seeds, Mirin, Soy & Sushi Rice*

MCC & Sparkling

Méthod Cape Classique, a sparkling wine made traditionally by blending Pinot Noir, Pinot Meunier & Chardonnay grapes.

Bottle

Pongraz Brut MCC 2022 *Chardonnay, Pinot Noir* | abv: 12,5% |
Devon Valley, Stellenbosch

▪ 270

Classic yeast & biscuit character on the nose with a good fruit/acid balance on the palate.

* **PORK BELLY** : *Slow-roasted Pork Belly served with Mashed Potatoes, Rich Red Wine Jus & Roasted Seasonal Vegetables*

Simonsig Kaapse Vonkel 2021 *Chardonnay, Pinot Noir, Pinot Meunier*
| abv: 12% | Stellenbosch

▪ 255

This MCC possesses elegant aromas of white peach, fresh apple & pear. Beautifully complimented by hints of citrus, raspberries & stone fruits on the palate. Lively acidity & a crisp, dry finish contributes to an elegant Cap Classique.

* **CASHEW CRUSTED CHICKEN** : *Served on bed of Noodles & Vegetable Stir Fry with Spicy Indonesian Peanut Sauce*

Villieria Brut Rosé 2022 *Chardonnay, Pinotage* | abv: 12% |
Koelenhof, Stellenbosch

▪ 240

Joyful pink colour; vivacious, cascading bubbles & the full rich flavour of Pinot Noir combined with the elegance of Chardonnay & the uniqueness of Pinotage providing the colour: rich in flavour with a lingering finish.

* **CHEF GODFREY'S KUKU BIZARI YA PWANI** : *Aromatic Chicken Curry, slowly cooked in Coconut Cream & Traditional Spices*

Leopard's Leap NV *Chardonnay, Pinot Noir* | abv: 12,5% | Paarl

▪ 165

Bursting with bubbly berry & citrus flavours. Elegant and well-rounded with the perfect balance between freshness & fruitiness. Playful on the palate with a memorable aftertaste.

* **SHRIMP & AVOCADO SALAD** : *Pan-seared Citrus Shrimp served with Avocado, Salad Greens, Grilled Corn, Plum Tomatoes, Cucumber & 1000 Island Dressing*