

Bar Nibbles

Homemade Pita bread served with

*Hummus	N\$ 55
*Olive Tapenade	N\$ 55
*Guacamole with sour cream	N\$ 55
*Chicken Liver Pate	N\$ 52

Recommended Wine: Sauvignon Blanc, Chenin Blanc or Chardonnay

Nibble bowls filled with

*Lemon Roasted olives (green & black) and feta	N\$ 60
* Mixed Nuts (100g)	N\$ 50
* Mix-Biltong/Droeworst/Cabanossi (150g)	N\$ 115

Or

Individual dry meat choice-optional (50g only)	N\$ 45
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Wine Bar Toasted Nachos	N\$ 68
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Served with melted cheese, fresh tomato salsa and guacamole

Or

Add saucy beef mince	N\$ 88
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Spicy Buffalo Chicken Wings (4pcs)	N\$75
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Tempura Prawns, deep-fried (4pcs) -pan frying cooking is optional	N\$100
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Tempura Prawns, deep-fried (6pcs) -pan frying cooking is optional	N\$150
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*Served with a sweet chilli dipping sauce.

Thick hand cut chilli spiced potato wedges	N\$ 45
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Served with creamy aioli.

Bowl of Potato Chips	N\$40
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Good Food & Great Wine

Dinner Menu

Starters & Light Meals

Homemade Bread Slices (3)

N\$6

Soup of the Day (Enquire with your waitron)

N\$ 56

Served with home-made bread.

Recommended Wine: Chardonnay, Cabernet or Merlot

Salads

Grilled Chicken Salad

N\$ 88

On a bed of mixed salad leaves and herbs, cherry tomatoes, cucumber and red onions with toasted almonds, crostini and a cumin dressing.

Recommended Wine: Sauvignon Blanc, Chenin Blanc, Chardonnay or Pinot Noir

Green Greek Salad

N\$ 75

Tomatoes, cucumber, feta blocks & olives on a mixed lettuce bed.

Recommended Wine: Sauvignon Blanc, Chenin Blanc or Chardonnay

Kalahari Game Salad

N\$ 115

Thinly sliced smoked game, feta cheese, papaya, avocado, sprouts, lettuce and rocket served with delicious vinaigrette.

Recommended Wine: Chenin Blanc, Chardonnay or Pinot Noir

Pastas

Tagliatelle Carbonara

N\$ 82

Bacon, mushroom and garlic base with a creamy parmesan sauce mixed through the tagliatelle and topped with crostini's.

Windmill Pasta

N\$ 78

Chicken breast, mushrooms and red peppers served with tagliatelle pasta in a delightful creamy sauce

Basil Pesto

N\$ 75

Tagliatelle pasta tossed with basil pesto, balsamic roasted cherry tomatoes, lightly steamed broccoli florets and topped with parmesan shavings.

From the Grill

Beef Fillet 250gm

N\$180

Served with roast vinchy carrots and mixed seasonal vegetables and a choice of chips or garlic mash potatoes accompanied by either red wine or mushroom sauce.

Pan fried Hake Fish

N\$115

Lightly pan fried fish with either - a Mediterranean sauce of olives/tomatoes/onion Or - a lemon caper butter. Served with chips & seasonable vegetables.

Pork Spare Rib-marinated

N\$ 135

Served with roast vinchy carrots and mixed seasonal vegetables and a choice of chips or garlic mash potatoes.

Chicken Stir-Fry

N\$105

Chicken strips stir fried with fresh ginger, spinach, peppers and mango with spring onions in a peanut sauce with sesame seeds. Served with basmati rice

Moroccan Spiced Lamb Shanks

N\$ 165

Slow cooked lamb shanks with Moroccan spices and aubergines, served with mash potatoes & seasonal vegetables.

T-Bone Steak 400gm

N\$ 185

Served with roast vinchy carrots and mixed seasonal vegetables and a choice of chips or garlic mash potatoes accompanied by either red wine or mushroom sauce.

Dessert

Chocolate Cheese Cake

With a chocolate sauce.

N\$55

BAR ONE Cake

With vanilla ice cream

N\$ 65

Warm Sticky Toffee Pudding

With vanilla ice cream

N\$ 45

Homemade Meringues

With lemon curd, fresh cream and seasonal fresh fruits.

N\$ 35

DON PEDRO (with Kahlua, Amarula or J&B)

N\$ 45

Enjoy these with our ports and dessert wines



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Platters

Wine Bar Cheese Platter (3-4 Servings)

N\$ 215

A selection of cheeses served with homemade pickles/preserves/chutney/crackers/homemade breads, seasonal fresh fruits, olives and spiced nuts.

Recommended Wine: Chardonnay, Merlot, Cabernet, Pinotage or Pinot Noir

Meat Platter (3-4 Servings)

N\$ 415

Chicken wings, sirloin steak slices, lamb and pork chops, cheese griller, boerewors and portion of chips served with monkey gland sauce and lemon chilli sauce.

Recommended Wine: Cabernet, Shiraz, Merlot or Pinotage

Snack Basket (2-3 Servings)

N\$ 175

Samosas, spring rolls, chicken wings, stuffed and battered bacon wrapped Jalapenos, fish cakes, and chips. Served with tomato sauce and lemon chilli sauce.

Recommended Wine: Chenin Blanc, Chardonnay, Cabernet, Merlot or Shiraz

Lite Bite Platter (3-4 Servings)

N\$ 195

Hummus and guacamole served with crudities spiced nuts, olives, chicken wings, selection of cheeses, pickles, chutneys, crackers and homemade beetroot chips.

Recommended Wine: Chenin Blanc, Chardonnay, Merlot, Pinotage or Shiraz

Sushi Platter

-Make your own platter from the following;

***Salmon Sashimi (4pcs)**

N\$75

***Nigiri-Prawn (2pcs)**

N\$ 65

***Nigiri- Salmon (2pcs)**

N\$65

***Salmon Roses (4pcs)**

N\$ 100

***California Rolls (8pcs)**

N\$80

With a choice of prawns, salmon or rainbow salmon roll

***Hosomaki (6pcs)**

N\$60

With a choice of prawns, salmon, avocado and cucumber



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Coffees & Teas

Cappuccino	N\$ 16.00
Latte	N\$ 16.00
Filter Coffee	N\$ 14.00
Hot Chocolate and Cream	N\$ 22.00
Espresso (single)	N\$ 14.00
Espresso (double)	N\$ 18.00

Mint Tea	N\$ 10.00
Rooibos Tea	N\$ 10.00
Five Roses Tea	N\$ 10.00
Earl Grey Tea	N\$ 10.00

Filter Coffee served with a shot of:

Whisky	N\$ 21.00
Hazelnut	Liqueur or
Kahlua	N\$ 22.00

Liqueur Coffees

Can be served with cream or ice-cream.

Please Note

The kitchen is open Mondays – Thursdays and Saturdays until 21h30.
Fridays until 22h00

Gratuity for the waitrons is NOT included in the prices.

It is the policy of the Wine Bar to use and promote local produce and producers where possible. If you are a local producer and would like to see your produce on our menu or have a tasting session at the Wine Bar, please contact a member of staff.

We cater for wedding receptions, birthday parties, bachelorette parties and many more events. It is advisable to book early for these kind of functions as The Wine Bar has become a popular venue for events.

For further information kindly contact us at info@thewinebarshop.com



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Catering - Platters

- Platter selection for functions or even take away (1 Platter serves approximately 8-10 people).
- Any platter orders need to be prepaid two days before function.
- Please choose from our set platters below or ask for our individual canapé list to make your own personalised platters

PLATTER A Carnivore N\$795

- Chicken drumsticks with a spicy peanut sauce
- Cocktail beef samosas
- Spicy Marinated pork ribs
- Cocktail beef meatballs
- Mixed sausage skewers
- Cherry tomato/cheese/olive skewers
- Mini Fat cakes
- All served with a sweet chilli dipping sauce

PLATTER B Surf and Turf N\$695

- Fish cakes with fresh lemon slices
- Smoked game and pineapple skewers
- Chicken liver pate on crostini with homemade onion jam
- Stuffed eggs with tuna mayo
- Deep fried spring rolls
- Feta and spinach quiche slice
- Spicy chicken buffalo wings
- All served with a lemon sweet chilli dipping sauce

PLATTER C Mixed N\$745

- Mini Asian Pork sliders
- Beef sirloin and blue cheese skewers
- Stuffed and battered bacon wrapped jalapeños
- Crumbed herbed chicken strips
- Calamari rings
- Spinach and cream cheese mini wraps
- Spicy guacamole topped with sour cream on nachos chips
- All served with a spicy sweet chilli dipping sauce

PLATTER D Vegetarian N\$ 595

- Vegetarian spring rolls
- Cherry tomato/cheese/olive skewers
- Spinach and cream cheese mini wraps
- Homemade hummus with assorted veggie crudities
- Olive tapenade on bruschetta with fresh parsley
- Spicy guacamole topped with sour cream on nachos
- Feta and spinach quiche slice
- All served with a sweet chilli dipping sauce

PLATTER E Deluxe N\$1200

- Beef Sirloin and blue cheese skewers
- Mini Asian pork sliders with onion pickle
- Beef with caramelised onions and garlic aioli on bruschetta
- Salmon roses
- Cocktail beef samosas
- Smoked salmon and cream cheese mini wraps with cracked pepper
- Chicken drumsticks with a spicy peanut sauce
- All served with a sweet lemon chilli dipping sauce



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