

Provoyeur Wines

Devonvale's own range of red wines have a strong nose of vanilla, chocolate, berries and smoky beef – one cannot wait to release the flavours on to the palate, to be enjoyed at anytime.

JJ Provoyeur, whose life long dream has been to produce wine of his own, has an accomplished history in the sailing fraternity, having completed the 1994 BOC "Around Alone" single-handed yacht race. The Provoyeur wines are marketed under the name "Broad Reach", an angle in sailing which is the fastest and most comfortable for boat and crew.



Please page to the back of the menu to view the rest of our wine selection.

- 110 **Devonvale Broad Reach 2004**
Medium bodied well rounded red blend with strong vanilla and chocolate flavours
- 80 **Provoyeur Cabernet/Shiraz Blend 2005**
This blend is matured with new french oak for 12 months. The cabernet has been blended to perfection with the more exotic shiraz with the result of a full-bodied dark red/brown colour. A subtle cherry and smoky taste lingers on the palate
- 80 **Provoyeur Cabernet Sauvignon 2005**
Matured for 12 months with new french oak, the ruby red colour confirms the sweet berry-fruit nose, with a touch of vanilla making this a well-balanced woody yet fruity wine with a delicious long after taste that will be enjoyed now and in years to come
- 80 **Provoyeur Cabernet/Shiraz Blend 2006**
Blend of 60% cab/sauv and 40% shiraz, wood smoke and pepper on the nose and is carried by a savoury palate of red fruit and a chalky mineral finish
- 80 **Provoyeur Cabernet Sauvignon 2006**
Cigar box and cedarwood on the nose and follows through to the palate packed with blackberries and cinnamon and a clean finish of vanilla and mocha
- 80 **Provoyeur Cabernet Sauvignon 2007**
A classic cape cabernet sauvignon with deep crimson colour with a palate of blackcurrant, green herbs and chalky mineral finish. A perfect companion for classic fine dining
- 80 **Provoyeur Shiraz 2007**
A spicy earthy single varietal shiraz with deep purple colour. Smoky and meaty on the nose and follows through to a palate packed with red cherries and smoke-cured beef ending in a clean chalky mineral finish. Wine to compliment even the most flavour concentrated red meat dishes

Light Meals

- 60 **Gourmet Burger** *(with emmenthaler cheese and chips / salad)*
45 **Roasted Chicken Ciabatta** *(with chips / salad)*
45 **Gypsy Ham Ciabatta** *(with chips / salad)*
45 **Gourmet Pie and Gravy** *(with chips and salad)*
45 **Bangers and Mash**
52 **Smoked Salmon and Avocado Salad** *(seasonal)*
45 **Greek Salad**
48 **Hake Fillet** *(with chips / salad)*
- 15 **Plate of Chips** *(small)*
25 **Plate of Chips** *(large)*
- 20 **Cake of the day**
25 **Pastry of the day**
Served with cheese and biltong or jam and cream
- 15 **Muffin of the day**

Platters

- 85 **Cheese and Cold Meat Platter**
Variety of cold meats, cheese, preserves and pickles served with health bread and crackers (1-2 people)
- 75 **Assorted Cheese Board**
Served with crackers (1-2 people)
- 65 **Summer Platter**
Spinach and phyllo parcels, bruschetta with tomato, mozzarella and pesto. Feta cheese, olives, hummus and tzatsiki dip (1-2 people)
- 60 **Seafood Plate**
Fish nuggets, battered prawns and calamari, with chips and dip (1 person)
- 85 **Chef's Savoury Platter**
Mini meat balls, chicken wings, samoosas, sausage, chicken nuggets, crumbed prawn tails and chips (2 people)
- 180 **4-Ball Chef's Platters**
Mini meatballs, chicken wings, samoosas, sausage, chicken nuggets, calamari rings, crumbed prawn tails and chips (4 people)
- 45 **Sausage and Chips**
45 **Chicken Wings and Chips**
45 **Chicken Nuggets and Chips**



Starters

- 48 **Springbok Carpaccio**
Served with mango salsa, topped with Parmesan shavings and served on a baby leaf salad
- 48 **Salmon Trout**
Rolled with rocket, onion confit and Brie cheese
- 38 **Soup of the Day**
Please ask your waiter (served with health bread)
- 42 **Camembert and Phyllo**
Chunks of Camembert cheese wrapped in phyllo pastry, with a sweet fig and lemon butter
- 38 **Salt and Pepper Squid**
Tender pieces of squid dipped in an authentic Asian style salt and pepper batter, served with julienne salad and aioli
- SQ **Starter of the Day** - *Please ask your waiter*

Salads

- 45 **Vineyards Salad**
Crisp lettuce, feta, olives, and tomatoes fruit in season with balsamic and lime dressing
- 48 **Salad Niçoise**
A homemade french classic with tuna, anchovies and boiled egg, served with a herbed vinaigrette
- 48 **Roasted Chicken Salad**
Grilled chicken breast served on a variety of fresh salad and sweet chilli mayonnaise dressing
- 55 **Caprese Salad**
Grilled asparagus spears with a sweet plum tomato and creamy buffalo mozzarella stack, basil pesto, balsamic reduction and a garlic crostini

Mains

- 65 **Mediterranean Pasta**
Penne pasta with roasted peppers, aubergines and cocktail tomatoes tossed in basil pesto and drizzled with olive oil
- 72 **Smoked Salmon Pasta**
Fettuccine pasta prepared with a creamy white wine and chive sauce
- 60 **Spaghetti Bolognaise**
Slow cooked lean beef mince in a tomato based sauce served with Parmesan and matured cheddar
- 75 **Chicken and Spinach**
Tender chicken breast fillets with a spinach and feta filling, served with pureed potatoes and roasted vegetables, rounded off with a creamy garlic and herb sauce
- 70 **Chicken Schnitzel**
Served with salad, chips and mushroom sauce
- 80 **Chicken Curry Duo**
Traditional Cape Malay Breyani Chicken Curry and green Thai Laksa Curry, served in equal portions with egg noodles and basmati rice
- 85 **Lamb curry**
Served on basmati rice with tomato and onion sambal
- SQ **Main of the Day - Please ask your waiter**

The Grill

(Served with chips / boiled baby potatoes and vegetables / salad)

- 90 **Rump - 300g**
- 90 **Sirloin - 300g**
- 95 **Ladies Fillet - 200g**
- 110 **Fillet - 300g**
- 15 **Sauces: Mushroom / Pepper / Garlic / Peri-Peri / Blue Cheese**

Fish and Seafood

(Served with savoury rice / french fries and vegetables / salad)

- 80 **Fresh Line Fish of the day**
Grilled and served with lemon butter sauce
- 75 **Calamari Rings**
Batter fried with lemon
- 120 **Prawns**
Flash grilled Mozambique style lemon and herb / garlic / peri-peri



Dessert

- 32 **Mocha Crème Brûlée**
- 35 **Chocolate Lava Cake with Mandarins**
- 42 **Black Forest Coupe served with rum black cherries and ice cream**
- 35 **Fresh Fruit Plate served with Ice Cream**
- 28 **Trio of Ice Cream with chocolate / caramel sauce**
- SQ **Dessert of the day - please ask your waiter**

Kids Menu

(Up to 12 years old. Ice Cream and Chocolate Sauce is included with all meals)

- 30 **Hamburger and Chips**
- 30 **Spaghetti and Mince**
- 30 **Macaroni and Cheese**
- 30 **Chicken Nuggets and Chips**
- 30 **Fish Nuggets and Chips**
- 30 **Toasted Cheese Sandwich and Chips**
- 20 **Ice Cream and Chocolate Sauce**
- 20 **Milkshake**
strawberry / chocolate / bubblegum / fruity

Drinks

- 24 **Dom Pedro** *(peppermint / kahlua / frangelico)*
- 20 **Irish Coffee**
- 10 **Espresso**
- 18 **Double Espresso**
- 12 **Cappuccino**
- 14 **Café Latte**
- 16 **Café Mocha**
- 10 **Americano**
- 9 **Filter Coffee**
- 10 **Sodas** *(Coke / Coke Light / Fanta / Sprite etc)*
- 8 **Bottled Water** *(500ml - still / sparkling)*
- 14 **Appetizer / Grapetizer**
- 12 **Fruit Juice** *(orange / spring blend / strawberry / apple / guava)*
- 9 **Tea** *(ceylon / rooibos / green tea)*



Wine List

Sparkling Wine

- 76 **JC le Roux Sauvignon Blanc**
Crisp and dry with an exuberant flavour, this sparkling wine abounds with the freshness of the sauvignon blanc grape
- 76 **JC le Roux Le Domaine**
The first semi sweet sparkling wine to offer both natural lightness and a delicious full taste – lighter in alcohol and kilojoules
- 140 **Villiera Tradition Brut Rosé Method Cap Classique**
Majority pinotage with a touch of pinot noir, salmon pink sparkling wine that is all about sophistication
- 170 **Graham Beck Brut Méthode Cap Classique**
Light yeasty aromas, rich and creamy on the palate, refreshing with finesse, 61% chardonnay 39% pinot noir
- 750 **Moët and Chandon Champagne**
The real deal, French champagne for that really special occasion. Please ask your waiter for availability

White Wine

Chardonnay

- 80 **Nederburg 2008**
An unique chardonnay with it's typically rounded and understated wood characteristics
- 80 **Louisvale 2008**
This unwooded chardonnay is tank fermented, producing a crisp flavour with a hint of citrus fruit. A delightful bouquet which lingers long after the last glass
- 120 **Hartenberg 2008**
Barrel fermented lightly oaked chardonnay with crisp citrus undertones and a smooth buttery finish

Chenin Blanc

- 65 **Mooiplaas 2009**
Light, easy drinking wine that dances with taste. Hint of sauvignon combines flavour – a great pre-dinner wine.



White Wine

Chenin Blanc

- 80 **Knorhoek 2007**
Fruity wine with pineapple, green apple and tropical fruit on the palate, smooth sweetish aftertaste

Riesling

- 55 **Nederburg Paarl Riesling 2008**
Made from shy-bearing cape riesling grapes with a delicate flavour
- 105 **Hartenberg Weisser Riesling 2006**
Pineapple and honeysuckle on the palate with a soft hint of citrus, versatile food wine that works well with Thai and Asian cuisine

Sauvignon Blanc

- 80 **Clos Malverne 2008**
A fresh, fruity dry wine and subdued grassy aromas, a lovely sauvignon blanc
- 85 **Durbanville Hills 2009**
Full-bodied wine that dazzles with its grassy bouquet while tropical fruit combines with subtle gooseberry on the palate
- 90 **Morkel 2008**
Complex wine with green fig, granadilla and grassy flavours on the nose, followed with a packed palate of zesty, limey fruit
- 105 **Simonsig 2008**
Concentrated flavours, soft tropical fruit on the palate, dry wine with crisp minerally raciness

Blend

- 95 **Zevenwacht The Tin Mine 2007**
Gunflint aromas and almond toastiness on the nose unique white blend of 52% sauvignon blanc, 35% chardonnay and 12% viognier

Semi-Sweet

- 50 **Nederburg Stein 2009**
Ever popular, as a soft, fragrant and fruity wine



Red Wine

Cabernet Sauvignon

- 80 **Provoyeur 2005**
Matured for 12 months on new french oak, the ruby red colour confirms the sweet berry-fruit nose, with a touch of vanilla making
- 80 **Provoyeur 2006**
Cigar box and cedarwood on the nose and follows through to the palate packed with blackberries and cinnamon and a clean finish of vanilla and mocha
- 110 **Broad Reach 2004**
Medium bodied well rounded wine with strong vanilla and chocolate flavours
- 170 **Le Bonheur 2004**
Lots of coffee, cigar box, and vanilla oak spice on the nose, well balanced wine, 18 months on french oak
- 80 **Provoyeur 2007**
A classic cape cabernet sauvignon with deep crimson colour with a palate of blackcurrant, green herbs and chalky mineral finish. A perfect companion for classic fine dining

Merlot

- 88 **Villiera 2006**
Aroma of cedar wood and vanilla with attractive dark berry fruit, full and rich on the palate with soft tannins, good acidity
- 200 **Hartenberg 2006**
A beautiful wine with forward fruit and subtle tannins. Silky smooth and superbly balanced

Shiraz

- 105 **Durbanville hills 2006**
*An unpredictable wine full of surprises.
Varietal wine that display an early nose of black pepper spice and sweet red berries*
- 135 **Allesverloren 2008**
A bountiful, full-bodied dry wine in the traditional Rhône style. It has the distinctive shiraz character with a typical smoky, scented bouquet



Red Wine

Shiraz

- 80 **Provoyeur 2007**
A spicy earthy single varietal shiraz with deep purple colour. Smoky and meaty on the nose and follows through to a palate packed with red cherries and smoke-cured beef ending in a clean chalky mineral finish. Wine to compliment even the most flavour concentrated red meat dishes

Pinotage

- 80 **Beyerskloof 2008**
Full bodied and complex wine with indigenous features of pinotage. Blackberry and cassis flavours are well balanced with its subtle wood character
- 130 **Kaapzicht 2006**
Intense ruby colour with densely layered black cherry and plum flavours brushed with sweet oak. Well balanced with velvety tannins adding structure. A delicious mouthful with a lingering finish
- 140 **Devon Rocks 2005**
Concentrated blackberry, vanilla and chocolate flavours, which are well supported by a velvety soft oak integration, a dark ruby colour and soft tannins, will reach its optimum 3-5 years. Enjoyed with pasta, game, beef and cheese

Red blends

- 70 **Nederburg Baronne 2008**
A medium-bodied and smooth dry red, showing delectable fruit and maturation flavours
- 80 **Provoyeur cab/shiraz 2005**
Well balanced blend of cabernet and shiraz, smooth and easy drinking wine
- 80 **Provoyeur cab/shiraz 2006**
Blend of 60% cab/sauv and 40% shiraz, wood smoke and pepper on the nose and is carried by a savoury palate of red fruit and a chalky mineral finish
- 120 **Hartenberg Cab/Shiraz 2005**
A smooth blend between cabernet sauvignon and shiraz



Red Wine

Rosé

45 Nederburg 2008

Semi sweet blend of selected cultivars creating the right balance between sweetness and fruity acidity with delicious berry flavours

65 Delheim Pinotage Rose 2008

Pink with layers of strawberry and watermelon aromas, crisp and refreshing finish

French selection

160 Domaine Grier Grenache 2006

The wine shows classic red berry fruit and cherries with a hint of spice underlying vanilla chocolate, well structured with a rich soft mouth feel typical of grenache

130 Domaine Grier Maccabeu / Viognier

Beautifully perfumed with obvious floral notes combined with dried apricot and an underlying minerality, on the palate. It is structured and lively with a broad finish

By The Glass

Red Wine

20 Provoyeur Cabernet Sauvignon

20 Provoyeur Cabernet Sauvignon/Shiraz

White Wine

15 Mooiplaas Chenin Blanc

18 Nederburg Chardonnay

18 Morkel Sauvignon Blanc

Fortified Wines

13 Sedgewicks Old Brown Sherry (4 Tots)

9 Monis Sherry: Pale Dry / Medium Cream / Full Cream (2 Tots)

10 Allesverloren Port (2 Tots)



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