

# FIREROOM

SUSHI AND GRILL

## STARTERS

<b>LIVERS</b> With or without Peri Peri	110
<b>KRISPY KRUNCH</b> Peppered calamari tubes & heads, spicy mayo	135
<b>STICKY WINGS (4 Pieces)</b> Sticky Teriyaki, chives, toasted sesame	145
<b>TEMPURA BILTONG BITES <span>NEW</span></b> Tempura battered biltong bites, Fantasy sauce	120
<b>DYNAMITE SHRIMP (4 Pieces)</b> Tempura prawns with Fantasy sauce, flamed at the table	145
<b>(v) CROQUETTES (3 Pieces)</b> Mozzarella croquettes, peppadew, chives, bourbon pomodoro, pepper marinated wild rocket	105
<b>TEMPURA PRAWNS (3 Pieces)</b> Sweet chilli mayo	135
<b>(v) EDAMAME BEANS</b> 7 Spice & lime	105
<b>(v) SMOKED NACHOS</b> Nachos, melted mozzarella, salsa, lime cream, spring onion, chopped lettuce, served smoking	132
<b>FILLET TATAKI</b> Sliced seared beef fillet, soy sauce, 7 spice, spring onion, served on crispy lettuce	125
<b>JALAPEÑO</b> Baked with cheddar & mozzarella, bacon bits, olives, served with lime cream	82
<b>(v) HALLOUMI</b> Mango-ginger salsa, garnished with chives	112
<b>SPRINGBOK CARPACCIO</b> White chocolate shavings, Parmesan shavings, balsamic reduction, wild rocket	165
<b>PRAWN &amp; HALLOUMI OUZO</b> Grilled halloumi & 3 queen prawns, flambéed with ouzo at the table	210

## OYSTERS

<b>MED OYSTERS</b> Live free-range oysters	45
<b>XL OYSTERS</b> Live free-range oysters	65
<b>FIREROOM OYSTERS</b> Oyster topped with raspberry & fig beads, poached pear, pear leaf	68
<b>THE 'OG' SHOT</b> Oysters, fresh lemon, tabasco, black pepper	55

## STIR-FRY

Served with steamed rice or noodles, unless otherwise specified

<b>CHICKEN</b>	165
<b>BEEF</b>	189
<b>(v) VEG</b>	135
<b>PRAWN &amp; BOK CHOY NOODLES</b>	195
<b>KOREAN FIRE BEEF</b> Sliced beef, BBQ soya, Gochujang, sesame oil, spring onion, mushrooms, carrots, peppers, steamed rice	185
<b>BANG BANG CHICKEN</b> Green beans, carrots, chilli, spring onion, roasted peanuts, sesame seeds, jasmine rice	175
<b>THAI CHICKEN CURRY</b> Chicken strips, Thai curry, coconut milk, veg	220
<b>(v) THAI VEG CURRY</b>	165

## SALADS & POKÉ BOWLS

<b>(v) GREEK SALAD</b> Tomato, cucumber, feta, red onion, olives, oreganum	118
<b>FIREROOM CHICKEN SALAD</b> Romaine lettuce, grilled chicken breast, Parmesan shavings, lemon mayo, olive oil, toasted ciabatta	169
<b>CRUMBED BREAST SALAD</b> Crumbed chicken breast, Parmesan, cherry tomato, Spanish onion, mixed lettuce, croutons, honey mayo	145
<b>BILTONG SALAD <span>NEW</span></b> Biltong, rocket, Julienne mixed peppers & carrots, mushrooms, strawberries, Fireroom dressing	170
<b>(v) VEGETARIAN POKÉ</b> Edamame beans, feta, avo, sunflower seeds, honeyed walnuts, sushi rice, strawberry vinaigrette	115
<b>TEKKADON SALMON POKÉ</b> Cubed salmon sashimi, sushi rice, avo, seaweed, sesame seeds, honey soya dressing	280
<b>SPICY TEMPURA PRAWN POKÉ</b> 4 Tempura prawns, spicy mayo, sushi rice, avo, red cabbage, sliced carrots, sesame seeds, Teriyaki sauce	135
<b>TERIYAKI SEARED SALMON POKÉ</b> Cubed seared salmon, sushi rice, naked edamame beans, avo, red cabbage, sliced carrots, 7 spice, Teriyaki sauce	295

## SIDES

<b>STIR-FRY VEG</b>	55
<b>ONION RINGS</b>	45
<b>PARMESAN MASH</b>	55
<b>CHIPS</b>	52
<b>GREEN SALAD</b>	52

## DIM SUM

<b>GAO (4 Pieces)</b> (v) Spinach & cream cheese	85
Fillet, chives & cream cheese	95
<b>PRAWN &amp; CHICKEN GYOZA (4 Pieces)</b>	132
<b>HONG KONG PEAR (Each)</b> Potato dumpling filled with prawn & chicken	65
<b>CRISPY CHICKEN BAO BUN (2 Pieces)</b> Crispy chicken, cabbage, creamy honey sauce, toasted sesame seeds	110
<b>PULLED PORK BAO BUN (2 Pieces)</b> Pulled pork, pickled red onion & cucumber, Julienne carrots, Romaine lettuce, Sriracha mayo, toasted sesame seeds	120

## POULTRY

<b>CHICKEN SCHNITZEL</b> Crumbed chicken breasts, cheese sauce, home-cut fries	182
<b>CHICKEN SCHNITZEL THERMIDOR</b> Chicken schnitzel, shrimps, mushrooms, cheddar & mozzarella, baked, home-cut fries	235
<b>BREASTS &amp; SALAD</b> Grilled chicken breasts, olive oil vinaigrette, black pepper, Greek salad	175
<b>HONEY CHICKEN</b> Cubed crispy chicken, honey soya, toasted sesame seeds, egg fried rice	185
<b>CHAR-GRILLED BABY CHICKEN</b> Lemon & herb or peri-peri, home-cut fries	265

## WAGYU

Served with home-cut fries

<b>350g WAGYU RIB EYE</b> Marble score 5-7	950
<b>WAGYU T-BONE</b> Best of both worlds, half sirloin, half fillet, sliced Florentine style, Maldon sea salt flakes, marble score 5-7	1350
<b>WAGYU BURGER</b> Wagyu patty, mozzarella, avo, tomato, rocket, red onion, Fireroom mayo, seeded bun	220

## SUSHI ON FIRE®

All our Trademarked **SUSHI ON FIRE®** is flamed at the table

<b>FIRE ROLL (8 Pieces)</b> Crispy California roll, salmon, jalapeño, Kewpie mayo, cream cheese, Yakitori sauce	168
<b>PRAWN FIRE ROLL (8 Pieces)</b> Crispy California roll, prawn, jalapeño, Kewpie mayo, cream cheese, Yakitori sauce	162
<b>BEEF FILLET NIGIRI (2 Pieces)</b> Sliced seared beef fillet, Teriyaki, 7 spice, Sriracha mayo	110
<b>TUNA CRUNCH (8 Pieces)</b> Tempura tuna California roll, cream cheese, crispy rice, Fantasy sauce	185
<b>SUSHI BRAAI (8 Pieces)</b> Rainbow roll, prawn, salmon, tuna, peppadew, avo, with a port & sesame seed reduction	167
<b>(v) HALLOUMI CRUNCH (8 Pieces)</b> Crunchy California roll, fried halloumi, peppadew, sticky Fantasy sauce, cubed avo, signature seasoning	155
<b>ROCK SHRIMP TEMPURA (4 Pieces)</b> Salmon California roll topped with Tempura prawn, Fantasy sauce	185
<b>GOLDEN FLAMING ROSES (4 Pieces)</b> Gold salmon roses, avo, chopped Tempura prawn, naked edamame beans, Fantasy sauce, flamed cotton candy	159

Please note our kitchen is not free from the following allergens:  
Nuts, dairy, soy, wheat, shellfish & fish

*#weownthefire*

## FISH

Served with rice & stir-fry veg, unless otherwise specified

<b>CALAMARI</b> Grilled or fried tubes & heads, lemon butter	210
<b>CALAMARI CHATEAU</b> Grilled Falkland calamari tubes & heads, flambéed with Cognac at the table, cranberry pepper sauce, Parmesan infused wasabi mash	238
<b>SEAFOOD PLATTER <span>NEW</span></b> 8 Queen prawns, grilled calamari, fried calamari, kingklip, lemon butter, rice, home-cut fries	925
<b>CHAR-GRILLED SALMON</b>	395
<b>FLAMED TUNA</b> Black pepper crusted & flambéed with Cognac at the table	295
<b>CHAR-GRILLED SEA BASS</b>	389
<b>KINGKLIP</b> Grilled kingklip, lemon butter	320
<b>KINGKLIP THERMIDOR</b> Grilled kingklip, shrimps, mushrooms, cheddar & mozzarella, baked	365
<b>8 QUEEN PRAWNS</b> Served with home-cut fries or rice	335
<b>TIGER GIANTS (Each)</b> Served with home-cut fries or rice	345

## THE BURGER BAR

Served with home-cut fries

<b>THE BEEF PREGO <span>NEW</span></b> Beef fillet, prego sauce, chimichurri, Portuguese soft roll, served mild	200
<b>BACON &amp; CHEESE BUSTER <span>NEW</span></b> Double beef patty, bacon, double cheddar, tomato, gherkins, pink sauce, BBQ, seeded bun	220
<b>POPCORN CHICKEN BURGER</b> 2 Popcorn fried chicken breasts, cheddar cheese, crispy bacon, coleslaw, tomato, honey mayo, seeded bun	195
<b>LOCKDOWN BURGER</b> Double smashed beef patties, double cheddar, lettuce, tomato, onion, Fireroom mayo, BBQ, sesame seed bun, served in a tin foil parcel	199
<b>WAGYU BURGER</b> Wagyu patty, mozzarella, avo, tomato, rocket, red onion, Fireroom mayo, seeded bun	220

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## SIGNATURE SUSHI

<b>24 CARAT GOLD ROLL (8 Pieces)</b> Tempura prawn rainbow roll, cream cheese, salmon, avo, peppadew, wrapped in 24k Gold, dressed with herb pesto & salmon roe	450
<b>DRAGON ROLL (8 Pieces)</b> Salmon rainbow roll, Tempura prawn, feta, avo, Yakitori sauce	168
<b>TIGER ROLL (8 Pieces)</b> Tempura prawn rainbow roll, avo, cream cheese, Kewpie mayo, cranberry, biscuit crumbs	168
<b>TIGER VS DRAGON (8 Pieces)</b> 4 Tiger Rolls 4 Dragon Rolls	168
<b>CRISPY SALMON SKIN ROLL (8 Pieces) <span>NEW</span></b> (When available) Tempura salmon skin roll, salmon, cream cheese, jalapeño, Kewpie mayo, Yakitori sauce, 7 spice	185
<b>SPRINGBOK ROSES (6 Pieces)</b> Springbok carpaccio roses, strawberries, grapes, Camembert, avo, Kewpie mayo, balsamic reduction	195
<b>TEMPURA ROSES (4 Pieces)</b> Salmon roses infused with tempura prawn, Kewpie mayo, caviar, Yakitori sauce, Tempura crumbs	135
<b>CANDY ROSES (4 Pieces)</b> Salmon roses topped with cream cheese, cherry glaze & popping candy	168
<b>NACHO LIBRE (8 Pieces)</b> Tear dropped shaped sushi roll, salmon, cream cheese, Yakitori cream, mixed peppers, red onion, crushed nachos & nacho sauce	157
<b>BEEF FILLET RAINBOW ROLL (8 Pieces)</b> Teriyaki seared beef fillet rainbow roll, Tempura prawn, avo, Sriracha mayo, herb dressing	159
<b>(v) VEGETARIAN ROSES (4 Pieces)</b> Cucumber wrapped butternut roses topped with roasted pine nuts, honey, apple tartare, dressed with a cinnamon & balsamic reduction	118
<b>CRISPY RICE SALMON (4 Pieces)</b> 7 Spice infused crispy rice, salmon, avo, Scriracha mayo, spring onion, toasted sesame seeds	175
<b>MALL OF AFRICA PLATTER (18 Pieces)</b> 6 Springbok Roses 4 Dragon Rolls 4 Tiger Rolls 4 Fire Rolls	435

## MEAT

Served with a choice of either home-cut fries or rice or mash, unless otherwise specified

<b>OUR FAMOUS FILLET ON THE BONE</b> Pepper crusted & flambéed with Cognac at the table	360
<b>FILLET</b> Pepper crusted & flambéed with Cognac at the table	289
<b>CHIMICHURRI FILLET</b> Sliced fillet, served on fresh rocket, homemade chimichurri, Maldon sea salt flakes, olive oil, home-cut fries	320
<b>MIXED GRILL PLATTER <span>NEW</span></b> 4 Sticky wings, 280g sirloin, 250g Fillet, 500g pork ribs, 300g skinny lamb chops, rice, home-cut fries	1360
<b>RUMP</b> Flamed at the table	245
<b>SIRLOIN</b> Flamed at the table	245
<b>GIANT BEEF RIB</b> Slow cooked & slightly smoked for 72 hours, flamed & sliced at the table	550
<b>1kg RIB RACK <span>NEW</span></b> Full belly pork ribs, served with home-cut fries	599
<b>500g PORK RIBS &amp; HOME-CUT FRIES <span>NEW</span></b>	350
<b>FLAMED BEEF RIBS</b> Crushed black pepper, rosemary, home-cut fries, flambéed with Cognac at the table	395
<b>SKINNY LAMB CHOPS</b> 6 Flame grilled, signature seasoning, fresh lemon, home-cut fries	295
<b>400g SOMETHING NYAMA®</b> Tastiest of cuts, thinly sliced beef on the bone, flame grilled, home-cut fries	239
<b>OXTAIL</b> Served with mash	385
<b>680g PORK TOMAHAWK</b> Pork sirloin point on the bone, black pepper, coarse salt, rosemary, flambéed with Cognac at the table	420
<b>850g BEEF TOMAHAWK</b> Executive prime rib on the bone, black pepper, flambéed at the table	520

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## TRADITIONAL SUSHI

Made with traditional sushi rice

<b>MAKI ROLLS (8 Pieces)</b> (v) Avo & Cucumber	78
Salmon	115
Tuna	110
Prawn, Pine Nuts, Kewpie Mayo	85
<b>CALIFORNIA ROLLS (8 Pieces)</b> (v) Avo, Cucumber & Rocket	75
Salmon	138
Tuna	122
Prawn	125
Tempura Prawn, Fantasy Sauce	145
<b>FASHION SANDWICHES (8 Pieces)</b> Salmon	135
Tuna	132
Prawn	128
<b>SASHIMI (5 Pieces)</b> Salmon	155
Spicy Seared Salmon	158
Tuna	148
Spicy Seared Tuna	152
<b>ROSES (4 Pieces)</b> Salmon	115
Tuna	115
<b>NIGIRI (2 Pieces)</b> Salmon	85
Tuna	82
Prawn	75
<b>BEAN CURD BATTLESHIPS (3 Pieces)</b> Salmon	145
Prawn	155
(v) Avo & Cucumber	98
<b>RAINBOW ROLLS RELOADED (8 Pieces)</b> Salmon rainbow roll, avo, Yakitori sauce, Kewpie mayo & caviar	162
<b>TRIO ROLL RELOADED (8 Pieces)</b> Salmon, tuna, prawn roll, avo, Yakitori sauce, Kewpie mayo & caviar	158
<b>HAND ROLL (1 Piece)</b> Salmon	95
Tuna	92
Prawn	85
Tempura Prawn	88
(v) Avo, Cucumber, Rocket	75

# FIREROOM

SUSHI AND GRILL

## CHAMPAGNE

<b>Armand Gold - France</b>	<b>13 500</b>
40% Pinot Noir / 40% Chardonnay / 20% Pinot Meunier	
<b>Cristal (Louis Roederer) - France</b>	<b>15 500</b>
60% Pinot Meunier / 40% Chardonnay	
<b>Moët &amp; Chandon Non-Vintage - France</b>	<b>1800</b>
30-40% Pinot Noir / 30-40% Pinot Meunier / 20-30% Chardonnay	
<b>Moët &amp; Chandon Rosé - France</b>	<b>2200</b>
40-50% Pinot Noir / 30-40% Pinot Meunier / 15-20% Chardonnay	
<b>Moët &amp; Chandon Nectar - France</b>	<b>2100</b>
45% Pinot Noir / 40% Meunier / 15% Chardonnay	
<b>Mumm Grand Cordon Brut - France</b>	<b>1950</b>
45% Pinot Noir / 30% Chardonnay / 25% Pinot Meunier	
<b>Mumm Olympe Rosé - France</b>	<b>2100</b>
70% Chardonnay / 30% Pinot Noir	
<b>Mumm Olympe Demi-Sec - France</b>	<b>2300</b>
60% Pinot Noir / 10% Chardonnay / 30% Pinot Noir	
<b>Veuve Clicquot Non-Vintage - France</b>	<b>2000</b>
50-55% Pinot Noir / 15-20% Pinot Meunier / 28-33% Chardonnay	
<b>Veuve Clicquot Rich - France</b>	<b>3100</b>
45% Pinot Noir / 40% Pinot Meunier / 15% Chardonnay	

## MÈTHODE CAP CLASSIQUE

<b>Pongrácz Brut Non-Vintage - Stellenbosch</b>	<b>485</b>
60% Pinot Noir / 40% Chardonnay	
<b>Pongrácz Noble Nectar - Stellenbosch</b>	<b>505</b>
51% Chardonnay / 49% Pinot Noir	
<b>Krone Brut Rosé - Tulbagh</b>	<b>525</b>
63% Pinot Noir / 35% Chardonnay / 2% Pinot Blanc	
<b>Krone Night Nectar - Tulbagh</b>	<b>525</b>
79% Chardonnay / 21% Pinot Noir	
<b>Saronsberg Cap Classique Brut - Tulbagh</b>	<b>600</b>
100% Chardonnay	

## SYRAH/SHIRAZ

<b>Zandvliet Estate Shiraz - Robertson</b>	<b>385</b>
 <b>Raka Biography - Klein Rivier</b>	<b>465</b>
<b>Tamboerskloof - Stellenbosch</b>	<b>720</b>
<b>Saronsberg Provenance - Tulbagh</b>	<b>900</b>
<b>Protea - Coastal Region</b>	<b>219</b>

## CABERNET SAUVIGNON

<b>Warwick First Lady - Simonsberg</b>	<b>330</b>
 <b>Springfield Whole Berry - Robertson</b>	<b>470</b>
<b>Zonnebloem - Stellenbosch</b>	<b>325</b>
<b>Kleine Zalze Cellar Selection - Western Cape</b>	<b>250</b>
<b>Spier Seaward - Coastal Region</b>	<b>350</b>

## MALBEC

<b>Rustenberg Stellenbosch - Stellenbosch</b>	<b>365</b>
<b>Diemersdal - Durbanville</b>	<b>420</b>

## CAPE BLENDS

 <b>Kanonkop Kadette - Stellenbosch</b>	<b>365</b>
37% Pinotage / 33% Cabernet Sauvignon / 26% Merlot / 3% Cabernet Franc / 1% Petit Verdot	
<b>Raka Figurehead - Klein Rivier</b>	<b>595</b>
36% Pinotage / 26% Cabernet Sauvignon / 22% Merlot / 8% Cabernet Franc / 5% Petit Verdot / 3% Malbec	
<b>Beyerskloof Synergy - Stellenbosch</b>	<b>390</b>
34% Pinotage / 31% Merlot / 28% Cabernet Sauvignon / 8% Shiraz	

## SPARKLING WINE

<b>J.C. Le Roux Sauvignon Blanc - Stellenbosch</b>	<b>255</b>
100% Sauvignon Blanc	
<b>J.C. Le Roux La Fleurette - Stellenbosch</b>	<b>255</b>
60% Sauvignon Blanc / 15% White Muscadell / 20% Pinotage / 5% Shiraz	
<b>Robertson Winery Non-Alcoholic Sweet Sparkling White - Robertson</b>	<b>240</b>
<b>Da Luca Prosecco - Imported from Italy</b>	<b>475</b>
100% Prosecco-Glera	

## SAUVIGNON BLANC

 <b>Springfield Life from Stone - Robertson</b>	<b>382</b>
 <b>HPF Kaalvoet Meisie - Hermanus</b>	<b>365</b>
 <b>Raka - Klein Rivier</b>	<b>265</b>
 <b>Diemersdal - Durbanville</b>	<b>245</b>
<b>Oak Valley Fountain of Youth - Elgin</b>	<b>325</b>
<b>Nederburg Classic - Paarl</b>	<b>205</b>
<b>Kleine Zalze Cellar Selection - Western Cape</b>	<b>235</b>
<b>Van Loveren - Robertson</b>	<b>225</b>

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## BORDEAUX BLENDS

<b>Van Loveren - Robertson</b>	<b>240</b>
60% Cabernet Sauvignon / 40% Merlot	
 <b>Raka Quinary - Klein Rivier</b>	<b>445</b>
43% Cabernet Sauvignon / 32% Merlot / 10% Cabernet Franc / 6% Petit Verdot / 9% Malbec	
<b>Thunderchild - Robertson</b>	<b>750</b>
35% Merlot / 35% Cabernet Franc / 30% Cabernet Sauvignon	
<b>Rupert &amp; Rothschild Classique - Franschhoek</b>	<b>595</b>
35% Cabernet Sauvignon / 50% Merlot / 10% Cabernet Franc / 5% Petit Verdot	
 <b>Meerlust Rubicon - Stellenbosch</b>	<b>1450</b>
67% Cabernet Sauvignon / 14% Merlot / 12% Cabernet Franc / 7% Petit Verdot	
<b>Saronsberg Seismic - Tulbagh</b>	<b>515</b>
46% Cabernet Sauvignon / 20% Merlot / 12% Cabernet Franc / 11% Petit Verdot / 11% Malbec	
<b>Athonij Rupert Optima Red - Western Cape</b>	<b>635</b>
36% Cabernet Sauvignon / 32% Cabernet Franc / 30% Merlot / 2% Petit Verdot	
<b>Vilafonté Seriously Old Dirt - Western Cape</b>	<b>635</b>
88% Cabernet Sauvignon / 8% Malbec / 2% Merlot / 2% Cabernet Franc	
<b>De Toren Fusion Z - Stellenbosch</b>	<b>1350</b>
42% Merlot / 21% Malbec / 16% Cabernet Franc / 12% Cabernet Sauvignon / 9% Petit Verdot	

## RED BLENDS WITH SHIRAZ

<b>Spier Creative Block 3 - Western Cape</b>	<b>605</b>
94 Shiraz / 4% Mourvèdre / 2% Viognier	
<b>Strawberry Fields - Stellenbosch</b>	<b>780</b>
63% Shiraz / 37% Cabernet Sauvignon	
<b>The Chocolate Block - Swartland</b>	<b>705</b>
74% Syrah / 11% Grenache / 8% Cabernet Sauvignon / 6% Cinsault / 1% Viognier	
<b>Alto Rouge - Stellenbosch</b>	<b>340</b>
44% Cabernet Sauvignon / 42% Shiraz / 12% Cabernet Franc / 2% Petit Verdot	

## CHARDONNAY

<b>FAT Bastard (Wooded) - Robertson</b>	<b>305</b>
<b>Kleine Zalze Vineyard Selection - Western Cape</b>	<b>415</b>
<b>De Wetshof Bon Vallon (Unwooded) - Robertson</b>	<b>498</b>
<b>Graham Beck Waterside (Unwooded) - Robertson</b>	<b>215</b>
<b>Durbanville Hills (Unwooded) - Durbanville</b>	<b>245</b>
<b>Rietvallei Estate Calcrete (Unwooded) - Robertson</b>	<b>315</b>

## CHENIN BLANC

<b>Fleur Du Cap Natural Light - Darling</b>	<b>235</b>
<b>Kleine Zalze Cellar Selection - Coastal</b>	<b>235</b>
<b>L'Avenir Provenance - Stellenbosch</b>	<b>330</b>
<b>Leeuwenkuil - Swartland</b>	<b>245</b>
<b>Haute Cabrière - Franschhoek</b>	<b>305</b>
77% Chardonnay / 23% Pinot Noir	
 <b>Springfield Miss Lucy - Robertson</b>	<b>405</b>
37% Sauvignon Blanc / 43% Pinot Gris / 20% Semillon	
<b>Van Loveren - Robertson</b>	<b>225</b>
94% Chardonnay / 6% Pinot Noir	
<b>Buitenverwachting Buiten Blanc - Constantia</b>	<b>225</b>
97% Sauvignon Blanc / 3% Semillon	

## NATURAL SWEET

<b>Robertson Natural Sweet White - Robertson</b>	<b>175</b>
<b>Darling Cellars Sweet Darling - Darling</b>	<b>162</b>

## BY THE GLASS

### SPARKLING WINES

<b>J.C. Le Roux Sauvignon Blanc - Stellenbosch</b>	<b>77</b>
100% Sauvignon Blanc	
<b>Da Luca Prosecco - Imported from Italy</b>	<b>144</b>
100% Prosecco-Glera	
<b>Krone Night Nectar - Tulbagh</b>	<b>158</b>
67% Chardonnay / 27% Pinot Noir / 6% Pinot Blanc	
<b>White Wines</b>	
<b>Nederburg Classic Sauvignon Blanc - Paarl</b>	<b>65</b>
<b>Robertson Natural Sweet - Robertson</b>	<b>60</b>
<b>HPF Kaalvoet Meisie Sauvignon Blanc - Hermanus</b>	<b>115</b>
<b>Durbanville Hills Chardonnay (Unwooded) - Durbanville</b>	<b>80</b>
<b>Fleur Du Cap Natural Light Chenin Blanc - Darling</b>	<b>72</b>
<b>Nederburg Rosé (Semi-Sweet) - Paarl</b>	<b>70</b>

### RED WINES

<b>Durbanville Hills Merlot - Durbanville</b>	<b>80</b>
<b>Beyerskloof Pinotage - Stellenbosch</b>	<b>105</b>
<b>Van Loveren Merlot - Robertson</b>	<b>74</b>
<b>Zandvliet Estate Shiraz - Robertson</b>	<b>125</b>
<b>HPF Postmeester - Western Cape</b>	<b>105</b>
<b>Zonnebloem Cabernet Sauvignon - Stellenbosch</b>	<b>110</b>
<b>Van Loveren - Robertson</b>	<b>80</b>
60% Cabernet Sauvignon / 40% Merlot	
<b>Alto Rouge - Stellenbosch</b>	<b>110</b>

## ROSÉ

<b>Nederburg Classic Rosé (Semi-Sweet) - Paarl</b>	<b>205</b>
<b>Durbanville Hills Merlot Rosé - Durbanville</b>	<b>239</b>
<b>L'Avenir Horizon Rosé - Stellenbosch</b>	<b>285</b>
<b>Château d'Esclans Whispering Angel - France</b>	<b>950</b>
<b>Van Loveren Moscato Perlé - Western Cape</b>	<b>172</b>
<b>Neil Ellis Way of Flowers Cinsaut - Western Cape</b>	<b>319</b>

## PINOT NOIR

<b>Haute Cabrière (Unwooded) - Franschhoek</b>	<b>300</b>
<b>Oak Valley Sounds of Silence - Cape South Coast</b>	<b>380</b>
<b>Lourensford The Dome (Wooded) - Somerset West</b>	<b>432</b>

## PINOTAGE

 <b>Beyerskloof - Stellenbosch</b>	<b>295</b>
<b>Doolhof Mountain Range - Wellington</b>	<b>295</b>
<b>Kanonkop Kadette - Stellenbosch</b>	<b>385</b>
<b>Van Lovern Java - Robertson</b>	<b>240</b>

## MERLOT

<b>Van Loveren - Robertson</b>	<b>240</b>
<b>Durbanville Hills - Durbanville</b>	<b>232</b>
<b>Glen Carlou - Simonsberg-Paarl</b>	<b>465</b>
<b>Protea - Coastal Region</b>	<b>218</b>
<b>Spier Signature - Western Cape</b>	<b>240</b>
<b>HPF Postmeester - Western Cape</b>	<b>345</b>

## FIREROOM EXCLUSIVE REDS

<b>De Toren The Black Lion Shiraz - Stellenbosch</b>	<b>6800</b>
100% Shiraz	
<b>De Toren Fusion V - Stellenbosch</b>	<b>1950</b>
44% Cabernet Sauvignon / 26% Merlot / 14% Malbec / 9% Cabernet Franc / 7% Petit Verdot	
<b>Orpheus &amp; The Raven No. 42 Cape Blend - Western Cape</b>	<b>1050</b>
51% Pinotage / 34% Pinot Noir / 15% Cinsaut	
<b>Orpheus &amp; The Raven No. 7 - Western Cape</b>	<b>1200</b>
100% Pinotage	
<b>Vilafonté Series M 2022 - Paarl</b>	<b>2850</b>
40% Merlot / 39% Malbec / 16% Cabernet Sauvignon / 5% Cabernet Franc	
<b>Saronsberg Full Circle - Tulbagh</b>	<b>1600</b>
76% Shiraz / 13% Grenache / 9% Mourvèdre / 1% Viognier / 1% Roussanne	

 Natural Product & Vegan Friendly



*#weownthefire*