

# FIREROOM

SUSHI AND GRILL

## STARTERS

<b>LIVERS</b> With or without Peri Peri	<b>78</b>
<b>KRISPY KRUNCH</b> Peppered calamari, spicy mayo	<b>98</b>
<b>STICKY WINGS</b> Sticky Teriyaki, spring onion, toasted sesame	<b>105</b>
<b>(v) FETA PHYLLO PILLOW</b> Feta, phyllo, honey, walnuts & toasted sesame	<b>76</b>
<b>DYNAMITE SHRIMP</b> Tempura prawns with Fantasy sauce, flamed at the table	<b>108</b>
<b>CROQUETTES (3 Pieces) NEW</b> Mozzarella croquettes, peppadew, chives, served on bourbon pomodoro with peppered wild rocket	<b>72</b>
<b>TEMPURA PRAWNS (3 Pieces)</b> Sweet chilli mayo	<b>115</b>
<b>(v) EDAMAME BEANS</b> 7 Spice & lime	<b>78</b>
<b>(v) SMOKED NACHOS</b> Nacho libre crisps, melted mozzarella, salsa, lime cream, spring onion, chopped lettuce, served smoking	<b>120</b>
<b>FILLET TATAKI NEW</b> Sliced beef fillet, seared, soy sauce, 7 spice, spring onion, served on crispy lettuce	<b>115</b>
<b>JALAPEÑO</b> Baked with cheddar & mozzarella, bacon bits, olives, served with lime cream	<b>65</b>
<b>(v) HALLOUMI</b> Served on a bed of mango-ginger salsa, garnished with chives	<b>102</b>
<b>SPRINGBOK CARPACCIO NEW</b> White chocolate shavings, Parmesan shavings, balsamic reduction, wild rocket	<b>139</b>

## CURRY

<b>THAI CHICKEN CURRY</b> Chicken strips, Thai curry, coconut milk, veg	<b>148</b>
<b>(v) THAI VEG CURRY</b>	<b>120</b>

## OYSTERS

<b>OYSTERS</b> Live free-range oysters, 6, 9 or 12	<b>32</b>
<b>FIREROOM OYSTERS</b> Oyster topped with raspberry & fig beads, poached pear, pear leaf	<b>39</b>
<b>THE "OG" SHOT</b> Oysters, fresh lemon, tabasco, black pepper	<b>34</b>

## SALADS & POKÉ BOWLS

<b>(v) GREEK SALAD</b> Tomato, cucumber, feta, red onion, olives, oreganum	<b>86</b>
<b>(v) STRAWBERRY SALAD</b> Rocket, fresh strawberries, avo, pine nuts, honey & lemon dressing	<b>96</b>
<b>CHICKEN CAESAR SALAD</b> Romaine lettuce, grilled chicken, croutons, Parmesan shavings, lemon mayo & olive oil	<b>110</b>
<b>CRUMBED BREAST SALAD</b> Crumbed chicken breast, Parmesan, cherry tomato, Spanish onion, mixed lettuce, croutons, honey mayo	<b>115</b>
<b>(v) VEGETARIAN POKÉ</b> Edamame beans, feta, avo, sunflower seeds, honeyed walnuts, sushi rice, strawberry vinaigrette	<b>105</b>
<b>TEKKADON SALMON POKÉ</b> Cubed salmon sashimi, sushi rice, avo, seaweed, sesame seeds, honey soya dressing	<b>220</b>

## SIDES

<b>STIR FRY VEG</b>	<b>52</b>
<b>ONION RINGS</b>	<b>45</b>
<b>PARMESAN MASH</b>	<b>52</b>
<b>SMASHED BABY POTATOES</b>	<b>45</b>
<b>GREEN SALAD</b>	<b>42</b>

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

## DIM SUM

<b>GAO (4 Pieces)</b> (v) Spinach & cream cheese	<b>72</b>
Fillet, chives & cream cheese	<b>82</b>
<b>HONG KONG PEAR (Each)</b> Potato dumpling filled with prawn & chicken	<b>38</b>
<b>CRISPY CHICKEN BAO BUN (3 Pieces) NEW</b> Crispy popped chicken, cabbage, creamy honey	<b>72</b>

## FIREROOM STIX

Fireroom Speciality Skewers

<b>CHICKEN STIX NEW</b> Red marinated deboned chicken thighs, mixed peppers, red onion, sesame seeds, stir fry veg	<b>165</b>
<b>RUMP STIX NEW</b> Rump cubes, garlic salt, spring onion, chimichurri, smashed baby potatoes	<b>192</b>
<b>SALMON STIX NEW</b> Scottish salmon cubes, 7 spice, spring onion, sesame seeds, Yakitori, veg stir fry	<b>275</b>

## STIR FRY

Served with steamed rice or noodles

<b>CHICKEN</b>	<b>110</b>
<b>BEEF</b>	<b>120</b>
<b>(v) VEG</b>	<b>105</b>
<b>PRAWN &amp; BOK CHOY</b>	<b>168</b>
<b>BANG BANG CHICKEN</b> Green beans, carrots, chilli, spring onion, roasted peanuts, sesame seeds, jasmine rice	<b>138</b>

## 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	<b>142</b>
<b>TUNA CRUNCH (8 Pieces)</b> Tempura tuna California roll, cream cheese, crispy rice, Fantasy sauce	<b>162</b>
<b>SUSHI BRAAI (8 Pieces)</b> Rainbow roll, prawn, salmon, tuna, peppadew, avo, with a port & sesame seed reduction	<b>165</b>
<b>(v) HALLOUMI CRUNCH (8 Pieces)</b> Crunchy California roll, fried halloumi, peppadew, sticky Fantasy sauce, cubed avo, signature seasoning	<b>145</b>
<b>ROCK SHRIMP TEMPURA (4 Pieces)</b> Salmon California roll topped with Tempura prawn, Fantasy sauce	<b>156</b>
<b>GOLDEN FLAMING ROSES (4 Pieces)</b> Gold salmon roses, avo, chopped Tempura prawn, naked edamame beans, Fantasy sauce, flamed cotton candy	<b>145</b>

## 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	<b>420</b>
<b>DRAGON ROLL (8 Pieces)</b> Salmon rainbow roll, Tempura prawn, feta, avo, Yakitori sauce	<b>148</b>
<b>TIGER ROLL (8 Pieces)</b> Tempura prawn rainbow roll, avo, cream cheese, Kewpie mayo, cranberry, biscuit crumbs	<b>148</b>
<b>TIGER VS DRAGON (8 Pieces)</b> 4 Tiger Rolls & 4 Dragon Rolls	<b>148</b>
<b>SPRINGBOK ROSES (6 Pieces)</b> Springbok carpaccio roses, strawberries, grapes, Camembert, avo, Kewpie mayo, balsamic reduction	<b>167</b>

## POULTRY

<b>CHICKEN SCHNITZEL</b> Crumbed chicken breasts, cheese sauce, fries	<b>152</b>
<b>BREASTS &amp; SALAD</b> Grilled chicken breasts, olive oil vinaigrette, black pepper, Greek salad	<b>148</b>
<b>HONEY CHICKEN</b> Cubed crispy chicken, toasted sesame seeds, egg fried rice	<b>135</b>
<b>CHAR-GRILLED BABY CHICKEN</b> Lemon & herb or peri-peri, fries	<b>199</b>
<b>POPCORN CHICKEN BURGER</b> 2 Popcorn fried chicken breasts, cheddar cheese, crispy bacon, coleslaw, tomato, honey mayo dressing, seeded bun, fries	<b>172</b>

## FISH

Served with rice & stir fry veg, unless otherwise specified

<b>CALAMARI</b> Grilled or fried tubes & heads, lemon butter,	<b>182</b>
<b>CALAMARI CHATEAU</b> Grilled Falkland calamari tubes & heads, flambéed with Cognac at the table, cranberry pepper sauce, Parmesan infused wasabi mash	<b>210</b>
<b>FLAMED TUNA</b> Black pepper crusted & flambéed with Cognac at the table	<b>265</b>
<b>CHAR-GRILLED SALMON</b>	<b>275</b>
<b>KINGKLIP NEW</b> Grilled kingklip, with lemon butter	<b>238</b>
<b>8 QUEEN PRAWNS</b> Served with chips or rice	<b>280</b>
<b>TIGER GIANTS (Each) NEW</b> Served with chips or rice	<b>230</b>

<b>CANDY ROSES (4 Pieces)</b> Salmon roses topped with cream cheese, cherry glaze & popping candy	<b>146</b>
<b>NACHO LIBRE (8 Pieces)</b> Tear dropped shaped sushi roll, salmon & cream cheese, Yakitori cream, mixed peppers, red onion, crushed nachos & nacho sauce	<b>142</b>
<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	<b>115</b>
<b>VOLCANO ROLL (4 Pieces) NEW</b> Crispy veg futomaki topped with diced marinated salmon, 7 spice, Yakitori sauce, kewpie mayo, caviar, chives & a gold leaf	<b>145</b>
<b>MONTE PLATTER (18 Pieces)</b> 6 Springbok Roses 4 Dragon Rolls 4 Tiger Rolls 4 Fire Rolls	<b>372</b>

## TRADITIONAL SUSHI

Made with traditional sushi rice

<b>MAKI ROLLS (8 Pieces)</b> (v) Avo & Cucumber	<b>58</b>
Salmon	<b>89</b>
Tuna	<b>85</b>
Prawn, Pine Nuts, Kewpie Mayo	<b>78</b>
<b>CALIFORNIA ROLLS (8 Pieces)</b> (v) Avo, Cucumber & Rocket	<b>65</b>
Salmon	<b>110</b>
Tuna	<b>105</b>
Prawn	<b>92</b>
Tempura Prawn & Fantasy Sauce	<b>127</b>
<b>FASHION SANDWICHES (8 Pieces)</b> Salmon	<b>122</b>
Tuna	<b>116</b>
Prawn	<b>115</b>
<b>SASHIMI (5 Pieces)</b> Salmon	<b>135</b>
Spicy Seared Salmon	<b>136</b>
Tuna	<b>128</b>
Spicy Seared Tuna	<b>129</b>
<b>ROSES (4 Pieces)</b> Salmon	<b>92</b>
Tuna	<b>92</b>

## MEAT

Served with a choice of either chips or rice or mash

<b>OUR FAMOUS FILLET ON THE BONE</b> Pepper crusted & flambéed with Cognac at the table.	<b>330</b>
<b>FILLET NEW</b> Pepper crusted & flambéed with Cognac at the table.	<b>265</b>
<b>RUMP</b> Flamed at the table	<b>186</b>
<b>SIRLOIN</b> Flamed at the table	<b>186</b>
<b>350g WAGYU RIB EYE</b>	<b>SQ</b>
<b>WAGYU BURGER</b> Wagyu patty, seeded bun, mozzarella cheese, tomato, rocket, avo, red onion, Fireroom mayo, home-cut fries	<b>189</b>
<b>PORK RIB STACK &amp; FRIES</b>	<b>260</b>
<b>FLAMED BEEF RIBS</b> Crushed black pepper, rosemary, fries, flambéed with Cognac at the table	<b>340</b>
<b>LAMB CUTLETS</b> Crushed black pepper, rosemary, Parmesan mash, flambéed with Cognac at the table	<b>265</b>
<b>400g SOMETHING NYAMA NEW</b> Tastiest of cuts, thinly sliced beef on the bone, flame grilled, home-cut fries	<b>185</b>
<b>OXTAIL NEW</b> Served with mash	<b>345</b>
<b>680g PORK TOMAHAWK</b> Pork sirloin point on the bone, black pepper, coarse salt, rosemary, flambéed with Cognac at the table	<b>305</b>
<b>850g BEEF TOMAHAWK</b> Executive prime rib on the bone, black pepper, flambéed at the table	<b>495</b>

<b>NIGIRI (2 Pieces)</b> Salmon	<b>52</b>
Tuna	<b>58</b>
Prawn	<b>68</b>
<b>BEAN CURD BATTLESHIPS (3 Pieces)</b> Salmon	<b>128</b>
Prawn	<b>102</b>
(v) Avo & Cucumber	<b>65</b>
<b>RAINBOW ROLLS RELOADED (8 Pieces)</b> Salmon rainbow roll, avo, Yakitori sauce, Kewpie mayo & caviar	<b>148</b>
<b>TRIO ROLL RELOADED (8 Pieces)</b> Salmon, tuna, prawn roll, avo, Yakitori sauce, Kewpie mayo & caviar	<b>148</b>
<b>HAND ROLL (1 Piece)</b> Salmon	<b>78</b>
Tuna	<b>88</b>
Prawn	<b>75</b>
Tempura Prawn	<b>79</b>
(v) Avo, Cucumber & Rocket	<b>56</b>

## DESSERTS

<b>VANILLA ICE CREAM &amp; BAR-ONE SAUCE</b>	<b>65</b>
<b>SORBET</b> Lemon & strawberry homemade sorbet	<b>58</b>
<b>INSIDE OUT CHEESECAKE</b> Deconstructed gin infused cheesecake, Oreo biscuit base, cherry glaze, popping candy	<b>89</b>
<b>BAR-ONE SLIDERS</b> Tempura crusted Bar-One nuggets, caramel, strawberry sorbet	<b>72</b>
<b>MALVA PUDDING NEW</b> Served with custard and ice cream	<b>85</b>
<b>CHOCOLATE BROWNIE NEW</b> Served with crushed walnuts, white chocolate shavings & ice cream	<b>85</b>
<b>DISARONNO AFFOGATO NEW</b> Vanilla ice cream, espresso, Disaronno liqueur	<b>51</b>
<b>STRAWBERRY NUTELLA PANCAKE</b> Homemade pancake, Nutella, mascarpone cheese, fresh strawberries, flambéed at the table	<b>120</b>



# FIREROOM

SUSHI AND GRILL

## CHAMPAGNE

<b>Armand Gold - France</b>	<b>15 000</b>
40% Pinot Noir / 40% Chardonnay / 20% Pinot Meunier	
<b>Cristal (Louis Roederer) - France</b>	<b>13 000</b>
60% Pinot Meunier / 40% Chardonnay	
<b>Moët &amp; Chandon Non-Vintage - France</b>	<b>1600</b>
30-40% Pinot Noir / 30-40% Pinot Meunier / 20-30% Chardonnay	
<b>Moët &amp; Chandon Rosé - France</b>	<b>1900</b>
40-50% Pinot Noir / 30-40% Pinot Meunier / 15-20% Chardonnay	
<b>Moët &amp; Chandon Nectar - France</b>	<b>1800</b>
45% Pinot Noir / 40% Meunier / 15% Chardonnay	
<b>Mumm Grand Cordon Brut - France</b>	<b>1650</b>
45% Pinot Noir / 30% Chardonnay / 25% Pinot Meunier	
<b>Mumm Olympe Rosé - France</b>	<b>1900</b>
70% Chardonnay / 30% Pinot Noir	
<b>Mumm Olympe Demi-Sec - France</b>	<b>2100</b>
60% Pinot Noir / 10% Chardonnay / 30% Pinot Noir	
<b>Veuve Clicquot Non-Vintage - France</b>	<b>1750</b>
50-55% Pinot Noir / 15-20% Pinot Meunier / 28-33% Chardonnay	
<b>Veuve Clicquot Rich - France</b>	<b>2500</b>
45% Pinot Noir / 40% Pinot Meunier / 15% Chardonnay	

## MÈTHODE CAP CLASSIQUE

<b>Pongrácz Brut Non-Vintage - Stellenbosch</b>	<b>456</b>
60% Pinot Noir / 40% Chardonnay	
<b>Pongrácz Noble Nectar - Stellenbosch</b>	<b>456</b>
51% Chardonnay / 49% Pinot Noir	
<b>Krone Brut Rosé - Tulbagh</b>	<b>486</b>
85% Pinot Noir / 15% Chardonnay	
<b>Krone Night Nectar - Tulbagh</b>	<b>486</b>
67% Chardonnay / 27% Pinot Noir / 6% Pinot Blanc	
<b>Saronsberg Cap Classique Brut - Tulbagh</b>	<b>516</b>
100% Chardonnay	

## SYRAH/SHIRAZ

<b>Zandvliet Estate Shiraz - Robertson</b>	<b>340</b>
<b>Raka Biography - Klein Rivier</b>	<b>420</b>
<b>Tamboerskloof - Stellenbosch</b>	<b>600</b>
<b>Saronsberg Provenance - Tulbagh</b>	<b>305</b>
<b>The Bernard Series Syrah - Coastal Region</b>	<b>600</b>

## CABERNET SAUVIGNON

<b>Warwick First Lady - Simonsberg</b>	<b>298</b>
<b>Springfield Whole Berry - Robertson</b>	<b>460</b>
<b>Zonnebloem - Stellenbosch</b>	<b>275</b>
<b>Kleine Zalze Cellar Select - Stellenbosch</b>	<b>240</b>
<b>Cavalli - Stellenbosch</b>	<b>550</b>

## MALBEC

<b>Rustenberg - Stellenbosch</b>	<b>325</b>
<b>Diemersdal - Durbanville</b>	<b>380</b>

## CAPE BLENDS

<b>Kanonkop Kadette - Stellenbosch</b>	<b>310</b>
37% Pinotage / 33% Cabernet Sauvignon / 26% Merlot / 3% Cabernet Franc / 1% Petit Verdot	
<b>Raka Figurehead - Klein Rivier</b>	<b>495</b>
36% Pinotage / 26% Cabernet Sauvignon / 22% Merlot / 8% Cabernet Franc / 5% Petit Verdot / 3% Malbec	
<b>Beyerskloof Synergy - Stellenbosch</b>	<b>325</b>
41% Pinotage / 23% Merlot / 21% Cabernet Sauvignon / 6% Shiraz / 5% Cinsaut / 4% Pinot Noir	

## SPARKLING WINE

<b>J.C. Le Roux Sauvignon Blanc - Stellenbosch</b>	<b>230</b>
100% Sauvignon Blanc	
<b>J.C. Le Roux La Fleurette - Stellenbosch</b>	<b>230</b>
60% Sauvignon Blanc / 15% White Muscadell / 20% Pinotage / 5% Shiraz	
<b>Robertson Sparkling Non-Alcoholic Natural Sweet White - Robertson</b>	<b>205</b>
<b>Da Luca Prosecco - Imported from Italy</b>	<b>380</b>
100% Prosecco-Glera	

## SAUVIGNON BLANC

<b>Springfield Life from Stone - Robertson</b>	<b>355</b>
<b>HPF Kaalvoet Meisie - Hermanus</b>	<b>298</b>
<b>Raka - Klein Rivier</b>	<b>240</b>
<b>Diemersdal - Durbanville</b>	<b>230</b>
<b>Oak Valley Fountain of Youth - Elgin</b>	<b>258</b>
<b>Nederburg Classic - Paarl</b>	<b>175</b>
<b>Kleine Zalze Cellar Selection - Coastal Region</b>	<b>180</b>
<b>Van Loveren - Robertson</b>	<b>198</b>

#weownthefire

## RED BLENDS / BORDEAUX BLENDS

<b>Van Loveren - Robertson</b>	<b>195</b>
60% Cabernet Sauvignon / 40% Merlot	
<b>Raka Quinary - Klein Rivier</b>	<b>395</b>
43% Cabernet Sauvignon / 32% Merlot / 10% Cabernet Franc / 6% Petit Verdot / 9% Malbec	
<b>Rupert &amp; Rothschild Classique - Franschhoek</b>	<b>495</b>
35% Cabernet Sauvignon / 50% Merlot / 10% Cabernet Franc / 5% Petit Verdot	
<b>Meerlust Rubicon - Stellenbosch</b>	<b>1200</b>
67% Cabernet Sauvignon / 14% Merlot / 12% Cabernet Franc / 7% Petit Verdot	
<b>Saronsberg Seismic - Tulbagh</b>	<b>450</b>
46% Cabernet Sauvignon / 20% Merlot / 12% Cabernet Franc / 11% Petit Verdot / 11% Malbec	
<b>Athonij Rupert Optima Red - Western Cape</b>	<b>589</b>
36% Cabernet Sauvignon / 32% Cabernet Franc / 30% Merlot / 2% Petit Verdot	
<b>Vilafonté Seriously Old Dirt - Paarl</b>	<b>650</b>
86% Cabernet Sauvignon / 6% Malbec / 5% Merlot / 3% Cabernet Franc	
<b>De Toren Fusion Z - Stellenbosch</b>	<b>1100</b>
42% Merlot / 21% Malbec / 16% Cabernet Franc / 12% Cabernet Sauvignon / 9% Petit Verdot	

## RED BLENDS WITH SHIRAZ

<b>Spiet Creative Block 3 - Coastal Region</b>	<b>490</b>
93 Shiraz / 4% Mourvèdre / 3% Viognier	
<b>The Chocolate Block - Swartland</b>	<b>595</b>
73% Shiraz / 11% Grenache / 8% Cinsaut / 7% Cabernet Sauvignon / 1% Viognier	
<b>Alto Rouge - Stellenbosch</b>	<b>289</b>
30% Cabernet Sauvignon / 26% Shiraz / 16% Merlot / 28% Cabernet Franc	

## CHARDONNAY

<b>Fat Bastard (Wooded) - France</b>	<b>265</b>
<b>Kleine Zalze (Wooded) - Stellenbosch</b>	<b>210</b>
<b>De Wetshof Bon Vallon (Unwooded) - Robertson</b>	<b>425</b>
<b>Graham Beck Waterside (Unwooded) - Robertson</b>	<b>172</b>
<b>Durbanville Hills (Unwooded) - Durbanville</b>	<b>210</b>

## CHENIN BLANC

<b>Fleur Du Cap Natural Light - Darling</b>	<b>215</b>
<b>Kleine Zalze - Stellenbosch</b>	<b>208</b>
<b>L'Avenir Provenance - Stellenbosch</b>	<b>288</b>
<b>Leeuwenkuil - Swartland</b>	<b>220</b>

## WHITE BLENDS

<b>Haute Cabrière - Franschhoek</b>	<b>275</b>
77% Chardonnay / 23% Pinot Noir	
<b>Springfield Miss Lucy - Robertson</b>	<b>378</b>
37% Sauvignon Blanc / 43% Pinot Gris / 20% Semillon	
<b>Van Loveren - Robertson</b>	<b>210</b>
94% Chardonnay / 6% Pinot Noir	
<b>Buitenverwachting Buiten Blanc - Constantia</b>	<b>192</b>
97% Sauvignon Blanc / 3% Semillon	

## NATURAL SWEET

<b>Robertson Natural Sweet White - Robertson</b>	<b>145</b>
<b>Darling Cellars Sweet Darling - Darling</b>	<b>145</b>

## BY THE GLASS

### SPARKLING WINES

<b>J.C. Le Roux Sauvignon Blanc - Stellenbosch</b>	<b>62</b>
100% Sauvignon Blanc	
<b>Da Luca Prosecco - Imported from Italy</b>	<b>108</b>
100% Prosecco-Glera	

### WHITE WINES

<b>Nederburg Classic Sauvignon Blanc - Paarl</b>	<b>68</b>
<b>Robertson Natural Sweet - Robertson</b>	<b>55</b>
<b>HPF Kaalvoet Meisie Sauvignon Blanc - Hermanus</b>	<b>95</b>
<b>Durbanville Hills Chardonnay (Unwooded) - Durbanville</b>	<b>70</b>
<b>Fleur Du Cap Natural Light Chenin Blanc - Darling</b>	<b>65</b>
<b>Nederburg Rosé (Semi-Sweet) - Paarl</b>	<b>55</b>

### RED WINES

<b>Durbanville Hills Merlot - Durbanville</b>	<b>70</b>
<b>Beyerskloof Pinotage - Stellenbosch</b>	<b>85</b>
<b>Van Loveren Merlot - Robertson</b>	<b>70</b>
<b>Zandvliet Estate Shiraz - Robertson</b>	<b>112</b>
<b>Zonnebloem Cabernet Sauvignon - Stellenbosch</b>	<b>90</b>
<b>Van Loveren - Robertson</b>	<b>63</b>
60% Cabernet Sauvignon / 40% Merlot	
<b>Alto Rouge - Stellenbosch</b>	<b>92</b>
30% Cabernet Sauvignon / 26% Shiraz / 16% Merlot / 28% Cabernet Franc	

Natural Product & Vegan Friendly

## ROSÉ

<b>Nederburg Classic Rosé (Semi-Sweet) - Paarl</b>	<b>165</b>
<b>Durbanville Hills Merlot Rosé - Durbanville</b>	<b>215</b>
<b>L'Avenir Horizon Rosé - Stellenbosch</b>	<b>230</b>
<b>Babylonstoren Mourvèdre - Simonsberg</b>	<b>350</b>
<b>Neil Ellis Wildflower Cinsaut - Stellenbosch</b>	<b>225</b>

## PINOT NOIR

<b>Haute Cabrière (Unwooded) - Franschhoek</b>	<b>280</b>
<b>Oak Valley Sounds of Silence - Cape South Coast</b>	<b>380</b>
<b>Lourensford The Dome (Wooded) - Somerset West</b>	<b>330</b>

## PINOTAGE

<b>Beyerskloof - Stellenbosch</b>	<b>262</b>
<b>Doolhof Mountain Range - Wellington</b>	<b>295</b>
<b>Kanonkop Kadette - Stellenbosch</b>	<b>340</b>
<b>Van Loveren Java - Robertson</b>	<b>215</b>

## MERLOT

<b>Van Loveren - Robertson</b>	<b>215</b>
<b>Durbanville Hills - Durbanville</b>	<b>210</b>
<b>Protea - Coastal Region</b>	<b>205</b>
<b>Spiet - Stellenbosch</b>	<b>230</b>
<b>HPF Postmeester - Western Cape</b>	<b>300</b>

## FIREROOM EXCLUSIVE REDS

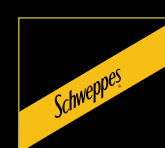
<b>De Toren Fusion V - Stellenbosch</b>	<b>1350</b>
44% Cabernet Sauvignon / 26% Merlot / 14% Malbec / 9% Cabernet Franc / 7% Petit Verdot	
<b>Orpheus &amp; The Raven No. 42 Red - Western Cape</b>	<b>950</b>
56% Pinotage / 31% Pinot Noir / 13% Cinsaut	
<b>Orpheus &amp; The Raven No. 7 - Western Cape</b>	<b>1200</b>
100% Pinotage	
<b>Vilafonté Series M - Paarl</b>	<b>2200</b>
45% Merlot / 41% Malbec / 13% Cabernet Sauvignon / 1% Cabernet Franc	
<b>Saronsberg Full Circle - Tulbagh</b>	<b>1500</b>
76% Shiraz / 13% Grenache / 9% Mourvèdre / 1% Viognier / 1% Roussanne	

## DRAUGHTS

<b>Stella Artois</b>	<b>65</b>
<b>Castle Lite</b>	<b>48</b>

## CRAFTS

<b>CBC Amber Weiss</b>	<b>68</b>
<b>Liefmans Cherry</b>	<b>88</b>
<b>Dragon "Fiery Ginger"</b>	<b>68</b>



#weownthefire