



THE INSPIRATION

We draw our inspiration for Au Bleu from the French words literally meaning “Into the blue”, referencing our beach-side location on the Atlantic ocean, Table Mountain, endearing referenced in Bloubergstrand and of course culinary speaking, referencing a rare steak, seared to caramelization on the outside, but “blue” inside as well as the cooking method used for cooking fish immediately after it’s caught and plunged into a court bouillon, which turns the skin a metallic blue color...

It’s about respecting the ingredients, respecting the land and the sea and our spectacular location, respecting the diverse cultures and traditions of our people and our spirit of ubuntu!

PLEASE NOTE WE ARE A RESPONSIBLY CASHLESS FACILITY AND CAN NOT ACCEPT CASH FOR YOUR, OTHER GUESTS’ AND OUR TEAM MEMBERS’ SAFETY

Menu / Allergen Disclaimer

Items on this menu may despite the best efforts and care of our team, contain traces of allergens including but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.

Please note that a discretionary 10% service charge may be added to all tables of more than 10 guests. For speed of service, please note we can’t accommodate split bills.

Items and prices subject to change without notice.

au bleu

LAND AND SEA

Starters

R180 | CRISPY FRIED PRAWN MAKI ROLL

Crispy fried prawn roll, served with salmon sashimi, pickled ginger, and drizzled with tempura sauce.

R150 | WILD MUSHROOM & LEEK TORTELLINI

Handcrafted wild mushrooms and leek tortellini finished with a pea pesto and wilted spinach.

R90 | POACHED PEAR & CAMEMBERT TART

Buttery poached pear camembert tart topped with roasted pecan nuts served with a herb salad.

R110 | SMOKED OSTRICH CARPACCIO

Smoked ostrich carpaccio complemented by pickled beetroot, parmesan shavings and rocket leaves.

R135 | BOBOTIE LAMB SAMOSA

Golden bobotie lamb samosa accompanied by a sweet raisin chutney and a vibrant tomato and coriander salad.

au bleu

LAND AND SEA

Soups & Bowls

R55 | RED LENTIL & CHORIZO SOUP

Hearty red lentil and chorizo soup with rich, smoky flavours.

R160 | CAPE MUSSEL CHOWDER

A comforting mussel chowder, showcasing the delicate flavour of tender mussels and rich coastal flavours.

R40 | COCONUT & PUMPKIN SOUP

Creamy coconut and pumpkin soup with a smooth finish.

R110 | CLASSIC GREEK SALAD

Greek salad featuring feta cheese, cucumber, red onion, tomato and green olives accompanied by a herb yoghurt dressing and garlic pita.

R175 | GRILLED SALTED TUNA NIÇOISE SALAD

Grilled salted tuna served on a niçoise salad finished with a caper and lemon dressing.

au bleu

LAND AND SEA

Platters

R520 | OCEAN HARVEST SEAFOOD PLATTER

A seafood feast of grilled garlic prawns, calamari skewers basted with pesto, grilled linefish with apricot and chilli butter, crispy battered hake and tempura salmon maki, served with chips or rice, lemon butter, and peri-peri sauce.

R420 | SOUTH AFRICAN BRAAI PLATTER

A classic braai platter featuring flame grilled boerewors with chakalaka, peri-peri chicken kebabs, sticky pork ribs, smoky BBQ wings, served with crispy French fries, BBQ sauce and bearnaise sauce.

R390 | GARDEN HARVEST VEGETARIAN PLATTER

A vibrant vegetarian platter with ratatouille and mozzarella strudel, falafel kebabs with hummus, tempura greens glazed with honey and soy, grilled cherry tomatoes, mozzarella skewers, garlic mushrooms and sweet potato fries, served with aioli, roasted tomato and red pepper sauce.

au bleu

LAND AND SEA

Grilled Meat

BEEF

Add any one side from options further below complimentary

R 310 | 200g Fillet

R 250 | 300g Rump

R 430 | 500g T-Bone Steak

FAVOURITES

R 280 | 300g Lamb Chops

R 180 | 300g Pork Belly

R 170 | 200g Ostrich Fillets

Sauce and Sides

R48 | Blue Cheese Sauce

R58 | Creamy Mushroom & Garlic Sauce

R48 | Green Pepper Corn Sauce

R40 | Chakalaka Sauce

R45 | Hollandaise Sauce

R25 | Buttered Mash Potato

R30 | Potato Chips

R45 | Creamed Spinach

R40 | Rice

R38 | Samp & Beans

R40 | Maple & Cinnamon Butter Roasted Butternut

au bleu

LAND AND SEA

Main Course

R 280 | CAPE MALAY LAMB SHANK

Hearty slow cooked Cape Malayan Lamb shank, with seasonal roasted vegetables and creamy mash potato.

R 275 | WEST COAST KING KLIP

Grilled West Coast King Klip finished with a garlic and apricot glaze served with green beans, a warm potato and a caper salad.

R 185 | GRILLED BUTTERMILK CHICKEN

Tender grilled chicken marinated in buttermilk, paired with charred vegetables, olives and a citrus and fennel dressing.

R 280 | COCONUT PRAWN CURRY

Prawns simmered in a creamy coconut, ginger and coriander curry.

R 235 | GRILLED LINE FISH & BLACK MUSSELS

Grilled line fish served with black mussels in a roasted red pepper and tomato sauce.

R 160 | CAPE CAULIFLOWER & SWEET POTATO CURRY

A comforting Cape cauliflower and sweet potato curry accompanied by apricot and almond rice, raita and warm roti.

au bleu

LAND AND SEA

Dessert

R 55 | CARAMELIZED FRIDGE TART

A classic caramelized fridge tart served with a smooth pumpkin ice-cream.

R 48 | HOT CHOCOLATE MILO, BISCOTTI & VANILLA ICE-CREAM

Creamy rich hot chocolate Milo served with biscotti and vanilla ice-cream.

R 60 | AMARULA CHEESECAKE

Silky Amarula cheesecake finished with dark chocolate truffles.

R 54 | RHUBARB & GINGER BRÛLÉE

Delicate Rhubarb and ginger brulee paired with white chocolate shortbread.

R 68 | SOUTH AFRICAN CHEESE PLATE

A curated South African cheese plate with preserves, onion marmalade and lavash.

R 52 | BAKED CAPE BRANDY PUDDING

Warm baked Cape Brandy pudding served with apricot custard and a brandy snap dome.

au bleu

LAND AND SEA

Soft Drinks

R 31 | Coke 200 ml

R 39 | Coke Zero / Sprite/Sprite Zero 300 ml

R 59 | Red Bull

R 79 | Tomato Cocktail

R 29 | Fitch & Leedes 200 ml

Lemonade, Ginger Ale, Tonic Water, Pink Tonic, Grapefruit Tonic, Sugar Free

Pink Tonic, Soda Water, Dry Lemon, Pineapple lemonade

R 52 | Sparkling Cape Botanicals

Lemongrass, Ginger & Lime Mint, Lime & Cucumber Elderflower, Pear & Mint

R 59 | Appletiser / Grapetiser

R 49 | Ice Tea

Lemon, Berry, Peach

R 25 | Fruit Juice

Orange, Mango, Apple, Fruit Cocktail

R 7 | Cordials

Passion Fruit, Lime, Kola Tonic, Grenadine

Bitters

R 16 | Mutiny - Rooibos, Aromatic or Orange

au bleu

LAND AND SEA

Waters

R23 | Still/Sparkling 500ml

R40 | Still/Sparkling 1 litre

Shakes

R 50 | Strawberry / Chocolate / Vanilla

R 55 | Coffee

R 85 | Matcha

Coffee & Tea

R 15 | Single espresso

R 20 | Double espresso

R 30 | Cortado

R 32 | Americano

R 32 | Cappuccino

R 35 | Latte

R 28 | Macchiato

R 40 | Café mocha

R 40 | Hot chocolate

R 32 | Red cappuccino

R 39 | Red latte

R 40 | Chai latte

R 32 | Iced coffee

R 10 | Add for Oat / Almond / Soy Milk

au bleu

LAND AND SEA

Beer

CBC draughts 500ml

R 71 | Lager/Lite

R 83 | Amber Weiss

R 41 | Castle lager

R 44 | Castle light

R 44 | Black label

R 49 | Flying fish lemon

R 51 | Heineken

R 55 | Corona

R 57 | Windhoek draught

Non-Alcoholic Beers / Ciders

R 51 | Heineken Zero

R 59 | Savanna Zero

Cider

R 59 | Savanna

Spritzers

R 47 | Bernini Blush

au bleu

LAND AND SEA

Aperitif

- R 20** | Pimms No 1
- R 22** | Martini bianco
- R 22** | Martini rosso
- R 22** | Martini extra dry
- R 23** | Caperitif Kaapse dief soet vermoed
- R 30** | Wild Cape vermouthe
- R 36** | Pernod
- R 38** | Aperol Liqueur
- R 42** | Campari
- R 83** | Blaauwklippen before & after

Gin

- R 38** | Distillery road
- R 38** | Seekat gin
- R 38** | Cape Town rooibos
- R 36** | New harbour spekboom gin
- R 42** | Karoo prick
- R 43** | Pikke
- R 43** | Sugarbird juniper unfiltered
- R 44** | Musgrave pink
- R 45** | A mari Atlantic Ocean
- R 46** | Bloedlemoen
- R 54** | Roku gin
- R 54** | Malachite
- R 58** | Inverroche amber gin
- R 58** | Inverroche amber gin
- R 59** | Six dogs blue gin
- R 61** | Cape St Blaize oceanic
- R 67** | Kaapse liqueurs buchu

au bleu

LAND AND SEA

Vodka

- R 29** | Caramel
- R 34** | WestCoast
- R 36** | NewHarbour Pinotage
- R 49** | Albatros
- R 83** | HazendalBlack

Rum

- R22** | Captain Morgan spiced gold
- R41** | Cape of storms white
- R49** | Elephantom
- R45** | Leatherback Copper Still
- R53** | Wilderer rogue fynbos spiced
- R53** | Sugarbird cape fynbos

Brandy

- R 27** | KWV 5 yrs
- R 28** | Klipdrift premium
- R 44** | New Harbour cape alchemist brandy
- R 45** | KWV 10 yrs
- R 91** | Van Rhyn 15-year-old potstill
- R111** | Tokara XO potstill
- R139** | Oude Molen XO

au bleu

LAND AND SEA

Cognac

R 115 | Bisquit VSOP

R 115 | Hennessy VSOP

Whisky

Local

R 38 | NewHarbourBushveld

Japanese

R 31 | Akashi Red

R 72 | Toki Suntory

R 74 | Tenjaku Pure Malt

R275 | Hibiki Suntory Japanese Harmony

Irish

R 42 | Tullamore Dew

R 43 | Shanky's Whip

R 47 | Jameson Scotch

Scotch

R 54 | Johnny Walker Black

R 56 | Monkey Shoulder

au bleu

LAND AND SEA

American

R 26 | Southern Comfort

R 41 | Jack Daniels

Bourbon

R 58 | Woodford Reserve

Single Malt

R 108 | Laphroaig 10 yrs

R 113 | Talisker 10 yrs

R 145 | Glenlivet 15 yrs

R 197 | Lagavulin 16 yrs

R 208 | Glenfiddich 18 yrs

au bleu

LAND AND SEA

Sparkling Wine

R86perglass | CapeFynbosBubblyChardonnay | Swartland | N/V

Perky citrus made tangy by a touch of sugar.

R330 | KWV Annabelle Cuvee Rose | Paarl | N/V

A blush of Pinotage's colour to fragrance and sweet, mostly hanepoot

R468 | Sparkling Wine - Orange River Lyra Irsai Oliver Demi Sec | Northern Cape | N/V

FromHungarianvarietyirsai oliver, carbonated bubbly. Turkish delight, asprinkle ofsherbet, the sweetness fitting perfectly. One of a kind.

R307 | Sparkling wine- JC Le Roux Le Domaine N/A | Devon Valley | N/V

Featherlight, white sparkler with grape and melon aromas, balanced sugar and crisp acid

Prosecco

R564 | Prosecco - Da Luca | Veneto, Italy | N/V

DaLucaProsecco isa fresh, zingy sparkling wine– peach andapricot aromas, with a touch of sweetness and a crisp finish. Verygoodquality and strongconcentration offruit. Fruity aromasof pearsand apples, with citrus and floral notes.

R629 | Prosecco - Sartori Brut | Veneto, Italy | N/V

Hasasplendidstrawyellow colourand an elegantandpersistent perlage.Delicate bouquet of acacia and wristeria flowers, combined with a soft fragrance of fresh fruits such as pear and peach.

MCC

R 374 | Villiera Brut 375ml | Koelenhof | NV

Anaverageof18 monthson thelees. Just over 50%Chardonnay. The red grape is mainly Pinot Noir. A zesty Cap Classique displaying the full balanced yeasty complexity synonymous with a blend of white and red grapes.

R 602 | Simonsig Kaapse Vonkel Nectar Rose | Stellenbosch | 2024

Appealofcandyflosspink, demi-secsparklerstartsvisuallybutgrowsonenergeticpalate. Balanced sweetness and acid freshness lead to clean finish.

au bleu

LAND AND SEA

R675 | Graham Beck Rose | Robertson | NV

Almost equal pinot noir & chardonnay with 1% meunier adding red berry notes with earthy whiffs. Fresh, zesty acid, soft brioche roundness from 15 months on the lees.

R 813 | Anthonij Rupert L'Ormarins Blanc de Blancs | Franschhoek | 2019

Chardonnay cap Classique, hedonistically rich and creamy, with zesty lemon and delightful sweet spices, partly from oak-fermented

Champagne

R2472 | Moët & Chandon | Champagne, France

Bold yellow with golden highlights, a burst of exotic fruits (pineapple and mango), the roundness of stone fruits (Mirabelle plum, apricot), a slight hint vanilla.

R2872 | Veuve Clicquot Brut (Yellow Label) | Champagne, France | N/V

It offers the perfect balance of structure and finesse. Golden-yellow in colour, with a foaming necklace of tiny bubbles. It is pleasing to the nose, initially reminiscent of yellow and white fruits, then of vanilla and later brioche. Note the fine balance between the fruity aromas coming from the grape varieties and the toasty notes, the result of the three years of bottle aging.

Sauvignon Blanc

R 242 | Doran Vineyards | Paarl | 2024/2025

Light, zesty lemon and guava notes, ends with pithiness. One for the summer

R 266 | Arniston Bay | Arniston | 2024/2025

Remaining true to style and cultivar, passion fruit and winter melon underpinned by enough freshness to be a good table companion

R 296 | Contreberg | Darling | 2024/2025

Green pepper notes and brisk acidity are moderated by finishing hint of sweetness.

R318/R80 per glass | Sauvignon Blanc - Wild Woman | Breedekloof | 2024/2025

Aromas of ripe green melon, crisp granny smith apple and fresh citrus notes on the nose. Gentle acidity and vibrant freshness.

R 343 | Klein Roosboom | Durbanville | 2024/2025

Cool climate nettle & flint on, along with ripe black currant notes. Taut and balanced, with fresh acid, pleasantly long and dry.

R 656 | Waterkloof | Somerset West | 2019/2020

Single, elevated parcel with very low yield delivers copious flavour in peach, granadilla & guava, talc & herbaceous top notes. Crisp acid well integrated with rounded body, aided by 10 months on lees. Wild ferment in older oak, like a standout

R 857 | Steenberg The Black Swan | Constantia | 2023/2024

Unwooded cool-climate benchmark. Minerality and meadow grasses, the essence of sauvignon, finish is tangy, limy and very long.

Chardonnay

R 240/R60 per glass | Ken Forrester Petit | Stellenbosch | 2025/2026

Round, fruity and smooth, baked apple & mango lifted by brisk acid, is a lovely drinking pleasure

R 289 | Haute Cabriere Unwooded | Franschhoek | 2025/2026

Perfectly pleasant & nicely dry. Mouthful of yellow apple, peach & crunchy acidity cries out for long alfresco lunches

R 731 | Creation | Hemel-en-Aarde | 2024/2025

Glorious layers of sun-kissed pears and peach enhanced by fresh minerality and hints of spice. Driest of the quartet, styled to enjoy young.

R 917 | Almenkerk | Elgin | 2022/2023

Dried peach and lime. Toasted hazelnut nuance from 10 months in small oak, nearly half new. Vibrantly fresh with enough fruit intensity to age long and gracefully

R 2242 | Iona Kloof | Elgin | 2023/2024

Pure fruit (soft white pear and bright limey citrus), razor sharp acidity and well-judged oak result in wine being layered and intricate. A slight saline note, a long finish and good weight on the back palate

au bleu

LAND AND SEA

Chenin Blanc

R 258/R65perglass | KleineZalze Cellar Selection | Stellenbosch | 2025/2026

Stonefruitandsomemelonwithasubtlecreamy texture from 2 months on lees. Crisp easy-drinking style

R 325 | Mulderbosch SteenopHout | Stellenbosch kloof | 2023/2024

Dependabl e,distinctiveandgreatvalue.Bright apple and citrus with mere suggestion of honeyed richness

R 363 | Rickety Bridge | Franschhoek | 2024/2025

Afusionofoldvinesandmodernintent.Notesofquince,hay,andwildherbsarealloyedwithbrightacidity,yielding a wine of structure and shine.

R414 | De Morgenzon | Stellenbosch Kloof | 2024/2025

Thevintage promisesavibrantstone fruit profile,with notesof citrus, green apple, and hints oftropical fruit, alongwith a subtly integrated oak backing. The wine carries beautifully onto the palate, showing apricot, ripe lemon and ripe apple notes, with structure and minerality

R 518 | Raats | Polkadraai Hills | 2023/2024

Unfolds withavibrantarrayof flavors,startingwith a distinctive core of yellow apple, kiwi fruit, and pineapple. Accompanied by notes of green melon and limes, it bursts with fresh fruit flavors. On the palate, a zesty citrus flair lingers, concluding with a long, mineral finish

R 999 | Donkiesbaai Steen | Piekenerskloof | 2024/2025

Savoury-tinged, freshherboverlayingcookedapple,limemarmaladeandhintofhoney. Creamy texture from portion fermented in concrete eggSingle Varietals

Other Single White Varietals

R 396 | Diemersdal Gruener Veltliner | Durbanville | 2023/2024

Winter melon and kiwi, intensified by natural acidity, with added breadth from lees contact.

R 578 | Lourensford Viognier | Somerset West | 2023/2024

Thewine isperfumed with wonderful exoticaromasofjasmine, lavender, orangepeel,hints dried apricot and white peach that balms the air. The palate is refined and filled with quince flavours complemented with hints of saffron, nutmeg, ginger and cashews. The wine has a flinty mineral finish and well-balancedlinear acidity

R 651 | De Wetshof Riesling | Robertson | 2017/2018

TheDeWetshofEstateRieslingiscripsanddelicate.Thenoseandpalateare abundantly complex with a typically spicy deep fruity flavour.

au bleu

LAND AND SEA

R 800 | Steenberg Semillon | Steenberg, Constantia | 2023/2024

Cool climate means freshness & greenertones: fennel & herbal notes mingled with waxylanolin. A gentle biscuit note.

White Blends

R 257 | Buitenverwachting Buiten Blanc | Constantia | 2024/2025

This full-bodied Sauvignon Blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit

R 982 | Constantia Glen Two | Constantia | 2022/2023

Displays mandarin, lemongrass and quince before barrel ferment. Adds smoke, biscuit and flint. Outstanding balance between lively acidity and rounded mid palate.

R 2578 | Steenberg Magna Carta | Constantia | 2021/2022

Displaying aromas and concentrated flavours of elderflower, jasmine blossom and star-anise on the nose. The focus continues onto the palate where one finds an elegantly structured wine, showing ground spice and fruit richness tempered by a zesty acidity that forms the wine's backbone

Rose

R 219 | Darling Cellars Pyjama Bush | Darling | 2024/2025

Loads of ripe strawberries, sweet cherry and raspberries on the nose, vivid with bright succulence and a lingering fruity aftertaste. Light and delicious... a great wine to enjoy and flirt over

R 318/R80 per glass | The Wildwoman | Breedekloof | 2025/2026

A delicate light pink with gentle floral notes and fresh cherry and strawberry aromas on the nose. The palate is crisp dry with a subtle hint of dry spice.

R 371 | Contreberg Rose | Darling | 2024/2025

Floral and wild scrub fragrance, lowish acid but good freshness and fruity dry finish. A easy drinking sundowner

R 432 | Peter Falke Blanc de Noir | Stellenbosch | 2024/2025

Barely blush, is effectively white cab, with pleasantly mineral character, subdued berry fruit, appealing salty finish

au bleu

LAND AND SEA

Cabernet Sauvignon

R 240 | Leopards Leap | Franschhoek | 2024/2025

Raspberrylifttosignatureblackcurrants,variety'stanninholdingsucculenceincheck.Subtleoak-staveageing for spice and texture

R318/R80perglass | Sixpence | SlanghoekValley, Breedekloof | 2024/2025

Halfoaked,tokeeptherange'seasyaccessfocused.Standoutberriesandplums,somebiscuittonesfromtheoak. Main attraction is the smooth palate

R 338 | Doran Vineyards (Romy D) | Paarl | 2024/2025

Show's cultivar's cassis and leafy notes, supple dry tannins buffed by year oak.

R 370 | Contreberg Darling | Darling | 2022/2023

Ripeandforwarddarkberryaromasandsweetoakspice.The richflavoursareheld by balanced acidity and dry tannins, eased by a little sugar.

R 387 | Warwick First Lady | Stellenbosch | 2024/2025

Freshblackberryscents,fleshandfinedrytannins. Onthe nose redplums, red bell peppers, ripe blackcurrants, thyme, ivy, menthol, dark chocolate, nougat. On the palate powerful, ripe well-integrated tannin, dark fruit, light in extract, well-integrated acidity

R 970 | Muratie Martin Melck | Knorhoek Valley | 2019/2020

Elegant,mouthfulofblackcurrantboiledsweetsandwhiffsofherbsoffsetbytarry,tobaccoladen oak. Nicely integrated tannins and acidity, brisk finish

R 1527 | Glen Carlou Gravel Quarry | Simonsberg-Paarl | 2020/2021

This bold,concentrated,powerfully polishedCabernet,isa timeless reflection of the mostadmiredof the noble varietals. The nose shows layers of dark berries, ripe blackcurrant, mint and hints of chocolate whilst the full body is sure to impress.

R 1552 | Boekenhoutskloof Stellenbosch | Franschhoek | 2022/2023

Helderberg andPolkadraaiparcelsgivedarkcherryandberrywithgraphitetopnote,judiciousoak, plays off plush fruit before dry conclusion

au bleu

LAND AND SEA

Shiraz

R255/R64perglass | Protea by Anthonij Rupert | Franschhoek | 2022/2023

Plum, dark berry fruit and light spice aromas. Soft, yielding and gentle entry to the mouth with those same plum and juicy berry fruit notes immediately apparent. Ripe, rich and rewarding with a lively fresh vibrance.

R 417 | Doran Vineyards (Losa) | Paarl | 2023/2024

Moresavoury, with sprinkling of white pepper from Shiraz, includes grenache noir. Gentle dry tannin grip

R 461 | Tokara | Helshoogte | 2021/2022

Retains charming blue & black profile, enhanced by specific yeast selection. Courtesy ageing in mostly older oak, that also adds a dry, spiced nuance.

R 683 | De Grendel | Durbanville | 2021/2022

Bright purple in colour with a deep violet rim. The nose offers up front aromas of perfume, violets, glazed gammon, pepper and buchu. The wine presents a smooth entry on the palate, with soft and seamless layers of cloves, nutmeg and warm spices, underpinned by a savoury and meaty finish

R866 | Starke Conde Syrah | Stellenbosch | 2022/2023

Deep, purple-tinged colour. Concentrated dark fruit aromas with liquorice and violet and white pepper notes. The palate is rich and broad with layers of fruit and a fine-grained tannin structure

R 1052 | Saronsberg | Tulbagh | 2021/2022

Unpacks layer upon textured layer of fragrant dark berries, scrub and dried lavender along with vanilla and spice from 90% v new American and French oak

R 1214 | Rust & Vrede Estate Syrah Fairbridge | Stellenbosch | 2021/2022

Smooth, spicy, improves on with perfect mix of dark berry fruit with aromatic black pepper and liquorice, new oak adding meat and charcuterie notes plus fragrant touch of vanilla

au bleu

LAND AND SEA

Merlot

R 264 | Durbanville Hills | Durbanville | 2023/2024

Ripe plum, strawberry and herbaceous nuances, fruity palate balanced on a firm tannin backbone

R 314 | Fairbridge | Paarl | 2023/2024

Dense and velvety, with delightful plum notes and a woody finish to add complexity. Sweet nose with plum and hints of yeast notes. Round palate with medium tannins and acidity.

R 303/R76 per glass | Stellenrust | Stellenbosch | 2023/2024

Red berry and cassis fruited, displays its oak and cocoa-rich chocolate, as well as a spice array. Enough tannin to promise some ageing, but ripe, accessible, gives structure and a foundation

R 782 | Plaisir de Marle | Simondium | 2020/2021

Makes use of a dash of extra layers of dark fruit and tanning ripe glossy plums and red currants, firm up body, introduce vanilla and toast.

R 993 | Villiera Monro | Koelenhof | 2022/2023

Quintessential merlot with exceptional purity of fruit, fine acid and base of ripe tannin. Black plum, dark berry and savoury spice complexity from new oak.

R 1699 | Shannon Mount Bullet | Elgin | 2020/2021

Core of brooding dark fruit in firm, fine-grained tannin structure. Dark berries, ripe red cherries and plum as well as beautiful bouquet garni, complex and earthy however retaining a beautiful freshness. This is a beautifully balanced wine with power and nuance.

au bleu

LAND AND SEA

Pinotage

R 266/R67 per glass | Boland Cellar Cinotage | Paarl | 2024/2025

Pinotage made in the coffee style, with roast bean, cream and vanilla to the fore. Adds juicy plums to the mix for an easy drinker that will keep its many fans smiling.

R 392 | Wildekrans | Botrivier | 2023/2024

Blueberry fruit. Impressive succulence, offering balance to the tannins. A tasty mouthful. 10 % tempranillo, which adds cherries to Shiraz's wild berries, the oaking wood smoke note.

R 456 | Diemersfontein | Wellington | 2023/2024

Signature wild berry and banana flavours. Oak stave treatment adds charry spiketomocha-vanilla spicing in previewed.

R 1277 | Diemersdal Journal | Durbanville | 2022/2023

Captures plush, liquorice-toned fruit, freshness and well-tempered Pinotage tannins.

R 1822 | L'Avenir Single Block | Stellenbosch | 2019/2020

Well-judged oak, fruit purity and textured richness are hallmarks of this world class wine. The palate is generous and complex, with fresh cherries and a subtle, sweet spiciness that distinguishes fine Stellenbosch Pinotage

R3792 | Beyerskloof Diesel | Koelenhof | 2022/2023

Raspberries and blueberries framed by oak, yet fruit handles dry spicity tannins with aplomb. Bright and succulent.

Red Blends

R 294/R74 per glass | Fairbridge | Paarl | 2024/2025

Raspberry blueberry smooth lovely with autumn braai. Very light fruity blend with plum and pomegranate on the nose. Slightly smooth.

R 355 | Noble Savage | Helshoogte | 2020/2021

Lovely, varietally expressive blend, juicy, smooth, balanced, tannins gentle, finish in long and savoury.

R 468 | Fairview Extrano | Paarl | 2021/2022

Blend with brooding dark plums and cherries, whiff of woody cinnamon, cinsault adds cranberry and shiraz some spicy notes. Dash grenache noir broadens.

au bleu

LAND AND SEA

R656 | Druk My Niet T3 | Boland | 2016/2017

Mediterranean blend contains the varietals Tannat, Tempranillo, and Tinta Amarella. Bright cherry aromas on the nose are supported by layers of cinnamon, fennel bulb and black tea. Hints of sandalwood and toasted fenugreek, combined with intense black- and red fruits follow through onto the palate to produce a seamless wine of richness and intrigue. Notes of spice and dark fruits linger on the satisfying, dry finish.

R 725 | Carl Everson Cape Blend | Slanghoek Valley | 2021/2022

Lovely black current, cherry, mulberry and pepper spice aromas on the nose with a nuttiness from the barrel maturation. The structure of this wine is medium bodied, with the Carignan and Cinsault providing an elegantly fresh and zippy palate, finishing dry

Cape Bordeaux Blend

R687 | Hermanuspietersfontein Kleinboet | Hemel-en-Aarde Valley | 2020/2021

Sumptuous yet refined & beautifully balanced. Cassis, dark plum, graphite, violet perfume & hint of black olive all mingle with supple vanilla from combo barrel & large vat.

R 665 | Spier Creative B Five | Stellenbosch | 2021/2022

Refined, age worthy cab-merlot-led-5-way, shows classic fruitcake, cedar and tobacco. Layered and superbly balanced.

R 764 | Anthonij Rupert Optima | Franschhoek | 2021/2022

Dark, sombre fruit has spiced accents, aromatic liquorice and dampearth, wrapped in study, grainy tannins.

R 794 | Rustenberg John X Merriman | Stellenbosch | 2022/2023

Sumptuous & balanced, showing opulent dark fruit with svelte, firm tannin support and fine oak

R 1118 | Constantia Glen Three | Constantia | 2022 /2023

Smooth, round, dark plums and chocolate lifted by dried herbs and cedar from new oak.

au bleu

LAND AND SEA

R 1713 | Meerlust Rubicon | Stellenbosch | 2022/2023

Richly ripe and hedonistic, with controlled muscularity, brooding black fruit highlighted with rose petal fragrance.

R 2338 | Babylonstoren Nebukadnesar | Drakenstein Valley | 2022/2023

Inky ruby colour reveals the concentration, has layered fruit berries and plum, dark chocolate tones and cigarbox, wonderfully complex

R 2743 | Kanonkop Paul Sauer | Stellenbosch | 2021/2022

From signature perfume (cassis, floral, cedar, tea leaf), to depth and length of savoury flavour. New oak buffs cassis, cherry and piquant plum, imbuing muscularity to a velvet tannin structure.

R 5311 | Vergerlegen V | Somerset West | 2016/2017

Tannins dense but polished & in harmony with plush fruit and overall structure.

R 6499 | Waterford The Jem | Stellenbosch | 2017/2018

Reflecting fine, ripe vintage. black currant and plum fruit, an earthy undertone, fragrant scrub blossoms, borne on suede tannins.

Red Single Varietals

R 499 | Bellevue Estate Malbec | Stellenbosch | 2022/2023

Respecting the dark fruit, spent year in mostly French barrels, spice is harmonious, tannins give structure but are cloaked by plush berries.

R 604 | Morgenster Nabucco Nebbiolo | Somerset West | 2020/2021

Touch ripper, tannins still dry and firm but supple and not tarry. Further hones, dark fruited savoury core into more approachable style

R 816 | Ondine Grenache | Darling | 2017/2018

Gentle strawberry fruit with leather, white pepper perfume and touches raisin and leather

R 1089 | KWV Mentors Petit Verdot | Paarl | 2019/2020

From the inky hue to the black currant core to the fruit-oak tannin that holds it all in a firm embrace. Has intensity & structure for distinguished future

R 2265 | Hamilton Russel Pinot Noir | Hemel-en-Aarde Valley | 2023/2024

Refined and precise, delicate, subtly spiced aromas of red berries, plums and violets in balanced structure of tannin and oak. Rounded with dry, savoury complexity on long, fresh finish

au bleu

LAND AND SEA

Port Style & Fortified Wines

R26 per glass | Boplaas Cape Tawny | Calitzdorp | N/V

Delightfully nutty and oxidative port with malt and mulled honey notes, offering a savoury stewed fruit, appealing spirit bite.

R449 | Fairview Sweet Red 750ml | Paarl | 2023/2024

Succulent plums, dark cherries and Xmas spice on a velvety. Port-style wine from petite Sirah, tempranillo and splash souzao in reserve wine portion

Dessert & Natural Sweet Wines

R199 per glass | Klein Constantia Vin de Constance | Constantia | 2021/2022

Riot of beguiling flavours, honey, flowers, apricot, enhanced by creamy vanilla oak. Warming spice at endless finish

R87 per glass | Donkiesbaai Hooiwijn | West Coast | 2021/2022

From chenin grapes, dried and concentrated, giving caramelised pineapple, apple pie, litchi and apricot jam flavours. Lusciously sweet but carries through to long, vibrant finish.

au bleu

LAND AND SEA

Liquers

R 20 | Amarula

R 35 | Kahlua

R 36 | Frangelico

R 42 | Cointreau

R 43 | Shanky's Whip

R 65 | KaapseLiqueurRooibos

Digestifs

R 38 | Jägermeister

R 42 | KaapseLiqueursBuchu Limoncello

R 73 | WildererShirazGrappa

R 83 | BlaauwklippenBefore & After

au bleu

LAND AND SEA

Cocktails

R 86 | Mojito

R 85 | PinaColada

R 101 | Shanky'sWhip

R 107 | Long Shanky's Ginger

R 118 | Long Island

R 120 | Strawberry Daiquiri

R 128 | Aperol Spritz-Double

R 137 | Turkish Delight Martini

R 156 | Malachite in M umbai