

Reuben's<sup>TM</sup>  
restaurant & bar

## STARTERS/SMALL PLATES

POKE BOWL 1 with beetroot cured Franschoek salmon trout, wasabi, pickled ginger, compressed cucumber, sesame, yuzu soy .....	95
POKE BOWL 2 Prawns, watermelon, sweet melon, sticky rice, poppy seed lime, sprouts, coriander, crème fraiche, cucumber.....	115
STICKY GLAZED BEEF SHORTRIB shitake, pho, sweet chilli hoisin, fragrant salad.....	95
TOM YUM Noodles, prawns, tomato, bok choy, coconut sorbet.....	115
SALDANHA BAY MUSSELS steamed in wine, gremolata and cream .....	95
main course.....	190
PRAWN TEMPURA onion, ginger and chilli relish, 3 prawns .....	135
6 prawns.....	260
CHILLI SALTED SQUID sweet chilli, fragrant mixed salad .....	115
TUNA TATAKI yuzu, pickled mustard, avocado, radish, lime mayo, toasted sesame.....	115
BEEF TARTARE toasted parmesan, sweet sour pickles, bbq chilli aioli, fries.....	110
main course.....	220
3 WEST COAST OYSTERS smoked paprika oil, salmon roe.....	85
GREEN CURRY HAKE FRITTERS spicy lemon dressing, sprouts, chutney.....	85
CAPRESE WITH TOMATO AND ARTICHOKE pesto buffalo mozzarella, Franschoek olive oil.....	115
SESAME SEARED SALMON Seared Norwegian Salmon, ginger-chive dressing, avocado.....	115

## SIDES

Butter lettuce salad, gorgonzola, walnuts, pear.....	55
Cauliflower fritters with curry dressing.....	50
Fries with parmesan and truffle .....	40
Broccoli, feta and chilli with parmesan .....	55

## MAINS

<b>BRAISED BEEF CHEEKS</b> Mashed potatoes, sate, tempura vegetables .....	189
<b>DRUNKEN PECORINO RISOTTO</b> Roasted cauliflower, hazelnuts, brown butter, sage, artichoke.....	175
<b>SPRINGBOK STEAK</b> Butternut-honey, walnuts, pickled cherries, kassler batons, mustard and jus.....	225
<b>PORK BELLY</b> Chilli, ginger caramel, mash, green spring sauce, pancetta.....	195
<b>PAN ROASTED FISH</b> Crushed spring peas, tomato, celeriac, basil fish crème, sautéed mushrooms.....	195
<b>FIRE ROASTED BEEF FILLET</b> Tomato-toasted parmesan crème, mushrooms, fondant potatoes, pickled mustard, jus.....	265
<b>OPEN RAVIOLI</b> Fried prawns, octopus and squid, saffron, basil, tomato.....	205
<b>BUTTER CHICKEN CURRY</b> .....	175
Add prawns.....	80
<b>LAMB RACK AND BRAISED NECK</b> Baba ganouche, roasted garlic-potato crème, basil pesto, spiced carrots, jus...	235

## DESSERTS

<b>BAKED CAMEMBERT</b> bacon jam, preserved fig .....	65
<b>CHEESEBOARD</b> preserves and toasties .....	90
<b>WARM CHOCOLATE FONDANT</b> caramel and sesame mousse, stout ice cream, sesame tuile, salted caramel, dark chocolate soil .....	95
<b>HONEY-FUDGE CRÈME BRÛLÉE</b> Roasted peach ice cream, peach and raspberry.....	85
<b>FRESH SEASONAL DESSERT OF THE DAY</b> .....	85

Accept what life offers you and try to drink from every cup.  
All wines should be tasted; some should only be sipped,  
but with others, drink the whole bottle.

[www.reubens.co.za](http://www.reubens.co.za)



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WINES

## BUBBLY

### SPARKLING WINE

Chamonix Brut .....	549
Graham Beck Brut Rosé.....	355
Jacques Bruère Brut.....	445
L'Ormarins Brut.....	295

### CHAMPAGNE

Veuve Cliquot .....	1699
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## WHITE

### SAUVIGNON BLANC

Chamonix Sauvignon Blanc .....	269
La Motte Sauvignon Blanc.....	199
Noble Hill Sauvignon Blanc.....	149
Porcupine Ridge Sauvignon Blanc .....	169
Sutherland Sauvignon Blanc.....	199

### CHENIN BLANC

Cederberg Chenin .....	215
De Morgenzon DMZ Chenin .....	249
Kloof Street Chenin (Mullineux) .....	199
Mulderbosch Chenin .....	175
Thistle & Weed Duwweltjie.....	385

### CHARDONNAY

Boschkloof Chardonnay.....	245
Bouchard Finlayson Kaaimansgat Chardonnay .....	355
Chamonix Wooded Chardonnay .....	485
De Wetshof Finesse Chardonnay .....	295
Hamilton Russell Chardonnay .....	750
La Bri Chardonnay.....	285

### OTHER

Haute Cabrière Chardonnay/Pinot Noir .....	225
Landau du Val Semilon .....	995
Lynx Viognier .....	255
Mullineux White Blend .....	599
Paul Cluver Gewürztraminer .....	295
Val de Vie White Blend.....	255
Waterford Riesling .....	399

## RED

### CABERNET SAUVIGNON

Boekenhoutskloof Cabernet Sauvignon .....	995
Bergsig Cabernet Sauvignon .....	225
Haut Espoir Cabernet Sauvignon.....	445
Holden Manz Cabernet Sauvignon .....	345
Jan Harmsgat Cabernet Sauvignon.....	355
Le Riche Cabernet Sauvignon.....	535
Nitida Cabernet Sauvignon .....	275
Waterford Cabernet Sauvignon .....	635

### SHIRAZ

Black Elephant Amistad Shiraz.....	525
Boekenhoutskloof Shiraz .....	1020
Mullineux Shiraz.....	675
Noble Hill Shiraz .....	205

### PINOTAGE

Beyerskloof Pinotage .....	195
Chamonix Pinotage.....	475

### MERLOT

Holden Manz Merlot .....	335
Protea Merlot.....	155

### PINOT NOIR

Chamonix Feldspar Pinot Noir.....	455
Fryer's Cove Pinot Noir .....	545
Lamberg Pinot Noir.....	425
Newton Johnson Pinot Noir .....	195
Sterhuis Pinot Noir.....	355

### OTHER

Chamonix Cabernet Franc.....	475
Chamonix Rouge.....	215
Chamonix Troika Red Blend.....	735
Chocolate Block Red Blend .....	445
Haut Espoir Gentle Giant Red Blend.....	245
L'Ormarins Optima Red Blend .....	475
Lynx Cabernet Franc .....	375
Rupert & Rothschild Classique Red Blend.....	395

## ROSÉ

Karen Rosé .....	345
Lynx Rosé .....	169
Noble Hill Rosé.....	225
Wolftrap Rosé .....	115

## DESSERT WINE

Allesverloren Port .....	10
Boplaas Cape Tawny Port.....	12
Graham Beck Muscadel.....	12
Lynx - Golden Lynx.....	22
Nederburg Noble Late Harvest.....	15
Vin De Constance .....	110

Why not try a smaller serving of wine by the glass.  
This way you can pair a different wine with each course of your meal!  
Ask your waitron for details on availability.

## WINE BY THE GLASS

### SPARKLING WINE

Brut .....	65
Glass Brut Rosé.....	65

### WHITE

Sauvignon Blanc .....	45
Chardonnay .....	50
Chenin.....	50
Rosé .....	65

### RED

Cabernet Franc .....	50
Cabernet Sauvignon.....	60
Merlot.....	50
Pinot Noir .....	50
Pinotage.....	50
Shiraz.....	45