STAGES

Where dining takes center stage.

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MENU

Breakfast 07:00 - 11:30
Nooning 11:30 - 00:00

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MORNING INDULGENCES

GRANOLA & BERRY BLISS **R94.95 (V)**
Seasonal fresh fruit, creamy Greek yoghurt, house-made granola, and a vibrant berry coulis.

BELGIAN WAFFLE DELIGHT **R94.95 (V)**
Crisp golden waffles crowned with mixed berry compote and billowy crème Chantilly.

MUSHROOMS ON SOURDOUGH BREAD **R75.95 (V)**
Pan-seared wild mushrooms on artisan sourdough bread, topped with two silky poached eggs.

SMOKED SALMON & AVOCADO BAGEL
ALT: CHICKEN OR MUSHROOM
Toasted bagel layered with smoked salmon, smashed avocado, cream cheese, and a zesty tomato-red onion salsa.
Salmon **R95.95**
Chicken **R89.95**
Mushroom **R89.95**

MEDITERRANEAN FLATBREAD **R79.95**
House-made flatbread adorned with poached eggs, crispy bacon, roasted tomatoes, feta, and Hollandaise sauce.

STEAK & SUNRISE **R125.95**
150g tender sirloin, two golden fried eggs, grilled tomato, and your choice of toast.

THE FULL STAGES **R125.95**
A hearty ensemble: two fried eggs, a gourmet beef or chicken sausage, grilled mushrooms, tomato, bacon, fries, and your choice of toast.

CLASSIC EGGS & BACON **R84.95**
Two farm-fresh fried eggs, crispy bacon, grilled tomato, fries, and toasted sourdough.

ARTISAN OMELETTES
Served with a slice of toast of your choice.
SMOKY CHEDDAR & BACON **R89.95**
Rich cheddar and crispy bacon.

GARDEN TOMATO & CHEESE **R85.95**
Fresh tomato melted with creamy cheese.

FOREST MUSHROOM & SPINACH **R85.95**
Earthy mushrooms and wilted spinach.

ARTISAN PIZZAS & FLAT BREADS

THE CARNIVORE **R189.95**
Spiced lamb mince, bacon, and grilled chicken.

OVEN BAKED CHICKEN THIGH FLAT BREAD **R85.95**
Tomato, red onion, cucumber and olive salsa, plain yoghurt and topped with honey and mustard dressing.

SPICY LAMB MINCE AND SWEET ONION FLAT BREAD **R125.95**
Tomato, red onion, cucumber and olive salsa and topped with plain yoghurt.

MARGHERITA **R119.95 (V)**
House-made tomato sauce, fresh basil, and mozzarella.

HARISSA CHICKEN, MUSHROOM AND MAYO **R169.95**
Spiced harissa chicken, caramelized onions, and mushrooms.

FETA, AVOCADO & BACON **R169.95**
Creamy feta, ripe avocado, and smoky bacon.

TAPAS & SHARING PLATES

All Tapas plates served with a house-made slaw

CHILLI-DUSTED POTATO SKINS **R35.95 (V)**
Crispy skins with Cajun mayo.

SWEET POTATO FAT FRIES **R49.95 (V)**
Double-fried for extra crunch, served with Cajun mayo.

FIRECRACKER SESAME CAULIFLOWER **R89.95 (V)**
Crispy florets tossed in a fiery chilli-peanut sauce.

MARINATED KALAMATA OLIVES **R55.95 (V)**
Olives infused with lemon, herbs, and Mediterranean spices.

GRILLED SIRLOIN BITES **R179.95**
Tender steak cubes with garlic-herb sauce and crispy onion.

CHUNKY FISH GOUJONS **R85.95**
Crispy battered fish strips with lemon-garlic mayo.

FIRECRACKER CHICKEN WINGLETS **R75.95**
Thai-style winglets in chilli sesame peanut sauce.

JAPANESE PANKO CHICKEN STRIPS **R79.95**
Golden-crumbed chicken with BBQ dip.

CRISPY HALLOUMI STICKS **R99.95 (V)**
Fried halloumi with sweet chilli glaze.

LAMB KOFTAS **R119.95**
Grilled spiced lamb skewers with cool mint yoghurt.

SANDWICHES & TRAMEZZINI

White/Brown/Sourdough Bread. Served with hand-cut fries

TOMATO & CHEDDAR SANDWICH **R65.95**
TRAMEZZINI OR SOURDOUGH BREAD (V) **R85.95**
Sharp cheddar and ripe tomato on toasted bread of your choice.

PULLED CHICKEN & MAYO SANDWICH **R84.95**
TRAMEZZINI OR SOURDOUGH BREAD **R99.95**
Grilled chicken breast with fresh herbs and tangy mayonnaise.

THE STAGES CLUB **R119.95**
Grilled chicken, bacon, tomato, crisp greens, and herbed mayo.

BACON, EGG & CHEESE SANDWICH **R89.95**
TRAMEZZINI OR SOURDOUGH BREAD **R105.95**
Grilled back bacon, a fried egg, and melted cheddar.

SMOKED HAM & CHEDDAR SANDWICH **R79.95**
TRAMEZZINI OR SOURDOUGH BREAD **R94.95**
Hickory-smoked ham, cheddar, and juicy tomato.

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SIGNATURE BURGERS

Savor the difference with our artisan patties, golden hand-cut fries, and a house-crafted burger sauce - all made from scratch for a truly elevated taste. Served with hand-cut fries, crispy onion rings, and house burger sauce.

THE CLASSIC BEEF **R119.95**
Juicy house patty, smoky BBQ glaze, lettuce, tomato, and grilled onions.

CRISPY CAJUN CHICKEN **R119.95**
Panko-crusted chicken with avocado, tomato salsa, and spicy Cajun mayo (a fiery blend of paprika, garlic, and herbs).

DOUBLE CHEESE **R155.95**
Beef patty, BBQ glaze, and melted cheddar and mozzarella.

JALAPEÑO & FETA MELT **R129.95**
Spicy jalapeños, cheddar, and creamy feta atop a flame-grilled patty.

BACON & ONION JAM **R139.95**
Grilled bacon, cheddar, and sweet-savory onion jam.

SALADS

STAGES HOUSE SALAD **R79.95 (V)**
Mixed greens, seasoned tomatoes, cucumber, mixed peppers, red onion served with a Stages house dressing.

STAGES SPICY SESAME CHICKEN AND AVO **R119.95**
Harissa glazed chicken fillet, avocado, mixed greens, seasoned tomatoes, cucumber, mixed peppers, red onion served with a sesame dressing.

STAGES SWEET POTATO AND CHICKPEA **R79.95 (V)**
Roasted potatoes, chickpeas, seasonal mixed greens, seasoned tomatoes, cucumber, mixed peppers, red onion served with a Stages house dressing.

KIDDIES

KIDDIES CLASSIC BEEF BURGER **R79.95**
Juicy house patty, smoky BBQ glaze.

KIDDIES CLASSIC CHICKEN BURGER **R69.95**
Juicy chicken breast, smoky BBQ glaze.

KIDDIES CRISPY CHICKEN STRIPS **R49.95**
Panko crumbed chicken strips, smoky BBQ dipping sauce.

KIDDIES MINI MARGHERITA PIZZA **R59.95**
House-made tomato sauce and mozzarella.

STAGES CLASSICS

Chickpea & Spinach Curry **R79.95 (V)**
Creamy coconut curry with chickpeas, wilted spinach, basmati rice, and garlic flatbread.

Aged Sirloin Steak (300g) **R219.95**
Grilled to perfection, served with roasted garlic hummus, fries, and onion rings.

Aged Rump Steak (300g) **R219.95**
Rich, bold flavour, paired with roasted garlic hummus, fries, and crispy onions.

Harissa-Glazed Baby Chicken **R169.95**
Tender chicken basted in harissa (a North African chilli paste with smoky depth), served with fries and onion rings.

BBQ Ribs & Wings **R219.95**
Sticky BBQ-glazed rack of pork ribs and chicken wings with fries and onion rings.

The Wing & Thigh Duo **R169.95**
Chicken wings and thighs tossed in a BBQ or Peri-peri glaze – sweet, spicy, and utterly addictive.

Mushroom Rice Bowl **R89.95 (V)**
Grilled mushrooms, avocado, tomato, cucumber, and fried basmati rice drizzled with spicy mustard dressing.

Classic Fish & Chips **R129.95**
Beer-battered hake, tartar sauce, Fattoush (a vibrant Middle Eastern salad made with fresh vegetables, crispy bread, and a tangy dressing), and hand-cut fries.

STAGES SIGNATURE FRIES

Lamb Mince and Cheese Sauce **R89.95**
Pan fried lamb mince, crispy onion rings and house-made cheese sauce.

Chilli Cheese Duo **R75.95**
Rich house-made cheese sauce, cheddar and feta.

Crispy Bacon and Onion **R79.95**
Crisp bacon bits topped with crisp onion rings and our house-made cheese sauce.

COFFEE & TEA

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ESPRESSO-BASED DRINKS

Espresso - Bold and intense, a pure shot of rich coffee flavour.

SINGLE SHOT **R22.95**
A quick hit of espresso for a smooth caffeine boost.

DOUBLE SHOT **R26.95**
Twice the intensity for true espresso lovers.

FLAT WHITE **R37.95**
Double Espresso Shot / Micro Foam
Smooth and velvety with a rich espresso base and silky micro foam.

CORTADO **R30.95**
Espresso Shot / Steamed Milk
Balanced and bold, espresso softened with a touch of steamed milk.

AMERICANO **R29.95**
Espresso Shot / Hot Water
Espresso diluted with hot water for a lighter, long-style coffee.

CAFÉ LATTE **R39.95**
Espresso Shot / Steamed Milk / Micro Foam
Creamy and comforting, a perfect blend of espresso and milk.

BUTTERSCOTCH LATTE **R41.95**
Espresso Shot / Steamed Milk / Micro Foam / Butterscotch Syrup
Sweet and indulgent, with rich butterscotch flavour and smooth espresso.

VIETNAMESE LATTE **R41.95**
Espresso Shot / Steamed Milk / Micro Foam / Condensed milk
A bold and sweet coffee experience with condensed milk and espresso.

CAPPUCCINO **R36.95**
Espresso Shot / Hot Foamed Milk
Classic and frothy, espresso topped with airy milk foam.

WHIPPED HONEY & VANILLA CAPPUCCINO **R42.95**
Espresso Shot / Hot Foamed Milk / Honey / Vanilla Extract / Cream
A luxurious cappuccino twist. Bold espresso and velvety milk are sweetened with honey, infused with vanilla, and topped with whipped cream for a smooth, aromatic finish.

DIRTY CHAI CAPPUCCINO **R41.95**
Espresso Shot / Hot Foamed Milk / Spice Chai .
Spiced chai meets espresso in a creamy, aromatic fusion.

CAFÉ MOCHA

CAFÉ MOCHA **R41.95**
Espresso / Chocolate / Micro Foam
Espresso and chocolate unite in a creamy, decadent blend.

COCONUT MOCHA **R44.95**
Espresso Shot / Chocolate / Micro Foam / Coconut
A tropical twist on mocha with rich coconut notes.

MOCHA AFFOGATO **R41.95**
Espresso Shot / Chocolate / Vanilla Ice Cream
A scoop of South Africa vanilla Ice Cream drowned in a shot of rich, freshly brewed espresso and drizzled with warm, dark chocolate. A blissful blend of hot and cold, bitter and sweet.

TEAS

ROOIBOS **R20.95**
Naturally caffeine-free with a smooth, earthy flavour.

FIVE ROSES **R20.95**
Classic black tea with a robust and familiar taste.

GREEN **R24.95**
Light and refreshing with subtle grassy notes.

EARL GREY **R24.95**
Black tea infused with fragrant bergamot citrus.

CHAMOMILE **R24.95**
Gentle and calming, perfect for winding down.

CHAI & SPECIALTY

SPICE CHAI **R39.95**
Chai / Micro Foam
Warm spices and creamy foam for a comforting chai experience.

ROOIBOS CAPPUCCINO **R25.95**
Rooibos Tea / Hot Foamed Milk
Caffeine-free and smooth, rooibos tea topped with milk foam.

IMMUNE BOOSTER **R15.95**
Boiled Water / Lemon / Honey / Ginger
A revitalizing blend to soothe and energize.

RED EYE **R28.95**
Single Espresso / Filter Coffee
The ultimate caffeine boost to put a spring in your step and provide you with the power required for a productive day

FRAPPES

VANILLA FRAPPE **R46.95**
Coffee / Vanilla / Ice / Whipped Cream
Cool and creamy with classic vanilla flavour.

CARAMEL FRAPPE **R46.95**
Coffee / Caramel / Ice / Whipped Cream
Sweet caramel blended into a frosty treat.

BUTTERSCOTCH FRAPPE **R46.95**
Coffee / Butterscotch / Ice / Whipped Cream
Rich butterscotch in a chilled, creamy blend.

CHOC HAZELNUT FRAPPE **R46.95**
Coffee / Hazelnut / Ice / Whipped Cream
Chocolate and hazelnut come together in a decadent frozen delight.

HOT CHOCOLATES

HOT CHOCOLATE **R39.95**
Chocolate / Micro Foam
Classic and comforting, rich cocoa in a warm embrace.

DARK HOT CHOCOLATE **R39.95**
Dark Chocolate / Micro Foam
Deep and intense chocolate flavour for true cocoa lovers.

WHITE HOT CHOCOLATE **R39.95**
White Chocolate / Micro Foam
Sweet and creamy with a smooth vanilla finish.

PISTACHIO HOT CHOCOLATE **R39.95**
White Chocolate / Micro Foam / Pistachio Infused
Nutty and indulgent, a unique twist on traditional hot chocolate.

HOT CHOCOLATE FLOAT **R41.95**
Chocolate / Vanilla Ice Cream
Classic and comforting, rich cocoa in a warm embrace, topped with vanilla Ice Cream

EXTRAS

FRESH CREAM **R5.95**
Whipped or Pouring
Add a luxurious touch to any drink.

SYRUPS **R5.95**
Vanilla / Caramel / Butterscotch / Chocolate Hazelnut
Customize your drink with sweet and flavourful syrups.

MILK **R11.95**
Almond / Macadamia / Soy
A dairy-free alternative with a nutty twist.

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BRANDY & RUM COCKTAIL

KLIPTWIST **R78.95**
Klipdrift Premium / Vanilla Syrup / Passionfruit / Lime / Ginger Ale
A tropical twist on a South African classic. Smooth Klipdrift Premium meets sweet vanilla and tangy passionfruit, balanced with zesty lime and topped with ginger ale for a refreshing, fruity sparkle.

TRADITIONAL MOJITO **R82.95**
Bacardi Carta Blanca / Mint / Lime / Sugar / Soda
The timeless Cuban refresher. Crisp white rum, muddled mint, and fresh lime come together with a touch of sugar and soda for a cool, invigorating sip that never goes out of style.

BLUEBERRY MOJITO **R87.95**
Bacardi Carta Blanca / Mint / Lime / Sugar / Soda
A berry-bright twist on the classic mojito. Juicy blueberries mingle with mint and lime, lifted by white rum and soda for a refreshing cocktail with a fruity edge.

STRAWBERRY MOJITO **R87.95**
Bacardi Carta Blanca / Mint / Lime / Sugar / Soda
Sweet strawberries add a juicy burst to this mojito variation. Balanced with mint, lime, and white rum, it is a vibrant and refreshing cocktail perfect for sunny days.

KLIP AND CHIL **R86.95**
Klipdrift Premium / Campari / Soda
Bold and bittersweet, this chilled sipper blends the smooth warmth of Klipdrift Premium with the herbal edge of Campari and a splash of soda. A sophisticated slow sipper with a citrusy twist.

TEQUILA COCKTAIL

FROZEN MARGARITA **R85.95**
Olmeca Silver Tequila / Triple Sec / Lime Juice / Gomme Syrup
A frosty fiesta in a glass. Crisp Olmeca Silver tequila and zesty lime juice are perfectly balanced with sweet syrup and the citrusy elegance of Cointreau. Blended to icy perfection, this classic delivers a refreshing kick with every sip.

HEAVENLY JOY **R68.95**
Olmeca Chocolate Tequila / Amaretto / Almond Milk
A creamy, dreamy indulgence. Rich chocolate tequila and nutty amaretto swirl into smooth almond milk for a velvety cocktail that's both decadent and comforting. Like dessert in a glass, pure bliss.

APEROL COCKTAIL

APEROL SPRITZ **R125.95**
Aperol / Sparkling Wine / Soda
A sparkling burst of Italian sunshine—vibrant Aperol meets crisp sparkling wine and a splash of soda for a perfectly bittersweet balance. Light, citrusy, and effervescent, this golden-orange classic is the ultimate aperitif: refreshing, radiant, and effortlessly chic.

BOURBON APEROL **R125.95**
Aperol / Sparkling Wine / Syrup / Bourbon
A bold twist on the classic spritz—velvety bourbon meets the bittersweet charm of Aperol, lifted by sparkling wine and a touch of syrup. This cocktail is a smooth, citrus-kissed blend of warmth and effervescence, perfect for those who crave depth with a refreshing finish.

GIN COCKTAIL

NEGRONI **R77.95**
Tanqueray / Campari / Martini Rosso
A timeless classic with a bold, bittersweet profile. Crisp Tanqueray gin meets the herbal depth of Campari and the rich, velvety sweetness of Martini Rosso. Served over ice with an orange twist, it's the perfect aperitif for lovers of refined bitterness.

THE WHISPERER **R68.95**
Gin / Tonic Water / Cucumber / Pepper
A delicate yet daring symphony of crisp gin and effervescent tonic water, elevated by cool ribbons of fresh cucumber and a whisper of cracked black pepper. This cocktail is a refreshing revelation,subtle, herbaceous, and just bold enough to intrigue. Perfectly balanced for those who appreciate elegance with a twist.

PERI-PERI SNAPPER **R92.95**
Amarula Gin / Tequila / Tomato Juice
South African twist on the classic Bloody Mary. Smoky, creamy, and spiced with attitude this cocktail snaps with bold flavour and smooth heat, delivering a kick that lingers like a sunset over the savanna.

AMARTINI **R55.95**
Amarula Gin / Vermouth
A silky fusion of South African Amarula Gin and dry vermouth. Creamy, nutty, and subtly spiced, this elegant martini-style cocktail offers a smooth finish with a hint of wild fruit.

WATERMELON GIN BULL **R89.95**
Red Bull Watermelon / Gin / Lime
A vibrant burst of summer in a glass. Juicy watermelon Red Bull energizes crisp Beefeater gin and zesty lime for a refreshing, fruity cocktail with a lively kick.

AMBER HONEY **R95.95**
Inverroche Amber / Honey / Lemon Juice / Cranberry Juice
Warm and inviting, this cocktail blends the spiced complexity of Inverroche Amber gin with golden honey, tart lemon, and a splash of cranberry. A sweet and tangy delight with a smooth, aromatic finish.

VODKA COCKTAIL

FROZEN STRAWBERRY DAIQUIRI **R89.95**
Vodka / Strawberry Liqueur / Syrup
A frosty, fruity delight that blends premium vodka with strawberry liqueur and syrup. Smooth, sweet, and refreshingly cool - perfect for sunny afternoons or indulgent evenings.

LONG ISLAND ICED TEA **R95.95**
Vodka / Rum / Olmeca Silver / Gin / Triple Sec / Lime / Cola
A legendary cocktail with a bold mix of five spirits, balanced by citrus and a splash of cola or lemonade. Strong, smooth, and easy to drink - this classic delivers a punch with every sip.

RAGING BULL **R105.95**
Vodka / Rum / Olmeca Silver / Gin / Triple Sec / Lime / Red Bull
Unleash the beast with this high-octane blend of vodka, rum, gin, and triple sec—sharpened with a splash of lime and supercharged by Red Bull. It's a cocktail that roars with citrusy zing and smooth fire, delivering a rush of energy and flavour that hits hard and fast. Not for the faint-hearted—this one's built to charge.

MANGO VODKA SUNRISE **R49.95**
Mango Vodka / Grenadine / Orange Juice
A vibrant sunrise in a glass. Tropical mango vodka and fresh orange juice meet a splash of grenadine for a layered, fruity cocktail that is as beautiful as it is delicious.

RISE AND SHINE **R55.95**
Grape Vodka / Blue Curaçao / Grenadine / Grape Juice
A dazzling blend of grape vodka and juicy grape flavours, lifted by citrusy Blue Curaçao and a touch of grenadine. Sweet, tangy, and visually stunning - perfect for starting the night with flair.

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SHOOTERS

JAM DOUGHNUT **R32.95**
Olmeca Chocolate Tequila / Baileys Cream
A decadent dessert shot with rich chocolate tequila and velvety Baileys, finished with a sugar rim. Tastes just like a jam-filled doughnut - sweet, creamy, and indulgent.

OLMECA SHOT-ARITA **R25.95**
Olmeca Silver Tequila / Lime Juice / Blue Curaçao
A vibrant mini margarita with a citrusy kick. Zesty lime and smooth tequila meet a splash of Blue Curaçao for a refreshing, tropical twist.

PSYCHOPATH **R45.95**
Kahlua / Amarula / Stroh Rum
Dark, creamy, and dangerously delicious. Coffee liqueur and creamy Amarula are ignited by the fiery intensity of Stroh rum. A bold shot for the brave.

SUMMER SOOTHER **R62.95**
Amaretto / Lime
A refreshing burst of sunshine in 2 shot glasses. This vibrant shooter blends the nutty warmth of Amaretto with the zesty brightness of lime juice, creating a silky-smooth, sweet-and-sour sensation.

CHOCOLATE CAKE **R29.95**
Amaretto / Frangelico / Baileys
Nutty and sweet with a hint of cocoa, this silky shot mimics the flavour of chocolate cake. No frosting needed - just pure indulgence in a glass.

SPICY TOMATO SHOT **R42.95**
Olmeca Silver / Tomato Juice / Lime Juice / Hot Sauce
A fiery fusion of tequila and tomato with a splash of lime and a dash of heat. Like a Bloody Mary in a single, spicy gulp.

HAND GRENADE **R125.95**
Jack Daniels / Passion Fruit / Jägermeister / Red Bull
An explosive mix of whiskey, fruity passion, herbal Jager, and energizing Red Bull. This layered powerhouse delivers a bold burst of flavour and energy.

AFTER DINNER INDULGENCES

KAHLUA PEDRO **R68.95**
Kahlua / Vanilla Ice Cream
A rich and velvety blend of coffee liqueur and creamy vanilla ice cream. This indulgent dessert cocktail is smooth, sweet, and satisfyingly bold - like a grown-up affogato.

FRANGELICO PEDRO **R65.95**
Frangelico / Vanilla Ice Cream
Nutty and luxurious, this Pedro combines the hazelnut warmth of Frangelico with silky vanilla ice cream. A decadent treat with a toasted finish that lingers.

AMARULA PEDRO **R48.95**
Amarula / Vanilla Ice Cream
South Africa's iconic cream liqueur meets velvety vanilla ice cream in this indulgent Pedro. Notes of marula fruit and caramel swirl into a smooth, creamy delight.

BAILEYS PEDRO **R65.95**
Baileys Irish Cream / Vanilla Ice Cream
A luscious fusion of Baileys and vanilla ice cream creates a dessert cocktail that's irresistibly smooth, with hints of chocolate, coffee, and cream. Comfort in a glass.

JAMESON IRISH COFFEE **R78.95**
Jameson Irish Whiskey / Coffee / Cream / Sugar
A classic after-dinner warmer. Bold Irish whiskey and rich coffee are sweetened and topped with a layer of fresh cream. Smooth, strong, and soul-soothing.

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RED WINES

	GLASS	BOTTLE
DURBANVILLE HILLS CABERNET SAUVIGNON	**R50.00**	**R195.00**

Style: Dry | Body: Full
Bold and structured with blackcurrant and oak
Suggested Pairings: Aged sirloin steak, mushroom rice bowl

DURBANVILLE HILLS SHIRAZ	**R50.00**	**R195.00**

Style: Dry | Body: Full
Spicy and robust with plum and pepper notes
Suggested Pairings: Grilled sirloin bites, harissa chicken pizza

DURBANVILLE HILLS PINOTAGE	**R50.00**	**R195.00**

Style: Dry | Body: Medium
Smooth and smoky with red fruit and earthy undertones.
Suggested Pairings: Double cheeseburger, lamb kofta

SPIER RED BLEND **R205.00**
Style: Dry | Body: Medium
Smooth and balanced with dark fruit and spice
Suggested Pairings: Beef burger, spicy lamb mince flatbread

KLEINE ZALZE CABERNET SAUVIGNON **R215.00**
Style: Dry | Body: Full
Rich and intense with dark fruit and earthy tones
Suggested Pairings: Aged rump steak, BBQ ribs

BRAMPTON SHIRAZ **R245.00**
Style: Dry | Body: Full
Juicy and vibrant with blackberry and spice
Suggested Pairings: Carnivore pizza, double bacon and onion jam burger

SPARKLING WINES & CHAMPAGNES

PONGRACZ BRUT **R395.00**
Style: Brut | Body: Light
Elegant sparkling wine with citrus and brioche aromas.
Suggested Pairings: BBQ chicken wings, Stages club

NICOLAS FEUILLATTE GRANDE RÉSERVE DEMI-SEC **R1750.00**
Style: Demi-Sec | Body: Medium
A graceful champagne with notes of ripe pear, candied citrus, and honeyed brioche. Softly sweet with fine bubbles and a creamy finish. Suggested Pairings: Oven baked chicken thigh flat bread, chickpea and spinach curry

PLAISIR DE MERLE GRAND BRUT 2017 **R445.00**
Style: Brut | Body: Medium
Elegant Méthode Cap Classique with fine mousse and aromas of pear, Granny Smith apple, citrus, and light yeasty notes. The palate reveals delicate toasty nuances, tropical fruit, and glazed red cherry from Pinot Noir. Suggested Pairings: Marinated Kalamata olives, fish and chips

WHITE WINES

	GLASS	BOTTLE
DURBANVILLE HILLS SAUVIGNON BLANC	**R50.00**	**R195.00**

Style: Dry | Body: Light
Crisp and refreshing with grassy and tropical aromas.
Suggested Pairings: Fish and chips, feta, avo & bacon pizza

DURBANVILLE HILLS CHARDONNAY	**R50.00**	**R195.00**

Style: Dry | Body: Medium
Rich and creamy with hints of vanilla and tropical fruit.
Suggested Pairings: Panko chicken strips, aged rump steak

DURBANVILLE HILLS CHENIN BLANC	**R50.00**	**R195.00**

Style: Off Dry | Body: Medium
Fruity and smooth with pear and melon flavours.
Suggested Pairings: Smoked ham sandwich, Jalapeño and feta burger

DARLING CELLARS CHENIN/ SAUVIGNON BLANC **R165.00**
Style: Dry | Body: Light
A vibrant blend with tropical fruit and citrus notes.
Suggested Pairings: Harissa baby chicken, firecracker cauliflower

DAVID FINLAYSON SAUVIGNON BLANC **R220.00**
Style: Dry | Body: Medium
Elegant and zesty with notes of lime and green apple.
Suggested Pairings: Chickpea and spinach curry, potato skins

DELHEIM SAUVIGNON BLANC **R255.00**
Style: Dry | Body: Light
Fresh and lively with citrus and gooseberry flavours.
Suggested Pairings: Harissa, mushroom and mayo pizza, crispy Cajun chicken burger

FAT BASTARD CHARDONNAY **R245.00**
Style: Dry | Body: Full
Full-bodied and bold with ripe fruit and buttery notes.
Suggested Pairings: Chicken wings and thigh duo, aged sirloin steak

ERNIE ELS CHENIN BLANC **R235.00**
Style: Dry | Body: Medium
Bright and aromatic with stone fruit and citrus.
Suggested Pairings: Halloumi sticks, chunky fish goujons

ROSÉ WINES

DURBANVILLE HILLS ROSÉ	**R50.00**	**R195.00**

Style: Dry | Body: Light
Delicate and floral with strawberry and raspberry notes
Suggested Pairings: Margarita pizza, BBQ ribs

PAINTED WOLF ROSÉ **R220.00**
Style: Dry | Body: Light
Fresh and fruity with red berry and watermelon flavours.
Suggested Pairings: Panko chicken strips, sweet potato fries

BEVERAGE MENU

Breakfast 07:00 - 11:30
Nooning 11:30 - 00:00

STAGES
Where dining takes center stage.

Tel 011 877 6847 | Email roel@joburgtheatre.com

MILKSHAKES

VANILLA/STRAWBERRY/CARAMEL/ BUTTERSCOTCH/CHOC HAZELNUT	R41.95

ALCOHOL MILKSHAKES

OLMECA TEQUILA CHOCOLATE MILKSHAKE	R52.95
BOOZY CARAMEL JACK DANIELS MILKSHAKE	R52.95

BRANDY / COGNAC

KLIPDRIFT EXPORT	R22.95
KLIPDRIFT PREMIUM	R26.95
RICHELIEU 10Y	R30.95
HENNESSY VS	R63.95
HENNESSY VSOP	R90.95

SINGLE MALT WHISKY

TALISKER 10Y	R88.95
GLENFIDDICH 15Y	R98.95
GLENLIVET 12Y	R66.95

BLENDED WHISKY

JOHNNIE WALKER BLACK	R45.95
BALLANTINE'S	R32.95
BELLS	R28.95

IRISH WHISKEY

JAMESON	R37.95
JAMESON SELECT RESERVE	R56.95
TULLAMORE DEW IRISH	R30.95

AMERICAN BOURBON

JACK DANIELS	R37.95
JIM BEAM	R25.95

TEQUILA

OLMECA SILVER / GOLD / CHOCOLATE	R32.95
HERENCIO ANEJO	R55.95

VODKA

CRUZ	R30.95
COUNT PUSHKIN PREMIUM	R23.95
ABSOLUTE	R32.95
SKYY	R32.95

RUM

BACARDI CARTA BLANCA	R24.95
CAPTAIN MORGAN BLACK	R24.95
CAPTAIN MORGAN SPICED GOLD	R24.95

GIN

AMARULA GIN	R25.95
STRETTON'S	R22.95
INVERROCHE CLASSIC / AMBER	R42.95
WHITLEY NEIL	R32.95

OTHER

AMARULA	R25.95
FRANGELICO	R30.95
APEROL	R30.95
SOUTHERN COMFORT	R25.95
JAGERMEISTER	R35.95
MALIBU	R25.95
CAMPARI	R30.95

BEERS & CIDERS

HEINEKEN® / SILVER / NON-ALCOHOLIC	R41.95
WINDHOEK LAGER	R46.95
SOL	R40.95
SAVANNA DRY / LIGHT / 0.0 / NEAT	R47.95
HUNTERS DRY / GOLD / EXTREME	R41.95
BERNINI BLUSH / AMBER / MIMOSA	R39.95
BLACK LABEL	R38.95
CASTLE LITE	R38.95
CORONA	R41.95
BRUTAL FRUIT RUBY APPLE / LITCHI	R40.95

DRAFTS

HEINEKEN®	R46.95
WINDHOEK	R46.95

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Windhoek

STAGES

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