Available Tuesday, Saturday and Sunday until 11:30am

M O Y O  G O
The quickie - egg, toast, 2 rashers of bacon and grilled dukkah tomato

K I R S T E N B O S C H  O M E L L E T T E
2 egg omelette with your choice of 2 fillings: tomato, grated cheddar, caramelised onion, grilled mushrooms or bacon, served with toasted pumpkin bread

T H E  F U L L  M O Y O
2 eggs, grilled dukkah tomato, 2 rashers of bacon, boerewors, thyme & garlic mushrooms, served with toast

Add: Egg 7 | Grated cheddar 10 | Tomato 12
Grilled mushrooms 15 | Bacon 19 | Boerewors 19
Olives 20 | Feta 20 | Avocado (when ripe) 27
Moyo®
Celebrate Africa

KIRSTENBOSCH
PENSIONERS
MENU

Menu available Tuesdays only
moyo Kirstenbosch celebrates its Senior Citizens

MOYO GO + TEA/COFFEE 42
(Breakfast available till 11:30am)

SOUP & ROLL + TEA/COFFEE 49

HOUSE SALAD + TEA/COFFEE 85
Add: Harissa Chicken 29

PIE, CHIPS & SALAD + TEA/COFFEE 69

FISH & CHIPS + TEA/COFFEE 99

BURGER & CHIPS + TEA/COFFEE 89

MALVA PUDDING + TEA/COFFEE 59

SCONE/MUFFIN + TEA/COFFEE 42

TEA/COFFEE 17

"Those who respect the elderly pave their own road toward success."
African proverb
AFRICAN DELUXE

SANDWICHES

Our decadent sandwiches are prepared with your choice of a cumin flavoured wrap, homemade seeded bread or pumpkin bread, accompanied with a pyramid of hand cut chips

BREAKFAST OPEN SANDWICH
Bacon, sliced boiled egg, tomato, rocket, harissa mayonnaise and dukkah cream cheese on toasted pumpkin bread

79

SIMPLE VEGETARIAN (V)
Feta, cream cheese, avocado, lettuce, piquanté peppers, marinated tomato and chickpea chilli spread

79

CRUSHED AVO (V)
Crushed avocado on toasted seeded bread with sliced tomato and dukkah cream cheese, drizzled with olive oil and tabasco

89

HARISSA CHICKEN BREAST SANDWICH
Grilled chicken breast with caramelised onions and harissa mayonnaise

95

CRUMBED CHICKEN & CHAKALAKA SANDWICH
Crumbèd chicken breast with lettuce, avocado, sliced cheddar and chakalaka (on the side)

99

LIGHT MEALS

MOYO PIE, CHIPS & SALAD
Homemade flaky puff pastry pie with a traditional twist. Durban lamb curry, Beef dombolo or Maputo peri peri chicken

69

MAMA’S SPICY TOMATO NACHOS (V)
Spicy tomato nachos with cumin cream cheese, chakalaka, jalapeños, red onion, chickpea dip and cheese
Add: Harissa chicken R29

75

LENTIL CURRY WRAP (V)
A toasted butter brushed cumin wrap, filled with a Malay style assorted lentil & sugar bean curry, served with sambals, carrot salad and raita

89

EGYPTIAN VEGETARIAN SALAD (V)
Marinated olives, cucumber, cherry tomato with cumin dressing, feta, mutabbal (brinjal dip), tabbouleh, chilli spiked hummus, served with pita bread

89

FISH HOEK FISH & CHIPS
Jumbo hake fried in crisp beer batter served with hand cut chips, lemon wedges and harissa mayonnaise

99

LAMB BUNNY CHOW
Delicious Durban style lamb curry on the bone, served in a homemade bunny chow bread accompanied by sambals, carrot salad and raita

109

MAIZE CRUMBED PRAWNS
Maize and panko crumbed, deep fried queen prawns, tossed in a sweet harissa mayonnaise and served with hand cut chips

149
MOYO BURGER
Homemade 150gr smashed beef patty, perfectly grilled, served with fresh tomato and lettuce

INKUKHU BURGER
Panko crumbed chicken breast served with harissa mayonnaise, avocado, onion rings and fresh tomato

DUKKAH DELIGHT
Homemade 150gr smashed beef patty, seasoned with dukkah spice and perfectly grilled, served with cream cheese, bacon, fresh lettuce, tomato and emmenthal cheese

Add: Egg R7, Cheddar cheese R10, Bacon R19, Avo R27

SALADS

HOUSE SALAD (V)
Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds, with a mustard & herb dressing

LIMPOPO CHICKEN SALAD
Honey glazed sesame grilled chicken, rocket, mixed greens, tomato, feta, spicy nuts and strawberries, dressed with mustard & herb dressing

Add: Olives 20 | Feta 20 | Avocado (when ripe) 27 | Harissa chicken 29

STARTERS

BREAD PLATTER (V)
Crisp Moroccan and Tunisian flat bread drizzled with dukkah olive oil and served with a chickpea & chilli dip

FREE STATE SWEET POTATO SOUP (V)
Creamy sweet potato soup, served with sweet potato crisps and pumpkin bread rolls

MOYO SAMOOSAS
Deep fried triangular pastry pockets with homemade chutney. Mild curried beef mince or Cheese & spring onion (v)

SOWETAN WINGS
3 Grilled chicken wings basted with your choice of BBQ or Hot & Spicy

GRILLED CALAMARI
Calamari grilled in a lemon harissa butter sauce

WEST COAST MUSSELS
Half shelled black mussels steamed in a white wine, cream & garlic sauce
FROM THE GRILL

KRAAL GRILL
All our meat is carefully selected and certified to ensure the best quality experience. Our grills are accompanied by a side of your choice, African spinach and nhopi dovi. Enjoy your meat either coated in rich dark basting, seasoned with dukkah salt or grilled plain to your taste.

300gr Sirloin 149 | 250gr Fillet 189
400gr Beef Ribs 139 | 800gr Beef Ribs 219

SIDES 29
Pap | Hand cut chips | Moroccan rice
Side salad | Potato galette | Samp
Dombolo - Traditional steamed dumplings
Nhopi dovi - Zimbabwean style pumpkin and peanut purée
African spinach - Braised with sweet potato, onion and cumin

SAUCES 29
Madagascan green peppercorn | Chakalaka | Mushroom
Mozambican peri peri | Cheese

COMMUNAL KRAAL MIXED GRILL – FEEDS 4 589
Chargrilled and basted. The communal grill must be enjoyed with good company and great wine, the moyo way. 600gr Sirloin, 400gr Boerewors, 800gr Beef Ribs, African spinach, nhopi dovi and your choice of 2 sides

NYAMA NA KUMBA 159
200gr basted beef sirloin skewered with prawns, grilled to perfection and served with a lemon harissa sauce, sautéed seasonal vegetables and hand cut chips

MAPUTO PERI PERI CHICKEN 169
Made famous in Maputo – flamed spatchcock chicken in peri peri, with hand cut chips

MOROCCAN SLOW BRAISED LAMB SHANK 179
Lamb shank, slow cooked in rich spiced gravy, served with sautéed seasonal vegetables and couscous

MOYO FLAMED FILLET 199
Aged fillet filled with mushroom, spinach and mozzarella, on herb potato galette with creamy Madagascan green peppercorn & piquanté peppers sauce
SENEGALESE LINE FISH
Fresh line fish grilled and topped with a creamy coconut, mango & bell pepper base sauce, infused with ground nut and ginger, topped with sliced green olives. Served with nhopi dovi, African spinach and couscous OR Moroccan rice

SEARED CALAMARI
Seared calamari sautéed with olives, broccoli and garlic, drizzled with lemony harissa butter and served with Moroccan rice

MOZAMBIKAN PRAWNS
Prawns in a homemade peri peri or lemon harissa butter sauce served with Moroccan rice OR hand cut chips

TAGINES & POTJIES
Preparation styles of North, East and South Africa, cooked and served in cast iron pots with your choice of couscous, Moroccan rice, pap, samp or dombolo

AFRICAN FISH STEW
Grilled line fish stewed in a spicy tomato & red pepper sauce, seasoned with fresh herbs, served with traditional dumplings and a side

BEEF DOMBOLO
Beef braised in a rich beef stock with onions, mushrooms, carrots and tomato, served with traditional dumplings and a side

PRAWN AND CHICKEN CURRY
Fragrant creamy curry with tones of traditional spices and coconut served with your choice of side

OXTAIL AMOS
Our famous oxtail braised with butterbeans and carrots in red wine beef jus served with a side

DURBAN LAMB CURRY
Cubed lamb on the bone, prepared in a perfect blend of masala and whole spices, served with sambals, carrot salad, raita and a side
**KIDS**

**CHICKEN BITES**
3 Double crumbed chicken strips served with mayonnaise and moyo chips 49

**CHUBBY SLIDERS**
2 chicken or beef mini burgers and moyo chips 49

**RIBS & CHIPS**
200g smokey BBQ ribs 75

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**DESSERT**

**MOYO MESS**
Brown sugar caramel pavlova topped with whipped cream, muscadel spicy poached pears and gooseberries 55

**AMARULA ICE CREAM**
Vanilla ice cream with a shot of Amarula and shaved chocolate 55

**CAPE MALVA PUDDING**
Traditional South African classic served with crème anglaise and ground pistachio nuts 59

**DECADENT CHOCOLATE BROWNIES**
moyo’s cross between a cake and cookie, with walnuts, drizzled with butterscotch & chocolate sauce and served with whipped cream 59

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**WAFFELS**

**THE CLASSIC**
Drizzled with maple syrup 44

**BERRIES & CREAM**
Topped with berry compote, drizzled with strawberry sauce & crushed Oreo biscuits 54

**NUTELLA CHOCOLATE**
Topped with Nutella spread, drizzled with chocolate sauce & choc chips 59

**BANOFFEE WAFFLE**
Topped with banana & caramel spread, drizzled with a caramel sauce 54

**LEMON MERINGUE**
Topped with a lemon infused condensed milk, marshmallow fluff, lemon zest and crushed tennis biscuit 59
GOURMET MILKSHAKES

CLASSIC SHAKE
Vanilla | Chocolate | Strawberry | Lime | Bubblegum

COFFEE CRUMBLE SHAKE
Coffee, choc chip cookies and chocolate, blended with ice cream and topped with whipped cream

DEATH BY CHOCOLATE
Blended chocolate brownies, layered with white and dark chocolate milkshake and chocolate sauce, topped with whipped cream

PEANUT BUTTER CARAMEL SHAKE
Peanut butter and caramel shake, topped with whipped cream, chocolate sauce and sprinkled nuts

ZOO BISCUIT SHAKE
Zoo biscuits and berry compote, blended with ice cream and topped with whipped cream

WHEN LIFE HANDS YOU LEMONS
Sweet lemon filling blended with ice cream and tennis biscuits, topped with marshmallow fluff and lemon zest

COFFEE

ESPRESSO
Bold intense flavours of our finest Arabica beans
Single 22 | Double 27

AMERICANO
Espresso topped with hot water served with hot or cold milk

CAPPUCINO
A single espresso shot topped with equal parts steamed and frothed milk or cream

RED ESPRESSO
Naturally caffeine-free and made only from pure rooibos tea. Served the way you like
Espresso 28 | Cappuccino 30

HOT FAVOURITES
Hot chocolate

CAFÉ LATTE
A single espresso shot with steamed milk

GOURMET LATTE
Infused espresso, topped with steamed milk and froth. Available in vanilla or hazelnut

ICED COFFEE
Espresso blended with vanilla ice cream and milk

SELECTION OF TEAS AVAILABLE
Rooibos 18 | Five Roses 20 | Moroccan mint tea 25

Credit cards welcome, No cheques accepted. Service charge not included. We reserve a right to charge a 10% service fee. Some food items may have traces of nuts, sesame seeds and egg. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. Photographs are for illustrative purposes only and presentation may vary. Certain ingredients used in this menu are seasonal and are subject to availability.
MINERALS

AQA STILL OR SPARKLING WATER
330ml 22 | 660ml 35

SODAS 200ML
Coca-cola

SCHWEPPES MIXERS 200ML
Dry lemon | Ginger ale | Lemonade
Soda water | Tonic water

ZERO SODAS 300ML
Coke no sugar | Sprite zero

TOMATO COCKTAIL 200ML

SODAS 300ML
Coca-cola | Cream soda | Sprite
Fanta orange | Stoney

BOS ICE TEA 330ML
Lemon | Peach

TIZERS 330ML
Apple | Red grape

RED BULL ENERGY DRINKS 250ML
Regular | Sugar free | Cranberry

23
23
24
25
26
32
34
39
MOY-O-ORIGINAL

MOYO RUM RUNNER 60
Bacardi pineapple rum muddled with fresh pineapple, mango puree, fresh lime, and chilled orange juice. Shaken cold, layered over fresh berry juice

CAPTAIN NJANO 62
Spiced Gold rum blended with fresh pineapple, coconut extracts, fresh lemon and mango juice

KIJANI SKY 69
Smirnoff vodka shaken with vanilla and cucumber extracts, fresh lime and pineapple juice

CHERRI GIN SMASH 69
Tanqueray gin shaken with morello cherry extracts, fresh rosemary and lime

AFRICAN SUNSET 75
Spiced Gold rum and white peach extracts shaken with mixed berry puree, muddled strawberries and fresh lime. Served tall, capped with crushed ice and an orange juice float

RED BULL SPRITZER 89
Cruz vodka, soda, fresh orange and mint, topped with Red Bull cranberry

KILIMANJARO 99
Tanqueray gin shaken with passion fruit puree, fresh limes and mint. Served tall over ice and charged with Red bull energy drink (contains guarana)

DOUBLE BLACK BERRY BLAZE 99
Tall, dark and frozen. Smirnoff vodka and Double Black with guarana, blended with blueberry puree and fresh limes
# Classic-E MOYO

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COSMOPOLITAN</strong></td>
<td>59</td>
</tr>
<tr>
<td>Smirnoff vodka shaken with Triple Sec, fresh lime and cranberry juice, garnished with a citrus twist</td>
<td></td>
</tr>
<tr>
<td><strong>PIÑA COLADA</strong></td>
<td>65</td>
</tr>
<tr>
<td>An island classic. Bacardi rum blended with coconut extracts and fresh pineapple</td>
<td></td>
</tr>
<tr>
<td><strong>CLASSIC MAMARITA</strong></td>
<td>69</td>
</tr>
<tr>
<td>The traditional fusion of el Jimador blanco tequila with triple sec and freshly squeezed lime. Served shaken or frozen</td>
<td></td>
</tr>
<tr>
<td><strong>VODKA RED BULL</strong></td>
<td>69</td>
</tr>
<tr>
<td>Cruz vodka and Red Bull, regular or sugar free</td>
<td></td>
</tr>
<tr>
<td>Single 69</td>
<td>Double 99</td>
</tr>
<tr>
<td><strong>LONG ISLAND ICED TEA</strong></td>
<td>75</td>
</tr>
<tr>
<td>Four white spirits shaken with triple sec and freshly squeezed lemon. Served long, charged with Coca-Cola</td>
<td></td>
</tr>
<tr>
<td><strong>STRAWBERRY DAIQUIRI</strong></td>
<td>79</td>
</tr>
<tr>
<td>Bacardi rum blended with wild strawberry extracts, fresh lime and sultry strawberry juice, served frozen</td>
<td></td>
</tr>
<tr>
<td><strong>MOJITO</strong></td>
<td>85</td>
</tr>
<tr>
<td>Made with the freshest limes, quartered and muddled with mint, pure cane sugar and Bacardi rum. Stirred with crushed ice, topped with a splash of soda</td>
<td></td>
</tr>
</tbody>
</table>

# MOYO-TAILS

**Virgin Colada**
Fresh pineapple blended with coconut milk extracts and lemon 55

**Virgin Strawberry Daiquiri**
Wild strawberry puree, fresh lime and sultry strawberry juice, served frozen 55

**Virgin NJano**
Fresh pineapple blended with mango juice, coconut extracts and fresh lemon 55

**Berry Citrus Twist**
Orange curacao extracts shaken with fresh lime and sultry strawberry juice, layered over orange juice 55

**NO-JITO**
Made with the freshest limes, quartered and muddled gently with mint and pure cane sugar. Stirred with crushed ice and topped with a splash of soda 60

**Red Bull Twist**
Fresh apple, lime and mint with soda and Red Bull, regular or sugar free 69
HOUSE WINE

Situated on the Stellenbosch Wine Route, Zevenwacht has viticultural roots which penetrate deep into the historic past of South Africa. While literally meaning Seven Expectations, the name Zevenwacht exemplifies the abundant delights which await visitors to the Farm. The wines of Zevenwacht are distinguished by their classic style and finely crafted elegance.

ZEVENWACHT 7EVEN SAUVIGNON BLANC  59  175
ZEVENWACHT 7EVEN BOUQUET BLANC  59  175
ZEVENWACHT 7EVEN ROSE  59  175
ZEVENWACHT 7EVEN ROOD  59  175
ZEVENWACHT 7EVEN PINOTAGE  59  175

CHAMPAGNE

MOËT & CHANDON BRUT IMPÉRIAL NV  1200
MOËT & CHANDON NECTAR IMPÉRIAL  1390

MÉTHODE CAP CLASSIQUE

KRONE BOREALIS CUVÉE BRUT
Chardonnay, Pinot Noir  299
KRONE NIGHT NECTAR DEMI-SEC
Chardonnay, Pinot Noir  299
SIMONSIG KAAPSE VONKEL BRUT
Pinot Noir, Chardonnay, Pinot Meunier  299
PIERRE JOURDAN BELLE NECTAR DEMI-SEC ROSE  299
<table>
<thead>
<tr>
<th>Type</th>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc</td>
<td>Bon Courage The Gooseberry Bush</td>
<td>170</td>
</tr>
<tr>
<td></td>
<td>Cape Point Cape Town</td>
<td>310</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Durbanville Hills</td>
<td>179</td>
</tr>
<tr>
<td></td>
<td>De Krans Unwooded</td>
<td>189</td>
</tr>
<tr>
<td></td>
<td>Rustenburg Stellenbosch</td>
<td>220</td>
</tr>
<tr>
<td>Chenin Blanc</td>
<td>Kleine Zalze Cellar Selection</td>
<td>169</td>
</tr>
<tr>
<td></td>
<td>Ernie ELS Big Easy</td>
<td>229</td>
</tr>
<tr>
<td>Blends</td>
<td>Nederburg Lyric</td>
<td>149</td>
</tr>
<tr>
<td></td>
<td>Sauvignon Blanc, Chenin Blanc, Chardonnay</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Wolftrap White</td>
<td>165</td>
</tr>
<tr>
<td></td>
<td>Viognier, Chenin Blanc, Grenache Blanc</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Flagstone Noon Gun</td>
<td>195</td>
</tr>
<tr>
<td></td>
<td>Chenin Blanc, Sauvignon Blanc, Viognier</td>
<td></td>
</tr>
<tr>
<td>Rosé</td>
<td>Nederburg</td>
<td>150</td>
</tr>
</tbody>
</table>
PINOT NOIR

PAUL CLUVER
NITIDA

CABERNET SAUVIGNON

VINOLOGIST STELLENBOSCH
ERNIE ELS BIG EASY

PINOTAGE

BARISTA
SIMONSIG

SHIRAZ

FAT BASTARD

MERLOT

ROBERTSON
LANDSKROON

BLENDS

THE WOLFRING RED
Syrah, Mourvèdre, Viognier

NEDERBURG BARONE
Cabernet Sauvignon, Shiraz

EDGEBASTON PEPPER POT
Syrah, Mourvèdre, Carignan, Tannat, Grenache, Cinsaut
# Ciders & Coolers

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brutal Fruit 275ml Ruby Apple Spritzr</td>
<td>36</td>
</tr>
<tr>
<td>Hunters 330ml Gold, dry</td>
<td>37</td>
</tr>
<tr>
<td>Savanna 330ml Dry, light, lemon (non-alcoholic)</td>
<td>40</td>
</tr>
<tr>
<td>Smirnoff Ice Double Black 250ml</td>
<td>44</td>
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</table>

## Port (per 50ml’s)

<table>
<thead>
<tr>
<th>Port</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Allesverloren</td>
<td>28</td>
</tr>
<tr>
<td>Boplaas</td>
<td>28</td>
</tr>
<tr>
<td>Cape ruby, cape tawny</td>
<td></td>
</tr>
</tbody>
</table>

## Liqueur (per 25ml’s)

<table>
<thead>
<tr>
<th>Liqueur</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zappa Original, black</td>
<td>22</td>
</tr>
<tr>
<td>Cape Velvet Original</td>
<td>26</td>
</tr>
<tr>
<td>Amarula</td>
<td>26</td>
</tr>
<tr>
<td>Southern Comfort</td>
<td>26</td>
</tr>
<tr>
<td>Kahlua</td>
<td>28</td>
</tr>
<tr>
<td>Amaretto Disaronno</td>
<td>32</td>
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</tbody>
</table>

## Vodka (per 25ml’s)

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smirnoff</td>
<td>22</td>
</tr>
<tr>
<td>Cruz Vintage Black</td>
<td>34</td>
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</tbody>
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## Tequila (per 25ml’s)

<table>
<thead>
<tr>
<th>Tequila</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>El Jimdador Blanco</td>
<td>30</td>
</tr>
<tr>
<td>El Jimdador Reposado</td>
<td>36</td>
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## Gin (per 25ml’s)

<table>
<thead>
<tr>
<th>Gin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gordons</td>
<td>24</td>
</tr>
<tr>
<td>Tanqueray</td>
<td>32</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>36</td>
</tr>
<tr>
<td>Hendrick’s</td>
<td>52</td>
</tr>
<tr>
<td>Six Dog’s Blue</td>
<td>56</td>
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</tbody>
</table>

# Beer

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
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<tbody>
<tr>
<td>Castle 340ml Lager, milk stout, free</td>
<td>34</td>
</tr>
<tr>
<td>Black Label 340ml</td>
<td>34</td>
</tr>
<tr>
<td>Miller Genuine Draft 330ml</td>
<td>36</td>
</tr>
<tr>
<td>Windhoek 330ml Lager, light</td>
<td>36</td>
</tr>
<tr>
<td>Heineken 330ml Lager, 0.0</td>
<td>39</td>
</tr>
<tr>
<td>Becks Non-alcoholic 330ml</td>
<td>39</td>
</tr>
<tr>
<td>Windhoek Lager Draught 440ml</td>
<td>40</td>
</tr>
</tbody>
</table>

# Draught

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Castle Lite 300ml 36 500ml 46</td>
<td></td>
</tr>
<tr>
<td>Stella Artois 300ml 42 500ml 52</td>
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</tr>
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</table>
### Whiskey & Bourbon

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rum</strong> (per 25ml’s)</td>
<td></td>
</tr>
<tr>
<td>Spiced Gold</td>
<td>23</td>
</tr>
<tr>
<td>Captain Morgan</td>
<td>23</td>
</tr>
<tr>
<td>Bacardi</td>
<td>25</td>
</tr>
<tr>
<td><strong>Cognac</strong> (per 25ml’s)</td>
<td></td>
</tr>
<tr>
<td>Hennessy</td>
<td></td>
</tr>
<tr>
<td>Very Special</td>
<td>55</td>
</tr>
<tr>
<td>V.S.O.P. Privilege</td>
<td>89</td>
</tr>
<tr>
<td><strong>Digestives</strong> (per 25ml’s)</td>
<td></td>
</tr>
<tr>
<td>Jagermeister</td>
<td>32</td>
</tr>
<tr>
<td>Underberg</td>
<td>45</td>
</tr>
<tr>
<td>Antinella Grappa</td>
<td>48</td>
</tr>
<tr>
<td><strong>Sherry</strong> (per 50ml’s)</td>
<td></td>
</tr>
<tr>
<td>Old Brown</td>
<td>22</td>
</tr>
<tr>
<td>Monis</td>
<td>24</td>
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<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- Full cream, medium cream, pale dry

### Brandy

<table>
<thead>
<tr>
<th>Brandy</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Richelieu</td>
<td>22</td>
</tr>
<tr>
<td>Klipdrift</td>
<td>22</td>
</tr>
<tr>
<td>Export</td>
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**Drink Responsibly. Not for Sale to Persons Under the Age of 18.**

Contact Fournews for franchise opportunities

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