

Wine tasting R75 per Tasting

Canto Sauvignon Blanc 2022

This classic style of Sauvignon Blanc shows true typicity of the region. With ripe, tropical flavours on the nose like gooseberry and melon; it has a crisp and fresh palate with well-integrated natural acidity and a long mouthfeel.

Per Bottle | By the glass

R110 | R50

Canto Wooded Chardonnay 2020

Fermented and matured in new French oak barrels, this wooded Chardonnay is the ideal example of a well-balanced wine with finesse and complexity. It has citrus notes combined with butteriness on the nose and finishes with a creaminess and complexity.

R240 | R70

Canto Pinotage 2020

This wine has notes of red berries, mocha and some spicy flavors on the nose. These flavours carry through on the palate ending of with hints of roasted coffee.

R140 | R60

Canto Merlot 2019

The nose shows notes of oak, violets, plums and cherry. It has a subtle taste of black berries, plums and a deep earthy taste. Beautiful soft tannins combine with the rich ripe fruit flavours ending in a wine with great balance and elegance. Abundant rich flavours of plum and black cherry give way to a deeper liquorice note. With a good structure, the wine is medium/full bodied with juicy fruit, wonderful texture, fine grained tannins and a silky finish.

R195 | R70

MCC Tasting R85 per Tasting

Canto Chardonnay MCC Brut 2019

This 100% Chardonnay MCC is made in the traditional French Method Champenoise. Spending two years on the lees, it is a classic sparkling wine with extra fine bubbles, beautiful mousse and richness in texture. Wonderful earthy flavours come through on the nose and finishes with a slight butteriness.

Per Bottle | By the glass

R250 | R70

Canto Chardonnay / Pinot noir MCC Brut 2020

Made in the traditional Methode Champenoise and spending 2 years on the lees this blend shows richness of flavour. The elegance and freshness of the Chardonnay blends well with the strawberry and cherry flavours of the Pinot noir.

R250 | R70

Canto Pinot Noir MCC Brut 2019

Another traditionally vinified Methode Cap Classique, this Pinot noir has a beautiful salmon colour. Its palate reveals a lively presentation of rich strawberry and cherry flavours derived typical from Pinot Noir – with an elegant dry finish.

R250 | R70

Canto Shiraz MCC Brut 2019

Also made in the traditional method of Champenoise, this 100% Shiraz rose has a distinct Shiraz nose with elegant fruit combined with spicy notes. Prominent Raspberry fruit flavours come through on the palate. Classy fine mousse. Spending 3 years on the lees, it shows lovely complexity and development.

R250 | R70

Canto Speciality Pairings

MCC and Macaron Pairing R140

G & T Infused Pairing R140

Craft Tonic and Macaron Pairing R100

Draught 500ml

Stella Artois R60

Kukumakranka Gin

Indian Tonic / Blueberry Infused / Rose Infused / Twist of Lemon

Single | Double
R60 | R80

Pizza Menu

Garlic and Herb Foccacia

Caramilised Onion and Feta Foccacia

R60
R70

Margherita (V)

Tomato and Mozzarella

R100

Regina

Ham and Mushroom

R110

Hawaiian

Ham and Pineapple

R110

BBQ Chicken

BBQ Chicken and Mushroom

R140

Greek (V)

Black Olives, Cherry Tomato, Red Onions, Feta and Mozzarella

R140

FAB

Feta, Avocado and Bacon

R150

American

Chorizo, Smoked Pulled Pork and Caramilised Onions

R150

Canto

Biltong, Feta, Fig Preserve, Blue cheese and Sweet Chilli

R150

Junior Pizza (restricted to children under 12 years)

Ham and Cheese

R70

Platters

Picnic Platter (serves 2)

Brie, Salami, Melba Toast, Kalamata Olive Jar, Mini Ciabatta Loaf

R250

Party Platter (serves 4-6)

Brie, Camembert, Salami, Chorizo, Green Fig Preserve, Caramelised Onions, Basil Pesto, Melba Toast, Cheese Straws, Mini Ciabatta Loaf

R620