

WATERFALL-POLOFIELDS

THE POTATOSHED

EST. 1911

SAUVIGNON BLANC

FRYER'S COVE BAMBOES BAY
The palate shows a full lingering powerful combination of ripe Citrus, Stone fruit and Lemon Grass. **598**

POTATO SHED
Upfront aromatics of Passion fruit, white peach & cape gooseberries greet the nose. **160 | Glass 58**

CARMEN STEVENS
Lots of limes, ripe figs and just a drop of ripe passion fruit. The palate entrance is clean and zesty. **220**

RICKETY BRIDGE
Full flavoured with a rich mid-palate, peach and litchi flavours which linger on the finish. **186**

CHARDONNAY

BE A DAISY UNWOODED
Classic minerality and length balancing the ripe fruit **220 | Glass 80**

CONSTITUTION ROAD
Rich interlaced aromas of citrus, buttered toast, marmalade and vanilla. **388**

GLENELLY UNWOODED
The wine has complex aromas of citrus peel, pear drop. **320**

UNUSUAL WHITE WINES

BE A DAISY CHENIN BLANC
This wine is rich & flavourful with a mélange of ripe Packham pear & passion fruit. **140 | Glass 70**

ASHBOURNE WHITE BLEND
Fresh, Vibrant, perfumed Sauvignon blanc, filled-out and enriched with a unwooded Chardonnay. **188 | Glass 64**

RICKETY BRIDGE THE FOUNDATION STONE WHITE BLEND
Elegant with spring blossoms, restrained peach, mango and stone fruit on the nose. **220**

ROSE

KLEINE ZALZE
Vibrant aromas of strawberry and stone fruit give way to a fresh palate with good acidity and an elegant finish. **166**

POTATO SHED RHÔNE
Hints of strawberries, cherries join with wild berries to make a bold impression. **160 | Glass 60**

STOLEN CHICKEN
Lovely red fruits dancing on your palate with a sweet ripe fruit finish **268**

OFF DRY WINES

POTATO SHED NATURAL SWEET WHITE
Classy and elegant. Honey suckle, mango, litchi and passion fruit. **120 | Glass 50**

POTATO SHED NATURAL SWEET RED
Premium selected red blend. Exotic spice, summer strawberries and cassis. **140 | Glass 56**

COCKTAILS

JAZZ TOWN 68
Tanqueray Gin*grapefruit*salted caramel*elderflower*rosemary*dried grapefruit

MARKET COSMO 86
Ciroc*cranberry*orange*citrus twist

DUTCH MULE 86
Ketel One Vodka*Angostura Bitters*Ginger Beer*Lime

THE 1920 86
Johnnie Walker Black Label*Lemon*erved tall with crushed ice

MOJITO 66
Bacardi rum*lime quarters* mint leaves*soda

DAIQUIRI
Wild berries*Bacardi Carta Blanca Blended

CAIPIRINHA 88
Noh Cuchaca*lime wedges*erved short

GRANADILLA MIMOSA 86
Granadilla Sherbet lollipop*Potato Shed MCC

FROZEN MARGARITA 86
Don Julio Reposado*Triple Sec*lime*lemon.

BEER & CIDER

DRAUGHT (500ML/350ML)
Devil's Peak Lager
Devil's Peak Lite
Striped Horse Milkstout

BEER
Corona **46**
Caste Lite **30**
Devil's Peak Hero **32**

CIDERS
Hunters **30**
Savanna Light/Dry **32**

CABERNET SAUVIGNON

POTATO SHED
A fusion of dark fruits, cherries and cassis with a velvety texture. **220 | Glass 80**

THE ANVIL
This is backed up by a bright, juicy palate bathed in oak spice, anise black berries and a savoury all-spice finish. **180 | Glass 66**

GLENELLY
Juicy and fresh, with tasty plum and raspberry coulis notes racing through. **160**

SARONSBERG PROVENANCE
The soft textured tannins, full bodied mouth feel and silken finish lends itself as a platform for a heady mix of red berry and black fruit flavours combined with floral notes and fynbos nuances. **274**

DIEMERSDAL
Red berry-fruit a potpourri of dried Provençal herbs, notes of ripe plums. **248**

DELHEIM
Chevy tannins with clean mulberry fruit, black cherry highlights and chocolate on the nose. **286**

ORG de RACK ORGANIC
Lighter in style with a bouquet of berry, plum, cigar-box, a whiff of mint and a touch of dark chocolate. **220**

THE FAT MAN BY OLD ROAD WINE Co.
Juicy red berries and plums with hints of milk chocolate, oregano and spice. **180 | Glass 66**

DC CHOCOHOLIC
Fruit and flavours that includes Turkish delight, chocolate, red and black cherries, vanilla, red plum and butterscotch. **160 | Glass 58**

BELEIA
Red cherry, pine needle cedar and white chocolate. **340 | Glass 126**

DE TOREN DELICATE
Perfect for red and white wine lovers. Luscious red strawberries and cinnamon aromas. **200**

DELAIRE GRAFF BOTMASKOP 592
meticulously handcrafted blend of noble red varietals.

THE BUTCHER & CLEAVER 360 | Glass 130
Robust flavors of dark red and blackberry fruit, and cigar box flavours.

POTATO SHED MCC 320
Delicious lime and grapefruit with a beautiful minerality and a soft acidity

GIN
~ Tanqueray **28**
~ Tanqueray NO. TEN **38**
~ Tanqueray Sevilla **28**
~ Bombay Sapphire **32**
~ Hendricks **42**
~ Inverroche **38**

BABYLONSTOREN
Palate is medium bodied with pure fruit, fresh acidity and ripe tannins, the finish long and savoury. **374 | Glass 140**

SHIRAZ

ORG DE RAC ORGANIC
Enticing aromas of black forest cake, ripe plum, cherry and vanilla with delightful dried fruit. **220**

NUIBA SECOND POST
The palate is big and bold – Forceful but equally flavourful. **240 | Glass 90**

MERLOT

STELLEKAYA
A full bodied wine with minty characters and loads of black currents, hints of coffee and dry fruits. **320**

POTATO SHED
Perfect balance of fruitcake spice soft tannins & velvet finish. **218 | Glass 80**

GLENELLY
Tremendous concentration, richness and generous fruit. **256 | Glass 82**

PINOTAGE

KANONKOP KADETTE
Aromas of raspberry, strawberry and red cherries on the nose. **260**

DIEMERSDAL
Dark and brooding black fruit of blackberry and prunes lead this broad flavour spectrum. **248**

CANTO
Notes of red berries, coca and spicy flavour with hints of coffee. **244**

PINOT NOIR

NITIDA
Glazed cherries and mulberries intertwined with juicy strawberries and plums. **360**

RED BLENDS

THE SPOTTED HOUND RED BLEND
A wine that shows a slight saltiness on the nose with hints of soft cardamom spice. **220 | Glass 80**

THE LAST ELEPHANT 888
The nose is evocative, showing blackcurrants, red cherries, cedar wood, lead pencil and cigar box aromas.

MAMA AFRICA MALBEC 300
Decadent as a conversation with a good friend.

CHAMPAGNE & BUBBLES

PAUL RENÉ NECTAR 448
Enjoy strawberries and rose petals on the nose with a sweet palate

COGNAC
Hennessy VS **50 /VSOP 80**
TEQUILA
EL Jimador Blanco **30**
El Jimador Reposado **30**
Don Julio Reposado **65**
VODKA
Ketel One **40**
Ciroc Snapfrost **48**

SPIRITS

WHISKY
Glenfiddich 12 YO **44 /15YO 78 /18YO 126**
Glenlivet 12 YO **76 /15 YO 48**
Glenmorangie Original **48**
Johnnie Walker Black Label **48 /**
Green Label **56 /**
Gold Label Reserve **78 /**
Ultimate 18 YO **118 /**
Blue Label **224**
Jameson Standard **42**
/Select Reserve **52**



BILL OF BEVERAGES

CATHEDRAL TO FIRE
6 ARTISAN BREWERY



WATERFALL-POLOFIELDS

THE POTATOSHED

EST. 1911



BILL OF FARE

CATHEDRAL TO FIRE
& ARTISAN BREWERY

PROPRIETOR
N° 0003



BITES

GRILLED FLATBREAD
~tomato cream cheese spread *cbakalaka*coriander. **46**
~chickpea spread *grilled butternut *peppadews*
caramelized macadamia nuts. **48**

STICK BREAD
~dukkah ~chimichurri~cured beef spread ~tomato & cream
cheese spread. **40**

ALOO CHEESE BREAD
~Smashed potatoes *cheddar *mozzarella *mustard seeds
*coriander. **40**

CRISPY SQUID HEADS
~Spicy, crispy squid heads. **58**

SWEET POTATO & SCRATCHINGS
~ crispy grilled sweet potato *braised pulled beef*curried
cabbage *coriander yoghurt. **78**
~ grilled chicken strips *creamy mushroom ragu. **68**
~ spicy tomato isisbebo *cheddar *coriander. **50**

ZANZIBAR POCKETS
Folded Flatbread Pockets
~Mozzarella. **22**
~Beef Ragout, chilli & mozzarella. **22**
~Morogo & Feta. **22**

PERI PERI CHICKEN GIZZARDS
~Creamy peri peri sauce *tamarind chutney *coriander
yoghurt *grilled french loaf. **66**

COCONUT PRAWNS
~3 king Spicy tamarind chutney*coleslaw. **120**

FISH MARKET

BEER BATTER FISH
~ fries *homemade saffron
mayonnaise. **78**

WHOLE BAKED FISH
~Grilled tomato *onion *paprika
*spinach greens. **140**

PRAWN GRILL
~8 Wood grilled prawns*choice of
barissa' herb butter*fries. **340**

BURGERS

BEEF
~ red brioche bun *150g pure beef
*lettuce *tomato *gherkin
*homemade saffron mayonnaise
*honest fries. **88**

CHICKEN
~ red brioche bun *150g chicken breast
fillet *lettuce *caramelised onion
*jalapeno *cheddar cheese *homemade
saffron mayonnaise. **84**

SURF BURGER
~red brioche bun *coleslaw *lettuce
*tomato *beer-battered fish
*homemade saffron
mayonnaise. **84**

GATSBY

BEEF
~ French loaf*honest fries *lettuce *tomato *onion *pulled
beef *homemade saffron mayonnaise *cheddar cheese. **98**

CHICKEN
~ French loaf*honest fries *lettuce *tomato *onion *Chicken
strips *homemade saffron mayonnaise *cheddar cheese. **88**

VEGETARIAN
~ French loaf*honest fries *lettuce *tomato *onion *chickpea & corn sausage
*homemade saffron mayonnaise *cheddar cheese. **84**

SPUDS

MUSHROOM SPUD
~ slashed baked potato *creamy
mushroom ragu. **58**

BEEF SPUD
~ Slashed baked potato*pulled
beef*cabbage*cheese. **78**

BAKED SPINACH SPUD
~ spinach *feta *tomato *mozzarella. **66**

TOPPINGS ~ bacon and cheese 36 ~ feta and jalapeno 30
~ mushroom sauce 26 ~ peppercorn sauce 30 ~ peri peri sauce 30

BEVERAGES

COLD DRINKS
SOFT DRINKS **26**
BOS ICED TEA **30**
TIZERS **30**
SCHWEPPS MIXERS **24**
RED BULL ENERGY **42**
RED BULL SUGAR FREE **42**

TEA & COFFEE
COFFEE
CAPPUCCINO **28**
ESPRESSO **22**
AMERICANO **24**

TEA **30**

MILKSHAKES
VANILLA RICE CRISPY **48**
WILD BERRY **48**
PEPPERMINT CRISP TART **60**
COFFEE **48**
BAR ONE **48**

THE FIRE PIT GRILL

POKERS BITES
~ Small fire-pit poker of beef - 100g **34**
~ Small fire-pit poker of chicken - 100g **26**
~ Small fire-pit poker of pork - 100g **28**

BEEF POKER
~ Fire-pit poker of beef on the coals *oregano *red wine
*thyme 500g. **198**

CHICKEN POKER
~ Fire-pit poker of Mozambican pele pele
spiced chicken 500g. **120**
~Classic lemon and herb on the coals 500g. **120**

EMBERS & ASHES

Slow cooked from our wood-burning oven

BEEF SHORTRIB
~ 4 Hour Braised* 600g on the
bone*chilli*soy*pineapple*spicy barbeque. **250**

PORK RIBS
~ 500g *smoked & pickled *milkstout *maple *onion
*thyme. **248**

LAMB ON THE SPIT
~ 7 Hour oregano basted wood-oven roasted
*potatoes *coleslaw. **320**

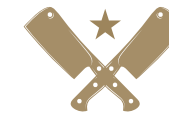
SUPER PRIME STEAK
~ On the bone *honest fries/wood oven roasted potatoes
*coleslaw 2.5kg **740**

RIBEYE STEAK
200g **146** | 400g **240**

RUMP
200g **118** | 400g **180**

PORK SHANK
~ 8 Hour slow roasted pork 1kg *white wine *garlic
*smashed potato. **156**

BEEF RIBS
~ 500g Beef ribs *cola & pineapple chutney basting
*honest fries. **248**



CERTIFIED FRESHEST & FINEST FARE
- BURGHERSDORP INSPECTORATE -

THE MARKET

GARDEN BOX SALAD
~ Fresh lettuce varieties *marinated feta *carrot *cabbage
cucumber beetroot * red onion *olives *balsamic dressing. **80**

CHILLI BUTTER CORN
~ Roasted from the ashes. **54**

SPINACH GREENS
~ Traditional morogo-style *spinach *onion *tomato. **28**

ROASTED BUTTERNUT
~ Maple *cinnamon *thyme *olive oil. **28**

Simple sides

POTATOES FROM THE EARTH

HONEST FRIES
~Homemade saffron mayonnaise. **26**

WOOD OVEN ROASTED POTATOES
~ Butter & olive oil *garlic *lemon *oregano. **26**

SWEET POTATO FRIES
~Sprinkled pecorino. **30**

SMASHED POTATOES
~Not smooth *creamy & buttery. **26**

WEDGES
~Potato. **26** | ~Sweet potato. **30**

BAKED
~Potato. **26** | ~Sweet potato. **30**

DESSERT

FIRE ON ICE
~ Blow torched meringue *chocolate ice cream *black cherry
heart. **86**

TRADITIONAL TRIFLE
~ Red velvet cake *orange syrup & bourbon - soaked
vanilla sponge *fruit jelly *sabayon *crème fraiche *cherries
*dates *banana *nut praline. **82**

LOUKOUMADES
~ Fried dumplings with Spiced syrup & chocolate
dipping sauce. **66**

MELON
~Honeydew *cantaloupe
*watermelon. **48**

FRUIT LOLLIPOPS
Frozen fruit flavours. **20**
~ Granadilla
~ Berry

PATRONS AND GUESTS ARE INVITED TO ENJOY A DRINK AT OUR BAR BEFORE AND AFTER THE THEATRE PRODUCTION
~ WE INVITE YOU TO HOST PRIVATE DINNERS & SPECIAL AFFAIRS ON RESERVATION AND REQUEST ~