

33 ON BOND
RESTAURANT

22nd and 23rd April 2026

Dear Guests,

We are delighted to welcome you to the start of a new year with two exceptional evenings dedicated to the celebration of South Africa's most cherished culinary traditions. After many years of hosting restaurant evenings inspired by global cuisines, we have chosen to turn our attention homeward — honouring the rich diversity, heritage, and character of South African gastronomy.

For this special occasion, our culinary team has carefully curated a menu that re-interprets beloved local flavours with refined technique and contemporary elegance. Each course has been thoughtfully paired with a selection of outstanding South African wines, chosen to complement the dishes and enhance the depth and complexity of every flavour.

We invite you to indulge in an evening defined by creativity, sophistication, and impeccable hospitality.

Join us for a truly memorable dining experience where tradition meets modern refinement, and where every dish is perfectly accompanied by a remarkable pour.

STARTERS

BHAJI

Courgette & red onion, green chutney

SNOEK

Snoek pâté, vetkoek, roasted grapes

BUTTERNUT AND BILTONG

Butternut, biltong soup

Cinnamon croûtons

SPRINGBOK

Springbok carpaccio, pecorino, olive oil, rocket

Wine pairing

De Wetshof Chardonnay

SORBET

ROOIBOS

MAIN COURSES

UI ONDERSTEBO

Onion and goats cheese tart
Rocket salad

LINEFISH

Grilled fillet of fish, De Grendel beurre blanc
Potato bake
Pumpkin fritters, green beans

Wine pairing for above dishes
De Grendel Viognier

BUNNY CHOW

Boland chicken curry
Sambals

LAMB ROLL

Roasted rolled lamb, Mrs Balls glaze
Potato bake
Pumpkin fritters, green beans

OSTRICH

Grilled ostrich fillet, cherry-red wine sauce
Potato bake
Pumpkin fritters, green beans

Wine pairing

Tokara Cabernet Sauvignon

DESSERTS

KAAS

Selection of South African cheeses

MILKTART

Milktart, cinnamon macaroon
Milktart chou puff, cinnamon crackling

POLISIE KOFFIE

Condensed milk panna cotta, coffee jelly
Ouma rusk crumb
Shot of brandewyn

BANANA BOAT

Banana spring roll
Amarula ice cream
Chocolate sauce

Wine pairing

Delaire Sunburst Noble Late Harvest

Unpaired: R395

Paired: R495

WINE LIST

SPARKLING WINE

Pierre Jourdan Brut R380

WHITE WINE

Diemersdal Sauvignon Blanc R200
Diemersdal Sauvignon Blanc, 250ml R70
De Wetshof Chardonnay R250
Maras Swartland Chenin Blanc R190
De Grendel Viognier R300
Haute Cabrière Chardonnay / Pinot Noir R245

ROSÉ WINE

Protea Rosé R180

RED WINE

Tokara Cabernet Sauvignon R315
Guardian Peak Shiraz R225
Guardian Peak Merlot R225
Warwick The First Lady Pinotage R250
Warwick Pinotage 250ml R85
La Motte Millenium R250
La Motte Millenium 250ml R85

DESSERT WINE

Delaire Sunburst Noble Late Harvest
R70 per glass

BEERS AND CIDERS

Amstel Lager, Castle Lite R35
Heineken, Heineken Zero R40
Brutal Fruit, Smirnoff Storm R40
Hunters Dry, Savanna Dry R40
Jack Black Atlantic Weiss R40

WHISKY, BRANDY AND SPIRITS

Aberlour 12 year double cask single malt R75
Highland Park 10 year old single malt R75
Glenmorangie Quinta Ruban 14 year single malt R75
Jamesons Irish Whiskey R40
Jack Daniels R35

Hennessy VSOP Privilege R75
Van Ryns, 12 year R75
Boschendal XO R75
Klipdrift Premium R35

Bombay Gin R30
Tanqueray Gin R35
Ginologist Gin R35
Absolute Vodka R35
Smirnoff Vodka R30
Captain Morgan Rum R30
Bacardi White Rum R30

Jägermeister R35
Jose Guervo Silver R30
Jose Guervo Reposado R40

SOFT DRINKS

Fanta Orange, Sprite, Sprite Zero, Coke, Coke Zero R28
Ice Tea Peach, Stoney, Appletiser, Grapetiser R28

Mineral Water still and sparkling R25

COFFEE AND TEA

Espresso, Americano R25
Cappuccino R30
Latte R30
Black or Rooibos tea R25