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Welcome



Sunday brunch is one of those great traditions that doesn't get the respect it deserves. Often confused with simply a late breakfast, Sunday brunch is really a legitimate reason to spend the entire day eating and drinking. Which is just what we're doing at Caveau at The Mill each Sunday on the newly renovated terrace, which now includes a fireplace.

Our Sunday brunch menu has everything from Eggs Benedict to the Sunday roast. And we've got the superbly talented **Jack Mantis** performing some acoustic guitar sessions from noon to get you in the relaxed Sunday mood. The vibe is great, so come through, order some bubbly and end your weekend in a memorable fashion.

Keep swirling!

Brendon, Jean & Marc.

Brendon's Wine of the Month - Morgenhof Brut Reserve 2005

Morgenhof might be owned by a family more famous for their Cognac (the surname Cointreau should ring some bells), but their wines are certainly worthy of admiration. From the estate in the highly-regarded Simonsberg ward of Stellenbosch, they produce a premium range of wines that maintain consistently high quality and character. Amongst these is the Morgenhof Brut Reserve 2005.

Fermented in the bottle in the Method Cap Classic style (as Champagne is made), the wine is blend of 60% Chardonnay and 40% Pinot Noir. The Chardonnay is quite dominant, giving the wine a desired richer, slightly nuttier flavour than many other bubbly. A lingering finish completes what really is a fine sparkling wine, one that easily compares with many top Champagne brands. One wonders how the Cointreau family back in France feel about that...

Jean's thoughts:

A clean, crispy slightly woody bubbly. Years after years, Morgenhof has provided us with a very special wine - for this we thank you!

Marc's thoughts:

A classy wine from a classy estate. Rich on the palate and clean on the finish, this is a great bubbly for brunch, or any other time!

Price at Caveau: R150 per bottle



Caveau at the Mill

Caveau Birthday Party

We're celebrating five years of Caveau with an epic party at **Caveau at The Mill** on Thursday, 27 August, 2009. Come and enjoy an evening of great wines, premium beers and delicious foods, along with some great music entertainment. This is one of the year's great parties, so don't miss it.

Thursday, 27 August, 2009.

6PM - 8PM

Caveau at The Mill
13 Boundary Rd, Newlands
RSVP to Anthonise at events@caveau.co.za or 021 424 8154

On another note, **The Players Lounge** was a great success, so thank you to all that came. Part of the entertainment on the night was Blades and his great interviews with some of the rugby legends amongst the guests. He also prepared some short entertaining clips for the evening, which we can now share with everyone via the Over To Hugh website [here](#)...



Husband and wife team **Chris and Andrea Mullineux** source the pick of the grapes from several sites around the Swartland for their wines. They believe the area to have potential for greatness and aim to make wines that truly express the unique 'terroir.' A minimalist approach in the cellar allows the grapes to express this character, with a subtle use of oak ensuring the wines are well-balanced. This is a couple truly passionate about wine, something easy to pick up when you try their Syrah. We've made it available for **R 210 per bottle**. To take advantage of this offer, simply reply to this email.



Eggs Benedict is a classic dish, and de rigueur on any decent brunch menu. If you can't make it to The Mill for brunch on a Sunday, then it's also worth making at home. Give it a try...

Serves 2

Ingredients

- 2 croissants, toasted
- 4 slices Black Forest ham
- 4 poached eggs
- 2 lemon wedges

Hollandaise sauce (makes about 10 portions)

- 500g clarified butter, warm
- 8 egg yolks
- 5ml lemon juice
- 6 peppercorns
- 1 bay leaf
- 125ml white vinegar

Preparing the Hollandaise sauce

Place peppercorns, bay leaf and vinegar in a saucepan and reduce by half. Prepare a double boiler. Strain reduction and add along with egg yolks and lemon juice to a metal mixing bowl. Whisk over the double boiler - keep warm, but do not overheat - until resists the wrist. Slowly add the warm clarified butter while whisking. Should form a smooth consistency when whisked in.

To serve

Slice croissants length ways, divide onto two plates with lemon wedges on side. Layer with ham slices and place a poached egg on each half. Drizzle eggs with enough Hollandaise sauce to cover. Season with salt and pepper.

Caveau Deli : Hollandaise Sauce

One of the classic French sauces, named as Hollandaise since it was believed to have copied a Dutch sauce, it is essential with Eggs Benedict but also goes well with several other dishes, especially asparagus. Since the sauce is tricky to make, with a delicate technique of beating a mixture over boiling water, you're always welcome to pick some up at the Caveau Deli to ensure your next brunch at home turns out perfectly. Simply call ahead if you require a large amount.

Caveau Deli entrance is on Shortmarket Street.

"Wine can of their wits the wise beguile, Make the sage frolic, and the serious smile."

- Homer



swirling passions

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