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Welcome



Spring has officially sprung, and though there may be a cloud or two lingering, now is the time to embrace the outdoor lifestyle. While winter warmed us with fireplaces and roasts, we can't deny our preference for enjoying life under a bright blue sky. On this *al fresco* note, we're delighted to announce that Caveau at The Mill has converted the upstairs level into a brand new Grolsch bar. Complete with lounge seating and several different beers on tap at the lengthy contemporary-styled bar, it also sports a retractable roof to allow open air afternoons drinking beer in the sun. Just the thing for this time of year.

Keep swirling!

Brendon, Jean & Marc.

Caveau at the Mill

Pop in for our classic Sunday brunch at The Mill. One of the best brunch menus around, live music and a chilled setting on the banks of the river. Some bubbles and the fireplace will get your Sunday off to an easy start.

For reservations, contact Ronel at Tel: 021 685 5140 or email management@caveau.co.za

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Remember, the opening times at Caveau at The Mill are Tuesday to Saturday from 8am, and Sunday from 10am.

Brendon's Wine of the Month - Colmant Brut Reserve NV



The very likeable Jean-Philippe Colmant produces top quality Methode Cap Classique wines on his Franschoek farm. Having moved to South Africa from Belgium eight years ago he has produced his own wine since 2005, but also imports several ranges of Champagne. A visit to the estate and a tour of the cellar shows it to be unpretentious but very modern. Wines are all made using only Chardonnay, most of which is produced on the farm, and Pinot Noir grapes. All wines are bottled for two years or more before release.

The Brut Reserve has lovely citrus notes with a fresh palate and good weight to add to the mouthfeel. Very clean but subtle yeasty and nutty flavours to add extra depth. Being spring, you'll want to find a good bubbly to stock your fridge with. This one makes a strong case for itself.

Jean's thoughts:

Clean, crisp, classical bubbly with a beautiful palate. The perfect drink to celebrate spring!

Marc's thoughts:

A delicious first-class bubbly, made with care, and it should be enjoyed the same way. Okay, maybe sometimes with a hint of reckless abandon.

Price at Caveau: R250 per bottle

Caveau Deli

If you need some cured meats or cheese to-go, swing past the new Deli area, now located at the Bree Street entrance of Caveau. We've got a wide selection of meats (from chourizo to Parma ham to biltong) and a good variety of cheeses too. We like to get new things in whenever possible, so come have a look whenever you're going past to see what's available.

Featured Dish: Japanese Salad



Jackie, our resident Caveau sushi chef, turns out some excellent sushi from the Caveau raw bar on a daily basis. From rainbow rolls and fashion sandwiches to perfect cuts of sashimi, it's all here. But if you're after something different, try the Japanese sashimi salad, a combination of salad greens with pieces of super fresh sashimi. It also comes with Jackie's own dressing and a soy sauce he mixes himself.

Friends of Caveau: Gareth Robertson from L'Ormarins

Gareth Robertson has long been a friend of Caveau, though most of us know him by his real name, "Bear." Having worked in the wine industry both locally and abroad for a good while now, he's currently Sales Manager for the L'Ormarins portfolio of wines. We always enjoy when he visits the restaurant, which generally sees an increase in wine consumption that day!

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



swirling passions