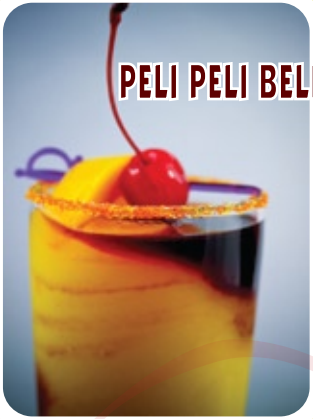




PELI * PELI

SPECIALTY DRINKS

PELI PELI BELLINI



Mango and peach puree, champagne, Stoli Vodka, Ron Rio Rum, swirled with red wine, and garnished with a peach slice and cherry \$9

POMEGRANTINI



Cranberries and ginger muddled with sugar, shaken with Grey Goose Vodka and Pama Pomegranite Liqueur garnished with fresh cranberries \$10

SOUTH AFRICAN MOJITO



Our Classic Mojito with Chef Paul's secret ingredient. Drink 2 of these and you'll be on the plains of South Africa \$10

BLUEBERRY TWIST



Stoli Blueberry Vodka shaken with Hiram Walker Blueberry Passionfruit Liqueur and a twist of lime, garnished with a sugared rim and fresh blueberries \$10

TYPHOON PUNCH



Stoli Vodka, Skyy Berry Infused Vodka, Mailbu Coconut Rum, Mango Liqueur and Passionfruit Puree. A knockout! \$10

CLASSIC COCKTAILS

APPLETINI

Absolut Citron and Hiram Walker Sour Apple Liqueur, sugared rim and cherry garnish \$8.50



THE COSMO

Absolut Citron and Cointreau shaken with a splash of cranberry juice, garnished with a lemon twist \$8.50



PELI PELI CHOCOLATINI

Paul's chocolate sauce swirled with Godiva Liqueur, Absolut Vanila and Hiram Walker Creme de Cacao, garnished with a chocolate swizzle stick \$11



MARGARITA

Any tequila you like, Grand Marnier and sweetened lime juice over ice \$7

PELI PELI MARTINI

Our version of a dirty martini with Grey Goose vodka, garnished with blue cheese stuffed olives \$9

PELI COLADA

Barcardi Rum, Malibu Coconut Rum and Sailor Jerry Spiced Rum blended with fresh pineapple and coconut milk \$9

PELI PELI CLASSIC MOJITO

Ron Rio Rum, mint, lime juice and soda served on the rocks \$9



BLOODY MARY

Our finest vodka mixed with a blend of chef paul's Peli Peli spiced tomato juice mix. very different, very Peli Peli \$10

PEARTINI

Mathilde's Pear Liqueur and Grey Goose Le Poire, garnished with a lemon twist \$10

Happy Hour

M-F 2pm-7pm



Peli Peli
proudly presents



Official Wines
of Peli Peli

Graham Beck, one of South Africa's most progressive and formative wine families, has been named the official wine of Peli Peli. Peli Peli's customers will now be able to enjoy Chef Paul's culinary creations with the best wines that South Africa has to offer!

In addition, Graham Beck will also be the official sponsor for Peli Peli's Points Program in which the grand prize will be a romantic trip for two to South Africa with a stay at the Graham Beck winery. The grand prize winner will be announced on Black Friday in 2010.

For more information about Graham Beck wines, please visit www.pelipeli.com/gbwines

2002 The Ridge Syrah \$11/\$40



Awards:
Grand Prix Trophy Award
John Platter Wine Guide 2007 4.5 Stars
Veritas Gold 2006
Winemakers' Choice Diamond Award

TASTING NOTES: "Deep, rich plummy colour. A bouquet that's intensely warm and smoky in character, with distinctive hints of spice. The fruit emerges beautifully and is in superb symmetry with the wood on the palate. Enjoy with Peli Peli Filet Mignon or Herb crusted lamb chops."

"It's like drinking a bit of heaven" -chef Paul

Graham Beck Viognier \$10/\$36



TASTING NOTES:

A hue of fresh baled straw with golden highlights. A nose rich with peaches and yoghurt, honeysuckle and ripe apricots dusted with icing sugar. Tinned pears supported by nougat nuttiness introduces a feminine elegance on the palate. This is followed by a crisp apple acidity with orange rind, peaches and apricot completing the circle for a long lingering journey.

SERVING: Serve slightly chilled with Peli Peli Prawns, Seabass, or Peli Peli Half Rotisserie Chicken



Graham Beck Shiraz \$11/\$40



HARVEST & CELLAR TREATMENT: The grapes were left to ripen fully to ensure the development of the rich and ripe flavours and complexity.

TASTING NOTES: Ripe mulberry, blueberry and white pepper on the nose with layers of ripe berry fruit and spiciness on the palate. Big structured wine with juicy mid palate and elegant but firm tannins on the finish.

SERVING: This wine is excellent with Safari Steak, Drakensberg Ribs,

2008 Gamekeeper's Reserve Chenin Banc \$8/\$28

TASTING NOTES: Upfront tropical fruit, ripe pineapple, melon, peaches and honey flavours on the nose. Full and juicy palate with layers of ripe tropical fruit complemented by a long clean and crisp aftertaste.

SERVING: Good company for Chilean Sea Bass, Sweet & Spicy Peli Peli, and Greek Salad.

"light, refreshing, and delightful flavors, one of my favorites!" - Chef Paul





PELI * PELI

RED WINES

PINOT NOIR

glass / bottle

Terra Andina Reserva
Chile 8/28

Bliss
Mendocino, California 9/32

La Crema
Sonoma County, California 9/32

MERLOT



Acre
Central Coast 10/36

Red Diamond
Washington 8/28

Santa Alicia Reserve
Chile 7/24

Red Rock
California 7/24

CABERNET SAUVIGNON



Graham Beck Gamekeeper's Reserve
South Africa 11/40

Ramspeck
Central Coast 10/36

J Lohr Seven Oaks
California 12/44

Franciscan Oakville Estates
California 16/60

Cellar No. 8
California 8/28

MALBEC

Baqueano Cabernet Malbec
Argentina 6/22

Luigi Bosca Reserve
Argentina 9/32

Broquel Malbec
Argentina 9/32

Roc de Chateaux
France 8/28




Chef Paul's Choice




PELI * PELI

glass / bottle

OTHER REDS

 Graham Beck Shiraz South Africa	11/40
Tobreck Woodcutter's Shiraz	12/44
Backsberg Kosher Pinotage South Africa	8/28
Savanha Shiraz/Pinotage South Africa	7/24
Karly Zinfandel California	7/24

CHAMPAGNE

 Graham Beck Brut South Africa	41
Veuv de Vernai (personal) France	10

COFFEE DRINKS

Irish Coffee	10
Cool Swan's Dairy Cream Liqueur and coffee topped with our thick homemade whipped cream	
Chocolate Hazelnut Coffee	10
Frangelico Hazelnut Liqueur, Godiva Chocolate, Liqueur coffee, and thick homemade whipped cream	

BEERS

Regular	5
Bud Light, Miller Light, Coors Light, Shiner Bock,	



Premium ,	7
Baltika 7, Baltika 9, Corona, Real Ale Brown, Guinness Dos Equis, Blue Moon	



COGNACS

Courvoisier VS
Remy Martin VSOP
Hennessy VS
Hennessy XO
Larresingle Armangac

SCOTCH

Glenlivet 12yr
Glenlivet 18yr
McCallan 12yr
McCallan 18yr
Johnny Walker Red





PELI * PELI

WHITE WINES

RIESLING

glass / bottle

Shooting Star
California

9/32

Covey Run Dry
Washington

6 / 22

Columbia Winery
Washington

7/24

SAUVIGNON BLANC

Mud House
New Zealand

10/36

Brancott Reserve
New Zealand

12/44



Graham Beck
South Africa

10/36

CHARDONNAY

Kendall Jackson
California

8/28

Sonoma Cutrer
Russian River Ranches, California

12/44

La Crema
California

9/32

14 Hands
California

9/32

Pinot Grigio

Cabert
Italy

6/22

Ecco Domani
Italy

7/24

Rose And Blush

Beringer White Zinfandel
California

6/22

OTHER WHITES



Graham Beck Chenin Blanc
South Africa

8/28



Graham Beck Viognier
South Africa

10/36

Broquel Torrontes
Argentina

9/32

