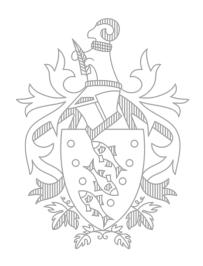


MENU



OUR ORIGINS

Ours is a true Cinderella tale ... What was once a forgotten vineyard, overgrown and underused, is now a significant site for exceptional wines, creative cuisine, and abundant beauty under new care.

Welcome to Brookdale Estate.

Open your mind, and palate, to the possibility of the Paarl Winelands. We have selected a blend of varietals for our vineyards and ingredients for our menus that honour the region, whilst showcasing new ideas, combinations, and techniques. Sip, taste, savour, and discuss our minimalistic, terroir-driven wines which accompany dishes inspired by international flavours and local produce.



TO START

Open your mind and palate to the Paarl Winelands

Red Lentil Dahl Spiced red lentil soup onion bhaji, fermented cashew nut cream and atchar oil	R 90
Bobotie Tortellini Light curried mince filled tortellini, raisin and tamarind jus, tomato sambal and toasted almond Available as Starter and Main Course	S – R 110 M – R 215
Prawn & Fish Croquettes Fried prawn and fish croquettes, compressed cucumber, avocado and Ssamjang aioli	R 165
Mushroom Risotto Exotic mushroom risotto, pickled shimeji mushroom foam and dust Available as Starter and Main Course	S – R 115 M – R 220
Mussels Meunière Fresh West Coast mussels, sofrito, butter white wine and parsley and toasted bread Available as Starter and Main Course	S - R 110 M - R 215

"ONE OF THE VERY NICEST THINGS ABOUT LIFE IS THE WAY WE MUST REGULARLY STOP WHATEVER IT IS WE ARE DOING AND DEVOTE OUR ATTENTION TO EATING."



MAIN COURSE

Explore your favourites or find something completely new

Char-grilled Miso Aubergine Char-grilled miso-glazed aubergine, gingered carrot purée and vegan kimchi and sweet crisps	R 160
Red wine and rosemary Oxtail Slow braised oxtail in a red wine and rosemary sauce served with creamed samp and buttered baby carrots	R 280
Coq au Vin Braised ballotine of chicken in a bacon, mushroom and baby onion sauce served with creamy mashed potato	R 210
Bouillabaisse A classic seafood soup of prawns, mussels, octopus and fish served with rouille and toasted baguette	R 300
58 Degree Lamb Rump Sous vide lamb rump, minted pea purée, crushed baby potatoes, peas and a thyme jus	R 265
Sides	
Mielie with chilli mayo	R 40
Baby carrots, hummus & dhukka Charred broccoli	R 40 R 65
Crushed baby potatoes with garlic butter	R 35
Fat cut fries - 250g	R 30



TO FINISH

Finish on a sweet note

Milk tart Soufflé Poached nectarine, salted caramel gelato	R 130
Deconstructed Tiramisu	R 120
Apple Strudel Cinnamon crumble and honeycomb gelato	R 140
Cheese Board	R 110

"SEIZE THE MOMENT. REMEMBER ALL THOSE WOMEN ON THE 'TITANIC' WHO WAVED OFF THE DESSERT CART."



R 35

R 30

HOT DRINKS

Savanna

Savanna Non-Alcoholic

Cappuccino	R 40
Red Cappuccino	R 45
Double Espresso	R 30
Latte	R 40
Americano	R 35
Flat white	R 40
Tea	R 35
SOFT DRINKS - 200ml	
Coke	R 28
Coke zero	R 28
Red Grapetiser	R 35
Fitch & Leeds Tonic	R 28
Fitch & Leeds Lemonade	R 28
Fitch & Leeds Ginger Ale	R 28
Fitch & Leeds Dry Lemon	R 28
Fitch & Leeds Pink Tonic	R28
Fitch & Leeds Soda Water	R28
CORDIALS	
Roses Kola Tonic	R 10
Roses Lime	R 10
Roses Passion Fruit	R 10
WATER	
Brookdale still water – 1L	R 40
Brookdale sparkling water – 1L	R 45
BEER	
Windhoek lager	R 40
Castle light	R 36
Heineken	R 40
Heineken Non-Alcoholic	R 35



BRANDIES

KWV 3-year	R 22
KWV 5-year	R 25
Oude Molen VSOP	R 90

VODKA

Wyborowa	R	2	5	,
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WHISKEY

Bains Single Grain	R 40
Jameson	R 45
Johnny Walker Black	R 50
Talisker Single Malt	R 100

GIN

Inverroche 'Classic' Gin	R 40
Inverroche 'Amber'	R 50

TEQUILA

El Jimador Blanco	R 40
Olmeca	R 50

OTHER

Bacardi Spice

Amarula	R 20
Aperol	R 18
Jägermeister	R 32
Campari	R 34
Martini Dry & Martini Rosso	R 15
Bacardi Carte Blanca	R 22

R 22