

THE  
*Bistro*  
at BROOKDALE



MENU

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## 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.

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 locally-sourced 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.

*Stay curious...*



## TO START

*Open your mind and palate to the Paarl Winelands*

Gazpacho R 120

Tartare

Smoked venison tartare, salsa verde,  
salt-cured pear, Dijon emulsion,  
mielie pap crisp R 150

Or

Beef tartare, miso and soy-cured egg  
yolk, charcoal ciabatta R 150

Or

Trout tartare, avocado, spring onion,  
pickled ginger, red Thai curry  
dressing, rice paper crisp R 175

Twice-baked Gorgonzola and mature  
Cheddar cheese soufflé, Waldorf  
salad R 135

Rabbit galantine, apricots, pistachio  
and citrus Mesclun salad, sweet  
and sour apricot purée R 165

Charcoal-fired prawns, African risotto  
and peri-peri

2 *prawns* R 180  
4 *prawns* R 340  
6 *prawns* R 480



Duck liver pâté, crisp chicken skin,  
raisin purée, port gel, toast R 150

Mushroom risotto, pickled shimeji  
mushroom foam and mushroom dust

*Starter* R 130

*Main Course* R 260



## MAIN COURSE

*Explore your favorites or try something new*

Line-caught pan-seared Fish Du Jour

Fat cut fries, Mason Road Chenin Blanc, lemon, caper and chive cream sauce

or

R 260

Fermented black bean chili sauce and Asian vegetables

Ballantine of free-range chicken, warm bacon, onion and corn salad and chicken jus gras

R 245

Miso aubergine, gingered carrot and cashew purée, sorghum salad, homemade Kimchi, sweet potato crisp

R 180

Confit leg of duck and crisp breast, sweet potato, pak choy, fine beans, ginger Sichuan pepper gastrique

R 330

Tandoori lamb rump, baba ghanoush salad, cumin curd, pickled red onion, poppadom, vegetable atchar and tomato sambal

R 315

Loin of venison, braised red cabbage, saffron-poached pear, pecan praline, juniper jus and Hasselback potato

R 290



Fillet of beef, cauliflower and  
Parmesan cheese purée, potato  
gnocchi, Parmesan wafer and jus  
natural R 350

Char-grilled pork chop, curried  
kraut, cumin baby carrots, garlic  
crushed baby potato, bacon and  
cider jus R 320

## SIDES

Burnt corn, cherry tomato, pickled  
ginger, sesame and spring onion R 76

Broccoli and avocado salad,  
pumpkin seed, maple wholegrain  
mustard and lemon dressing R 76

Baby carrots, hummus & dhukka R 73

Crushed baby potatoes with garlic  
butter R 35

Hand cut fries – 250g R 35



## TO FINISH

*Finish on a sweet note*

Cape Malay Koesister, kulfi ice cream, pistachio crèmeux, vanilla and tonka bean gel	R 130
Brookdale Snickerbar, chocolate mousse, peanut honeycomb, peanut butter gelato	R 135
Banoffee tart, caramelized banana, date caramel, coconut gelato (v)	R 120
Basque cheesecake, roasted Chenin grapes, vine leaf gelato	R 135
Cheese Board Chef's selection of cheeses with homemade preserves and crackers	R 175



## TO DRINK

### HOT DRINKS

Cappuccino	R 44
Red Cappuccino	R 49
Double Espresso	R 35
Latte	R 44
Americano	R 39
Flat White	R 44
Tea	R 39

### SOFT DRINKS - 200ml

Red Grapetiser	R 54
Coke	R 30
Coke Zero	R 30
Fitch & Leeds Tonic	R 30
Fitch & Leeds Lemonade	R 30
Fitch & Leeds Ginger Ale	R 30
Fitch & Leeds Dry Lemon	R 30
Fitch & Leeds Pink Tonic	R 30
Fitch & Leeds Soda Water	R 30

### CORDIALS

Roses Kola Tonic	R 10
Roses Lime	R 10
Roses Passion Fruit	R 10

### WATER

Brookdale still water – 1L	R 44
Brookdale sparkling water – 1L	R 49





## BEER

Windhoek lager	R 55
Castle light	R 45
Heineken	R 47
Heineken Non-Alcoholic	R 47
Savanna	R 57
Savanna Non-Alcoholic	R 55
Devils Peak Zero	R 50

## BRANDIES

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

## VODKA

Wyborowa	R 25
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## WHISKEY

Bains Single Grain	R 40
Jameson	R 45
Johnny Walker Black	R 50
Talisker Single Malt	R 110

## GIN

Inverroche 'Classic' Gin	R 55
Inverroche 'Amber'	R 55

## TEQUILA

El Jimador Blanco	R 45
Olmecca	R 50



OTHER

Amarula	R 20
Aperol	R 45
Jägermeister	R 35
Campari	R 50
Martini Dry	R 30
Martini Rosso	R 25
Bacardi Carte Blanca	R 25
Bacardi Spice	R 22
Grappa	R 50

