

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 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.

... Stay curious



TO START

Open your mind and palate to the Paarl Winelands

Green Gazpacho

Avocado, cucumber, green apple, grape, R130
celery & parsley, smoked trout

Twice Baked Cheese Soufflé

Gorgonzola, mature cheddar, waldorf R135
salad

Duck Liver Paté

Crispy chicken skin, grape compote, raisin R150
purée, port gel

Trout Tartar

Lourensford trout, spring onion, pickled R180
ginger, sesame, avocado, rice cracker, red
thai curry yuzu dressing

Beef Carpaccio

Fillet, parmesan reggiano, capers, brown R200
pickle onion, toasted pine nuts, black
garlic mayonnaise, potato chips, wild
rocket, rio largo olive oil

“TO ME, FOOD IS AS MUCH ABOUT THE MOMENT,
THE OCCASION AND THE COMPANY AS IT IS
ABOUT THE TASTE.”

– Heston Blumenthal



TO START Continued.....

Spice Battered Prawns

Prawns, spice batter, crushed cucumber salad with poppy seed, chilli & sweet and sour vinaigrette, curry mayo

R185

Smoked Snoek Paté

Smoked snoek, house pickled cucumber, toasted brioche

R115

Chef Gary's Signature Risotto's

Mushroom

Mushroom, pickled shimeji, mushroom foam & dust

S: R130

M: R260

Pea Purée

Garden Peas, cheese biscuit & bacon crumble

S: R130

M: R260

**** Both Available in plant-based options ****

“FOOD IS OUR COMMON GROUND, A UNIVERSAL
EXPERIENCE”

– James Beard



MAIN COURSE

Explore your favourites or find something completely new

Mushroom Springroll

BBQ king oyster mushroom, portabelini
shitake, pickled shemeji, pak choy, soy
emulsion

R250

Pan Seared Fish du Jour

Smashed avocado, cannellini bean &
tomato salad, coconut lime & chilli
dressing

R280

Tandoori Chicken

Charred deboned thigh skewer, peanut mint &
coriander chutney crisp onion, tomato sambal,
cumin curd, carrot atchaar & poppadum

R240

Confit Leg of Duck

Confit leg of duck & crisp breast, sweet potato
purée, pak choy, fine beans & ginger gastrique

R330

Moroccan Lamb

Lamb rump, labneh, pomegranate, preserved
lemon, crispy aubergine & chakalaka jus

R350

“ONE CANNOT THINK WELL, SLEEP WELL, IF ONE
HAS NOT DINED WELL”

– Virginia Woolf



MAIN COURSE Continued...

Pork Chop

300g Pork chop on the bone, potato, bacon & pea salad, apple & fennel and pork jus

R320

Tallow Aged Sirloin

300g Char-grilled sirloin, carrot purée, braaied carrot, potato anna crisp, peppercorn jus

R320

SIDES

Hand cut fries

R40

Char grilled mielie with harissa mayonnaise

R65

Char grilled gem lettuce

Gem lettuce, avocado, capers, pickled red onion, wakame seaweed dressing

S: R 75

M: R150

Broccoli & avocado salad

Mustard and maple dressing, green pumpkin seeds & crispy onion

R75

“THERE IS NO SINCERE LOVE, THAN THE LOVE OF
FOOD”

– George Bernard Shaw



TO FINISH

Finish on a sweet note

Lemongrass Cremeaux

Lemongrass sorbet, lemon curd,
pineapple spuma sponge, pineapple salsa R130

Cape Malay Koeksister Soufflé

Cardamom & cinnamon anglaise, kulfi
gelato, cinnamon crumble R135

Gluten Free Cannoli

Soy caramel, chantilly cream, salted
peanut, black sesame & coconut ice
cream, toasted coconut crumble R130

Cheese Board

Artisanal cheese, crackers & preserves R185

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

— Erma Bombeck