

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

Duck Liver Pâté

Crispy Chicken Skin, Raisin Purée, Port Gel, Grape Compote with Toasted Ciabatta R150

Spinach and Ricotta Mezzaluna

Burnt Sage Butter, Toasted Hazelnuts, Lemon & Young Parmesan R125

Crispy Fried Chicken Thighs

With Cape Malay Chilli Blatjang & Slaw R125

Mussels Meunière

Fresh West Coast Mussels, Chenin Blanc, Sofrito, Butter Parsley with Toasted Baguette S: R115
M: R220

Char Grilled Sardines

Baby Potato, Pickled Red Onion, Mesclun, Grapefruit & Chermoula Dressing S: R115
M: R220

“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.”

– Luciano Pavarotti



TO START Continued.....

Beef and Barley Soup

Shredded Beef, Vegetables & Bone
Marrow in a Rich Beef Broth

R150

Chef Gary's Signature Risotto's

Spiced Prawn

Battered Prawn, Charcoal Tuille &
Saffron Foam

S: R160

M: R320

Mushroom

Mushroom, Picked Shimeji,
Mushroom Foam & Dust

S: R130

M: R260

Vegan Cauliflower

Cauliflower Purée, Nutritional Yeast,
Soy Mushrooms, Flaked Almonds &
Aubergine Biltong

S: R130

M: R260

"PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST
PEOPLE."

— Julia Child



MAIN COURSE

Explore your favourites or find something completely new

Curried Beetroot Pave

R165

Peanut, Mint & Coriander Chutney,
Atchaar Pickled Green Pineapple & Onion
Bhaji

Masala Linefish

R270

Fresh Linefish, Palak, Roasted Fennel,
Fine Beans, Served with a Fish Samosa
& Curry Sauce

Chicken Parmegiano

R235

Fior de Latte, Basil, Green Vegetables with
Young Parmesan & Black Pepper

Confit Leg of Duck

R325

Confit Leg of Duck & Crisp Breast, Sweet Potato,
Pak Choy, Fine Beans & Ginger Gastrique

Dukkha Crusted Pork Chop

R325

Braised Baby Cabbage, Crispy Baby Potatoes,
Apple Gel, Bacon & Cider Jus

“LET FOOD BE THY MEDICINE, AND MEDICINE BE
THY FOOD”

– Hippocrates



MAIN COURSE Continued...

Tallow Aged Bonsmara Sirloin

Fried Potato Anna Crisp, Roast Garlic
Purée, Braaied Carrot, Green Peppercorn
& Brandy Jus

R315

Braised Oxtail

With Red Wine, Rosemary, Samp, Baby
Carrots & Onion with Gremolata

R280

SIDES

Crispy Baby Potatoes & Gochujang Aioli

R35

Hand Cut Fries

R40

Gnocchi & Cremazola Sauce

R65

Ratatouille

R65

Broccoli & Avocado Salad

Mustard and Maple Dressing, Green
Pumpkin Seeds & Crispy Onion

R75

"I COOK WITH WINE, SOMETIMES I EVEN ADD IT TO
THE FOOD"

– W.C. Fields



TO FINISH

Finish on a sweet note

Cape Brandy Soufflé

Anglaise & Walnut Praline Gelato

R 135

Dulce de Leche Valrohna Chocolate

Fondant

Cinnamon, Banana Cremeux & Coffee
Gelato

R 140

Almond Custard Slice

Gluten Free Shortcrust, Grand Marinier
Gel, Almond Brittle Wafer & Tonka Bean
Gelato

R 130

Cheese Board

Artisanal Cheese, Crackers & Preserves

R 175

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

– Erma Bombeck