

THE
Bistro
at BROOKDALE



SAMPLE 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 from 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,
brûlée fig & port gel R 130

Char-grilled Baby Gem Lettuce, pickled red onion,
avocado, croutons, capers, wakame & cashew
dressing R 125

Curried beetroot pavé, onion bhaji, peanut, mint &
coriander, chutney, sweet & sour cling peach R 130

Steamed prawns, prawn lollipop, avocado, lettuce
& Harissa aioli R 220

Springbok tartare, mieliepap crisp, Dijon milk
emulsion & salsa verde R 130

Oxtail tortellini with its own jus, parmesan &
crisp onions R 130

"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



MAIN COURSE

Explore your favourites or find something completely new

Cauliflower risotto, pickled shimeji, toasted almonds, aubergine biltong & herb oil	R 160
Poached Yellowtail Veronique, Beluga lentils, confit leeks & coral tuile	R 245
Chicken Parmigiana, Napolitana, Mozzarella, broccolini, fine beans & mange tout with parmesan & black pepper	R 190
Duck leg confit, crisp breast, sweet potato, pak choi, fine beans & ginger gastrique	R 280
Char-grilled Pork loin chop, mango mustard, curried sauerkraut, honey & cumin roasted carrots, crushed potato & smokey cider jus	R 260
Beef Rib-eye, potato, onion soubise, mushroom, broccolini & Mason Road Syrah jus	R 380



TO FINISH

Finish on a sweet note

Coffee hazelnut tart, Stroh rum gelato, grapefruit compote & aniseed meringue R 150

Ruby port & Valrhona chocolate fondant, poached plum, vine leaf gelato, raspberry & brûlée orange R 160

Coconut panna cotta, mango gel, passionfruit sorbet, sweet toasted coconut & fresh cut mango R 120

Cheese Board selection – Cremezola, Gay's Prince Albert, Belnori Ash Log & Dalewood Brie R 160

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

- Erma Bombeck



HOT DRINKS

Cappuccino	R 38
Double espresso	R 30
Latte	R 38
Americano	R 30
Flat white	R 25
Tea	R 30

SOFT DRINKS - 200ml

Coke	R 25
Coke zero	R 25
Fitch & Leeds tonic	R 25
Fitch & Leeds lemonade	R 25
Fitch & Leeds ginger ale	R 25
Roses kola tonic	R 5
Roses lime	R 5
Roses passion fruit	R 5

WATER

Brookdale still water – 1L	R 40
Brookdale sparkling water – 1L	R 45

BEER

Windhoek lager	R 40
Castle light	R 36



BRANDIES

KWV 3-year	R 17
Oude Molen VSOP	R 60
Ladismith 8-year	R 100

VODKA

Wyborowa	R 20
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WHISKEY

Bain's single grain	R 28
Jameson	R 40
Talisker single malt	R 55

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Sugarbird	R 28
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TEQUILA

El Jimador Blanco	R 30
Olmecca	R 40

APERITIFS & DIGESTIVES

Aperol	R 55
Campari	R 60
Jägermeister	R 28