

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

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 S – R 110
M – R 215
Available as Starter and Main Course

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 S – R 115
M – R 220
Available as Starter and Main Course

Mussels Meunière

Fresh West Coast mussels, soffrito, butter
white wine and parsley and toasted
bread S – R 110
M – R 215

Available as Starter and Main Course

“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

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	R 40
Charred broccoli	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."

– Erma Bombeck



HOT DRINKS

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	R 28
Fitch & Leeds Soda Water	R 28

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
Savanna	R 35
Savanna Non-Alcoholic	R 30



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 100

GIN

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

TEQUILA

El Jimador Blanco	R 40
Olmecca	R 50

OTHER

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