

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

**Crispy Chinese Potato Dumpling** R135  
Soy Sesame Vinaigrette, Shitake, Scallion &  
a Mushroom Emulsion R135

**Country Pâté** R135  
Pork, Duck, Pistachio, Cranberry, Smokey  
Bacon, Homemade Sweet Mustard, Pickled  
Cucumber

**Capeletti** R135  
Rich Bone Broth & Young Parmesan

### Chef Gary's Signature Risotto's

**Spiced Prawn** S: R165  
Battered Prawn, Saffron Foam &  
Charcoal Tuille M: R320

**Mushroom** S: R130  
Picked Shimeji, Mushroom Dust &  
Foam M: R260

**Butternut** S: R130  
Butternut Purée, Gorgonzola, Pine  
Nuts & Sage M: R260

**Mussels Meunière** S: R120  
Fresh West Coast Mussels, Chenin Blanc,  
Sofrito, Butter Parsley with Toasted  
Baguette M: R230

“PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST  
PEOPLE.”

– Julia Child



## MAIN COURSE

Explore your favourites or find something completely new...

### **Slow Braised Oxtail**

In Red Wine & Rosemary Sauce, Creamed Samp, Buttered Baby Carrots, Pearl Onions & Gremolata R290

### **Bouillabaisse**

A Provençale Fish Stew, Mussels, Prawns & Octopus, Saffron, Pernod, Toasted Baguette & Rouille R380

### **Coq au Vin**

Ballontine of Chicken, Bacon, Mushroom, Onion & Red Wine R245

### **Pan Seared Fish du Jour**

Celeriac Purée with Lemon, Caper, Gherkin & Parsley Beurre Noisette, Toasted Almond & Kale R265

### **Char-Grilled Loin of Venison**

Braised Red Cabbage, Poached Pear, Pecan Praline & Juniper Jus R295

### **Char Grilled Cabbage**

Gratinated with Plant Based Cheese, Pangratata, Smokey BBQ Oyster Mushroom Sostie & Ginger Tarator R230

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

– Hippocrates



## MAIN COURSE Continued...

<b>Confit Leg of Duck &amp; Crisp Breast</b> Sweet Potato Puree, Pak Choy, Fine Beans & Ginger Gastrique	R365
<b>Char Grilled Pork Chop</b> Honey Roasted Apple & Turnip with Bacon & Cider Sauce	R325
<b>Char Grilled Fillet of Beef</b> Potato Pave, Soubise, Mason Road Syrah Jus	R370

## SIDES

<b>Hand cut fries</b>	R35
<b>Char grilled mielie with harissa mayonnaise</b>	R40
<b>Char grilled gem lettuce</b> Gem lettuce, avocado, capers, pickled red onion, wakame seaweed dressing	R65
<b>Broccoli &amp; avocado salad</b> 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

**Tonka Bean Chocolate Log**

Orange Chantilly, Almond Crumble &  
Almond Crunch Gelato

R135

**Warm Carrot & Date Pudding**

Candied Carrot, Butterscotch Anglaise &  
Fireball Whiskey Ice Cream

R135

**Opera Cake**

Vanilla Mousse, Caramelised Hazelnuts,  
Malted Nougat & Kahlua Hazelnut Gelato

R145

**Cheese Board**

Artisanal Cheese, Crackers & Preserves

R190

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

– Erma Bombeck