

PAULINA'S

at Rickety Bridge Estate

Open 7 days a week from 9 am to 5 pm

reservations@ricketybridge.com

021 876 2129

breakfast

served between 9am and 11am

eggs benedict

toasted english muffin| gypsy ham| poached eggs| hollandaise

R 120

eggs royale

toasted english muffin| smoked salmon| poached eggs| hollandaise

R 120

eggs florentine

toasted english muffin| spinach| poached eggs| hollandaise

R 105

super bowl

double thick plain yoghurt| chia seeds| tropical fruits| pistachio nuts

R 85

manor house breakfast

brown mushrooms| goats' cheese| red pepper pesto| bacon| pork sausage|
tomatoes| eggs| toast

R 125

green breakfast

steamed green vegetables| poached eggs| basil pesto| almonds| avocado
(subject to availability)

R 100

chef's tasting plates

Three small portions served on a tasting plate. With or without a curated wine pairing.



tasting.plate one

vegan poke bowl

avocado (subject to availability)| black rice| pickled cucumber| pickled mushrooms| chargrilled cauliflower| chargrilled artichoke| edamame beans| hummus| teriyaki sauce

Paired with Foundation Stone White 2020

vegan summer rolls

rice paper rolls| avocado (subject to availability)| julienne carrots| cucumber| cabbage| sweet corn| pickled radish| basil & coriander aioli| teriyaki sauce

Paired with Foundation Stone Rosé 2023

roasted beetroot

roasted beetroot| vegan chevin cheese| beetroot hummus| greens| toasted walnuts| pickled radish| pickled red onions

Paired with Rickety Bridge Merlot 2020

tasting.plate two

pork belly

apple puree| dried apple| wilted pak choi| potato croquette| honey Dijon mustard jus

Paired with Rickety Bridge Chardonnay 2021

burrata salad

burrata cheese| parma ham| wild rocket| sweet melon| vinegar & shallot pearls| balsamic reduction| lemon yuzu vinaigrette

Paired with Rickety Bridge Chenin Blanc 2022

fish

grilled fish| lemon & fennel| sundried tomato couscous salad| beurre blanc

Paired with Rickety Bridge Sauvignon Blanc 2021

tasting.plate three

caesar salad

cajun grilled chicken| butter cos lettuce| garlic croutons| bacon| parmesan shavings| boiled egg| caesar dressing

Paired with Paulina's reserve Chenin Blanc 2021

ceviche trout

wasabi aioli| lemon pepper pearls| tropical salsa| crispy capers

Paired with Foundation stone Rosé 2023

beef cheeks

osso buco beef cheeks| tomato gnocchi

Paired with Rickety Bridge Cabernet Sauvignon 2021

Paired 320 | Unpaired 250

starters

trout ceviche

trout ceviche| wasabi aioli| lemon pepper pearls| tropical salsa| crispy capers
R 150

vegan summer rolls

rice paper rolls| avocado (subject to availability)| julienne carrots| cucumber| cabbage| sweet corn| pickled radish| basil & coriander aioli| teriyaki dipping sauce
R 105

spring rolls

bobotie spring rolls| raisin peach chutney
R 130

roasted beetroot

roasted beetroot| vegan chevin cheese| beetroot hummus| greens| toasted walnuts| pickled radish| pickled red onions
R 130

grilled octopus

korean sticky sauce| baby pak choi salad| chargrilled limes| lemon grass dressing| garlic aioli
R 120

poke bowls & salads

fish poke bowl

avocado (subject to availability)| black rice| pickled cucumber| pickled ginger| chargrilled pineapple| edamame beans| nori| trout sashimi| wasabi aioli| teriyaki sauce
R 195



vegan poke bowl

avocado (subject to availability)| black rice| pickled cucumber| pickled mushrooms| chargrilled cauliflower| chargrilled artichoke| edamame beans| hummus| teriyaki sauce
R 175

caesar salad

cajun grilled chicken| butter cos lettuce| garlic croutons| bacon| parmesan shavings| boiled egg| caesar dressing
R 160

burrata salad

burrata cheese| parma ham| wild rocket| sweet melon| vinegar & shallot pearls| balsamic reduction| lemon yuzu vinaigrette
R 130

red salad

tomatoes| roasted red cabbage| strawberries| red onions| red bell peppers| roasted beetroot| blue cheese| honey & whole grain mustard dressing
R 110

(salads are made with seasonal vegetables and may differ from season to season)

mains

slow roasted pork belly

sweet miso pork belly| apple puree| dried apple| wilted pak choi| potato croquette| honey & dijon mustard jus (baby onions)

R 245

confit duck

five spice & orange duck| carrot puree| potato croquette| wilted garlic spinach| pickled fennel & cabbage| orange & plum jus (baby onions)

R 245

line fish

beer battered hake| hand-cut chips| tartar sauce

R 175

courgette

courgette spaghetti| basil pesto| exotic tomatoes| bacon| toasted pine nuts| basil leaves

R 165

ribeye steak

250g ribeye steak| tarragon butter

choose one side dish

hand-cut chips| beer battered onion rings| seasonal veg| side salad

R 265

add mushroom sauce| green and black peppercorn sauce| red wine jus + R 35

beef cheeks

osso buco beef cheeks| tomato gnocchi

R 245

beef burger

200 g beef patty| cheddar cheese| ice-berg lettuce| homemade pickles| mustard aioli| hand-cut chips| beer battered onion rings

R 160

chicken burger

buttermilk battered chicken fillet| mozzarella cheese| ice-berg| homemade pickles| mustard aioli| hand-cut chips| beer battered onion rings

R 160



side sauces

green and black peppercorn sauce| mushroom sauce|
red wine sauce
R 35

chef's side orders

hand-cut chips
R 40

seasonal vegetables
R 40

salad of the day
R 40

beer battered onion rings
R 40

kids menu

Panko chicken strips| hand-cut chips
R 75

Beef or chicken burger| hand-cut chips
R 75

Deep fried Goujons| hand-cut chips
R 75

vanilla ice-cream and chocolate sauce
R 75

please ask the chef for any fresh purees for your baby



desserts

lemon sphere

lemon gel| yuzu ganache| short bread crumbs
R 120

poached pear

foundation stone rosé poached pear| pistachio mascarpone cheese| short bread
R 90

dark chocolate brownie

chocolate brownie| fresh berries| vanilla ice-cream
R 90

famous baked cheesecake

gooseberry compote| lemon curd| vanilla ice-cream
R 90

wine list

white wine

per glass | bottle

The Foundation Stone White

Elegant with spring blossoms, restrained peach, mango and stone fruit on the nose

65| 195

Rickety Bridge Sauvignon Blanc

Vibrant and zesty with aromas of blackcurrant, gooseberry and passion fruit layered with subtle mineral tones.

60| 180

Rickety Bridge Chenin Blanc

Dominant pineapple, peach and ripe pear aromas with notes of spicy oak.

60| 180

Rickety Bridge Chardonnay

Citrus with nutty nuances, hints of orange blossom and subtle oak spice on the nose.

75| 230

Paulina's Reserve Sauvignon Blanc

The Franschhoek Sauvignon Blanc component adds some notes of tropical fruit, blackcurrant and lime.

85| 265

Paulina's Reserve Semillon

Vibrant and zesty with aromas of blackcurrant, gooseberry and passion fruit layered with subtle mineral tones.

85| 265

Paulina's Reserve Chenin Blanc

Inviting aromas of pineapple, guava and white peach with underlying floral and green fig notes.

85| 265

The Printer's Devil White

Fresh and elegant Semillon richness waiting to burst through.

370

The Pilgrimage Semillon

Initial freshness on the nose that opens up to a complex citrus and zesty lime with underlying floral aromas

645

rosé

per glass | bottle

The Foundation Stone Rosé

Strawberries and a touch of spice leave you with a fresh creamy mouthfeel

60| 185

The Printer's Devil Grenache Noir

Dry traditional style Rosé. Spicy nose with hints of strawberries and cream

370

method cap classique

per glass | bottle

Rickety Bridge Blanc de Blanc NV

Lively, fine mousse. Bright and zesty citrus aromas tinged with brioche nuances.

80 | 285

Rickety Bridge Brut Rosé NV

An appealing light salmon pink with a delicate expression on the nose of citrus notes and hints of red berries.

80 | 285

wine list

red wine

per glass | bottle

The Foundation Stone Red 65| 195

This intriguing blend is silky soft on the palate with soft tannins and notes of black pepper, violets and red fruit on the nose

Rickety Bridge Merlot 70| 235

Notes of red cherry and ripe plum layered with herbal nuances and hints of oak spice on the nose.

Rickety Bridge Pinotage 70| 235

Red fruit forward with black and blueberry flavours in the background while the light oaking accentuates flavours of red currants and blue berries.

Rickety Bridge Shiraz 85| 270

Opulent dark forest fruit with aromatic notes of spice, white pepper, and dark chocolate.

Rickety Bridge Cabernet Sauvignon 80| 250

Juicy bright red fruit, white chocolate with blue and red berries on the nose.

Paulina’s Reserve Cabernet Sauvignon 115| 445

Classic characters of red cherries layered with herbal notes and oak spice. A full, rich palate with a powerful fruit expression.

Paulina’s Reserve Cinsault 195| 555

A wonderfully balanced wine with bright acidity and fine, powdery tannins, the finish is nicely dry.

The Sleeper Shiraz 870

Opulent dark fruit is supported by aromatic notes of spice distinctive to Shiraz.

The Crossover Pinotage 870

This wine is expressive of fruit rather than oak, showing real finesse and velvety palate with well – integrated tannins.

The Bridge Cabernet Sauvignon 870

The Bridge is a full bodied yet refined wine with an intense deep red colour and nose of black cherry, dark chocolate, and aromatic tobacco.

dessert wine

per glass | bottle

Rickety Bridge Late Harvest 90| 260

Rich and ripe with apricot, peach skins with hints of mango and litchi on the nose.

The Gateway Old Vine Colombar Straw Wine 175| 500

Rich and ripe with apricot, peach skins with hints of mango and litchi on the nose.

sangrias

Red Wine Sangria

200

red wine| orange slices| maraschino cherries| lemon juice| sugar syrup| buttlers triple sec| brandy

Rosé Sangria

200

rosé wine| orange slices| blue berries| strawberries| mint leaves| buttlers triple sec| gin| sugar syrup| schweppes| grapefruit| soda water

White Wine Sangria

200

white wine| blue berries| strawberries| orange slices| mint leaves| vodka| sugar syrup| lemonade

cocktail list

espresso martini

vodka| kahlua| double espresso garnished with coffee beans

90

rickety decision

whisky| sugar syrup| lemon juice topped with Foundation Stone Red wine

90

aperol spritzer

aperol spritz| soda water| Blanc De Blanc MCC & orange slices

90

rickety river gin

Tanqueray gin| lime cordial| strawberries| sugar syrup & cucumber slices served with pink tonic water

95

steelworks

lime & kola tonic topped up with soda water ginger ale and a dash of bitters

65

strawberry daiquiri

barcadi white rum| grenadine| fresh strawberries| lime cordial| strawberry juice

85

VIRGIN: grenadine| fresh strawberries topped up with strawberry juice

65

french 75

Tanqueray gin| Simple Syrup| Rickety Bridge Blanc De Blanc NV

95

mojito

barcadi white rum| monin mint syrup| lime wedges| mint leaves topped up with soda water

85

VIRGIN: lime wedges| mint leaves| sugar syrup topped up with soda water

60

drinks list

beers

castle lite draught 300ml	36
castle lite draught 500ml	46
castle lager	34
amstel lager	34
stella artois	43
windhoek lager	38
corona	45
flying fish lemon	40

ciders

hunters dry	40
savannah dry	40
savannah light	40
brutal fruit strawberry	40

beverages

tea	26
cortado	32
macchiato	32
cappuccino	34
red cappuccino	43
iced coffee	40
irish coffee	80
dom pedro	73
kahlua amarula whiskey	

cold drinks

softdrinks	30
fanta coke coke light coke zero cream soda	
lemonade	25
ginger ale	25
soda water	25
indian tonic pink tonic sugarfree tonic	25
fresh juice	30
ice tea	32
appletizer / grapetizer	35
milkshakes	45
salted caramel chocolate bubble gum strawberry coffee vanilla peanut butter lime banana	
still or sparkling water	
500 ml	25
750 ml	35
red bull	40