

# PAULINA'S

**at Rickety Bridge Winery**

Open 7 days a week from 9 am to 5 pm

[reservations@ricketybridge.com](mailto: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