summer s

SEASONAL PLATES

Tasting menu

THE GARDENERS TASTING (V)

with wine pairing R 395 | without wine pairing R 295

This menu has been curated to present vegetarian dishes paired or unpaired with our estate's wines.

BREAD BOARD

slow proof country loaf | basil butter | chickpea & cumin butter | olives | olive oil | balsamic

FATTOUSH SALAD

cos | mint | dill | croutons | feta | cucumber | avocado puree | zesty herb dressing Paired with Paulinas Reserve Sauvignon Blanc

SUMMER VEGETABLE RISOTTO

roast butternut | beetroot | wilted spinach | crème fraiche | basil pesto oil Paired with Rickety Bridge Chardonnay

PANKO & PARMESAN CRUSTED BRINJAL

salsa verde | baby marrow | roast tomato jus | melange of sweet peppers, olive & onion

Paired with Foundation Stone White

THE FARMERS TASTING

with wine pairing R 495 | without wine pairing R 395

This menu has been curated to present meat & vegetable dishes paired or unpaired with our estate's wines.

BREAD BOARD

slow proof country loaf | basil butter | chickpea & cumin butter | olives | olive oil | balsamic

FATTOUSH SALAD

cos | mint | dill | croutons | feta | cucumber | avocado puree | zesty herb dressing Paired with Paulinas Reserve Sauvignon Blanc

GRILLED LINE FISH

baby marrow | brinjal | roast tomato jus | melange of sweet peppers, olive & onion Paired with Foundation Stone White

BEEF SIRLOIN

crispy baby potato | salsa verde | crème fraiche | mixed leaves | crispy onion Paired with Paulinas Cabernet Sauvignon

Mains from Paulina's Pantry

CLASSIC CAESAR SALAD	R 145
cos croutons parmesan egg anchovy vinaigrette	
ADD: anchovies chicken breast bacon	R 65 R 55 R 35
HONEY SOY EGG NOODLES (V)	R 85
vegetable stir-fry honey soy dressing garlic ginger black sesame	
ADD:	
5 black tiger prawns chicken breast	R 150 R 55
	D 400
TEMPURA BATTERED HAKE	R 190
house salad pecorino vinaigrette hand-cut, twice cooked chips option to grill fish	
ROLLED PORK BELLY	R 235
apple cider jus red, green & butter beans red onion sweet peppers feta toasted pumpkin seeds pecorino vinaigrette rocket	
CHEF SHAUN'S CAPE-STYLE CURRY WITH BUTTERNUT & CHICKPEAS (V)	R 125
basmati rice tomato salsa poppadoms	
ADD:	
5 black tiger prawns chicken breast	R 150 R 55

Burgers

Our beef & chicken burger patties are 100% pure meat, seasoned with our own home-made BBQ seasoning. All our burgers are served with a side of your choice.

PLEASE SELECT - beef | chicken | falafel

THE GREEK toasted bun hummus lettuce tomato pickled onion tzatziki marinated brinjal feta	R 200
CHEESEBURGER toasted bun lettuce tomato pickled onion smokey mustard mayo	R 185
BACON, CHEESE & JALAPENO BURGER toasted bun lettuce tomato pickled onion smokey mustard mayo jalapeno bacon	R 200
Sides	

vinaigrette

All our sides are available as an add on to other dishes

HAND-CUT TWICE-COOKED CHIPS

BUTTERED SEASONAL VEGETABLES	R 50
HOUSE SALAD	R 50
cabbage carrot red onion apple feta pumpkin seeds pecorino	

R 50

Sweet treats

VANILLA ICE CREAM macerated pineapple toasted almond	R 65
LEMON MERINGUE CHEESECAKE lemon cheesecake toasted almond meringue lemon curd vanilla ice-cream candied citrus peel	R 100
PEAR & CHOCOLATE TRIFLE chocolate jaconde white wine poached pear cardamon custard chantilly cream toasted pecan nuts	R 100
Kids menu	
Each kid's meal includes an ice-cream cone with rainbow sprinkles.	
CHEESEBURGER & CRISPY CRUSHED BABY POTATOES beef or grilled chicken breast	R 140
GRILLED CHICKEN STRIPS & CRISPY CRUSHED BABY POTATOES served with cucumber & cherry tomatoes	R 125
MACARONI, BACON & CHEESE DIPPING SOLDIERS served with tomato sauce to dip	R 110
SPAGHETTI WITH TOMATO SAUCE served with grated pecorino cheese	R 95
KIDS MILKSHAKE - BANANA, CHOCOLATE, STRAWBERRY, VANILLA	R 35

Summer

DRINKS

White wine		
	7	
THE FOUNDATION STONE WHITE 2023	R 70	R 200
RICKETY BRIDGE CHARDONNAY 2022	R 80	R 240
RICKETY BRIDGE CHENIN BLANC 2024	R 70	R 200
PAULINA'S RESERVE CHENIN BLANC 2023	R 95	R 280
PAULINA'S RESERVE SAUVIGNON BLANC 2022	R 95	R 280
Rosé		
nose	9	
THE FOUNDATION STONE ROSÉ 2024	R 65	R 190
MCC		
	9	
RICKETY BRIDGE BLANC DE BLANC NV	R 100	R 290
RICKETY BRIDGE BRUT ROSÉ NV	R 100	R 290
Red wine		
	7	
THE FOUNDATION STONE RED 2019	R 70	R 195
RICKETY BRIDGE MERLOT 2022	R 90	R 265
RICKETY BRIDGE PINOTAGE 2021	R 90	R 265
RICKETY BRIDGE SHIRAZ 2020	R 95	R 285
RICKETY BRIDGE CABERNET SAUVIGNON 2022	R 90	R 265
PAULINA'S RESERVE CABERNET SAUVIGNON 2021	R 150	R 450
PAULINA'S RESERVE CINSAULT 2023	R 200	R 600

Traductal Syruct villu	Natural	sweet	wine
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NOBLE LATE HARVEST 2023

R 100 R 300

Icon Range wine

CROSSOVER PINOTAGE 2021	R 900
PILGRIMAGE SEMILLON 2021	R 600
SLEEPER SHIRAZ 2021	R 900
THE BRIDGE 2021	R 900

Rickety Signature Cocktails

APEROL SPRITZ	R 110
SPICY OR CLASSIC MARGARITA	R 135
INVERROCHE CAPE FYNBOS GIN & TONIC	R 135

Beers

On tap:	
HEY JOE LAGER ON TAP - 340ML A crisp and clean lager, perfect for any occasion	R 42
HEY JOE LAGER ON TAP - 500ML A crisp and clean lager, perfect for any occasion	R 65
HEY JOE BLONDE - 300ML A light and approachable rendition of a Belgian beer with subtle notes	R 45
HEY JOE SESSION IPA - 300ML An easy drinking hoppy fruit bomb	R 45
HEINEKEN ZERO	R 45
SAVANNA	R 45
CASTLE LIGHT 330ML	R 40
STELLA ARTOIS	R 50
CORONA	R 60
Cold beverages	
STILL OR SPARKLING WATER - 330ML	R 25
STILL OR SPARKLING WATER - 750ML	R 55
SELECTION OF SODAS	R 35
APPLETIZER / GRAPETIZER	R 40
FRUIT JUICES	R 30
PEACH ICE TEA	R 35
ROCKSHANDY	R 60

Hot beverages

Rickety Bridge is proud to partner with Terbadore, our local coffee roaster, to bring you the perfect blend of craftsmanship and flavour.

Almond milk available + R10

AMERICANO	R 30
DECAF COFFEE	R 35
DOUBLE ESPRESSO	R 30
SELECTION OF TEAS English, rooibos, green, ceylon, earl grey	R 30
CAPPUCCINO	R 40
CAFE LATTE	R 45
MACCHIATO	R 35
HOT CHOCOLATE	R 45
RED CAPPUCCINO	R 45
Milkshakes	
BANANA, CHOCOLATE, STRAWBERRY, VANILLA	R 55