

PAULINA'S

# Summer

SEASONAL PLATES

# Tasting Menu

## THE GARDENERS TASTING (V)

***with wine pairing 395 | without wine pairing 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 495 | without wine pairing 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

<b>CLASSIC CAESAR SALAD</b>	145
cos   croutons   parmesan   egg   anchovy vinaigrette	
ADD:	
anchovies	65
chicken breast	55
bacon	35
<b>HONEY SOY EGG NOODLES (V)</b>	85
vegetable stir-fry   honey soy dressing   garlic   ginger   black sesame	
ADD:	
5 black tiger prawns	150
chicken breast	55
<b>TEMPURA BATTERED HAKE</b>	190
house salad   pecorino vinaigrette   hand-cut, twice cooked chips <i>option to grill fish</i>	
<b>ROLLED PORK BELLY</b>	235
apple cider jus   red, green & butter beans   red onion   sweet peppers   feta   toasted pumpkin seeds   pecorino vinaigrette   rocket	
<b>CHEF SHAUN'S CAPE-STYLE CURRY WITH BUTTERNUT &amp; CHICKPEAS (V)</b>	125
basmati rice   tomato salsa   poppadoms	
ADD:	
5 black tiger prawns	150
chicken breast	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** 200

toasted bun | hummus | lettuce | tomato | pickled onion | tzatziki | marinated brinjal | feta

## **CHEESEBURGER** 185

toasted bun | lettuce | tomato | pickled onion | smokey mustard mayo

## **BACON, CHEESE & JALAPENO BURGER** 200

toasted bun | lettuce | tomato | pickled onion | smokey mustard mayo | jalapeno | bacon

# Sides

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

## **HAND-CUT, TWICE-COOKED CHIPS** 50

## **BUTTERED SEASONAL VEGETABLES** 50

## **HOUSE SALAD** 50

cabbage | carrot | red onion | apple | feta | pumpkin seeds | pecorino vinaigrette

## Sweet Treats

<b>VANILLA ICE CREAM</b>	65
macerated pineapple   toasted almond	
<b>LEMON MERINGUE CHEESECAKE</b>	100
lemon cheesecake   toasted almond meringue   lemon curd   vanilla ice-cream   candied citrus peel	
<b>PEAR &amp; CHOCOLATE TRIFLE</b>	100
chocolate jaconde   white wine poached pear   cardamon custard   chantilly cream   toasted pecan nuts	

## Kids Menu

*Each kid's meal includes an ice-cream cone with rainbow sprinkles.*



<b>CHEESEBURGER &amp; CRISPY CRUSHED BABY POTATOES</b>	140
beef or grilled chicken breast	
<b>GRILLED CHICKEN STRIPS &amp; CRISPY CRUSHED BABY POTATOES</b>	125
served with cucumber & cherry tomatoes	
<b>MACARONI, BACON &amp; CHEESE DIPPING SOLDIERS</b>	110
served with tomato sauce to dip	
<b>SPAGHETTI WITH TOMATO SAUCE</b>	95
served with grated pecorino cheese	
<b>KIDS MILKSHAKE - BANANA, CHOCOLATE, STRAWBERRY, VANILLA</b>	35

PAULINA'S

# Summer

DRINKS

## White Wine

		
THE FOUNDATION STONE WHITE	90	220
RICKETY BRIDGE CHARDONNAY	90	275
RICKETY BRIDGE CHENIN BLANC	70	200
PAULINA'S RESERVE CHENIN BLANC	110	330
PAULINA'S RESERVE SAUVIGNON BLANC	110	330



## Rosé

		
THE FOUNDATION STONE ROSÉ	65	195

## MCC

		
RICKETY BRIDGE BLANC DE BLANC	110	330
RICKETY BRIDGE BRUT ROSÉ	110	330

## Red Wine

		
THE FOUNDATION STONE RED	70	210
RICKETY BRIDGE MERLOT	90	275
RICKETY BRIDGE PINOTAGE	100	300
RICKETY BRIDGE SHIRAZ	95	290
RICKETY BRIDGE CABERNET SAUVIGNON	100	295
PAULINA'S RESERVE CABERNET SAUVIGNON	175	515
PAULINA'S RESERVE CINSAULT	240	720

## Natural Sweet Wine



NOBLE LATE HARVEST

100

300

## Icon Range Wine



CROSSOVER PINOTAGE

385

1150

PILGRIMAGE SEMILLON

270

810

SLEEPER SHIRAZ

385

1150

THE BRIDGE

385

1150

## Rickety Signature Cocktails

APEROL SPRITZ

110

SPICY OR CLASSIC MARGARITA

135

INVERROCHE CAPE FYNBOS GIN & TONIC

135



# Beers

*On tap:*

HEY JOE LAGER ON TAP - 340ML	42
A crisp and clean lager, perfect for any occasion	
HEY JOE LAGER ON TAP - 500ML	65
A crisp and clean lager, perfect for any occasion	
HEY JOE BLONDE - 300ML	45
A light and approachable rendition of a Belgian beer with subtle notes	
HEY JOE SESSION IPA - 300ML	45
An easy drinking hoppy fruit bomb	
HEINEKEN ZERO	45
SAVANNA	45
CASTLE LIGHT 330ML	40
STELLA ARTOIS	50
CORONA	60

# Cold Beverages

STILL OR SPARKLING WATER - 330ML	25
STILL OR SPARKLING WATER - 750ML	55
SELECTION OF SODAS	35
APPLETIZER / GRAPETIZER	40
FRUIT JUICES	30
PEACH ICE TEA	35
ROCKSHANDY	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	30
DECAF COFFEE	35
DOUBLE ESPRESSO	30
SELECTION OF TEAS English, rooibos, green, ceylon, earl grey	30
CAPPUCCINO	40
CAFE LATTE	45
MACCHIATO	35
HOT CHOCOLATE	45
RED CAPPUCCINO	45

# Milkshakes

BANANA, CHOCOLATE, STRAWBERRY, VANILLA	55
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