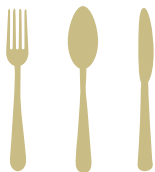




PAULINA'S RESTAURANT LUNCH MENU



@ricketybwinery

www.ricketybridge.com



PAULINA'S MENU

CHEF'S CHOICE

BY BRENT MALANDER

West Coast Mussels | 105

Tossed in garlic and parsley butter served with ciabatta

Recommended wine: Foundation Stone White

Grilled Line Fish | 185

Tom yum broth with green vegetables, rice noodles and coconut jelly
finished with tatsoi

Recommended wine: Paulina's Reserve Semillon

Chimichurri Rib Eye | 210

Potato and mushroom gratin and baby vegetables

Recommended wine: Rickety Bridge Shiraz



PAULINA'S MENU

CHEF'S TASTING PLATES

TASTING PLATE ONE

Paired 280 | Unpaired 220

Grilled Calamari Salad

Asian dressed baby leaf salad with
deep fried capers and pecorino cheese

Paired with Rickety Bridge

Chardonnay

Butter Chicken

Homemade roti, cardamon infused
jasmine rice

Paired with The Foundation Stone

White

Mushroom Lasagne (V) (N)

Exotic mushrooms, cream, truffle oil,
pine nuts, and pecorino cheese

Paired with Rickety Bridge Merlot

TASTING PLATE TWO

Paired 280 | Unpaired 220

Salmon Fish Cakes

Sweetcorn, cucumber, roasted cherry
tomatoes, carrots, baby leaves
and a lemongrass dressing

Paired with The Foundation

Stone Rosé

Pork Belly

Sweet potato puree, buttered greens,
exotic mushrooms, sweet chilli
and ginger jus

Paired with The Foundation Stone Red

Beef Cheeks

Slow braised beef cheeks in a rich red wine
jus, served with creamy mash potato

Paired with Rickety Bridge Shiraz

TASTING PLATE THREE

Paired 280 | Unpaired 220

Mix & Match

Make your own tasting plate. Choose any three items from tasting plates 1 & 2,
to create your own perfect meal (with or without wine).



PAULINA'S MENU

STARTERS

Soup Du Jour | 55

Ask your waiter about the soup of the day

Heirloom Tomato Salad (V) | 65

Fresh beetroot puree with goats cheese, basil and tempura beans

Recommended wine: Rickety Bridge Sauvignon Blanc

Salmon Roulade | 75

Served with beetroot carpaccio, dill cream cheese and a lemongrass dressing

Recommended wine: Paulina's Reserve Semillon

Chicken Ravioli | 65

Roasted tarragon chicken-filled ravioli tossed in a Napolitana sauce

Recommended wine: Rickety Bridge Chenin Blanc

Salmon Fishcakes | 95

Served with sweetcorn, cucumber, roasted cherry tomatoes and baby leaves with a lemongrass dressing

Recommended wine: The Foundation Stone Rosé

Butter Chicken | 85

A mild curry butter chicken, served with cardamom infused jasmine rice with home-made roti and sambals (N)

Recommended wine: The Foundation Stone White

Calamari Salad | 90

Cajun grilled calamari salad with deep fried capers, pecorino cheese and an asian dressing

Recommended wine: Rickety Bridge Chardonnay



PAULINA'S MENU

MAIN COURSE

Rickety Bridge Beef Burger | 130

Served with Paulina's basting sauce and a sesame seed bun, crispy bacon and edam cheese served with hand cut potato fries

Recommended wine: Rickety Bridge Pinotage

Rickety Bridge Chicken Burger | 110

Crumbed chicken breast with a sesame seed bun, with cranberry jelly and brie cheese. Served with hand cut potato fries

Recommended wine: The Foundation Stone White

Chicken Caesar Salad | 125

Grilled and lightly smoked chicken served with crispy bacon, a soft poached egg, pecorino cheese and garlic croutons

Recommended wine: The Foundation Stone White

Franschhoek Trout | 195

Pan seared, served on a bed of salad greens, candied pecans with a lemongrass dressing

Recommended wine: The Foundation Stone White

Hake Tempura | 135

Tender fish in a crispy tempura batter with pea puree, tartar sauce and hand cut potato fries

Recommended wine: Rickety Bridge Chenin Blanc



PAULINA'S MENU

MAIN COURSE

Cape Malay Prawn Curry | 175

Succulent prawns in a sweet and spicy curry sauce, topped with a kuro prawn served with a roti, jasmine infused rice and sambals

Recommended wine: Paulina's Reserve Semillon

Mushroom Lasagne (V) (N) | 135

Deconstructed lasagna, exotic mushrooms with cream and truffle oil, topped with pine nuts and pecorino cheese

Recommended wine: Rickety Bridge Merlot

Pork Belly | 195

Served with sweet potato, crispy crackling, buttered greens, exotic mushrooms, topped with a sweet chilli and ginger jus

Recommended wine: The Foundation Stone Red

Beef Fillet | 205

Served with thinly sliced beetroot, charred corn, seasonal baby vegetables and hand cut potato fries

Recommended wine: Paulina's Reserve Cabernet Sauvignon

Beef Cheeks | 180

Slowly braised tender beef cheeks in a rich red wine jus, served with seasonal vegetables and creamy mashed potatoes

Recommended wine: Rickety Bridge Shiraz



PAULINA'S MENU

SIDES & SAUCES

Chips (V) | 25

Hand cut potato fries

Onion Rings (V) | 25

Large onion rings, deep fried in a tempura batter

Vegetables (V) | 35

Seasonal baby vegetables

Roti (V) | 10

A home-baked roti

Sauces | 25

Cheese Sauce

Pepper Sauce

Truffle Mushroom Sauce



PAULINA'S MENU

LITTLE ONES

Beef Burger | 85

Home-made beef patty topped with a slice of edam cheese served with hand cut potato fries

Chicken Burger | 85

Crumbed chicken patty served with hand cut potato fries

Tagliatelle | 65

Home-made pasta covered in slow roasted, tomato sauce topped with grated parmesan cheese

Calamari | 85

Crumbed calamari strips with hand cut potato fries and a tangy mayo sauce

Chicken Schnitzel | 90

Crumbed schnitzel served with hand cut potato fries and a tangy cheese sauce

Ice Cream | 35

2 Scoops of your choice of ice-cream served in a sugar cone

OR

Vanilla ice-cream with a chocolate sauce served in a bowl



PAULINA'S MENU

BEVERAGES

COLD BEVERAGES

Soft Drinks

Coke, Coke Light, Fanta, Creme Soda, Sprite | 25

Dry Lemon, Lemonade, Ginger Ale, Tonic Water, Soda Water | 22

Appletizer, Grapetizer, Assorted Just Juice | 30

Water

250 ml Still or Sparkling Water | 15

500 ml Still or Sparkling Water | 20

750 ml Still or Sparkling Water | 28



PAULINA'S MENU

BEVERAGES

METHOD CAP CLASSIQUE

Rickety Bridge Blanc De Blanc NV 65 | 190

Lively, fine mousse. Bright and zesty citrus aromas tinged with brioche nuances.
Refreshing flavours of green apple and limestone on the palate.

Rickety Bridge Blanc De Blanc 2015 Vintage 450

A fine, gentle mousse dances on the palate with flavours of green apple,
fresh citrus, and light caramel.

Rickety Bridge Brut Rosé 65 | 190

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

DESSERT WINE

Rickety Bridge Noble Late Harvest 60 | 170

Apricot and litchi with hints of mango on the nose. Elegant mouth feel
with flavours of caramel and a cinnamon spice finish



PAULINA'S MENU

WHITE WINE LIST

GLASS | BOTTLE

Rickety Bridge Sauvignon Blanc 40 | 120

Refreshing passion fruit, gooseberry and litchi flavours layered with subtle mineral tones

Rickety Bridge Chenin Blanc 40 | 120

Aromas of white peach, underlying floral and green fig hints; a full and rich tropical fruit palate with a honeyed finish

Rickety Bridge Chardonnay 55 | 160

Citrus notes with hints of orange blossom and subtle oak spice on the nose; rich palate with long creamy finish

The Foundation Stone White 40 | 120

Chenin Blanc, Roussanne, Grenache Blanc, Viognier & Nouvelle; elegant with spring blossom, peach and stone fruit notes with a refreshing palate

Paulina's Reserve Semillion 65 | 190

Lime and apple aromas with nuances of honeyed beeswax;; rich palate with a lingering creamy finish

The Foundation Stone Rosé 40 | 120

A dry Rosé with juicy cherries and strawberries intermingled with turkish delight and a touch of spice



PAULINA'S MENU

RED WINE LIST

GLASS | BOTTLE

Rickety Bridge Merlot 55 | 160

Dark ruby-black wine with ripe plum and red cherry nose, a juicy palate of red currants and blueberries

Rickety Bridge Pinotage 55 | 160

Delicate red fruit with hints of blackberry and blueberry, velvety palate with flavours of plum and dark chocolate

Rickety Bridge Shiraz 65 | 190

Dark forest fruit with aromas of spice and white pepper, an elegant wine with subtle oak, hints of clove and mulberry lingers on the finish

The Foundation Stone Red 50 | 140

Shiraz, Mourvèdre, Grenache Noir, Cinsault & Tannat. An intriguing blend with soft tannins and notes of white pepper, black currant and cherry tobacco

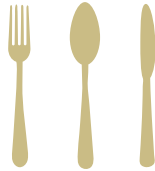
Paulina's Reserve Cabernet Sauvignon 280

Classic red cherry and herbal notes, hints of pencil shavings and oak spice. A full, rich palate with polished tannins



PAULINA'S RESTAURANT

DESSERT MENU



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PAULINA'S MENU

DESSERT

Recommended wine: Rickety Bridge Noble Late Harvest

Cake | 60

Home baked carrot and pineapple cake with a cream cheese frosting

Baked Cheese Cake | 70

Crustless oven baked cheese cake served with a berry coulis
and vanilla ice-cream

African Plate | 70

Traditional malva pudding and milk tart served with vanilla ice- cream

Deconstructed Eton Mess | 75

A mixture of assorted berries, meringue and whipped cream

Churros Basket | 85

Crispy choux pastry, cinnamon with berries, vanilla ice-cream and a
Belgian chocolate sauce



PAULINA'S MENU

HOT BEVERAGES

Variety of Teas

Ceylon Tea, Rooibos Tea | 20

Green Tea, English Breakfast, Earl Grey | 25

Coffee

Cappuccino | 30

Café Latte | 35

Single Espresso | 22

Double Espresso | 28

Americano | 25

Hot Chocolate

Hot Chocolate | 35



4-STAR ACCOMMODATION

Spend the night in countryside comfort
at Rickety Bridge Manor House & Basse Provence
at Rickety Bridge



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