

Paulina's

On 13 May 1797 the widow Paulina de Villiers was granted the land that straddles the river and rises up against the mountain at Franschhoek, the historic Cape village, founded by the French Huguenots in 1688.

She was one of the first lady land owners in South Africa and loved the land she tamed and planted. Paulina spent many years nurturing crops and working the same soils you see on the estate today and we are grateful we are still able to enjoy its beauty.

To pay respect to Paulina, and the land, we are going back to basics and staying local, the way Paulina would have. We support local farmers and producers who personally tend to their herds and make their products by hand. Our chef goes to great lengths to make all of his own dressings, sauces, jams and reductions to ensure you experience the love and passion that goes into our food.

The goal is to limit the human impact on the environment — less flying, driving, and fuel consumption, gives us farm-fresh fare which is packed with nutrients, doesn't have to be sprayed with chemicals to protect it for the long haul to the restaurant, and simply tastes better. Everybody wins, from farmer, to chef to diner and helps us all to appreciate the land Paulina has left us to enjoy.

We serve a selection of dishes that are available in half and full portions, as well as those only available in full portions

CHEFS SPECIAL SELECTION

THE TASTING PLATE ONE

3 TASTING PORTIONS

R185

CHEFS TASTING PLATE CONSISTS OF A TASTING PORTION OF EACH OF THE BELOW AND IS A GOOD WAY TO ENJOY PAULINA'S CHOICE FROM THE MENU.

WINE SUGGESTION: FOUNDATION STONE RED

1. PORK BELLY

SERVED WITH SWEET POTATO AND GINGER PUREE, BUTTERED GREENS AND EXOTIC MUSHROOMS.

2. PRAWN CURRY

A SWEET AND SPICY PRAWN DISH SERVED WITH ROTI, FLUFFY BASMATI RICE AND TRADITIONAL SAMBALS.

3. SPICY BEEF CASSEROLE

WARM AND SPICY HEARTY BEEF CASSEROLE SERVED WITH POTATO MASH AND SEASONAL BABY VEGETABLES.

THE TASTING PLATE OPTION TWO

R245

3 TASTING PORTIONS INDIVIDUALLY PAIRED WITH WINES FOUNDATION STONE RED, PAULINA'S RESERVE SEMILLION AND RICKETY BRIDGE MERLOT

THE TASTING PLATE OPTION THREE

R299

3 TASTING PORTIONS INDIVIDUALLY PAIRED WITH WINES FOLLOWED BY A DESERT TASTING PLATE CONSISTING OF MILK TART, MALVA PUDDING AND CREAMY HOME MADE ICE CREAM.

THE VEGETARIAN TASTING PLATE

PRICES AS ABOVE

A VEGETARIAN OPTION IS ALSO AVAILABLE. PLEASE ASK YOUR SERVICE AMBASSADOR FOR THE MENU SELECTION OF THE DAY.

FULL OR HALF PORTIONS

SMOKED SNOEK FISHCAKES

R85 | R155

TRADITIONAL SMOKED SNOEK FISHCAKES SERVED WITH BABY SALAD GREENS, ROASTED TOMATOES, CORN KERNELS, AND A DELICIOUS HOMEMADE CHILLI AND TOMATO JAM.

WINE SUGGESTION: FOUNDATION STONE RED

CAPE MALAY PRAWN CURRY

R85 | R155

A SWEET AND SPICY PRAWN DISH SERVED WITH ROTI, FLUFFY BASMATI RICE AND TRADITIONAL SAMBALS.

WINE SUGGESTION: PAULINA'S RESERVE SEMILLION

BUTTER CHICKEN

R85 | R160

MADE FROM SCRATCH AND SERVED WITH A HOME-BAKED ROTI, CARDAMON INFUSED JASMINE RICE AND SAMBALS.
(CONTAINS CASHEW NUTS)

WINE SUGGESTION: FOUNDATION STONE WHITE

BILTONG AND BLUE CHEESE SALAD

R70/R130

HOMEMADE BEEF BILTONG, BLUE CHEESE CRUMBLE, FIG PRESERVE, WILD ROCKET, SALAD GREENS, ROASTED CHERRY TOMATO. WRAPPED IN CUCUMBER RIBBONS AND DRIZZLED WITH BALSAMIC REDUCTION.

WINE SUGGESTION: PAULINA'S RESERVE CHENIN

MUSHROOM LASAGNE

R65 | R120

EXOTIC MUSHROOM MIX TOSSED IN HERBS AND CREAM, LAYERED IN HOME-MADE LASAGNE SHEETS, DRIZZLED WITH BLACK TRUFFLE OIL AND SPRINKLED WITH TOASTED PINE NUTS.

WINE SUGGESTION: RICKETY BRIDGE MERLOT

SPICY BEEF CASSEROLE

R70 | R145

WARM AND SPICY HEARTY BEEF CASSEROLE SERVED WITH POTATO MASH AND SEASONAL BABY VEGETABLES.

WINE SUGGESTION: FOUNDATION STONE RED

CAESAR SALAD

R75 | R130

LIGHTLY SMOKED CHICKEN BREASTS, ANCHOVIES, BOILED EGG, PARMESAN CHEESE SHAVINGS, HOME-MADE CIABATTA CROUTONS AND CRISP HOME CURED STOUT BACON.

WINE SUGGESTION: FOUNDATION STONE WHITE

PORK BELLY

R85 | R160

SERVED WITH SWEET POTATO AND GINGER PUREE, BUTTERED GREENS AND EXOTIC MUSHROOMS. TOPPED WITH PORK CRACKLING, SEASONED WITH RICKETY BRIDGE SHIRAZ SALT.

WINE SUGGESTION: FOUNDATION STONE RED

[FULL PORTIONS](#)

CHICKEN SUPREME

R160

PAN FRIED TO PERFECTION AND STUFFED WITH A CHICKEN AND TARRAGON MOUSSE. SERVED WITH CORN PUREE, FRESH BABY VEGETABLES AND A CHICKEN JUS.

WINE SUGGESTION: RICKETY BRIDGE CHENIN BLANC

BEEF FILLET

R185

200G BEEF FILLET PREPARED IN OUR FAMOUS PAULINA'S BASTING, CHARGRILLED TO PERFECTION. SERVED WITH PAN FRIED EXOTIC MUSHROOMS, CARAMELIZED ONION, POTATO WEDGES AND TRUFFLE MAYO.

WINE SUGGESTION: PAULINA'S RESERVE CABERNET SAUVIGNON

TEMPURA LINE FISH

R130

LINE FISH DEEP FRIED TO A CRISPY PERFECTION SERVED WITH HOME CUT FRIES, A SMOKED SALMON CAPER DIPPING SAUCE AND A PEA AND MINT PUREE.

WINE SUGGESTION: RICKETY BRIDGE CHENIN BLANC

BEEF BURGER

R95

TOPPED WITH A THICK SLICE OF EDAM CHEESE AND CRISP HOME CURED STOUT BACON, SERVED WITH HOME CUT FRIES.

EXTRAS

SIDE SAUCES

PEPPER SAUCE

R25

MUSHROOM SAUCE

R25

SIDE ORDERS

TEMPURA ONION RINGS

R25

HOME CUT FRIES

R25

GARDEN SALAD

R25

SEASONAL VEGETABLES

R25

DESSERTS

BAKED CHEESECAKE

R65

SERVED WITH A DRIZZLE OF MIXED BERRY COULIS

CHURRO BASKET

R65

CHOUX PASTRY DEEP FRIED TO A CRISP PERFECTION, DUSTED WITH CINNAMON SUGAR AND FILLED WITH VANILLA ICE CREAM CHOCOLATE SAUCE AND FRESH BERRIES.

AFRICAN TRIO

R75

A TRIO OF TRADITIONAL SOUTH AFRICAN HOMEMADE DESSERTS MILK TART, MALVA PUDDING AND CREAMY HOME MADE ICE CREAM.

WINE AND DRINKS MENU

GLASS|BOTTLE

WHITE WINE

RICKETY BRIDGE SAUVIGNON BLANC

R30 | R90

CRISP WINE WITH GOOSEBERRY, GUAVA AND LITCHI FLAVOURS.
UNDERLYING HINTS OF MINERALS AND GRASSINESS.

RICKETY BRIDGE CHENIN BLANC

R30 | R90

REFRESHING TROPICAL NOTES WITH GUAVA, WHITE PEAR
AND HINTS OF APRICOT ON THE NOSE.
FULL AND FRESH WITH A LOVELY CRISP FINISH.

RICKETY BRIDGE CHARDONNAY

R48 | R145

CITRUS WITH HINTS OF ORANGE BLOSSOM AND SUBTLE
OAK SPICE ON THE NOSE.

THE FOUNDATION STONE WHITE

R42 | R125

CHENIN BLANC, GRENACHE BLANC, UGNI BLANC, ROUSSANNE
AND VIOGNIER. ELEGANT WITH SPRING BLOSSOMS, PEACH,
MANGO AND STONE FRUIT ON THE NOSE.

PAULINA'S RESERVE CHENIN BLANC

R55 | R169

AROMAS OF RIPE PEAR, PEACHES AND APPLES WITH SUBTLE
BISCUIT CHARACTERS. A FULL PALATE SHOWING HONEY
ROASTED NUTS AND A SUBTLE TOAST OAK.

PAULINA'S RESERVE SEMILLON

R55 | R169

FLINTY, ZESTY LEMON AND CITRUS TONES ON THE NOSE WITH
NUANCES OF SPICE AND MINERALS.
WELL BALANCED PALATE WITH WELL INTEGRATED OAK.

ROSE WINE

THE FOUNDATION STONE ROSE'

R35 | R208

A DRY STYLE ROSE' WITH FRESH STRAWBERRIES ON THE NOSE AND A PALATE WITH LINGERING RED BERRIES ON THE FINISH. 1.5L MAGNUMS ONLY

RED WINE

RICKETY BRIDGE MERLOT

R48 | R145

DARK RUBY-BLACK WINE WITH A POWERFUL RIPE PLUM AND BLACK CHERRY FRUIT ON THE NOSE AND A RICH, JUICY PALATE OF RED AND BLUEBERRIES.

RICKETY BRIDGE PINOTAGE

R48 | R145

BLACK FRUIT FLAVOURS WITH LAYERS OF PLUMS AND SPICE. A SILKY PALATE WITH WELL INTEGRATED, VELVET TANNINS SUPPORTED BY SUBTLE OAKING.

THE FOUNDATION STONE RED

R42 | R125

ENTICING BLEND OF SYRAH, MOUVEDRE, TANNAT, CINSAUT, GRENACHE AND VIOGNIER. THIS DELICIOUS WINE SHOWS JUICY BERRY FRUIT, MULBERRY AND HINTS OF SPICE.

RICKETY BRIDGE SHIRAZ

R65 | R195

DENSE BLACK CENTRE WITH A DEEP RUBY RIM. LASHINGS OF BLACK CURRENT WITH SUBTLE HINTS OF CHOCOLATE ON THE NOSE.

PAULINA'S RESERVE CABERNET SAUVIGNON

R325

VIBRANT, JUICY RED FRUIT, DARK TOFFEE AND WHITE PEPPER LAYERED WITH VELVETY TANNINS AND WELL INTEGRATED CEDAR OAK NUANCES.

RED WINE

GLASS|BOTTLE

THE BRIDGE

R780

TRUE TO TERROIR OF THE FRANSCHHOEK DASSENBERG MOUNTAIN AND PRODUCED FROM GRAPES GROWN IN A SINGLE SMALL BLOCK OF CABERNET SAUVIGNON BUSH WINES.

DESSERT WINE

RICKETY BRIDGE NATURAL SWEET CHENIN BLANC

R56|R169

HONEY, FLORAL AND RIPE APRICOT NOTES WITH DELICATE SWEETNESS BALANCED BY FRUIT ACIDITY.

MÉTHODE CAP CLASSIQUE

RICKETY BRIDGE BRUT ROSE'

R189

PERFECT BLEND OF CHARDONNAY AND PINOT NOIR WITH A DELICATE EXPRESSION OF CITRUS AND HINTS OF RED BERRIES.

SOFT DRINKS

COKE, COKE LIGHT, FANTA, CRÈME SODA (330ML)

R25

DRY LEMON, LEMONADE, GINGER ALE (200ML)

R25

TONIC WATER, SODA WATER, (200ML)

R22

APPLETIZER, GRAPETIZER, LIPTON TEA, (330ML)

R25

STILL AND SPARKLING WATER (750ML)

R25

HOT BEVERAGES

TEA

CEYLON TEA	R20
ROOIBOS TEA	R20
GREEN TEA	R20
EARL GREY TEA	R22
ENGLISH BREAKFAST TEA	R22

COFFEE

CAFÉ LATTE	R25
CAPPUCCINO	R25
DOUBLE ESPRESSO	R25
SINGLE ESPRESSO	R22
AMERICANO	R22

OTHER

HOT CHOCOLATE	R25
CRAFT BEERS	R45