



Get ready for winter flavours to savour at The Manor.

The month of June ushers in a cooler season and the launch of our sensational new winter menu at The Manor restaurant, Nederburg. Melt-in-your-mouth dishes await for the whole family to enjoy. Visitors can expect the modern South African heritage cuisine The Manor has become famous for, intertwined with some exotic tastes from East Africa and the Mediterranean.

To start the day, the breakfast menu features hearty boujee pap – a fresh, luxurious take on traditional maize porridge with cinnamon, vanilla pod, grilled pears and mascarpone. Other highlights include indulgent Moroccan shakshuka and French toast variations.

Lunch is feast of seasonal flavour and generosity in true The Manor fashion. The extensive starter menu has something for everyone, from delectable cheese fondue and lamb shank ravioli to nourishing vegetarian red lentil pancakes. Mains too are a smorgasbord of inviting tastes, with fragrant Kenyan - inspired Kuku Paka coconut chicken curry, parmesan and lemon gremolata-crusted fish and confit pork belly roulade with Savanna mustard sauce to name but a few.

As always, our generous platters boast beautiful seasonal produce, freshly baked bread, plus the finest local cheeses and charcuterie. And sweet endings at The Manor are extra decadent this winter, with desserts such as salted caramel cheesecake and tonka bean crème brûlée.

The kids' menu is filled with variety and delicious treats for both breakfast and lunch. Remember, your children will never be bored at Nederburg with stimulating activities aplenty for every age group – from lawn games, jungle gyms, a zip-line and tree house, to special pairing experiences.

Winter is a tranquil time in the winelands, perfect for lingering meals and quality moments with your loved ones at our historic estate. So, make the trip – while the chill may be setting in outside, the new menu at The Manor will reward your tastebuds with the most sizzling flavours of the season.

Open: Monday to Sundays (except Tuesdays when The Manor is closed): 09:00 - 16:00

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Rhebokskloof Estate's New Winter Menu 2024

From wholesome breakfasts to excellent al fresco dining, Rhebokskloof Estate's new Winter menu holds something special for all its wine loving customers.

Each dish has been carefully curated to pair with the current season's vintages grown and made on the estate. Guests can expect flavoursome soups of the day and prawn and chorizo risotto starters. Our mains offer everything from Succulent lamb shoulder and aromatic chicken biryani to warm up the heart and mind this season. End your dining experience off a decadent dark chocolate tart or hot malva doughnuts coated in a luscious crème anglaise!

We recommend you ask our waiters to help suggest the perfect wine pairing. There are also fantastic options for our vegetarian customers such as our pizzas and flavourful gnocchi.

Rhebokskloof Estate

Daily

Served daily from 8:30 am until 4 pm

Book via Dine Plan or enquire at info@rhebokskloof.co.za

The Bistro at Brookdale Estate

Executive Chef Gary Coetzee has launched his new menu at The Bistro at Brookdale Estate. Since scooping the Dineplan Reviewers' Choice Newcomer Award for the Cape Town and Winelands region after it opened in 2023, it has become a favourite destination for long and lazy lunches, as well as weekend dinners in the heart of the Paarl Winelands. The Brookdale Bistro experience is complemented by an exciting wine list that not only showcases the Brookdale and Mason Road ranges, but also includes other interesting wines from the Paarl region and beyond.

In celebration of the change of seasons, the new menu pays tribute to hearty, classic French bistro dishes presented in a contemporary style. Main courses include Coq au Vin, Bouillabaisse, and Red Wine & Rosemary Oxtail, as well as 58 Degree Lamb Rump, perfectly paired with Brookdale's Mason Road Syrah, or the GSM blend of Grenache, Syrah and Mourvèdre.

Produce is sourced locally to provide a conscious balance of choice for meat lovers and vegetarians alike. Chef Gary shows his flair for vegetarian cooking, as well as touch of spice, with lighter dishes such as Red Lentil Dahl, Mushroom Risotto, and Char-grilled Miso Aubergine. Seafood options comprise of Mussels Meunière, or Prawn and Fish Croquettes, complemented by the estate wines of Mason Road Serendipity Rosé or Chenin Blanc.

The Bistro is open for lunch from Wednesdays to Sundays and serves dinner on Thursday, Friday and Saturday evenings.

Adjacent to The Bistro, the Tasting Room is open Wednesday to Sunday from 11:00 to 17:00 (closed on Mondays/Tuesdays), offering visitors the opportunity to taste wines grown on the estate, vinified by winemaker, Kiara Scott Farmer.

Bookings via Dineplan.