## COFFEE & TEA

Oat and almond milk available at an additional R15

Flat White	30/34
Espresso	16/34
Cortado	28
Americano	28
Hot chocolate	38
Café Latte	36
Macchiato	26
Chai Latte	38
Red Cappuccino	36
Ceylon	26
Rooibos	26
Earl Grey	26
Green	26
Fresh Mint	28

## SOMETHING COOL

Boss Iced Tea	28
Juices	25
orange, mango, apple, cranberry	
Milkshakes	55
vanilla, chocolate, bubble gum, fudge	
Smoothies	55
summer berry, avo & lime, peanut butter & banana	
lced coffee	38
Coffee shake	40

## OUR ORANGE JUICE IS FRESHLY SQUEEZED NEXT DOOR AT OUR FARM GROCER

SWEET TREATS	served from 11:00
Crêpes with vanilla ice cream	45
Madeleines with granadilla curd	69

# SUZANNE'S SUNDAY ROAST

Join us every Sunday for a relaxing, family-friendly woodfired roast lunch. Booking is essential. Ask your waiter for more info.

Follow us on Instagram and Facebook @laborieestate www.laborieestate.co.za





BREAKFAST

served until 11:00

49
110
85
70
45
35
20
30
25
45
45
25

#### EXTRAS

Fresh fruit	45
Yoghurt	
·	20
Butter	20
Cheddar cheese	15
Cream	20
Avo	25
Streaky bacon	25
Smoked salmon trout	38
Cottage cheese	20
Scrambled egg	12
Cold cuts	20
(choice of gypsy ham, Italian salami or pastrami)	

#### **SUZANNE WHO?**

Suzanne Taillefert was a renowned French Huguenot winemaker from Champagne and Laborie's first "Lady of the House"(1691).

During her time on the Estate, she transformed her hatter husband into a bona fide winemaker and ensured that Laborie became a must-visit for travellers through Paarl.

Legend has it that she was also responsible for teaching Groot Constantia's vintners a thing or two about the art of making good wine.

#### LUNCH

served from 11:00 until 16:00

Toasted Sandwiches	
Free range chicken mayo	75
Brie, tomato, rocket & caramelised onion	75
Pastrami, pickles & cheddar	80
Avo, fresh tomato	75
Salad of the day	75
Quiche of the day	75

#### WOODFIRED FLATBREAD

served from 11:00

Chicken mayo, pineapples, peppadew & spring onions	165
BBQ ribs, peppers, onions & mushrooms topped with	
cheesy aioli	179
Grilled baby marrow, mushrooms, onions, peppers & feta	
on a Moroccan tomato base	139

#### TAPAS, SMALL PLATES served from 11:00

We recommend ordering four to six plates to share between two people	
Grilled chorizo & relish	68
Crispy fried cauliflower & broccoli with chilli honey glaze	65
Bitterballen with sweet mustard sauce	75
Rosemary & citrus marinated olives	50
Steak tagliata	98
Chermoula spiced chicken lollipops	75

Fried calamari with herb aioli	88
Sticky Ribs	89
Fries & aioli	35

## NAPOLITANO STYLE PIZZA

served from 11:00

85
128
115

## LABORIE WINE

WHITE	
Chardonnay	50 145
Chenin Blanc	50 145
Sauvignon Blanc	50 145
RED	
Merlot	55 150
Cabernet sauvignon	55 150
Cabernet/Merlot	55 150
Shiraz	55 150
Taillefert Pinot Noir	50 140
Rosé	55 150
CAP CLASSIQUE	
Brut	65 265
Brut Rosé	65 265
Le Grande Nectar	265
Blanc de Blanc	295

#### PAARL BREWERY CRAFT BEER

	300ml / 500ml
Lager	39 / 49
Pale Ale	45 / 55
Dark lager	45 / 55
Blonde ale	39 / 49
Dark lager	45 / 55

#### NON-ALCOHOLIC COCKTAILS

Mojito	60
Strawberry Daiquiri	60
Steelworks	45
Rock Shandy	38

#### **COCKTAILS**

Mojito White rum, lime, mint, soda	90
Strawberry Daiquiri White rum, lime, frozen strawberries, soda	80
Aperol Spritz Aperol, MCC brut, soda	85
Margarita (Classic or frozen) Tequila, lime juice, triple sec	75
Whiskey Sour Bourbon whiskey, lemon juice, egg white	80
Caipirinha Rum, lime	75
Cosmopolitan Vodka, triple sec, cranberry juice	80
Mai Tai White rum, dark rum, triple sec, lemon juice	80
Long Island Iced Tea Tequila silver, vodka, white rum, gin, triple sec, lemon juice, coca cola	80
Mimosa MCC brut, orange juice, triple sec	80
SIGNATURE COCKTAILS	
El's Misty Moon Gin, elderflower, lemon juice, egg white, tonic	95
Negroni- House of Dragon Campari, sweet vermouth, MCC brut	95
Very Berry Gin	85
Gin Fiz Bosomany Gin	95
Rosemary Gin	85
	-

## LOOKING FOR SPIRITS, LIQUEURS, DIGESTIFS, OR SOMETHING ELSE? ASK YOUR WAITER, WE PROBABLY HAVE IT!

\_