

COFFEE & TEA

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
Tea	28

Ceylon, Rooibos, Earl Grey, Green, Fresh mint

Oat and almond milk available at an additional R15

SOMETHING COOL

Boss iced tea	28
Freshly squeezed orange juice	25
Juices	25
<i>Orange, mango, apple, cranberry</i>	
Milkshakes	55
<i>Vanilla, chocolate, bubble gum, fudge</i>	
Smoothies	55
<i>Summer berry, avo & lime, peanut butter & banana</i>	
Iced coffee	38
Coffee shake	40

WINE

LABORIE WHITE

Chardonnay, Chenin Blanc, Sauvignon Blanc, Rosé	55 / 155
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LABORIE RED

Merlot, Cabernet Sauvignon, Cabernet/Merlot Shiraz, Taillefert Pinot Noir	60 / 165
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WHITE

Nederburg Sauvignon Blanc	65 / 210
Vendome Chenin Blanc	60 / 195
Druk My Niet Rosé	80 / 275

RED

Glen Carlou Merlot	85 / 295
Noble Hill Red Blend	95 / 355
Menagerie Syrah	80 / 285

CAP CLASSIQUE

Brut, Brut Rosé, Le Grande Nectar	75 / 265
Blanc de Blanc	325



BREAKFAST

served until 11:00

Suzanne breakfast	75
<i>2 eggs, bacon, sourdough toast</i>	
Spinach & feta omelette	85
French toast	99
<i>Maple glazed streaky bacon & banana</i>	
Croque monsieur/madame	95 / 110
Smashed avocado & poached egg	75
<i>Sourdough Toast</i>	
Yogy berry	90
<i>Yoghurt, berries, granola & honey</i>	
Brekkie 2 share	188
<i>2 x mini croissants, ham, cheese, jam & 2 x yogy berry</i>	
Buttermilk scone, homemade jam & cream	45
Croissant	35
Bran muffin	25

EXTRAS

Egg, cream, cheese	15
Toast & butter	20
Ham, granola	30
Streaky bacon, avocado, smoked salmon	45

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.

For bookings & take aways
021 807 3837

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www.laborieestate.co.za



SANDWICHES & MORE

served from 11:45

Roast chicken, peppadew & aioli	80
Gypsy ham, cucumber & mustard pickles	80
Whipped labneh, marinated tomatoes, basil	75
Smashed avocado, smoked sweet chilli relish & mustard greens	75
Soup of the day	80
Grazing board: cheese, charcuterie, relish, pickles, crostini, dip & lavash	185
Cheese plate, crackers, chutney	90
Drink snacks - spiced nuts, chips, olives, biltong, salami sticks	

* Please ask your waitron

SMALL PLATES

served from 11:45

Citrus marinated olives	55
Tempura fine beans, coconut & lime dip	85
Beef bitterballen, mustard	75
Homemade punjabi samoosas, mint chutney	75
Wood roasted Dalewood camembert, mushrooms, crostini	60
Smoked salmon and cucumber salad, baby gem, dill & caper vinaigrette	110
Boerewors and chakalaka sliders x2 (vegan option)	95
Chicken sosaties, pineapple & red pepper blatjang, flatbread	85
Steak tagliata, wild rocket, parmesan	135
Saldanha Bay mussels, preserved lemon & white sauce, garlic crumbs	105
Masala meatballs & dhay sauce	85
Mielies, Farm grocer monkeygland sauce & peanut crumbs	55
Wood oven roasted beetroot, sugar bean puree, seed & nut brittle	69

NEAPOLITAN STYLE PIZZA

served from 11:45

Margherita	85
Bacon, feta & avocado	128
Salami & olive	115
Biltong, blue cheese & green fig	168

* Our pizzas are available for take-away

SWEETS

Sourdough bread & butter pudding, salted caramel & vanilla ice cream	69
Waffle, chocolate ice cream & Farm grocer mac-tella	60
Crepe Suzanne, cheesecake mousse & orange syrup	65
Buttermilk scone, home made jam & cream	45
Pasteis de nata	25
Cake	70

CLASSIC COCKTAILS

Mojito White rum, lime, mint, soda	90
Strawberry daiquiri White rum, lime, frozen strawberries	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	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

GIN O CLOCK

Very berry gin	85
Gin fiz	95
Rosemary gin	85

NON-ALCOHOLIC COCKTAILS

Mojito	60
Strawberry daiquiri	60
Steelworks	45
Rock shandy	38

PAARL BREWERY CRAFT BEER

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

SUZANNE'S SUNDAY ROAST

Every Sunday from 12:00

R245 per person / R480 for two

Extra beef sirloin (150g) R90

BOOKING ESSENTIAL

021 807 3837