

COFFEE & TEA

Flat white	32/40
Espresso	20/30
Cortado	32
Americano	35
Hot chocolate	42
Café latte	36
Macchiato	26
Chai latte	42
Red cappuccino	39
Tea	28

Ceylon, Rooibos, Earl Grey, Green, Fresh mint

Oat and almond milk available at an additional R15

SOMETHING COOL

Boss iced tea	35
Farm Grocer Juice	35
Milkshakes	55
<i>Vanilla, chocolate, bubble gum, fudge</i>	
Smoothies	55
<i>Summer berry, avo & lime, peanut butter & banana</i>	
Iced coffee	40
Coffee shake	45

WINE



LABORIE WHITE

Chardonnay, Chenin Blanc, Sauvignon Blanc 55 / 155

LABORIE ROSÉ

Rosé 60 / 185

LABORIE RED

Merlot, Cabernet Sauvignon, Cabernet/Merlot Shiraz 60 / 185

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 75 / 285
Le Grande Nectar 285
Blanc de Blanc 325



BREAKFAST

served until 11:00

Suzanne breakfast	85
<i>2 eggs, bacon, sourdough toast</i>	
Spinach & feta omelette	95
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	245
<i>2 x Croissants, ham, cheese, jam & 2 x yogy berry</i>	
Buttermilk scone, homemade jam & cream	45
Croissant	35
Bran muffin	25

EXTRAS

Egg, cheese	15
Toast & butter, cream	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

Follow us on Instagram and Facebook @laborieestate

www.laborieestate.co.za



BAR SNACKS

served from 11:45

Spiced nuts	40
Chips	40
Marinated olives	55
Biltong,	50
Salami sticks	40

SANDWICHES & MORE

Roast chicken, peppadew & aioli	80
Gypsy ham, cucumber & mustard pickles	80
Whipped labneh, marinated tomatoes, basil	75
Smoked salmon and cucumber salad, baby gem, dill & caper vinaigrette	110
Cheese plate, lavash and butternut chutney	90

SMALL PLATES

Tempura vegetables, coconut & lime dip	85
Beef bitterballen, mustard	95
Homemade Punjabi samoosas, mint chutney	80
Wood roasted Dalewood camembert, mushrooms, crostini	80
Boerewors and chakalaka burger sliders x2 (vegan option available)	105
Chicken sosaties, pineapple & red pepper blatjang, flatbread	95
Steak tagliata, wild rocket, parmesan	135
Saldanha Bay mussels, preserved lemon & white wine	110
Wood oven roasted beetroot, sugar bean puree, seed & nut brittle	69

GRAZING BOARD

Cheese and charcuterie platter for two	395
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NEAPOLITAN STYLE PIZZA

Margherita	85
Bacon, feta & avocado	135
Salami & olive	120
Biltong, blue cheese & green fig	175

* Our pizzas are available for take-away

SWEETS

Waffle, chocolate ice cream & Farm grocer mac-tella	60
Crepe Suzanne, cheesecake mousse & orange syrup	70
Ice-cream & mac-tella	55
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 / 55
Pale ale	45 / 60
Blonde ale	39 / 55
Bomb squad	45 / 60

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