

THE VINE
GLENELLY
BISTRO

STARTER

Cold red pepper soup, chorizo, octopus	R85
Grilled Mediterranean vegetable terrine, tomato and basil coulis	R80
Pan fried pork trotter, gribiche sauce	R85
Marinated goats cheese, vegetable crisp, confit tomatoes and pesto	R85
Tuna ceviche, tomato salsa and toasted sourdough	R105

MAIN

Seafood and fresh tarragon casserole	R205
Poached cured hake, steamed vegetables, lemon butter and chive sauce	R175
Duck breast, citrus sauce, glazed baby onion and fresh homemade tagliolini	R220
Pan fried veal sweet bread, port reduction, roast baby potatoes	R195
Slow cooked Karoo lamb shoulder, black olive and rosemary jus, ratatouille, confit garlic, roasted sweet potatoes	R195
Beef fillet, sauce diable, smoked paprika and rosemary potato wedges	R230

DESSERT

Selections of artisanal South African cheeses	R80
Crème caramel	R55
Canelé, fynbos honey and rooibos tea ice cream, caramelised pineapple	R65
Dark chocolate mousse, poached pear in red wine, almond biscuit	R75
Floating island, berry compote, vanilla sauce, caramelized Lowerland pecan nuts	R65
Trio of homemade ice cream and sorbet	R60

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