

THE VINE  
**GLENELLY**  
BISTRO

**Sunday 29th October 2017**

Cape seafood salad, ginger marinated watermelon and sea lettuce

or

Spring pea, asparagus and sugar snap salad, mint and basil dressing  
and fior di latte

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Cape line fish, fresh cepes mushrooms with tomato and red pepper coulis  
and vinegar crushed potatoes

or

Roast pork fillet and pan fried pork trotter, wilted greens, baked apple  
and dijon mustard sauce

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Selection of artisanal South African cheeses

or

Strawberry and blueberry saute haute

R350

Kids (under 12 years) R170

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WWW.GLENELLYESTATE.COM