

THE VINE  
**GLENELLY**  
BISTRO

## Starter

Five West Coast oysters, lemon and mignonette	R90
Tuna tartare, pickled cucumber, sea lettuce and a ginger crisp	R125
Spanspek and prawn salad with balsamic vinegar dressing	R120
Quail and mushroom galantine with chicken liver parfait, baby leaf salad and pickled vegetables	R95
Beef tail and neck terrine with whole grain mustard sauce	R95
Radishes, green olives, ginger and honey infused watermelon, goats' milk feta and wild rocket with pine nuts	R90

## Main

Cape seafood bouillabaisse, rouille and croûtons	R215
Fillet of Gurnard with summer vegetables and chive sauce	R195
Confit pork shoulder with rosemary and fennel seed, tabbouleh, roast mediterranean vegetables, pork crackling and salsa verde	R185
Beef ribeye steak, tarragon sauce, potato wedges and root vegetables	R225
Lamb noisette and kofta with traditional "pofadder" sausage, grilled courgettes, fondant potatoes with rosemary and garlic jus	R225

## Dessert

Selection of artisanal South African cheeses	R85
Crème caramel	R65
Warm melting chocolate biscuit, spiced poached pear with chantilly yoghurt	R75
Canelé bordelais, caramelised pineapple, rooibos and fynbos honey ice cream	R70
Meringue and apricot parfait, stewed apricots and roasted almonds	R70
Rum baba, fresh strawberries and strawberry sorbet	R75

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