

THE VINE
GLENELLY
BISTRO

Starter

Grilled calamari and kale salad with aioli and pickled vegetables	R95
Creamy langoustine bisque and celeriac julienne	R95
Pan fried sweetbread, crispy bacon, apple and kale salad	R85
Seared pork trotter with baby leaves and salsa verde	R85
Red wine poached egg, brioche, mushroom duxelle and jus	R95

Main

Yellowtail and west coast mussel marinieré with mediterranean potatoes	R195
Lightly cured hake and ratatouille niçoise with black olive and red pepper coulis	R185
Braised pork cheeks, grilled baby marrow and vegetable mousselines	R195
Pan fried duck breast, wilted chard, potato galette and tarragon jus	R235
Cape Wagyu topside beef steak, gratin dauphinois, green beans and glazed baby onions with bordelaise sauce	R245

Dessert

Selection of artisanal South African cheeses	R85
Crème caramel	R65
Traditional Paris Brest	R75
Warm melting chocolate biscuit with yogurt chantilly cream and spicy poached pear	R80
Apple tarte tatin, vanilla ice cream with chantilly (Please allow 20 minutes waiting period)	R70

Chef's Lunch Table for Twelve

Three dishes with a story - Only twelve seats

4th August R750 Including Wine

Please ask your waiter for the details.

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Winter Menu

Kudu ragout, braised cabbage, apple and raisins with puff pastry

or

Creamy celeriac soup

Fillet of panga grenobloise and seasonal vegetables

or

Cape wagyu beef shin bourguignon and creamy polenta

Dalewood boland cheese, spicy poached pear and salad

or

Chocolate ice cream, chocolate sable biscuit
and brandied prunes

3 Course R245 per person

2 Course R210 per person

Chef's Lunch Table for Twelve

Rustic, Country Cooking with Truffles. Sat 4 August R750 pp incl. wine