

THE VINE  
**GLENELLY**  
BISTRO

## Starter

Pickled yellowtail, celeriac remoulade and horseradish sauce	R95
Homemade Cape Wagyu bresaola, creamy polenta and gremolata	R110
Pan fried sweetbread, crispy bacon, apple and kale salad	R95
Seared pork trotter with baby leaves and salsa verde	R85
Leek and potato soup with saffron mussels	R90

## Main

Lightly cured hake, glazed vegetables with steamed potatoes and white wine sauce	R190
Pan fried yellowtail, ratatouille Niçoise with garlic sago crisp and wild sorrel sauce	R190
Braised pork cheeks, cauliflower mousseline, green beans and rosemary roasted potatoes	R205
Seared springbok loin, wilted chard, pomme Anna and black peppercorn sauce	R245
Cape Wagyu beef shin, homemade tagliolini, morel mushrooms and red wine sauce	R235

## Dessert

Selection of artisanal South African cheeses	R95
Crème caramel	R65
Confit orange and chocolate tart, orange sauce and pistachio praline	R80
Warm melting chocolate biscuit with yogurt chantilly cream and spicy poached pear	R80
Passionfruit soufflé (Please allow 20 minutes waiting period)	R85

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## Spring Menu

Homemade Toulouse sausage with celeriac and mustard spinach

or

Oeufs en Meurette, red wine poached egg, brioche toast  
and mushroom duxelle

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Pan fried bream and West Coast black mussels mariniere  
with spring vegetables

or

Pork belly blanquette, turned carrots, fresh green peas and pilaf rice

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Dalewood Boland cheese salad with spicy poached pear

or

Vanilla ice cream and chocolate sauce with pistachio praline

3 Course R245 per person

2 Course R210 per person

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