

THE VINE
GLENELLY
BISTRO

Starter

Saldanha Bay oysters gratin with champagne sabayon	R125
Franschhoek trout gravadlax, pickled vegetables and baby leaf salad	R95
Linefish beignet, fennel and lemon salad, black olive tapenade and red pepper coulis	R95
Black pepper crusted beef fillet, charred onions, pickled mustard seeds, aioli and rocket salad	R105
Joostenbergvlakte asparagus, marinated goats' cheese salad and toasted pine nuts	R90

Main

Pan fried Panga and West Coast black mussel marinière with glazed vegetables	R190
Lightly cured hake, chorizo and white bean ragout with confit tomatoes and sauce vierge	R185
Braised pork cheeks, beluga lentils, roast root vegetables and a thyme jus	R195
Seared springbok loin, wilted chard, pomme Anna and black peppercorn sauce	R245
Cape Wagyu beef shin, homemade tagliolini, mushroom duxelle 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
Strawberry mille-feuille with berry coulis and vanilla ice cream	R80
Passionfruit soufflé (Please allow 20 minutes waiting period)	R85

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