

THE VINE  
**GLENELLY**  
BISTRO

## Starter

Saldanha Bay oysters with mignonette and lemon	R125
Franschhoek trout gravadlax, pickled vegetables and baby leaf salad	R95
Tuna ceviche with lemon ginger pickled watermelon	R115
Pan fried pork trotter terrine with radish salad and herb mayonnaise	R90
Homemade bresaola, creamy polenta and gremolata	R105

## Main

Bouillabaisse du Cap with rouille and croutons	R220
Pan fried red roman, chorizo and white bean ragout with confit tomatoes and sauce vierge	R190
Braised pork cheeks, beluga lentils, roast root vegetables and a thyme jus	R195
Grilled lamb chop and lamb roulade, mint and kale salad with chimichurri sauce	R235
Cape Wagyu flat iron steak, glazed baby onion, confit aubergine, mushroom duxelle and red wine sauce	R245

## Dessert

Selection of artisanal South African cheeses	R95
Crème caramel	R65
Confit orange and chocolate tart, orange sauce and pistachios	R80
Strawberry mille feuille with strawberry sorbet	R80
Passionfruit souffle (Please allow 20 minutes)	R90

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021 809 6444 // [bistro@glenelly.co.za](mailto:bistro@glenelly.co.za) // Lelie Street, Idas Valley, Stellenbosch, 7600, South Africa



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