

THE VINE
GLENELLY
BISTRO

Starter

Warm Joostenbergvlakte green asparagus with a hollandaise mousseline	R90
Saldanha Bay oysters with mignonette and lemon	R125
Franschhoek trout gravadlax, pickled vegetables and baby leaf salad	R95
Tuna ceviche, lemon ginger pickled watermelon with black garlic	R115
Homemade bresaola, creamy polenta and gremolata	R105

Main

Bouillabaisse du Cap with rouille and croutons	R220
Lightly cured hake, 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, mange tout, mint and kale salad with chimichurri sauce	R235
Cape Wagyu flat iron steak, glazed baby onion, confit aubergine, mushroom duxelle and bordeaux 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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