

THE VINE
GLENELLY
BISTRO

Starter

Chilled tomato consommé with prawn ceviche	R115
Marinated goats cheese and ginger pickled watermelon salad with pine nuts and sago crisp	R110
Quail and baby leaf salad with a walnut and pear chutney	R120
Grilled octopus, beluga lentils, salsa verde and aioli	R115
Pork tongue and seared trotter salad with homemade piccalilli	R115

Main

Bouillabaisse du Cap with rouille and croutons	R220
Prawns, paprika and chorizo casserole with a bisque sauce	R265
Lightly cured poached hake, tomato puree, butter crushed potatoes, grilled baby marrow and sorrel sauce	R210
Braised pork cheeks, Provençal porcini, rosemary roasted potatoes and thyme sauce	R220
Pan fried duck breast and roulade, carrot mousseline, black Adam fig, buttered green beans with sauce diable	R235
Seared springbok loin, confit aubergine, potato Darphin and shallot sauce	R245

Dessert

Selection of artisanal South African cheeses	R95
Crème caramel	R65
Warm melting chocolate biscuit, spicy poached pear and yoghurt chantilly	R80
Fig semifreddo with honey roasted figs and almond tuile	R85
Floating island, vanilla sauce, berry coulis and caramelised almonds	R80

021 809 6444 // bistro@glenelly.co.za // Lelie Street, Idas Valley, Stellenbosch, 7600, South Africa



WWW.GLENELLYESTATE.COM