

THE VINE
GLENELLY
BISTRO

Starter

Tartare of white Stumpnose with lemon and ginger dressing, cucumber and wakame salad	R110
Franschhoek trout gravlax, pickled vegetables and honey dill sauce	R115
Bone marrow broth, black beluga lentils and vegetable Brunoise	R95
Fior di latte, grilled leek, toasted pine nuts, pomegranate salad with citrus dressing	R95
Homemade Cape wagyu bresaola, warm creamy polenta, confit tomatoes and rocket salad	R95

Main

Grilled octopus, aubergine and tomato curry casserole	R195
Lightly cured hake, stewed celery, butter crushed potatoes and parsley cream	R195
Pan fried pork fillet, roast apple, boulangère potatoes and black pepper sauce	R190
Pan fried veal sweetbreads, glazed vegetables, wilted spinach, potato galette and thyme jus	R210
Cape Wagyu flat iron steak, oxtail ravioli, celeriac mousseline, root vegetables with a red wine sauce	R235

Dessert

Selection of artisanal South African cheeses	R95
Crème caramel	R65
Warm melting chocolate biscuit, spicy poached pear and yoghurt chantilly	R80
Walnut cake, honey and butter roasted pears and pear sorbet	R75
Passion fruit eton mess, berry coulis and mango sorbet	R65

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Winter Menu

Hake and tarragon mousse, spicy aubergine with
coriander and lemon turmeric dressing

or

Pine ring and slippery jack mushroom terrine with
garlic emulsion and baby leaf salad

Pan fried gurnard with homemade tagliolini and
dill and lemon butter sauce

or

Braised pork cheeks with butter beans, wilted kale and dijon mustard sauce

Klein Rivier raclette on rye toast with rocket

or

Honey poached pear & chocolate tart with pear sorbet and chantilly cream

Two Course R245

Three Course R275

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