

THE VINE
GLENELLY
BISTRO

Starter

Red wine poached egg, brioche toast and bone marrow	R95
West Coast oysters with chardonnay sabayon	R125
Pan fried quail with a pear and walnut salad	R105
Creamy celeriac and black beluga lentil soup with homemade pancetta	R85
Homemade coppa with creamy polenta, baby leaves and confit tomatoes	R105

Main

Lightly cured poached hake, semolina tagliolini, garden peas and wild sorrel sauce	R195
Fillet of silverfish, Mediterranean potatoes, celery jardinière and white wine sauce	R195
Confit pork cheeks, carrot mousseline, roasted parsnips and wholegrain mustard sauce	R190
Braised Karoo lamb leg, seared lamb loin, spinach crepinette with dauphine potatoes and thyme sauce	R245
Cape Wagyu flat iron steak, roasted potatoes, root vegetables and 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
Apple pain perdu with mascarpone cream and butterscotch sauce	R75
Orange crêpe soufflé with a fresh citrus and Cointreau salad	R85

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



WWW.GLENELLYESTATE.COM

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Spring Menu

Octopus, thyme, tomato and goats cheese tart

or

Fior di latte and spicy aubergine salad with preserved
lemon dressing

Pan fried silverfish Provençal with parisienne gnocchi
and confit tomatoes

or

Duck braised in citrus sauce, wilted spinach and potato galette

Boland cheese, apple salad and apple jelly

or

Dark chocolate, hazelnut and pistachio cake with praline cream
and vanilla sauce

Two Course R245

Three Course R275

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