

THE VINE
GLENELLY
BISTRO

Starter

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| Fresh pan fried porcini mushrooms, pickled king oyster mushroom and parsley coulis | R125 |
| Goats cheese and black fig salad with toasted walnuts and honey lavash | R125 |
| Marinated yellowfin tuna with wakame and ginger marinated cucumber salad | R130 |
| Croquette of Cape linefish brandade, baby leaves and a spekboom tartare sauce | R120 |
| Duck and pistachio galantine with pear chutney and toasted brioche | R125 |

Main

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| Cape bouillabaisse with rouille and croutons | R220 |
| Poached Franschoek salmon trout, garden vegetables, confit tomato with lemon dill butter sauce | R225 |
| Braised pork cheeks, cauliflower and carrot mousseline, pork crackling with wholegrain mustard sauce | R210 |
| Braised Karoo lamb shoulder and cutlet, creamy polenta, Provençal tomato with thyme sauce | R245 |
| Cape Wagyu flat iron steak, roasted potatoes, baby onions and courgettes with a red wine and shallot sauce | R265 |

Dessert

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| Selection of artisanal South African cheeses | R105 |
| Crème caramel | R65 |
| Floating island, berry coulis and vanilla sauce | R90 |
| Paris Brest | R90 |
| Fig semifreddo, honey roasted figs and almond tuile | R85 |

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WWW.GLENELLYESTATE.COM