

THE VINE  
GLENELLY  
BISTRO

## Starter

Black truffle and homemade tagliolini	R275
Seasonal pickled artichoke and spicy aubergine salad with a Glenelly extra virgin olive oil and lemon dressing	R95
Sesame seed seared tuna, wakame and ginger dressing salad with sago crisp	R110
Octopus, West Coast mussels and chorizo ragù with red pepper puree and herb salad	R115
Pan fried pork belly, apple and kale salad with roasted walnuts and Dijon mustard sauce	R110

## Main

Fillet of yellowtail, Maxim potatoes, glazed fennel, baby marrow beignet and sauce vierge	R205
Bouillabaisse du Cap, rouille and croûtons	R225
Braised pork cheeks, celeriac mousseline, roast apple and onions with red wine sauce	R195
Karoo lamb leg and loin with ratatouille Niçoise, chickpea panisse and rosemary jus	R235
Grass fed beef rump, Pont Neuf potatoes, tender stem broccoli and onion rings with black pepper and brandy sauce	R245

## Cheese and Dessert

Selection of South African cheeses with preserve	R110   R195
Warm, melting chocolate biscuit, spicy poached pear and vanilla sauce	R90
Crème caramel	R65
Lemon meringue tart with blackberry coulis	R90
Confit orange rosace cake with citrus salad	R80

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## Spring Menu 2021

Lightly cured hake croquettes  
with black olive and tomato concasse

or

Ox tongue and Puy green lentils  
with wholegrain mustard cream

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Paardekraal goat's cheese and pea risotto

or

Confit duck leg, heerenbone casserole and parsnip chips  
with sauce diable

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Huguenot cheese, poached pear, Gorgonzola biscuit  
and baby leaves

or

Petit pot au café with arlette biscuit

Two Courses R265  
Three Courses R295

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