

THE VINE
GLENELLY
BISTRO

Starter

Salad of Provençal porcini mushrooms, baby leaves and parmesan crisp	R125
West Coast oysters with lemon and mignonette	R155
Yellowfin tuna tartare, wakame and lavash crisp with extra virgin olive oil dressing	R155
Pan-fried veal sweetbreads, marinated aubergine, capers and lemon dressing with baby leaves	R135
Springbok and bacon pâté en croûte, mustard apples and balsamic onions	R135

Main

Yellowtail and West Coast black mussel marinière with steamed potatoes and spring vegetables	R235
Bouillabaisse du Cap, rouille et croûtons	R250
Confit pork cheeks with celeriac mousseline, roast apple and sauce diable	R225
Slow cooked Lowerland lamb shoulder, root vegetables and potato dauphinoise with a thyme jus	R290
Free-range beef sirloin, wilted spinach, tender stem broccoli, onion beignet with mushroom and peppercorn sauce	R310

Cheese and Dessert

Selection of artisanal South African and French cheeses	R125
Opera cake and vanilla sauce	R85
Warm melting chocolate biscuit with yoghurt Chantilly and MCC poached pear	R85
Crème caramel	R75
Strawberry semifreddo with vanilla sauce and Arlette biscuit	R85



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