

THE VINE  
**GLENELLY**  
BISTRO

## Starter

Chilled tomato consommé with basil emulsion and paprika infused olive oil	R135
West Coast oysters with lemon and mignonette	R155
Salad of prawns, spanspek and watermelon with balsamic vinegar dressing	R175
Yellowtail ceviche, ginger pickled cucumber and sesame crisp	R155
Veal sweetbreads, green lentils and horseradish sauce	R140

## Main

Cob and West Coast black mussel marinière with steamed potatoes and garden peas	R265
Bouillabaisse du Cap, rouille and croûtons	R260
Braised pork cheeks, cauliflower mousseline, bacon and baby onions with Dijon mustard sauce	R245
Pan-fried springbok loin, root vegetables, creamy polenta, potato Maxim with black peppercorn sauce	R320
Wagyu beef flat iron, potato Dauphine, tender stem broccoli, wilted spinach with red wine sauce	R340

## Cheese and Dessert

Selection of artisanal South African and French cheeses	R125
Crème caramel	R75
Fig semifreddo with vanilla sauce and Arlette biscuit	R85
Raspberry crème brûlée	R85
Chocolate marquise, brandy poached apricots with pistachio praline	R85



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