

THE VINE
GLENELLY
BISTRO

Starter

Yellowfin tuna tartare, Glenelly extra virgin olive oil, spekboom and fresh herb dressing	R175
Fresh goats cheese, black fig and pecan nut salad with walnut oil dressing	R135
Salad of poached tiger prawns, couscous, celery and fresh mango with light curry dressing	R185
Confit duck leg, green lentil salad, horseradish sauce	R155
Chilled tomato consommé with basil emulsion and paprika infused olive oil	R135

Main

Pan-fried white stumpnose, ratatouille Niçoise, baba ganoush and sauce vierge	R265
Bouillabaisse du Cap, rouille and croûtons	R260
Roast pork belly, vegetable mousseline, roast apple and sauce diable	R285
Wagyu flank steak, roast root vegetables with red wine and shallot sauce	R345
Veal sweetbread, tagliolini, cauliflower and creamy mushroom sauce	R310

Cheese and Dessert

Selection of artisanal South African and French cheeses	R125
Gateau Opera, homemade vanilla ice cream with coffee creme anglaise	R95
Passionfruit and lemon curd meringue with berry fruit sorbet	R95
Raspberry crème brûlée	R95
Crème caramel	R85



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