

THE VINE
GLENELLY
BISTRO

Sunday 12 March 2023

Chilled tomato consommé with basil emulsion and paprika infused olive oil

Fresh goats cheese, black fig and pecan nut salad with walnut oil dressing

Salad of poached tiger prawns, couscous, celery and fresh mango
with light curry dressing (Suppl. R50)

Rare pepper crusted Springbok loin, watermelon and horseradish sauce

Yellowfin tuna tartare, Glenelly extra virgin olive oil, spekboom
and fresh herb dressing (Suppl. R50)



Lightly cured hake, ratatouille Niçoise, baba ganoush and sauce vierge

Bouillabaisse du Cap, rouille et croûtons

Braised pork belly, vegetable mousseline, roast apple and sauce diable
with Dijon mustard sauce

Free-range beef sirloin, roast root vegetables with a red wine and shallot sauce (Suppl. R45)

Veal sweetbread, tagliolini, broccoli and a creamy mushroom sauce



Selection of artisanal South African and French cheeses

Gateau Opera, homemade vanilla ice cream with coffee creme anglaise

Passionfruit and lemon curd meringue with passion fruit sorbet

Raspberry crème brûlée

Crème caramel

R430 for 2 courses

starter & main course | main course & dessert

R495 for 3 courses

starter, main course & dessert

(dishes subject to change without prior notice, depending on availability)