

THE VINE  
**GLENELLY**  
BISTRO

## Starter

Vegetable beignets, roasted garlic, aioli with black olive tapenade	R130
Creamy Lowerland polenta, porcini mushrooms and rocket	R175
Fresh Foxenburg goats' cheese with apple, pickled beetroot, baby leaf salad and walnut oil dressing	R145
Yellowfin tuna tartare with wakame, Glenelly extra virgin olive oil and ginger pickled cucumber	R195
Confit duck with braised lentils , radish, celery and French dressing	R135

## Main

Lightly cured hake with crushed Mediterranean potatoes, peas, carrots and chive sauce	R245
Bouillabaisse du Cap with rouille and croûtons	R260
Braised pork cheek bourguignon, wilted spinach and heerenbone casserole	R245
Oven roasted veal sweetbreads with homemade tagliolini, confit cherry tomatoes, capers and red pepper coulis	R365
Springbok loin with pommes Darphin, roast vegetables, roasted chestnuts and diable sauce	R365

## Cheese and Dessert

Selection of artisanal South African and French cheeses	R125
Chocolate marquise, hazelnut praline with vanilla crème anglaise	R105
Crème caramel	R90
Opera gâteau with homemade vanilla pod ice cream	R105
Fig semifreddo with yoghurt Chantilly and Arlette biscuit	R105



the\_vine\_bistro



vinebistro

WWW.GLENELLYESTATE.COM