

THE VINE
GLENELLY
BISTRO

Sunday 07 April 2024

Vegetable beignets, roasted garlic, aioli with black olive tapenade

Fresh Foxenburg goats' cheese with apple, pickled beetroot, baby leaf salad
and walnut oil dressing

Yellowfin tuna tartare with wakame, Glenelly extra virgin olive oil
and ginger pickled cucumber

Tiger prawn and avocado salad with Marie Rose dressing
(suppl. R55)

Duck, pork and pistachio pâté en croûte with pickles and baby leaf salad



Pan fried kabeljou with crushed Mediterranean potatoes, fine beans, carrots
and chive sauce

Bouillabaisse du Cap with rouille and croûtons

Open scallop ravioli with tomato concassè, vegetable brunoise and dill sauce (suppl. R105)

Braised pork cheeks charcutière, wilted spinach, roast apple and carrot mousseline

Oven roasted veal sweetbreads with homemade tagliolini, confit cherry tomatoes,
capers and red pepper coulis

Springbok loin with potato wedges, roast vegetables and a red wine sauce



Selection of artisanal South African and French cheeses

Chocolate marquise, hazelnut praline with vanilla crème anglaise

Crème caramel

Opera gâteau with homemade vanilla pod ice cream

Fig semifreddo with yoghurt Chantilly and Arlette biscuit

R485 for 2 courses

starter & main course | main course & dessert

R545 for 3 courses

starter, main course & dessert

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



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