

THE VINE
GLENELLY
BISTRO

Sunday 21 July 2024

Creamy West Coast black mussel and saffron soup

Baked Foxenburgh goats' cheese with red pepper coulis and melba toast
(Please allow 15 minutes)

Winter salad of heerenbone, celery, pickled shimeji, pork crackling and parsley coulis

Marinated salmon trout with dill, wakame and lavash crisp

Parsley and rocket salad with roast bone marrow and sourdough toast
(Please allow 15 minutes)



Pan fried yellowtail with fennel, vegetable tian and sauce vierge

Bouillabaisse du Cap with rouille and croûtons

Roast veal sweetbread with homemade tagliolini and creamy mushroom sauce

Braised pork cheeks, celeriac mousseline and buttered cabbage
with wholegrain mustard sauce

Free range beef sirloin, pomme pavé, glazed winter vegetables, shallots
and red wine sauce *(suppl. R60)*



Selection of artisanal South African and French cheeses

14-month old matured Dalewood Huguenot and spiced red wine poached pear salad

Confit orange mousse cake with orange coulis

Crème caramel

Gâteau Royal with almond praline and homemade vanilla pod ice cream

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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