

THE VINE
GLENELLY
BISTRO

Starter

Pickled porcini, Karoo life goats' cheese, basil dressing and toasted pine nuts	R175
Three Namibian oysters with mignonette	R135
Salad of curried mussels, prawn and line fish with Glenelly extra virgin olive oil, lemon and tomato with wakame and sesame seeds	R170
Yellowtail tartare, Glenelly extra virgin olive oil, ginger pickled cucumber and sago crisp	R170
Braised pork cheeks, fennel, celery and apple salad with wholegrain mustard sauce	R155
Warm poached veal tongue, gribiche sauce and baby leaf salad	R140

Main

Open ravioli with scallops, vegetable brunoise and Cap Classique Sauce	R465
Red stumpnose, Niçoise ratatouille, red pepper coulis and pan fried Lowerland polenta	R295
Bouillabaisse du Cap with rouille and croûtons	R320
Confit duck leg, wilted spinach, turnips, potato gratin Dauphinois and diable sauce	R285
Pan fried springbok loin with potato lyonnaise and red wine sauce	R365
Grilled free range Langside beef rib eye, pomme frites and béarnaise	R395
Roast veal sweetbreads with tagliolini and mushroom sauce	R295

Cheese and Dessert

Selection of artisanal South African cheeses	R125
Passion fruit and coconut cake with passion fruit sorbet	R115
Yoghurt and vanilla panna cota with apricot compote and almond tuile	R115
Crème caramel	R90
Warm melting chocolate biscuit, vanilla sauce and yoghurt Chantilly <i>(Please allow 15 minutes)</i>	R115
Lemon tart and berry Eton mess	R115



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