

THE VINE  
**GLENELLY**  
BISTRO

## Sunday Sample Menu

Pickled porcini, Karoo life goats' cheese, basil dressing and toasted pine nuts

Salad of curried mussels, prawn and line fish with Glenelly extra virgin olive oil, lemon and tomato with wakame and sesame seeds (suppl. R30)

Yellowtail tartare, Glenelly extra virgin olive oil, ginger pickled cucumber and sago crisp

Slow cooked pork cheeks, fennel, celery and apple salad with wholegrain mustard sauce

Warm poached veal tongue, gribiche sauce and baby leaf salad



Pan fried kabeljou, West Coast black mussels, braised leeks, vegetable jardinière and white wine sauce

Bouillabaisse du Cap with rouille and croûtons

Confit duck leg, wilted spinach, vegetable brunoise, potato gratin Dauphinois and diable sauce

Roast veal sweetbreads with tagliolini and mushroom sauce

Pan fried springbok loin with potato lyonnaise and red wine sauce (suppl. R65)



Selection of artisanal South African cheeses

Passion fruit and coconut cake with passion fruit sorbet

Yoghurt and vanilla panna cota with apricot compote and almond tuile

Crème caramel

A Warm melting chocolate biscuit, vanilla sauce and yoghurt Chantilly  
*(Please allow 15 minutes)*

Lemon tart and Eton mess

**R520 for 2 courses**

*starter & main course | main course & dessert*

**R575 for 3 courses**

*starter, main course & dessert*

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



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