

THE VINE
GLENELLY
BISTRO

Starter

Namibian oysters with mignonette	R45 each
Chilled tomato consommé with basil emulsion	R140
Salad of pan fried tiger prawn, spanspek and watermelon with a chive and balsamic dressing	R195
Cape bream ceviche, Glenelly extra virgin olive oil, ginger pickled cucumber and sago crisp	R170
Pan fried pork trotter galette and gribiche sauce	R135
Oxtail and pickled vegetable salad with wholegrain mustard dressing	R145

Main

Open ravioli with scallops, vegetable brunoise and Cap Classique sauce	R465
Kabeljou, Niçoise ratatouille, red pepper coulis and pan fried Lowerland polenta	R295
Bouillabaisse du Cap with rouille and croûtons	R320
Braised pork neck, cabbage, apple, grilled cauliflower and wholegrain mustard sauce	R245
Springbok loin, potato gratin Dauphinois and red wine sauce	R365
Grilled free range Langside beef rib eye, pomme frites and Béarnaise sauce	R395
Pan fried sweetbreads, brown butter, capers, lemon and tomato concassée	R295

Cheese and Dessert

Selection of artisanal South African cheeses	R125
Passion fruit mousse cake with passion fruit sorbet	R115
Yoghurt and vanilla panna cotta 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
Coconut cake with pineapple, mango, basil and mint	R115



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