

THE VINE
GLENELLY
BISTRO

Sunday Sample Menu

Four Namibian oysters with mignonette

Chilled tomato consommé and basil emulsion

Salad of pan fried tiger prawn, spanspek and watermelon with a chive and balsamic dressing
(suppl. R45)

Cape bream ceviche, Glenelly extra virgin olive oil, ginger pickled cucumber and sago crisp

Pan fried pork trotter galette and gribiche sauce

Oxtail and pickled vegetable salad with wholegrain mustard dressing



Open ravioli with scallops, vegetable brunoise and Cap Classique sauce (suppl. R115)

Kabeljou, Niçoise ratatouille, red pepper coulis and pan fried Lowerland polenta

Bouillabaisse du Cap with rouille and croûtons

Braised pork neck and cabbage, apple, grilled cauliflower and wholegrain mustard sauce

Springbok loin, potato gratin Dauphinois and red wine sauce

Grilled free range Langside beef rib eye, pomme frites and béarnaise

Pan fried sweetbreads, brown butter, capers and lemon with tomato concassée



Selection of artisanal South African cheeses

Passion fruit mousse cake with passion fruit sorbet

Yoghurt and vanilla panna cotta with apricot compote and almond tuile

Crème caramel

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

Coconut cake with pineapple, mango, basil and mint

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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