

THE VINE  
**GLENELLY**  
BISTRO

## Sunday Sample Menu

Four West coast 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

Pork and pistachio pâté en croûte

Confit duck and pickled vegetable salad



Kabeljou with West Coast mussel marinière, leeks and potatoes

Bouillabaisse du Cap with rouille and croûtons

Braised pork cheeks bourguignon and creamy heerenbone

Slow braised lamb, carrot mousseline, cabbage and garlic jus

Free range Langside beef fillet, oxtail and mushroom ragù, wilted spinach,  
Parisienne gnocchi and red wine sauce

Pan fried sweetbreads, braised peas, tagliolini and thyme jus



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

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)*



the\_vine\_bistro



vinebistro

WWW.GLENELLYESTATE.COM