

THE VINE
GLENELLY
BISTRO

Sunday Sample Menu

Fresh black fig, hazelnut and goats' cheese salad

Cape line fish croquette, aubergine and Cape Malay sauce

Smoked snoek, cucumber, crème fraîche and celery salad
with olive oil, lemon, tomato and spekboom salsa

Springbok tartare, balsamic butternut, capers and brioche toast

Pork and pistachio pâté en croûte

Confit duck leg, lentils, gremolata and courgette salad with wholegrain mustard sauce



Kabeljou with West Coast mussel marinère, leeks and potatoes

Bouillabaisse du Cap with rouille and croûtons

Braised pork cheeks bourguignon and 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 (suppl. R65)

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)



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