

THE VINE GLENELLY BISTRO

Starter

Vegetable beignet, aubergine and Glenelly extra virgin olive oil purée with rocket salad	R135
Yellowtail tartare with lemon, shallots, wakame, olive oil and sesame seed tuile	R175
Poached free range beef brisket with lentils and pickled mushrooms	R145
Pork and pistachio pâté en croûte	R130
Creamy West Coast black mussel and saffron soup	R145

Main

Cape bream with vegetable brunoise, dune spinach and beurre Nantais	R295
Bouillabaisse du Cap with rouille and croûtons	R320
Veal sweetbread and free range chicken vol au vent, wilted spinach and creamy mushroom sauce	R295
Springbok loin with roast vegetables and potato Lyonnaise	R395
Confit duck leg, garden peas, roast apple, Parisienne gnocchi and diable sauce	R335

Cheese and Dessert

Selection of artisanal South African cheeses	R125
Opera cake with homemade Madagascan vanilla pod ice cream and dark chocolate cream	R115
Crème caramel	R90
Tarte Bourdaloue: Warm pear and almond tart with Chantilly cream <i>(Please allow 30 minutes)</i>	R115
Canelé Bordelais, caramelised pineapples with rum and raisin ice cream	R115



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THE VINE
GLENELLY
BISTRO

Winter Menu 2025

Starter

- Pâté de foie de volaille:** Free-range chicken liver parfait with baby gem and brioche toast R105
- Langue de veau pochée:** Poached veal tongue with baby leaf salad and gribiche sauce R110
- Soupe à l'oignon:** Traditional French onion soup 'au gratin' R105

Main

- Moules-frites:** West coast black mussels cooked with white wine, shallots and parsley served with French fries and mayonnaise R245
- Daube de bœuf à la Provençale:** Braised beef flat iron with tomatoes and black olives served with soubise mash R245
- Cassoulet Toulousain:** Traditional cassoulet made with pork belly, duck and Toulouse sausage (*allow 40 minutes*) R245

Cheese and Dessert

- Salade de chèvre chaud:** Baked goats' cheese, croûtons, green salad and walnut dressing R95
- Profiteroles au chocolat:** Choux buns with homemade vanilla ice-cream and hot chocolate sauce R95

R390 for 2 courses

starter & main course | main course & dessert

paired with 2 glasses of selected Glenelly Glass Collection Wines

R440 for 3 courses

starter, main course & dessert

paired with 2 glasses of selected Glenelly Glass Collection Wines



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