

THE VINE
GLENELLY
BISTRO

Sunday 29 June 2025

Vegetable beignet, aubergine and Glenelly extra virgin olive oil purée
with rocket salad

Yellowtail tartare with lemon, shallots, wakame, olive oil and sesame seed tuile

Creamy West Coast black mussel and saffron soup

Poached free range beef brisket with lentils and pickled mushrooms

Pork and pistachio pâté en croûte



Cape bream with vegetable brunoise, dune spinach and beurre Nantais

Bouillabaisse du Cap with rouille and croûtons

Springbok loin with roast vegetables and potato Lyonnaise

Confit duck leg, garden peas, roast apple, Parisienne gnocchi and diable sauce

Veal sweetbread and free range chicken vol au vent, wilted spinach
and creamy mushroom sauce



Selection of artisanal South African cheeses

Opera cake with homemade Madagascan vanilla pod ice cream
and dark chocolate cream

Canelé Bordelais, caramelised pineapples with rum and raisin ice cream

Crème caramel

Tarte Bourdaloue: Warm pear and almond tart with Chantilly cream
(Please allow 30 minutes)

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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vinebistro

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