

THE VINE GLENELLY BISTRO

Starter

Namibian oysters with mignonette	R45 each
Chilled tomato consommé with basil emulsion	R140
Goats cheese, watermelon, spanspek and courgette salad with lemon and ginger	R155
Prawn and avocado with Marie Rose sauce	R195
West Coast black mussels and calamari gratin with saffron sauce <i>(Please allow 10 minutes)</i>	R165
Warm lamb tongue, baby leaf and pea salad	R175

Main

Pan fried kabeljou, Niçoise ratatouille, wilted kale, panisse and sauce vierge	R320
Bouillabaisse du Cap with rouille and croûtons	R345
Braised pork cheeks, apple, pomme pavé and wholegrain mustard sauce	R295
Springbok loin, spinach, mushrooms and Parisienne gnocchi with red wine sauce	R395
Veal sweetbreads, Savoy cabbage with potato wedges and red wine vinegar sauce	R315

Cheese and Dessert

Selection of artisanal South African cheeses	R175
Crème caramel	R95
Île Flottante: Poached meringue with apricot compote and vanilla sauce	R115
Gâteau Royal with almond praline and homemade vanilla pod ice cream	R105
Raspberry semifreddo, berry compote and palmier biscuit	R115



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