

THE VINE
GLENELLY
BISTRO

Sunday 07 December 2025

Namibian oysters with mignonette

R45 each



Chilled tomato consommé with basil emulsion

Goats cheese, watermelon, spanspek and courgette salad with lemon and ginger

Prawn and avocado with Marie Rose sauce (suppl. R45)

West Coast black mussels and calamari gratin with saffron sauce
(Please allow 10 minutes)

Warm lamb tongue, baby leaf and pea salad



Kabeljou with garden vegetable jardinière, steamed Mediterranean potatoes
and beurre blanc sauce

Bouillabaisse du Cap with rouille and croûtons

Braised pork cheeks, apple, pomme pavé and wholegrain mustard sauce

Springbok loin, spinach and Parisienne gnocchi with red wine sauce

Veal sweetbreads, Savoy cabbage with potato wedges
and red wine vinegar sauce



Selection of artisanal South African cheeses

Crème caramel

Île Flottante: Poached meringue with apricot compote and vanilla sauce

Gâteau Royal with almond praline and homemade vanilla pod ice cream

Raspberry semifreddo, berry compote and palmier biscuit

R545 for 2 courses

starter & main course | main course & dessert

R595 for 3 courses

starter, main course & dessert

(dishes subject to change without prior notice, depending on availability)



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