THE VINE
GLENELLY
BISTRO

Starter

Lime, mango and tiger prawn salad with paprika rice crisp	R205
Cape salmon and cucumber rillette with pea and mint coulis	R155
Goats cheese, watermelon, spanspek and courgette salad with lemon and ginger	R155
Yellowtail ceviche, wakame, pickled spekboom and Glenelly olive oil	R195
West Coast black mussels and calamari gratin with saffron sauce *(Please allow 10 minutes)*	R165

Main

Pan fried silver fish, vegetable jardinière, steamed Mediterranean potatoes and chardonnay sauce	R320
Bouillabaisse du Cap with rouille and croûtons	R365
Slow roasted lamb shoulder with confit garlic, roasted vegetables, pomme pavé and thyme jus	R345
Springbok loin, wilted spinach, Parisienne gnocchi and roasted parsnips with red wine sauce	R420
Veal sweetbreads, oyster mushrooms, tagliolini and vegetable brunoise with wholegrain mustard sauce	R340

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