

THE VINE
GLENELLY
BISTRO

Starter

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| Goats cheese, watermelon, spanspek and courgette salad with lemon and ginger | R155 |
| Lime, mango and tiger prawn salad with paprika rice crisp | R205 |
| Yellowtail ceviche, wakame, pickled spekboom and Glenelly olive oil | R195 |
| Cape line fish croquette with aubergine, lemon, baba ganoush, cauliflower and tomato salad | R155 |
| Confit duck salad, black figs and red wine poached pear with wholegrain mustard and honey dressing | R165 |

Main

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| 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 |
| Pork belly, pork cheek, roast celeriac, butter cabbage and a tarragon sauce | R320 |

Cheese and Dessert

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| Selection of artisanal South African cheeses | R175 |
| Crème caramel | R95 |
| Purple fig and almond tart with homemade vanilla ice cream <i>(Please allow 30 minutes)</i> | R115 |
| Chocolate marquise with orange Chantilly | R115 |
| Raspberry semifreddo, berry compote and palmier biscuit | R115 |



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