

THE VINE  
**GLENELLY**  
BISTRO

Sunday 29 March 2026

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

Yellowtail ceviche with wakame, pickled spekboom and Glenelly olive oil

Lime, mango and tiger prawn salad with paprika rice crisp *(suppl. R45)*

Cape line fish croquette with aubergine, lemon, baba ganoush, cauliflower  
and tomato salad

Confit duck salad, black figs and red wine poached pear with wholegrain mustard  
and honey dressing



Pan fried silver fish, vegetable jardinière, steamed Mediterranean potatoes  
and chardonnay sauce

Bouillabaisse du Cap with rouille and croûtons

Roast deboned free range chicken thigh, porcini autumn mushroom fricassée,  
parsnip and thyme jus

Springbok loin, wilted spinach, Parisienne gnocchi and roasted vegetables  
with red wine sauce *(suppl. R65)*

Pork belly, roast celeriac, butter cabbage and a tarragon sauce



Selection of artisanal South African cheeses

Crème caramel

Purple fig and almond tart with homemade vanilla ice cream  
*(Please allow 30 minutes)*

Chocolate marquise with orange Chantilly

Vanilla, mango, raspberry vacherin with berry coulis and vanilla sauce

**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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