

THE VINE
GLENELLY
BISTRO

Sunday 12 April 2026

Baked goats cheese with tomato concassé with walnut and raisin toast
(please allow 15 minutes)

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

Yellowfin tuna tartare, Glenelly olive oil and rye lavash

Pork trotter galette and gribiche sauce



Pan fried kabeljou, vegetable jardinière, steamed Mediterranean potatoes
and chardonnay sauce

Bouillabaisse du Cap with rouille and croûtons

Creamy Lowerland polenta, autumn mushroom ragù and parmesan tuile

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

Confit duck leg, roast celeriac, peas, baby carrots and diable sauce



Selection of artisanal South African cheeses

Crème caramel

Fig and almond tart with Madagascan vanilla ice cream
(Please allow 30 minutes)

Chocolate Marquise with orange Chantilly

Vanilla, mango and raspberry vacherin

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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