

THE VINE
GLENELLY
BISTRO

Starter

Baked goats cheese with tomato concassé with walnut and raisin toast <i>(please allow 15 minutes)</i>	R150
Salad of pan-fried veal sweetbreads Provençal	R165
Cape line fish croquette with lemon baba ghanoush and a cauliflower and tomato salad	R155
Yellowtail tartare, Glenelly olive oil and rye lavash	R195
Pork trotter galette and gribiche sauce	R135

Main

Pan fried silver fish, vegetable jardinière, steamed Mediterranean potatoes and chardonnay sauce	R320
Bouillabaisse du Cap with rouille and croûtons	R365
Porcini mushroom ragout, creamy Lowerland polenta and parmesan tuile	R285
Springbok loin, Lyonnaise potatoes and glazed root vegetables with peppercorn sauce	R395
Confit duck leg, roast celeriac, peas, baby carrots and diable sauce	R295

Cheese and Dessert

Selection of artisanal South African cheeses	R175
Crème caramel	R95
Fig and almond tart with Madagascan vanilla ice cream <i>(Please allow 30 minutes)</i>	R115
Chocolate Marquise with orange Chantilly	R115
Vanilla, mango and raspberry vacherin	R115



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Autumn Menu 2026

Starter

Duck liver parfait, onion compote and brioche toast	R110
Warm potato and smoked pork sausage salad, pickled onions and parsley	R110
Creamy celeriac soup, basil and almond pesto, and oven-roasted tomatoes	R110

Main

Lightly cured hake and black mussel casserole Dieppoise style with pilaf rice	R245
Free range roast chicken with ratatouille Niçoise and panisse and rosemary jus	R240
Petit salé aux lentilles: Slow cooked pork with lentils, steamed potatoes and Dijon mustard sauce	R240

Cheese and Dessert

Profiteroles au chocolat: Choux bun with homemade vanilla ice-cream and hot chocolate sauce	R105
Dalewood Boland salad with fresh pear and walnut dressing	R105
Prune and brandy ice cream, Chantilly and chocolate meringue coupe	R105

R410 for 2 courses & wine pairing
starter & main course | main course & dessert

R450 for 3 courses & wine pairing
starter, main course & dessert

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

Wine pairing

Glenelly Glass Collection Unoaked Chardonnay 2024

Glenelly Glass Collection Merlot 2021



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