

THE VINE
GLENELLY
BISTRO

Sunday 03 May 2026

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

Salad of pan-fried veal sweetbreads Provençal

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

Yellowtail tartare, Glenelly olive oil and rye lavash

Pork trotter galette and gribiche sauce

Creamy celeriac soup with basil and almond pesto
and oven-roasted tomatoes



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

Bouillabaisse du Cap with rouille and croûtons

Porcini mushroom ragout, creamy Lowerland polenta and parmesan tuile

Springbok loin, Lyonnaise potatoes and glazed root vegetables with peppercorn sauce

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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