

THE VINE GLENELLY BISTRO

Starter

Twice baked Klein river cheese soufflé with mushroom salad	R155
Creamy West Coast black mussel and saffron soup	R145
Duck leg salad with kale and balsamic pumpkin seeds	R165
Yellowtail ceviche with Glenelly extra virgin olive oil and sago crisp	R165
Beef bone marrow, leek, parsley and gremolata salad	R150

Main

Pan fried artichokes, celeriac mousseline, oven roasted tomatoes and parsnip crisp	R255
Pan fried kabeljou, leeks and butter crushed potatoes with Dugléré sauce	R295
Bouillabaisse du Cap with rouille and croûtons	R365
Free range flat iron beef, braised in red wine with rosemary and black olives served with potatoes gratin	R285
Confit pork cheeks, lentils, steamed potatoes and Dijon mustard sauce	R295

Cheese and Dessert

Selection of artisanal South African cheeses	R175
Apple tarte tartin with homemade vanilla pod ice-cream <i>(please allow 30 minutes)</i>	R110
Crème caramel	R95
Coffee mille-feuille and vanilla poached pear	R110
Warm melting chocolate biscuit with orange marmalade and vanilla sauce <i>(Please allow 15 minutes)</i>	R115



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THE VINE
GLENELLY
BISTRO

Winter Menu 2026
(Only available Tuesday-Saturday)

Starter

Pâté en croûte: Springbok and prune terrine with pickled onions and salad	R110
Salade de pommes de terre tièdes et saucisse: warm potato and smoked sausage salad	R110
Soupe à l'oignon: traditional French onion soup au gratin	R110

Main

Choucroute de la mer: Steamed fish and mussels with sauerkraut, potatoes, and beurre blanc	R245
Quasi de porc et frites: Pork rump with creamy pepper sauce, served with chips	R280
Coq au vin: Braised free range chicken, mushrooms and bacon served with soubise mash	R260

Cheese and Dessert

Profiteroles au chocolat: choux bun with homemade vanilla ice-cream and hot chocolate sauce	R105
Langbaken Stout Willis 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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