

THE VINE GLENELLY BISTRO

Starter

Creamy West Coast black mussel and saffron soup	R145
Salad of pan-fried veal sweetbreads Provençal	R165
Aubergine and baby marrow beignet, caponata and black olive mayonnaise	R135
Yellowtail ceviche with Glenelly extra virgin olive oil and sago crisp	R165
Pepper-crusted springbok fillet, rocket salad, horseradish and pickled vegetables	R175

Main

Pan fried kabeljou, fennel and dune spinach with a lemon-butter and dill sauce	R295
Bouillabaisse du Cap with rouille and croûtons	R365
Mushroom and leek risotto, parsley coulis and parmesan tuile	R265
Roast saddle of lamb, wilted spinach, root vegetables, gratin Dauphinoise and thyme jus	R330
Confit duck leg, vegetable brunoise, pomme pavé, baby carrots and diable 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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Winter Menu 2026

Starter

Rillette de poisson: silver fish rillette with wakame and rye lavash	R110
Chou farci: braised pork stuffed cabbage with sauerkraut and wholegrain mustard	R110
Soupe à l'oignon: traditional French onion soup au gratin	R110

Main

Poisson à la Grenobloise: lightly cured hake with steamed vegetables, capers, lemon and croûtons	R245
Bavette à l'échalote et frites: free range beef flank steak with red wine and shallot sauce served with chips	R265
Cassoulet Toulousain: traditional cassoulet Toulouse style made with pork belly, duck confit and pork sausage <i>(please allow 40 minutes)</i>	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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