

THE VINE
GLENELLY
BISTRO

Sunday 12 July 2026

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

Salad of pan-fried veal sweetbreads Provençal

Aubergine and baby marrow beignet, caponata and black olive mayonnaise

Creamy celeriac soup with smoked trout and dill crème fraîche

Pepper-crusted springbok fillet, rocket salad, horseradish and pickled vegetables



Pan fried kabeljou, fennel and dune spinach with a lemon-butter and dill sauce

Bouillabaisse du Cap with rouille and croûtons

Mushroom and leek risotto, parsley coulis and parmesan tuile

Roast saddle of lamb, wilted spinach, root vegetables, gratin Dauphinoise
and thyme jus

Confit duck leg, vegetable brunoise, pomme pavé, baby carrots and diable sauce



Selection of artisanal South African cheeses

Apple tarte tartin with homemade vanilla pod ice-cream
(Please allow 30 minutes)

Coffee mille-feuille and vanilla poached pear

Crème caramel

Warm melting chocolate biscuit with orange marmalade and vanilla sauce
(Please allow 15 minutes)

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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