

THE VINE
GLENELLY
BISTRO

Sunday 26 July 2026

Aubergine and baby marrow beignet, caponata and black olive mayonnaise

Creamy West Coast black mussel and saffron soup

Yellowtail ceviche with Glenelly extra virgin olive oil and sago crisp

Duck leg salad with kale and balsamic pumpkin seeds

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



Pan fried artichokes, celeriac mousseline, oven roasted tomatoes and parsnip crisp

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

Bouillabaisse du Cap with rouille and croûtons

Free range flat iron beef, braised in red wine with rosemary and black olives
served with potatoes gratin

Confit pork cheeks, lentils, steamed potatoes and Dijon mustard sauce



Selection of artisanal South African cheeses

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

Crème caramel

Coffee mille-feuille and vanilla poached pear

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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