

THE VINE
GLENELLY
BISTRO

Sunday 30 August 2026

Twice baked Klein River cheese soufflé with rocket salad and toasted pine nuts
(Please allow 15 minutes)

West coast mussels 'au gratin' with saffron, mushrooms and cream

Yellowtail ceviche with Glenelly extra virgin olive oil and sago crisp

Duck leg salad with kale and balsamic pumpkin seeds

Beef bone marrow, leek, parsley and gremolata salad



Pan fried artichokes, heerenbone, tomato concassé and parsnip crisp

Red roman, baby marrow brunoise and butter crushed potatoes, fennel
with lemon and dill sauce

Bouillabaisse du Cap with rouille and croûtons

Springbok loin, celeriac mousseline and roasted vegetables with red wine sauce

Confit pork cheeks, braised savoy cabbage and Dijon mustard sauce



Selection of artisanal South African cheeses

Apple tarte Tatin 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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