

THE VINE GLENELLY BISTRO

Starter

Twice baked Klein river cheese soufflé with rocket salad and toasted pine nuts <i>(Please allow 15 minutes)</i>	R155
West coast mussels 'au gratin' with saffron, mushrooms and cream	R155
Yellowtail ceviche with Glenelly extra virgin olive oil and sago crisp	R185
Duck leg salad with kale and balsamic pumpkin seeds	R165
Pork cheek and black lentil salad with wholegrain mustard dressing	R150

Main

Pan fried artichokes, haricot beans, tomato concassé and parsnip crisp	R255
Red roman, aubergine mousseline and roasted fennel with a red pepper and almond sauce	R365
Bouillabaisse du Cap with rouille and croûtons	R365
Springbok loin, bone marrow, celeriac and roasted vegetables with red wine sauce	R365
Free-range braised beef flat iron with ratatouille Niçoise, pomme pavé and a black olive sauce	R325

Cheese and Dessert

Selection of artisanal South African cheeses	R175
Blueberry and pineapple Eton mess with yoghurt Chantilly and lemon curd	R120
Crème caramel	R105
Strawberry and vanilla mille-feuille with berry coulis	R120
Warm melting chocolate biscuit with orange marmalade and vanilla sauce <i>(Please allow 15 minutes)</i>	R120



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THE VINE
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BISTRO

Spring Menu 2026

Starter

Jambon persillé with sauce gribiche: Ham and parsley terrine with a caper, mustard and herb sauce	R110
Salade d'asperges vertes: Green asparagus, peas and radish salad with yoghurt and mint dressing	R110
Soupe au Pistou: Provençal vegetable soup with pistou	R110

Main

Choucroute de la mer: Steamed fish and mussels with sauerkraut, potatoes, and beurre blanc	R245
Bavette à l'échalote et frites: free range beef flank steak with red wine and shallot sauce served with chips	R275
Coq au vin: Braised free-range chicken, mushrooms and bacon served with soubise mash	R260

Cheese and Dessert

Camembert cuit au four: baked camembert on melba toast, fig chutney, apple salad and walnut dressing	R105
Poire belle Hélène: poached pear with vanilla pod ice cream, hot chocolate sauce and toasted almonds	R105
Tarte aux pommes à l'alsacienne: traditional apple tart from Alsace with vanilla custard	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 Cabernet Sauvignon 2022*



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