

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, celeriac and baby carrot with creamy peppercorn sauce	R365
Braised beef flat iron with ratatouille Niçoise, panisse and a black olive sauce	R325
Free-range bavette steak with pomme pavé, tenderstem broccoli and bone marrow sauce	R310

Cheese and Dessert

Selection of artisanal South African cheeses	R175
Crème caramel	R105
Madagascan vanilla pod mille-feuille with fresh fruit salad	R120
Strawberry semifreddo, Chantilly cream and palmier biscuit	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

Moules-frites: West coast black mussels cooked with white wine, shallots and parsley served with home-made mayonnaise and chips	R245
Navarin d'agneau printanier: Spring lamb casserole with glazed vegetables	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
Tarte aux fraises: Strawberry tart served with berry coulis	R105
Canelé Bordelais with caramelised pineapple and rum and raisin ice cream	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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