

THE VINE
GLENELLY
BISTRO

Sunday 27 September 2026

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

Veal sweetbread chou farci with sauerkraut and sauce diable

Tuna tartare with cucumber, daikon radish, wakame, soy dressing and sesame lavash

Duck leg salad with kale and balsamic pumpkin seeds

Pork cheek and black lentil salad with wholegrain mustard dressing



Pan fried artichokes, haricot beans, tomato concassé and parsnip crisp

Red roman, aubergine mousseline and roasted fennel
with a red pepper and almond sauce

Bouillabaisse du Cap with rouille and croûtons

Springbok loin, celeriac and baby carrot with creamy peppercorn sauce

Braised beef flat iron with ratatouille Niçoise, panisse and a black olive sauce

Free-range bavette steak with pomme pavé, garden green vegetables
and bone marrow sauce



Selection of artisanal South African cheeses

Crème caramel

Madagascan vanilla pod mille-feuille with fresh fruit salad

Strawberry semifreddo, Chantilly cream and palmier biscuit

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)



the_vine_bistro



vinebistro

WWW.GLENELLYESTATE.COM