

THE VINE GLENELLY BISTRO

Starter

Baked goats cheese and tomato concassé with walnut and raisin melba toast <i>(Please allow 15 minutes)</i>	R155
Veal sweetbread chou farci with sauerkraut and sauce diable	R155
Yellowfin tuna tartare with cucumber, daikon, wakame and soy dressing served with sesame lavash	R195
Creamy West Coast black mussel and saffron soup	R155
Pork cheek, aubergine purée, confit tomato and roasted fennel with pepper coulis	R165

Main

Pan fried porcini mushrooms, heerenbone, parsnip crisp and sauce vierge	R265
Cape salmon and butter crushed potatoes with vegetable brunoise and Chardonnay sauce	R365
Bouillabaisse du Cap with rouille and croûtons	R365
Springbok loin, celeriac mousseline and glazed vegetables with creamy peppercorn sauce	R365
Braised beef chuck with ratatouille Niçoise, panisse and a black olive sauce	R325
Free-range bavette steak with pomme pavé, green garden vegetables 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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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
Rillettes de poisson: Linefish rillettes with pickled cucumber, crème fraîche and celery with almond tuile	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

(The wine pairing features two selected wines, served alongside their respective courses.)



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Dessert is not accompanied by a pairing)



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