THE VINE
GLENELLY
BISTRO

Sunday 01 November 2026

Baked goats' cheese and tomato concassé with walnut and raisin melba toast
(Please allow 15 minutes)

Veal sweetbread chou farci with sauerkraut and sauce diable

Yellowfin tuna tartare with cucumber, daikon, wakame and soy dressing
served with sesame lavash

Creamy West Coast black mussel and saffron soup

Pork cheek, aubergine purée, confit tomato and roasted fennel
with pepper coulis

Pan-fried porcini mushrooms, heerenbone, parsnip crisp and sauce vierge

Red roman and butter crushed potatoes with vegetable brunoise
and Chardonnay sauce

Bouillabaisse du Cap with rouille and croûtons

Springbok loin, celeriac mousseline and glazed vegetables
with creamy peppercorn sauce

Braised beef chuck with ratatouille Niçoise, panisse and a black olive 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)

R585 for 2 courses
starter & main course | main course & dessert

R635 for 3 courses
starter, main course & dessert
(dishes subject to change without prior notice, depending on availability)

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