THE VINE
GLENELLY
BISTRO

Starter

Baked goats cheese and tomato concassé with walnut and raisin melba toast *(Please allow 15 minutes)*	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 king oyster and shitake mushrooms, heerenbone, parsnip crisps with sauce vierge	R265
Kabeljou 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 *(Please allow 15 minutes)*	R120

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