

Winter Menu 2022

Lightly cured hake goujonettes with olive tapenade, lemon preserve mayonnaise and herb vinaigrette

or

Beef broth with aromatic vegetables and carrot tortellini

Fillet of silverfish, spicy aubergine, grilled Mediterranean vegetables and sauce vierge

or

Pulled Karoo lamb shank with mint couscous, baby onions, prunes and pine nuts

Dalewood Boland cheese, toasted hazelnuts, baby leaves and red wine syrup

or

Petit pot au café with arlette biscuit

Two Courses R265 Three Courses R295

021 809 6444 | bistro@glenelly.co.za Lelie Street, Ida's Valley, Stellenbosch, 7600, South Africa

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WWW.GLENELLYESTATE.COM