



— the —
Wine glass

restaurant

"I don't think anyone goes to restaurants because they're hungry. You go to a restaurant because you have an appetite, and appetite is not the same as hunger" - AA Gill

Welcome to The Wine Glass Restaurant!

And yes, we're a restaurant, not a wine bar. But our central theme revolves around wine. Lots of wine. Lots of GREAT wine. We simply love the stuff: you will find more than 130 wines on our wine menu, all available by the glass. This provides the opportunity to try different wines with each dish, opening up endless combinations to satisfy your appetite.

Our food menu is distinctly Mediterranean in format, with a strong focus on seafood. We are picky about the quality and provenance of the ingredients we use and try to support local where we can.

We like to describe the style of cooking as *sophisticated bistro*. (Yes, we made that up.) We are emphatically, resolutely, NOT fine dining. While the presentation is beautiful, the flavours and textures are clean and healthy and wholesome, providing for an unfussy dining experience.

You get what you expect when you order.

There is a great selection of Chef's Plates that can either be enjoyed as starters or ordered in multiples to make up a main course. Or simply for sharing with others at the table. Mains offer something for everyone from vegetarian to carnivore, with delectable side dishes to complement the protagonists of each Plat Principal.

In conclusion, it is our sincere belief that one can enjoy a wonderful meal, accompanied by a range of beautiful wines, in a lovely setting, at a reasonable price. We hope you agree.

Bon appetit!

....

DINNER MENU

SALADÉS

Green Beans & Pecorino (warm)	60
chargrilled green beans, rocket, parsley, red onion, tossed in a sherry vinaigrette	
Winter Side Salad	55
baby spinach, orange segments, avocado, marinated butter beans, sherry vinaigrette, roasted sesame seeds, beetroot crisps	
Classic Greek Salad	
cucumber, tomato, feta, red onion, kalamata olives, rocket & parsley, vinaigrette	
- single serving	45
- table (serves 4)	115

SOUP

Soup Of The Day (on rotation)	70
classic french onion potato & leek green goddess exotic mushroom	

CHEF'S PLATES / STARTERS

Biltong, Crème Zola & Pear Bruschetta	49
rocket leaves, sliced beef biltong, creamy blue cheese and poached pear on toasted ciabatta	
Rosemary Zucchini Fries	65
panko & parmesan-crusting baby marrow batons, salsa-verde aioli	
Vietnamese Garden Spring Rolls	69
julienned vegetables, fresh herbs & sweet chilli wrapped in rice paper, served with an asian dipping sauce	
Ostrich Meatballs	75
coated in chimichurri sauce and crumbed feta, toast on the side	

CHEF'S PLATES / STARTERS

- Venison Spring Rolls** 98
braised and pulled venison in a crisp sleeve, served with a green fig, toasted coriander seed & chilli compote on the side
- Grilled Octopus** 105
spanish-style tentacle, served in a medley of sautéed baby potatoes, crispy chorizo, cherry tomatoes, garlic aioli, salsa verde, crispy capers, lemon on the side
- Salt & Pepper Squid** 125
patagonian squid, salsa verde aioli, fresh basil, greens
- North-African Prawns** 135
six queen-sized prawns (shell on) pan fried in a harissa, chilli & orange juice, served with fresh ciabatta and garlic rouille on the side

MAINS

- Aubergine Rollatini** 115
grilled aubergine cannelloni's filled with ricotta and herbs, topped with parmesan, baked in an italian tomato base, served with green salad side
- Forest Mushroom Linguini** 155
shimeji, brown & king oyster mushrooms and fresh herbs tossed in linguini, served with a light drizzle of truffle oil, parmesan
-
- Mussels, Bacon & Leek** 140
fresh black mussels, bacon lardons, braised leek, in a savoury and creamy white wine sauce served with fresh ciabatta
- Salsa Verde Hake** 140
panko-crust, marinated hake fillet served on minted peas, hand cut chips and salsa verde aioli on the side
- Linefish Oriental** 169
ginger-steamed line fish, soy, hint of chilli, coriander, peanut oil, baby bok choy, served with jasmine rice

Grilled Linefish	189
fillet of line fish served with charred-scallion-hollandaise sauce, gremolata mash and seasonal green vegetables, lemon on the side	
Bouillabaisse (Signature Dish)	385
the traditional provençal seafood extravaganza: fresh black mussels, 2 types of line fish, prawns and crayfish bathed in a rich pernod, orange & saffron-infused soup, served with croutons, rouille & pecorino – a taste of Marseilles!	
<hr/>	
Butter Chicken Curry	135
traditional murgh makhani, steamed jasmin rice, toasted coconut shavings, poppadum shards, coriander-yoghurt and sambal	
Linguini With Beef Ragu	148
pulled, slow roasted beef short rib, in a savoury rosemary and red wine ragu, served on a bed of linguini and topped with parmesan	
Pork Belly	165
crispy, slow roasted pork belly on carrot puree, bok choy, gremolata mash, cabbage & pear remoulade, with red wine jus on the side	
Whole Baby Chicken	215
marinated then oven baked and served with charred tender-stem broccoli, triple fried hand-cut chips, and a choice of either a tangy lemon-butter-caper sauce or hot peri-peri sauce	
Lamb Shoulder	265
400g roasted lamb on-the-bone, burnt butter & carrot puree, sautéed baby carrots and turnips, triple fried hand cut chips	
Steak-Frite, Full House	
cut of choice served with triple fried hand-cut chips, herb-stuffed brown mushroom, choice of either mushroom & truffle or green peppercorn sauce	
fillet mignon (200g)	295
ribeye on the bone (450g)	315

DESSERTS

Winter Fruit Pavlova 50

chocolate meringue, chantilly cream, kumquats, seasonal berries, fresh mint

Poached Pear & Ginger Pudding 58

ginger & molasses cake topped with chardonnay-poached pear, and served with charred lemongrass ice cream

Tiramisu 65

the traditional way: lady finger biscuits, mascarpone, espresso, cognac

Cheese Plate (serves one) 80

chef's selection of local cheese, preserved fig

Dessert Wines 50

a choice of

- waterford heatherleigh natural sweet (muscat, 50ml) *OR*
- thelema semillon late harvest (50ml) *OR*
- muratie ben prins cape vintage (port style, 50ml)

Wine, beer, spirits, cocktails, and a full barista service is available.
Please ask your waiter for the menu.



— the —
Wine glass

*Speak to us about your function
or event hosting requirements*

- FUNCTIONS -
- PARTIES -
- CELEBRATIONS -
- CORPORATE EVENTS -
- WINE TASTINGS -
- LAUNCHES -
- TOUR GROUPS -