

starters

- duck rilette**, roasted purple figs, crispy bacon, orange, duck liver “toffee apple” recommended with Glen Carlou Chardonnay 2013 90
- taste of the karoo**: slow braised lamb bobotie, buchu, smoked sweetbreads, sweet wine jelly, vetkoek, grape preserve recommended with Glen Carlou Chardonnay 2013 80
- smoked salmon** and belnori goats cheese roulade, pickled candy beetroots, horseradish crème recommended with Glen Carlou Sauvignon Blanc 2014 70
- chilled butterbean soup**, peanut and corn salsa, crispy basil, crispy recommended with Glen Carlou Unwooded Chardonnay 2013 70
- GC caprese**: tomato tartar, local mozzarella, slow roasted tomato, parmesan crisp, aged balsamic, basil recommended with Glen Carlou Unwooded Chardonnay 2013 60
- prawn and chicken bunny chow**, cucumber raita, kachumber salad, sweet potato crisps recommended with Glen Carlou Pinot Noir 2013 75
- ballontine of chicken**, apricot and green fig stuffing, piccalilli, soaked sultanas recommended with Glen Carlou Unwooded Chardonnay 2013 90

mains

- crusted line fish**, smoked mussel velouté, pickled mushrooms, slow roasted baby beets recommended with Glen Carlou Quartz Stone Chardonnay 2013 130
- potato gnocchi**, baked butternut crème, blue cheese mousse, pickled grapes, rosemary, pumpkin seeds recommended with Glen Carlou Unwooded Chardonnay 2013 80
- malay steamed west coast mussels**, frites recommended with Glen Carlou Sauvignon Blanc 2013 95
- pork belly**, charcuterie sauce, baked polenta sautéed spinach, crispy crackling, apple recommended with Quartz Stone Chardonnay 2013 or Curator’s Pinot Noir 2011 130
- ostrich fillet en crépinette**, poached local pear, buttered lentils, thyme demi-glace recommended with Gravel Quarry Cabernet Sauvignon 2009 140
- roasted quail**, butternut, chorizo, mushrooms, figs, sage recommended with Curator’s Chenin Blanc 2013 or Curator’s Pinot Noir 2011 140
- braised lamb burger**, coleslaw, sweet mustard, mint jelly, sweet potato poutine recommended with Glen Carlou Cabernet Sauvignon 2013 135

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc 2012

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| valhrona chocolate and orange terrine , butterscotch, candied orange, orange puree, ginger ice cream | 85 |
| welder on a plate : frozen welder sabayon, welder jelly, sponge, welder soaked grapes | 55 |
| melktert , spekulaas crumble, milk sorbet, coffee puree | 55 |
| vanilla crème brûlée , candied pumpkin seeds, orange preserved grapes, candied orange peel | 55 |
| canoli , lemon marscapone, passion fruit sorbet, pineapple | 55 |
| handmade ice-cream | 25 |
| cheese platter , a selection of five cheeses with handmade lavash and preserves | 95 |

children's menu

(under 13's only...sorry mums and dads!)

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| homemade fishcakes , tartare sauce, chips, salad | 55 |
| kiddies steak , potato wedges, homemade ketchup | 55 |
| crumbed chicken strips , salad, fries, lemon aioli | 55 |
| handmade ice-cream , please ask for today's flavours | 25 |

sides

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| salt roasted beetroot , aioli, chorizo | 30 |
| potato wedges , smoked tomato relish | 30 |
| green beans , almond and anchovy | 30 |
| greek salad , feta, kalamata olives | 65 |
| roasted root vegetables | 30 |

Glen Carlou proudly uses H2O purified water.

We endeavour where possible to source our products locally and organically.

A voluntary R5 donation per table will be added to your bill for STREETSMART - helping street children

Proud supporter of the South African Sustainable Seafood Initiative - SASSI

We are now totally non-smoking inside and outside

We regret no split bills