

Welcome to Restaurant @ Glen Carlou

As with our wines, we aim for consistency, expertise and a commitment to always deliver beyond expectation with every plate of food at Restaurant @ Glen Carlou. Chef Johan has created innovative dishes inspired by the season. Relax and enjoy whilst taking in the breathtaking landscape.

Glen Carlou is a proud supporter of Streetsmart South Africa, where a R5 donation is made on each tables behalf. 100% of monies raised go to local children's charities.

We are proudly 100% non smoking, but we do have a dedicated smoking area outside the Visitor Centre.

We only source SASSI (South African Sustainable Seafood Initiative) Green List fish for our dishes. This is the most sustainable choice from the healthiest and most well-managed populations of seafood available and we proudly serve H2O purified water.

Please notify your waitron of any allergies or dietary requirements prior to ordering.

We hope you enjoy your time with us.

You can follow us on



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starters

lamb rilette , candied chilli and ginger, curried grapes, pickled peppers recommended with The Curator's Collection Chenin Blanc 2013	75
flash fried baby squid , almond tarator, lime, oyster mayonnaise, cucumber salsa recommended with Glen Carlou Sauvignon Blanc 2014	85
miso salmon fishcake , marinated salmon fillet, cucumber, lime crème fraîche recommended with Glen Carlou Chardonnay 2014	95
fillet of beef tartare , salt cured egg yolk, olive caramel, parmesan shavings, brioche crisps recommended with Quartz Stone Chardonnay 2013	90
chicken liver parfait , prawn ceviche, radish, ponzu, bread crisps recommended with Quartz Stone Chardonnay 2013	75
watermelon and nectarine salad , yuzu vinaigrette, goats cheese croquettes, pickled watermelon rind, marinated black olives, spring onion cream cheese recommended with Glen Carlou Sauvignon Blanc 2014	90
whipped belnori goat's cheese , truffle honey, white wine braised fennel, new season beetroot, bread crisps recommended with Glen Carlou Chardonnay 2014 or The Curator's Collection Chenin Blanc 2013	70

mains

carrot poached sea bass , anchovy roasted carrots, carrot top pesto recommended with Glen Carlou Unwooded Chardonnay 2014	155
lamb shoulder , peanut and coconut sauce, caper berries, pickled onion salsa recommended with Glen Carlou Cabernet Sauvignon 2013	115
pork belly , skordalia, tender stem broccoli, mushroom ketchup, apple and walnut salsa recommended with The Curator's Collection Chenin Blanc 2013	140
twice cooked petit poussin , preserved lemon and white wine sauce, lemon salt, frite recommended with Glen Carlou Quartz Stone Chardonnay 2013	115
blue cheese ravioli , beetroot, nectarine, green couscous, radish, parmesan recommended with Glen Carlou Quartz Stone Chardonnay 2013	90
wagyu beef burger , bacon, huguenot cheese, pickles, beef fat roasted potato, rosemary salt (weekends only) recommended with Glen Carlou Pinot Noir 2013	145
beef sirloin , cucumber kimchi, grilled plums, polenta chips, pink peppercorn aioli recommended with Glen Carlou Cabernet Sauvignon 2013 or Glen Carlou Syrah 2010	150
5 spice tofu , cardamom passata, red cabbage and peanut achar, hot and sour aubergine recommended with Glen Carlou Chardonnay 2014 or Glen Carlou Cabernet Sauvignon 2013	90

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc 2013

frozen dark chocolate tiramisu, berry gel, mascarpone sorbet,
crisp chocolate mousse, berries 85

crème brûlée, raspberry syrup, raspberries, raspberry sorbet 75

pineapple ravioli, lime sorbet, salad of nectarine, red grape,
watermelon, mint syrup 45

MCC chiboust, strawberries, strawberry jelly, strawberry meringue 55

lemon and fennel, lemon parfait, frozen curd, confit fennel,
Pernod syrup, macerated fennel 75

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!)

handmade fishcakes, tartare sauce, chips, salad 55

kiddies steak, potato wedges, ketchup 55

crumbed chicken strips, salad, fries, lemon aioli 55

handmade ice-cream, please ask for today's flavours 25

sides

salt roasted beetroot, aioli, chorizo 30

potato wedges, handmade tomato relish 30

green beans, almond and anchovy 30

greek salad, feta, kalamata olives 65

roasted root vegetables 30

others		
mineral water	still and sparkling 750ml	24
mixers	soda water, dry lemon, tonic water, lemonade	12
cordials	roses lime, roses kola tonic, roses passion fruit	5
sodas	coke, coke light, sprite, cream soda	15
tizers	appetiser, red grapetiser	17
BOS ice tea	peach, lemon,	18
beers	windhoek light,	18
	windhoek draught	25
	CBC pilsner	35
	CBC amber weiss	39
mocktails	rock shandy – angostura bitters, lemonade, soda	30
ciders	savannah dry, hunter’s dry	18
gin	gilbey’s, gordon’s	12
vodka	smirnoff	12
brandy	klipdrift	12
	richelieu, KWV 10 year	16
	oude molen sgl cask	22
	oude molen reserve	28
	oude molen vov	38
whiskey	j&b	12
	bells	18
	jameson	20
	johnny walker black	25
	glenfiddich	28
liqueurs	amarula (double)	25
coffee	filter, americano, espresso, double espresso,	16
	cappuccino, caffe latte, machiatto	18
	hot chocolate	18
tea	rooibos, english breakfast, earl grey,	14
	peppermint, green tea	