

## 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 aim to 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

**beetroot cured trout**, fennel and lemon salad, lime, ginger dressing, horseradish 70  
recommended with Glen Carlou Sauvignon Blanc

**tea smoked duck ham**, soft boiled duck egg, fig puree, parmesan, radish salad, orange water 95  
recommended with Quartz Stone Chardonnay

**goats cheese bavarois**, local pears, rye crisps, pomegranate, celery granita 75  
recommended with Glen Carlou Sauvignon Blanc

**fried baby squid**, Moroccan aubergine, harissa, cumin mayonnaise, grapefruit 75  
recommended with The Curator's Collection Viognier

**country terrine**, fig chutney, black mission figs, pork crackling, black pepper vinaigrette 70  
recommended with Glen Carlou Unwooded Chardonnay

**lamb sweetbreads**, puffed layonaise tart, sauce soubise, crispy leeks, bone marrow 75  
recommended with The Curator's Collection Chenin Blanc or Glen Carlou Chardonnay

**"vegan pizza"**: chickpea wafer, ricotta mousse, yoghurt mayo, confit aubergine, broccoli, radish, cucumber vinaigrette 65  
recommended with Glen Carlou Sauvignon Blanc

## mains

**honey and black pepper mozambican prawns**, goats cheese tortellini,  
burnt butter, raisins, pine nuts 130  
recommended with The Curator's Collection Viognier

**seabass**, charred cherry tomato, aqua pazza, cannellini beans,  
green olive butter 150  
recommended with Glen Carlou Chardonnay

**lamb neck**, mint sauce, peas, yoghurt, heirloom carrots,  
thyme polenta fries 135  
recommended with Gravel Quarry Cabernet Sauvignon

**fillet of beef**, mushroom crust, charred onions, mushroom crème,  
deep fried herb butter 160  
recommended with The Curator's Collection Cabernet Franc

**pork and pear**, pork belly, pickled pear, cider and pear sauce,  
sautéed baby spinach, pear puree, crackling 145  
recommended with Glen Carlou Pinot Noir

**wild mushroom, walnut and tofu pithivier**, tea smoked "hot sauce",  
mint and pickled red onion salad 105  
recommended with The Curator's Collection Chenin Blanc or  
Glen Carlou Pinot Noir

**blue cheese ravioli**, beetroot, nectarine, green couscous, radish,  
parmesan 100  
recommended with Quartz Stone Chardonnay

**roasted quail**, bread stuffing, herb gnocchi, fresh fig relish 145  
recommended with Quartz Stone Chardonnay  
or Glen Carlou Pinot Noir

## desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

<b>rocky road</b> , chocolate délice, marshmallow, caramel popcorn, chocolate sorbet, Chantilly	90
<b>vanilla crème brûlée</b> , fig jelly, fig leave ice cream, fig puree, fresh figs	60
<b>crème caramel</b> , welder jelly, pear ice cream, caramel syrup, caramel cream	75
<b>autumn eaton mess</b> , slow roasted pear, vanilla meringue, lemon curd, glazed figs, vanilla ice cream	60
<b>Dalewood three cheese platter</b> , whipped brie with quince paste, Languedoc with orange oil and plums, Huguenot cheese with sultana puree and carrots	85
<b>handmade ice-cream</b>	25

**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

<b>others</b>		
<b>mineral water</b>	still and sparkling 750ml	26
<b>mixers</b>	soda water, dry lemon, tonic water, lemonade	14
<b>cordials</b>	roses lime, roses kola tonic, roses passion fruit	5
<b>sodas</b>	coke, coke light, sprite, cream soda	16
<b>tizers</b>	appetiser, red grapetiser	24
<b>BOS ice tea</b>	peach, lemon,	20
<b>beers</b>	windhoek light,	20
	windhoek draught	25
	CBC pilsner	40
	CBC amber weiss	45
<b>mocktails</b>	rock shandy – angostura bitters, lemonade, soda	30
<b>ciders</b>	savannah dry, hunter’s dry	18
<b>gin</b>	gordon’s	12
<b>vodka</b>	smirnoff	12
<b>brandy</b>	klipdrift	12
	richelieu, KWV 10 year	16
	oude molen sgl cask	22
	oude molen reserve	28
	oude molen vov	38
<b>whiskey</b>	bells	18
	jameson	22
	johnny walker black	28
	glenfiddich	34
<b>liqueurs</b>	amarula (double)	25
<b>coffee</b>	filter, americano, espresso, double espresso,	16
	cappuccino, caffe latte, machiatto	18
	hot chocolate	18
<b>tea</b>	rooibos, english breakfast, earl grey,	14
	peppermint, green tea	