

## 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 the Restaurant @ Glen Carlou. Chef Johan has created innovative dishes which have been 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 table's behalf. 100% of monies raised go to local children's charities.

We are proudly 100% non smoking and non vaping, but we do have a dedicated smoking area outside the Visitor Centre, please ask one of our team members for directions.

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 H<sub>2</sub>O purified water.

### Winter offering:

Join Glen Carlou on Mondays to Fridays; order a Starter and Main and receive a complimentary dessert.

Visit Glen Carlou on Saturdays; receive a complimentary glass of wine - from our Classic range of wines - when ordering a main.

\*Offers not available for sharing, not valid with any other discount offering, offering not exchangeable for cash, the management of Glen Carlou reserves the right to extend or limit this offer on group bookings. All prices are provided E&OE, Terms & Conditions apply.

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



[glen\\_carlou](https://www.instagram.com/glen_carlou)



[/glencarlou](https://www.facebook.com/glencarlou)



[@glencarlou](https://twitter.com/glencarlou)

## starters

<b>cremona blue soufflé</b> , blue cheese crème, red wine pears, parmesan recommended with Glen Carlou Chardonnay	80
<b>beef brisket croquettes</b> , capers, cornichons, onions, smoked mayonnaise recommended with Glen Carlou Chardonnay or Glen Carlou Pinot Noir	85
<b>celeriac velouté</b> , roasted celeriac, celeriac puree, truffle, seared mushroom, parsley recommended with The Curator's Collection Chenin Blanc	90
<b>salmon fishcake</b> , salmon gravlax, pickled fennel, caper yoghurt, lime dressing, brioche crisp recommended with Glen Carlou Chardonnay	115
<b>ox tongue croque monsieur</b> , truffle brioche, dijon crème, huguenot cheese, wild rocket, mustard vinaigrette recommended with Glen Carlou Quartz Stone Chardonnay or Glen Carlou Pinot Noir	95

## mains

<b>ostrich fillet</b> , smoked cauliflower puree, wild mushrooms, marinated capsicum, pepper essence recommended with Glen Carlou Syrah	180
<b>slow roasted lamb shoulder</b> , squash, potato fondant, roasted carrot, bacon jus, smoked onion recommended with Glen Carlou Grand Classique	190
<b>osso bucco</b> , cannellini bean cassoulet, parmesan polenta, gremolata recommended with The Curator's Collection Mourvèdre or Glen Carlou Cabernet Sauvignon	185
<b>pork belly</b> , sweet potato, dried apricots, date jus, crackling, brussels sprouts recommended with The Curator's Collection Chenin Blanc	195
<b>line fish</b> , sautéed watercress, crushed new potato, leek and truffle crème, crisp leek recommended with Glen Carlou Quartz Stone Chardonnay	185
<b>roasted cauliflower</b> , cauliflower fritter, cauliflower, hummus puree, warm broccoli tabouleh, pumpkin seeds, radish recommended with Glen Carlou Unwooded Chardonnay	135

## sides

<b>potato wedges</b> , rosemary salt, tomato relish	40
<b>beetroot salad</b> , Danish feta, pistachio nut dressing	65
<b>oven roasted butternut</b> , garlic, mint and yoghurt	65
<b>Glen Carlou greens</b> , lemon, chilli, almonds	65

recommended for 4 guests, half portion available upon request

## desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

<b>traditional malva pudding</b> , vanilla ice cream, hazelnut anglaise, hazelnut puree, roasted hazelnut	80
<b>lemon crème brûlée</b> , poached guava, orange, grapefruit, shortbread	75
<b>cheese platter</b> : huguenot, brie, lanquedoc, camembert, cremona blue cheese, lavash, preserve	100
<b>sticky toffee pudding</b> , date puree, caramel crème, date ice cream, buttermilk	80
<b>croissant bread pudding</b> , “puddingsous”, hazelnut-chocolate puree, chocolate sorbet, preserved raisins	90
<b>children’s menu</b> (under 13’s only...sorry mums and dads!)	
<b>grilled fish</b> , salad, fries, lemon aioli	60
<b>kiddies steak</b> , potato wedges, ketchup	60
<b>crumbed chicken strips</b> , salad, fries, lemon aioli	60
<b>handmade ice-cream</b> , please ask for today’s flavours	25

<b>others</b>		
<b>mineral water</b>	still and sparkling 750ml	27
<b>mixers</b>	<b>fitch &amp; leedes:</b>	
	soda water, bitter lemon, indian tonic, lemonade	15
<b>cordials</b>	roses lime, roses kola tonic, roses passion fruit	6
<b>sodas</b>	coke, coke zero, sprite zero, cream soda	19
<b>tizers</b>	appletiser, red grapetiser	25
<b>BOS ice tea</b>	peach, lemon	21
<b>beers</b>	castle lite	22
	windhoek draught	26
	CBC pilsner	45
	CBC amber weiss	49
<b>mocktails</b>	rock shandy – angostura bitters, lemonade, soda	31
<b>ciders</b>	savanna dry, hunter’s dry	26
<b>gin</b>	gordon’s	13
<b>vodka</b>	smirnoff	13
<b>brandy</b>	klipdrift	13
	richelieu, KWV 10 year	17
	oude molen sgl cask	23
	oude molen reserve	29
	oude molen vov	39
<b>whiskey</b>	bells	19
	jameson	23
	johnny walker black	29
	glenfiddich	35
<b>liqueurs</b>	amarula (double)	26
<b>coffee</b>	filter, americano, espresso, double espresso,	20
	cappuccino, caffe latte, machiatto	24
	hot chocolate	24
<b>tea</b>	rooibos, english breakfast, earl grey,	15
	peppermint, green tea	