

á la carte

starters

- lamb croquettes**, pear mustard, apricot dressing, mint yoghurt 97
recommended with Glen Carlou Unwooded Chardonnay
- salt and pepper squid**, aubergine, roasted red pepper, confit lime mayonnaise 85
recommended with Glen Carlou Pinot Noir Rosé
- spring salad**, greens, radish, strawberry, fennel, poppy seed dressing, baby cucumber (V) 80
recommended with Glen Carlou Sauvignon Blanc
- lightly smoked pork terrine**, spring vegetable pickle, whole grain mustard, pistachio 82
recommended with Glen Carlou Chardonnay

mains

- line fish**, asparagus, fennel salad, tomato, green olive butter 180
recommended with Glen Carlou Chardonnay
- rolled lamb shoulder**, marsala roasted onions, grilled leeks, smoked sweetbreads, lamb jus 198
recommended with Glen Carlou Merlot
- roasted Pork Belly**, sautéed spring vegetables, orange ginger vinaigrette, crackling 165
recommended with Glen Carlou Pinot Noir or Quartz Stone Chardonnay
- ostrich fillet**, charred onion, blueberry jus, pea puree, carrot 175
recommended with Glen Carlou Syrah
- sirloin (300g)**, chimichurri, hand cut fries 190
recommended with Glen Carlou Cabernet Sauvignon

desserts (V)

- recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc
- vanilla crème brûlée**, preserved guava, guava sorbet, cardamom marshmallow 75
- dark chocolate crémeux**, aero, mascarpone ice cream, lemon curd, shortbread 85
- selection of cheese**, Dalewood Huguenot, Brie, Camembert, Languedoc, Karoo blue, preserve. 75

sides

- potato wedges**, rosemary salt, tomato relish 45
- oven roasted butternut**, garlic, mint and yoghurt 65

abbreviation used in our menu: vegetarian (V), vegan (V)

wine list**bubbly**

2018 Glen Carlou Method Cap Classique – Chardonnay 150

white

2020 Glen Carlou Sauvignon Blanc 30/90

2019 Glen Carlou Unwooded Chardonnay 33/100

2019 Glen Carlou Chardonnay 45/135

2019 Glen Carlou Quartz Stone Chardonnay 110/330

rosé

2020 Glen Carlou Pinot Noir Rosé 33/98

red

2019 Glen Carlou Petite Classique 39/115

2019 Glen Carlou Pinot Noir 50/150

2019 Glen Carlou Merlot 40/120

2018 Glen Carlou Syrah 57/170

2018 Glen Carlou Grand Classique 65/190

2018 Glen Carlou Cabernet Sauvignon 50/150

2017 Glen Carlou Gravel Quarry Cabernet Sauvignon 141/424

sweet

2016 The Welder, Natural Sweet Chenin Blanc 37/111

alcoholic beverages

mocktails	rock shandy – angostura bitters, lemonade, soda	36
beers	windhoek draught	30
	bergriver brewery helles lager	38
	bergriver brewery leichtes weizen	38
	bergriver brewery pale ale	38
gin	inverroche classic	28
	wilderer fynbos	26
	gordons	20
vodka	smirnoff	18
brandy	kwv 5yr	22
	richelieu	20
	oude molen vsop	38
whiskey	bells, bains	22
	jameson	28
	johnny walker black	34
liqueurs	amarula (double)	28
non-alcoholic beverages		
mineral water	still and sparkling 750ml	30
mixers	fitch & leedes:	
	soda water, bitter lemon, indian tonic, pink tonic, lemonade	20
cordials	roses lime, roses kola tonic, roses passion fruit	8
sodas	coke, coke zero, cream soda	22
'tizers	appletiser, red grapetiser	25
mocktails	the dutchess virgin gin and tonic	45
coffee	filter, americano, single espresso, macchiato	24
	cappuccino, café late, double espresso, flat white, cortado	28
	hot chocolate	26
tea	rooibos, english breakfast, earl grey	15
	peppermint, green tea	