

starters

- cold spanspek soup**, pickled grapes, spanspek, toasted almonds, Glen Carlou Rosé jelly (V) 65
recommended with Glen Carlou Unwooded Chardonnay or Pinot Noir Rosé
- fried squid**, chilli pineapple, caramelised ginger, miso mayonnaise 95
recommended with Glen Carlou Quartz Stone Chardonnay
- lamb rilette**, candied chilli and ginger, curried grapes, pickled peppers 100
recommended with Glen Carlou Chardonnay
- watermelon and nectarine salad**, yuzu vinaigrette, goats cheese croquettes, pickled watermelon rind, marinated black olives, spring onion cream cheese (V) 80
recommended with Glen Carlou Sauvignon Blanc

mains

- lamb shoulder**, vadouvan masala crème, spiced cous cous, citrus, tender stem broccoli 190
recommended with Glen Carlou Quartz Stone Chardonnay
- spiced tofu salad**, peach achar, watermelon, wild rocket, chilli-lemongrass dressing, peanut (V) 160
recommended with Glen Carlou Petite Chardonnay
- line fish**, tomato water, confit tomato, fresh tomato, sautéed spinach, tomato arancini 170
recommended with Glen Carlou Chardonnay
- braised pork belly**, charred spring onion, sultana, lemon fine beans, aniseed vinaigrette 180
recommended with Glen Carlou Pinot Noir or Quartz Stone Chardonnay
- sirloin**, mushroom crust, tomato marmalade, warm feta and biltong potato salad, black pepper and thyme crème 190
recommended with Glen Carlou Merlot
- kudu burger**, home cured bacon, truffle goats' cheese, beetroot and apple relish, potato wedges 150
recommended with Glen Carlou Grand Classique

desserts (V)

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

- crème brûlée**, raspberry syrup, raspberries, raspberry sorbet 90
- chocolate délice**, strawberry sorbet, salted chocolate custard, black pastry crumbs 85
- trio of sorbet**, please ask for today's flavours (V) 75
- selection of cheese**, Dalewood Huguenot, Brie, Camembert, Languedoc, creme blue, preserve 85

sides

- potato wedges**, rosemary salt, tomato relish 45
- salad**, feta, tomato, nasturtium, basil, balsamic, crouton 65
- Glen Carlou greens**, lemon, chili, almonds 65

recommended for 4 guests, half portion available upon request

set menu

starters

cold spanspek soup, pickled grapes, spanspek, toasted almonds, Glen Carlou Rosé jelly (V)
recommended with Glen Carlou Unwooded Chardonnay or Pinot Noir Rosé

fried squid, chilli pineapple, caramelised ginger, miso mayonnaise
recommended with Glen Carlou Quartz Stone Chardonnay

watermelon and nectarine salad, yuzu vinaigrette, goats cheese croquettes,
pickled watermelon rind, marinated black olives, spring onion cream cheese (V)
recommended with Glen Carlou Sauvignon Blanc

mains

lamb shoulder, vadouvan masala crème, spiced cous cous, citrus, tender stem broccoli
recommended with Glen Carlou Quartz Stone Chardonnay

spiced tofu salad, peach achar, watermelon, wild rocket, chilli-lemongrass dressing, peanut (V)
recommended with Glen Carlou Sauvignon Blanc

line fish, tomato water, confit tomato, fresh tomato, sautéed spinach, tomato arancini
recommended with Glen Carlou Chardonnay

braised pork belly, charred spring onion, sultana, lemon fine beans, aniseed vinaigrette
recommended with Glen Carlou Quartz Stone Chardonnay

desserts (V)

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

crème brûlée, raspberry syrup, raspberries, raspberry sorbet

trio of sorbet, please ask for today's flavours (V)

selection of cheese, Dalewood Huguenot, Brie, Camembert, Languedoc, creme blue, preserve

2 course R 260 or 3 course R 350

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

grilled fish, salad, fries, lemon aioli 60

cheese burger, Glen Carlou relish, fries, side salad 60

crumbed chicken strips, salad, fries, lemon aioli 60

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

please inform your waiter of any special dietary requirements prior to ordering

note: 12.5% gratuity will be added to tables larger than 8