

Welcome to Restaurant@GlenCarlou

starters

fried squid , slow roasted aubergine and yellow pepper, lemon recommended with Glen Carlou Sauvignon Blanc	85
lamb croquettes , beetroot chutney, pickled pear, rosemary recommended with Glen Carlou Pinot Noir	85
blue cheese souffle , walnuts, spinach crème, parmesan (V) recommended with Glen Carlou Unwooded Chardonnay	75
tomato soup , confit tomato, basil (V) goats cheese croquette (V) recommended with Glen Carlou Chardonnay	75

mains

ostrich fillet , sauce soubise, roasted carrot, baby beetroot, sweet and sour sauce recommended with Glen Carlou Syrah	165
line fish , pickled mussels, mussel crème, chives recommended with Glen Carlou Collection Chenin Blanc	165
lamb shoulder , vadouvan masala crème, spiced couscous, spring onion, citrus recommended with Glen Carlou Merlot	180
400g sirloin on the bone , rustic fries, black pepper, and thyme crème recommended with Glen Carlou Grand Classique	175
pulled pork burger , crispy onion rings, red cabbage slaw, pickled jalapeno, fries recommended with Glen Carlou Chardonnay or Collection Verdelho	140
butternut and chickpea , poppadum, tomato salsa, fresh pomegranate salsa (V) recommended with Glen Carlou Sauvignon Blanc or Pinot Noir	110

sides

recommended for 4 guests, half portion available upon request

salad , lettuce, cucumber, red onion, cherry tomatoes	35
seasonal vegetables , please ask for the vegetables of the day	45
rustic fries , rosemary salt, smoked tomato relish	55

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

Abbreviation used in our menu: Vegetarian (V) Vegan (V)

children's menu

under 13's only

crumbed chicken burger , fries or side salad	85
fish cake , fries or side salad, lemon	65
fried squid , fries or side salad, lemon	70
ice-cream/sorbet , please ask for today's flavours	40

desserts (V)

recommended with Glen Carlou Natural Sweet Chenin Blanc

apple crumble , apple puree, apple sorbet (V)	80
orange malva pudding , vanilla ice cream, crème anglaise	65
vanilla crème brûlée , seasonal garnish	50
selection of Dalewood cheese , Huguenot, Brie, Camembert, preserve, seasonal fresh fruit	85

3 course set menu @ 305 / starter & main or main & dessert @ 230

surcharge @ 20 when ordering on 400g sirloin or lamb shoulder

vegetarian / vegan 3 course set menu @ 260 / starter & main or main & dessert @ 185 (V) / (V)

We endeavour where possible to source our products locally and organically

Proud supporter of the South African Sustainable Seafood Initiative – SASSI

A voluntary R5 donation per table will be added to your bill for STREETSMART – helping street children

Our venue is a non-smoking zone – both inside and outside of the building

We regret no split bills

12.5% gratuity will be added to tables larger than 8

We sincerely hope you enjoy your time with us.

Review and rate us on



glen_carlou



/glencarlou



@glencarlou