

## Welcome to Glen Carlou Vineyards Restaurant

### starters

<b>fried squid</b> , carrot, beetroot, yellow pepper, aioli, lemon recommended with Glen Carlou Sauvignon Blanc	80
<b>watermelon and peach salad</b> , black olive, poppy seed dressing, croutons (V) recommended with Glen Carlou Petite Chardonnay	75
<b>whipped goats' cheese</b> , truffle honey, fennel, wafer (V) recommended with Glen Carlou Unwooded Chardonnay	80
<b>pork terrine</b> , olive caramel, summer vegetable piccalilli, herb oil recommended with Glen Carlou Chardonnay	75

### mains

<b>ostrich fillet</b> , fresh mango chutney, raita, coriander vinaigrette, citrus broccoli recommended with Glen Carlou Syrah	160
<b>line fish</b> , coconut and lemongrass sauce, coriander arancini, tomato chili salsa recommended with Glen Carlou Collection Chenin Blanc	175
<b>lamb shoulder*</b> , summer peas, pickled beetroot, red wine jus recommended with Glen Carlou Cabernet Sauvignon	185
<b>300g sirloin*</b> , rustic fries, chimichurri recommended with Glen Carlou Grand Classique	185
<b>pulled pork burger</b> , crispy onion rings, red cabbage slaw, pickled jalapeno, fries recommended with Glen Carlou Chardonnay	140
<b>grilled tofu and peach salad</b> , cashew nuts, watermelon, sherry vinegar dressing (V) recommended with Glen Carlou Petite Chardonnay	130

### sides

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

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

Abbreviations 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

pineapple ravioli, macerated pineapple, pineapple sorbet, vanilla syrup, pineapple salsa (V)	50
dark chocolate delice, lemon curd, strawberry sorbet, local berries	85
vanilla crème brûlée, seasonal berries	50
selection of dalewood cheese, Huguenot, Brie, Camembert, preserve, seasonal fresh fruit	90

3 course set menu @ 315 / starter & main or main & dessert @ 235

\* surcharge @ 20 when ordering 300g sirloin or lamb shoulder

vegetarian / vegan 3 course set menu @ 280 / starter & main or main & dessert @ 205 (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



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