

Wine list

White

2022	The Collection Semillon	225
2023	Glen Carlou Unwooded Chardonnay	50/140
2023	Glen Carlou Chardonnay	65/190
2022	Glen Carlou Quartz Stone Chardonnay	140/420
2023	Glen Carlou Sauvignon Blanc	40/120
2022	Collection Muscat d'Alexandrie	290

Rosé

2023	Glen Carlou Pinot Noir Rosé	45/125
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Brut

2020	Glen Carlou Blanc de Blancs	135/395
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Red

2021	Gravel Quarry Cabernet Sauvignon	180/530
2022	Glen Carlou Cabernet Sauvignon	65/195
2022	Glen Carlou Grand Classique	80/240
2021	Glen Carlou Syrah	75/225
2022	Glen Carlou Merlot	60/180
2023	Glen Carlou Pinot Noir	65/190
2021	The Collection Pinotage	390
2021	The Collection Petit Verdot	390
2021	The Collection Red Blend	520
2018	The Collection Malbec	520



Restaurant @ Glen Carlou

Welcome! Experience our seasonal menu
to delight your senses.

Spring Menu


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

3-course set menu @ 425 per person

2-course set menu @ 350 per person

Starters


Tomato Tartare

Balsamic glaze, thyme, basil, crushed tomatoes,  cherry tomatoes, red onion, coriander, melba toast 75

Chardonnay



Tuna

Nori wrapped tuna, sesame seeds,  avo puree, wasabi mayo, pickled ginger, soy sauce 90

Sauvignon Blanc



Pork Belly

Carrot puree, beetroot, small potato fondant, sweet potato puree 80

Pinot Noir



Springbok Loin

English spinach, baby marrow & cream cheese pastry, red wine jus 98

Grand Classique

Oysters

each 35

Blanc de Blancs



Mains

Ostrich

Sliced fillet, julienne pickled baby marrow,
english spinach, onion puree, red wine jus 200
Syrah



Rib Eye on the Bone

New potatoes, medley tomatoes,
shimeji mushrooms, red wine jus 225
Grand Classique



Fish of the Day

Baby marrow, red pepper,
potato, pea puree 185
Chardonnay



Ravioli

Mushroom & ricotta ravioli,
topped with an oxtail jus 115 /
***Vegetarian option - topped with sage butter**
Merlot



Arancini

Medley of white beans, soybeans & carrots,
english spinach, cream cheese,
pistachio nuts & balsamic reduction 135
Quartz Stone Chardonnay



Salad or vegetable plate for the day

Salad
lettuce, cucumber, red onion,
cherry tomatoes, feta 50

Seasonal vegetables 50

Rustic fries 55

Desserts

White Chocolate Panna Cotta

Tarragon & blackberry jelly,
almond & coffee crumble, coffee gel 100



Chocolate Croquette

Tonka bean mousse, apricot gel,
apricot jelly pate de fruit, crispy milk skin 115

Amasi Ice Cream with a Twist

Sunflower brittle, confit lemon,
bergamot oil, earl grey tuile 60

Dalewood cheese selection

Huguenot, brie, camembert, la vache,
preserve, seasonal fruit 120
(not included in 2 or 3-course set menu option)

For under Thirteens

Beef cheese burger 75

Chicken strips 70

Hake 70

Ice-cream/sorbet 45

Chocolate brownie & ice-cream 70

Choose a side: rustic fries or side salad



VEGAN



VEGETARIAN



PESCATARIAN



GLUTEN FREE

alcoholic beverages

shandy	Rock shandy – Angostura bitters, lemonade, soda	42
beers	KCB lager	35
	KCB Weiss	35
	KCB IPA	40
gin	Wilderer fynbos gin	30
vodka	Wilderer rogue fynbos vodka	30
rum	Fynbos spiced rum	30
brandy	KWV 5 year	30
whiskey	Bains	35

non-alcoholic beverages

mineral water	still and sparkling 1 litre	38
mixers	fitch & leedes / schweppes: soda water, indian tonic, lemonade	26
cordials	roses lime, roses kola tonic, roses passion fruit	10
sodas	coke, coke zero, cream soda	30
tizers	appletiser, red grapetiser	44
coffee	americano, single espresso	28
	cappuccino, café latte, double espresso, flat white	30
	hot chocolate	40
tea	rooibos, english breakfast, earl grey, peppermint, green tea	28

We undertake to source **organically** and locally grown produce.

Proud supporter of the South African **Sustainable** Seafood Initiative – SASSI.

Our estate is a **non-smoking** zone

We regret **no split bills**

12.5% gratuity will be added to tables larger than 8



Review and rate us on



Review us
on **Google**



or send us your feedback to
restaurant@glencarlou.co.za

Gallery @ Glen Carlou

Reece Brice - Mycoremediation, photogram



Step inside & explore our space

All artworks are made by South African artists.

Sales & enquiries - gallery@glenCarlou.co.za