

Wine list

White

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
2024	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



GLEN CARLOU RESTAURANT

Welcome! Experience our seasonal menu
to delight your senses.

Summer Menu

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

3-course set menu @ 425 per person
2-course set menu @ 335 per person

Starters

Tomato Tartare

crusted tomatoes, cherry tomatoes, red onion,
thyme, basil, coriander, balsamic glaze,

Melba toast 75

Chardonnay



Arancini

white bean, soybean, and carrot medley,
english spinach, cream cheese,
balsamic reduction 85

Quartz Stone Chardonnay



Pork Belly

carrot puree, beetroot, fondant potatoes,
sweet potato puree 90

Pinot Noir



Squid

cream cheese, chili sweet corn, radish
(gluten free option - pan fried) 95

Sauvignon Blanc

Mains

Ostrich

baby carrots, baby onions,
baby beets, red wine jus 215
Syrah



Lamb Shoulder

mint, pea puree, baby corn, jus 225
Grand Classique



Salmon

crusted potatoes, parsley, apple
and radish salad 215
Chardonnay



Ravioli

ricotta ravioli with butternut and
honey butter pinenuts 115
Merlot



Salad or vegetable plate for the day

Seasonal Salad

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

Seasonal vegetables 50

Rustic fries 55

Desserts

Vanilla Panna Cotta

seasonal berries, berry jelly
and strawberry sorbet 100

Crème Brûlée

(gluten free without cookie topping) 70



Chocolate Delice

paired with honey mousse
and raspberry sorbet 115



Ice Cream 60



Dalewood cheese selection

huguenot, brie, camembert,
and la vache cheeses,
preserves, seasonal fruit 140

*not included in 2 or 3-course set menu option

For under Thirteens

Beef cheese burger 75

Chicken strips 70

Squid 75

Ice-cream 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
aperol spritz	Aperol, Brut Blanc de Blancs, Soda	95
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

GLEN CARLOU GALLERY

Alex Hamilton - Angel in my Dome... (Detail)



Step inside & explore our space
All artworks are made by South African artists.
Sales & enquiries - gallery@glencarlou.co.za