

Wine list

Brut

2021	Glen Carlou Blanc de Blancs	135/395
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White

2023	Glen Carlou Quartz Stone Chardonnay	155/455
2024	Glen Carlou Chardonnay	70/195
2024	Glen Carlou Sauvignon Blanc	50/125
2022	Collection Muscat d'Alexandrie	290
2023	Collection Natural Sweet	145

Rosé

2023	Glen Carlou Pinot Noir Rosé	50/125
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Red

2021	Gravel Quarry Cabernet Sauvignon	190/560
2022	Glen Carlou Cabernet Sauvignon	70/195
2022	Glen Carlou Grand Classique	85/240
2022	Glen Carlou Syrah	80/230
2023	Glen Carlou Merlot	70/195
2024	Glen Carlou Pinot Noir	70/195
2022	The Collection Pinotage	390
2021	The Collection Petit Verdot	390
2021	The Collection Red Blend	520
2021	The Collection Malbec	520
2020	The Collection Tannat	420



GLEN CARLOU RESTAURANT

Welcome! Experience our seasonal menu
to delight your senses.

Winter Menu

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

Starters

Cauliflower Trio

soufflé, purée, and crispy deep-fried florets 95 
Quartz Stone Chardonnay

Fried Baby Squid

with roasted aubergine, harissa mayonnaise,
and a grapefruit & lemon oil drizzle 95 
Chardonnay

Warm Salad

roasted beetroot, butternut, feta & kale
with a carrot-ginger dressing 85 / 170  
Cabernet Sauvignon

French Onion & Pulled Beef Soup

served with home-made bread 85
Grand Classique

Mains

Roasted Lamb Shank

glazed with jus, served with garlic-parmesan
mash and roasted vegetables 295

Merlot / Gravel Quarry Cabernet Sauvignon



Wild Mushroom Risotto

with sautéed wild mushrooms and
a hint of truffle oil 180

Chardonnay



Slow-Roasted Pork Belly

with lemon-roasted brussels sprouts,
apple purée and crispy pork crackling 220

Quartz Stone Chardonnay /

Gravel Quarry Cabernet Sauvignon



Trout

served with garlic and leek crusted baby
potatoes, tender stem broccoli and succulent
prawns, finished with a creamy white wine and
garlic sauce 240

Chardonnay



Venison Stew

slow cooked venison with vegetables and herbs
served with creamy mashed potatoes 245

Cabernet Sauvignon

Salad or vegetable plate for the day

Seasonal Salad

lettuce, cucumber, red onion,
cherry tomatoes, feta 55

Seasonal vegetables 55

Rustic fries 55

Desserts

White Wine and Saffron Poached Pear

stuffed with mascarpone and apricot,
served with vanilla ice cream
(gluten free without crumbs) 80

Natural Sweet



Malva Pudding

with date purée and
home-made date ice cream 75

Pinotage



Chocolate Cup

filled with orange cream,
orange coulis and a tuile biscuit 70

Natural Sweet/ Merlot



Cheese Platter

a curated selection featuring three artisan cheeses,
a variety of olives, nuts, seasonal jam, seasonal fruits,
and our bread of the day 170
(add cold meats) 73

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	45
aperol spritz	Aperol, Brut Blanc de Blancs, Soda	95
beers	KCB lager	40
	KCB Weiss	40
	KCB IPA	45
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	40
mixers	fitch & leedes / schweppes: soda water, indian tonic, lemonade	30
cordials	roses lime, roses kola tonic, roses passion fruit	15
sodas	coke, coke zero, cream soda	30
tizers	appletiser, red grapetiser	45
coffee	americano, single espresso	30
	cappuccino, café latte, double espresso, flat white	35
winter warmer	dark hot chocolate	45
tea	rooibos, english breakfast, earl grey, peppermint, green tea	30

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

Image: Michelle Symington - Spice (detail)



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