

Wine list

Brut

2021	Glen Carlou Blanc de Blancs CC	135/395
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White

2024	Glen Carlou Quartz Stone Chardonnay	165/495
2025	Glen Carlou Chardonnay	70/195
2022	Collection Muscat d'Alexandrie	290
2026	Sauvignon Blanc	55/160
2026	The Collection White Blend	290

Red

2023	Gravel Quarry Cabernet Sauvignon	200/595
2024	Glen Carlou Cabernet Sauvignon	70/195
2023	Glen Carlou Grand Classique	85/240
2024	Glen Carlou Merlot	70/195
2026	Glen Carlou Pinot Noir	70/195
2023	The Collection Pinotage	450
2021	The Collection Petit Verdot	390
2024	The Collection Tannat	450
2023	The Collection Malbec	450
2022	The Collection Red Blend	520



GLEN CARLOU RESTAURANT

Welcome! Experience our seasonal menu
to delight your senses.

Spring Menu

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

2 course set menu 395

3 course set menu 495

Starters

Roasted Balsamic Marinated Mushrooms

mushrooms roasted & marinated in balsamic vinegar,
infused with thyme, garlic, rosemary, cherry tomato,
& olive oil, served with a slice of sourdough 115

Muscat



Deep-Fried Squid Salad

mixed salad leaves, sesame seeds, pickled ginger,
julienne carrots drizzled with a lime vinaigrette,
served with tartar sauce & a slice of lime 125

Sauvignon Blanc



Three Cheese Croquettes

fig preserves, walnut crumb, fresh pears,
lavender-infused honey 125

Merlot



Apple & Cashew Salad

mixed salad lettuce, apple, bacon, roasted cashew,
red cabbage, creamy honey & mustard dressing 95

Chardonnay



White Wine Mussels

Saldanha Bay mussels cooked in white wine,
red onion, garlic & thyme, finished with cream,
served with a side of sourdough 125

Quartz Stone Chardonnay



Mains

Butternut Risotto

ricotta cheese, butternut roast with
garlic & thyme, fried sage 175
Merlot / Cabernet Sauvignon



Rib-eye Steak

bone marrow, chimichurri, roasted vine tomatoes,
king oyster mushroom, with red wine jus 295
Cabernet Sauvignon



Oxtail

pomme puree, seared zucchini, roasted carrots,
red wine oxtail reduction 290
Grand Classique



Wild Mushroom Chicken

wild mushroom & thyme velouté,
chicken breast stuffed with wild mushrooms,
potato fondant, charred baby onion,
roasted carrots & romanesco broccoli 265
Chardonnay



Salmon

bacon jam, charred leeks, asparagus, garlic-butter
baby potatoes, dill & white wine velouté 265
Quartz Stone Chardonnay



Salad or vegetable plate for the day

Seasonal Salad

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

Seasonal vegetables 55

Rustic fries 55

Desserts

Sticky Malva Pudding

vanilla ice-cream, caramel sauce
& honeycomb 95

Basque Cheesecake

vanilla cheesecake, coffee crumb,
berry reduction & chantilly crème 95

Vegan Sticky Toffee Pear Pudding

orange syrup & vegan ice cream 95



Triple Layered Dark Chocolate Tart

chocolate crumb, chantilly crème,
berry compote 95

For under Thirteens

Beef cheese burger 80

Chicken strips 75

Squid 80

Ice-cream 50

Chocolate brownie & ice-cream 75

Choose a side: rustic fries or side salad



VEGAN



VEGETARIAN



GLUTEN FREE



LACTOSE FREE

alcoholic beverages

shandy	Rock shandy – Angostura bitters, lemonade, soda	45
aperol spritz	Aperol, Brut Blanc de Blancs, Soda	95
beers	KCB lager	50
	KCB Weiss	50
	KCB IPA	55
gin	Wilderer fynbos / Inverroche gin	40
vodka	Wilderer rogue fynbos vodka	35
rum	Wilderer fynbos spiced rum	35
brandy	KWV 5 year	34
whiskey	Bains	40

non-alcoholic beverages

mineral water	still and sparkling 750 ml	40
mixers	fitch & leedes / schweppes: soda water, indian tonic, lemonade	33
cordials	roses lime, roses kola tonic, roses passion fruit	22
sodas	coke, coke zero, cream soda	30
iced tea	<i>Two in a Bush Sparkling Rooibos Fuel</i> citrus or raspberry or peach	30
tizers	appletiser, red grapetiser	48
coffee	americano, single espresso	32
	cappuccino, café latte, double espresso, flat white	38
winter warmer	dark hot chocolate	50
tea	rooibos, english breakfast, earl grey, peppermint, green tea	32

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: Laurette de Jager - Frank's Forest, 2026 (detail)

Step inside & explore our space

Sales & enquiries
gallery@glencarlou.co.za