

THE VINE  
**GLENELLY**  
BISTRO

## Starter

Green asparagus with fresh goats' cheese, tomato concassé and walnut dressing	R145
Prawn and avocado cocktail, wakame and sesame seed salad	R195
Yellowfin tuna ceviche with cucumber and sago crisp	R185
Spice and herb crusted springbok loin, watermelon and red pepper aioli	R155
Oxtail terrine with gherkins, baby leaves and horseradish sauce	R155

## Main

Pan fried Cape salmon, West Coast black mussels, braised leeks, vegetable jardinière and white wine sauce	R285
Bouillabaisse du Cap with rouille and croûtons	R295
Confit duck leg, wilted spinach, vegetable brunoise, potato gratin Dauphinois and diable sauce	R285
Slow cooked pork cheeks, gnocchi, artichokes and Dijon mustard sauce	R275
Braised veal shank, mushrooms and vegetable mousseline	R345

## Cheese and Dessert

Selection of artisanal South African cheeses	R125
Passion fruit and coconut cake with passion fruit sorbet	R115
Traditional rum baba with star anise and pineapple compote	R115
Crème caramel	R90
Warm melting chocolate biscuit, vanilla sauce and yoghurt Chantilly <i>(Please allow 15 minutes)</i>	R115
Lemon tart and berry Eton mess	R115



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