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Wine glass

THE WINE GLASS RESTAURANT

Atlantic Oysters 275
half-dozen crisp and spanking-fresh west-coast oysters served on ice, accompanied by lime cheeks and served with mignonette dressings, black pepper and tabasco sauce (**freshly baked ciabatta on the side: + R20**)

Wine Companion Cheese Platter (serves 2) 298
medley of four local cheeses, spiced nuts, olives, pickled vegetables, sweet onion marmalade, fig preserve, lavash crackers and freshly baked ciabatta

CHEF'S PLATES / ENTREÉS

Vietnamese Garden Spring Rolls 82
fresh and crunchy handmade rolls composed of julienned vegetables, herbs and sweet chilli confit wrapped in rice paper, served with a spicy ginger-ponzu-soy dipping sauce

Greek Salad 119
a traditional greek-style salad that combines sliced cucumber, romanita tomatoes, olives, creamy feta, and sliced red onion in a light olive oil & sherry vinaigrette

Caprese Salad 156
mozzarella fior-di-latte in combination with diced romanita and cherry tomatoes, served with basil chiffonade in a light sherry & olive oil vinaigrette (aceto balsamico on the side)

Patatas Bravas 68
the traditional spanish tapa of crispy, hand-cut, triple-fried cubed potatoes served on spicy marinara salsa, with garlic aioli on the side (**enhance with diced, pan-fried chorizo: +R30**)

Rosemary Zucchini Fries (House Specialty) 96
crispy, panko-cruste courgette batons with a hint of fresh rosemary, served with homemade salsa verde aioli

Perlemoen Arancini 106
sustainably sourced, whole baby abalone enclosed in mozzarella, risotto and minced abalone, served with a garlic aioli and lemon wedge (subject to availability)

Cape Agulhas Fish Cakes 112
three freshly made fish cakes in a light panko crust served on a bed of rocket, each accompanied by a dipping sauce: sweet chilli ponzu and tartar

Salt & Pepper Squid 142
savory and peppery fried baby calamari served on a light salad of julienned vegetables & fresh herbs dressed in sesame oil, with a homemade salsa verde aioli on the side

Ostrich Koftas 78
skewered ostrich game mince infused with herbs, spices and feta, grilled to medium-rare in a chimichurri basting and served with home tzatziki - an african interpretation of the traditional greek dish

Pulled Pork Bao Bun 98
tender pulled pork in a sweet sticky sauce served on an authentic bao bun with pickled cucumber, chilli, coriander and crunchy coleslaw with a wholegrain mustard

Kudu Carpaccio 138
lightly smoked kudu loin carpaccio served with a medley of orange segments, rocket, grana padana shavings, a crack of black pepper, and a light drizzle of olive oil & balsamic reduction

Fillet Tagliata 158
seared, medium-rare fillet of beef (100g), pan-roasted cherry tomatoes, a drizzle of truffle oil and balsamic glaze, served on a bed of rocket and finished off with a crack of black pepper and parmesan shavings

PLAT PRINCIPAL / MAIN COURSES

Forest Mushroom Linguine (Vegetarian) 169
a medley of forest mushrooms lightly sautéed in garlic & white wine and served in linguine pasta with a drizzle of truffle oil and topped with parmesan shavings, italian parsley and a crack of black pepper

Aubergine Rollatini (Vegetarian) 176
grilled aubergine cannelloni's filled with ricotta and herbs, topped with parmesan and then skillet-baked in an italian tomato base, served with a fresh-greens side salad

Gratuity: if you are content with the service, the standard tipping policy in South Africa is 10-15%
Tables of 8 or more guests will attract an automatic gratuity of 10% on their bill

PLAT PRINCIPAL / MAIN COURSES cont.

Thai Mussels	138
fresh atlantic black mussels (400g) steamed in a sweet-savoury ginger, lime, chilli & coconut cream broth, garnished with fresh coriander and served with ciabatta toast soldiers	
Grilled Linefish	196
pan-grilled fish-of-the-day, served crispy skin up with a lemony beurre blanc sauce, buttery garlic mashed potato and seasonal vegetables (subject to availability of fresh fish)	
Linefish Oriental (Signature Dish)	230
delicate, ginger-steamed fillet of fresh line fish served on a bed of summer green vegetables, dressed in a salt-savoury soy sauce infused with peanut oil, coriander, spring onion and a hint of chilli, served with white rice (subject to availability of fresh kob)	
Linguine ai Frutti di Mare	362
a decadent, ocean-fresh seafood pasta with prawns (in the shell), line fish, clams and west coast mussels in a light cream & lemon sauce, garnished with parsley, lemon and freshly cut red chilli	
North African Prawns (Signature Dish)	456
half-kilogram whole prawns (in the shell) pan fried in a spicy harissa, chilli & orange reduction, served with a choice of triple-fried hand cut chips or white rice, and garlic aioli and salad greens on the side	
Crayfish Thermidor	SQ
whole, sustainably-sourced west coast crayfish served in the traditional french style: baked au gratin with a creamy white wine and brandy sauce, accompanied by seasonal vegetables and a choice of rice or hand-cut potato chips (subject to availability and priced to weight)	
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Chicken Piccata	168
butterflied and pan-fried chicken breast smothered in a savoury lemon-butter & whole-caper sauce, served with seasonal vegetables and crisp hand-cut, triple-fried potato chips	
Pork Belly	248
crispy, succulent pork belly (250g) with honey & soy glaze, served on buttery garlic mashed potato, with seasonal vegetables and a small mustard & horseradish coleslaw	
Lamb Shoulder	324
slow-roasted lamb on-the-bone (300g) with port jus, seasonal vegetables and buttery garlic mashed potato,	
Fillet Mignon	386
medallion of beef fillet (200g) pan-grilled to order, topped with a medley of exotic mushrooms and served on a choice of mushroom & truffle or green peppercorn sauce, with hand-cut triple-fried chips on the side	

DESSERTS

Apple Crumble	78
gramma's house-baked, cinnamon-infused apple crumble served warm with creamy vanilla ice cream	
Cheesecake Lux	90
velvety, homemade vanilla cheesecake, on a biscuit crumble and topped with a sweet summer-berry compote	
Hazelnut & Orange Chocolate Torte	112
decadent 70% valrhona dark chocolate- & orange-infused torte embedded with toasted hazelnut and served with creamy vanilla ice cream	

HAPPY ENDINGS

Dessert Wines (50ml)	
Thelema Vin De Hel Natural Sweet	52
Longridge Edelgoud Noble Late Harvest	55
Muratie Ben Prins Cape Vintage Port	56
Beaumont Cape Vintage Port	68
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Grappa Dalla Cia	80
Irish Coffee	80
Don Pedro	98

Please see our **WINE MENU** for an extensive range of **local wines** and our full list of whiskeys, brandies/cognacs, specialty rums and sipping tequilas. Full barista coffee service available