

Welcome to Restaurant @ Glen Carlou

As with our wines, we aim for consistency, expertise and a commitment to always deliver beyond expectation with every plate of food at Restaurant @ Glen Carlou. Chef Johan has created innovative dishes inspired by the season. Relax and enjoy whilst taking in the breathtaking landscape.

Glen Carlou is a proud supporter of Streetsmart South Africa, where a R5 donation is made on each tables behalf. 100% of monies raised go to local children's charities.

We are proudly 100% non smoking, but we do have a dedicated smoking area outside the Visitor Centre.

We aim to only source SASSI (South African Sustainable Seafood Initiative) Green List fish for our dishes. This is the most sustainable choice from the healthiest and most well-managed populations of seafood available and we proudly serve H2O purified water.

Please notify your waitron of any allergies or dietary requirements prior to ordering.

We hope you enjoy your time with us.

You can follow us on



[glen_carlou](https://www.instagram.com/glen_carlou)



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starters

- beetroot cured trout**, fennel and lemon salad, lime, ginger dressing, horseradish 70
recommended with Glen Carlou Sauvignon Blanc
- tea smoked duck ham**, soft boiled duck egg, fig puree, parmesan, radish salad, orange water 95
recommended with Quartz Stone Chardonnay
- goats cheese bavarois**, local pears, rye crisps, pomegranate, celery granita 75
recommended with Glen Carlou Sauvignon Blanc
- fried baby squid**, Moroccan aubergine, harissa, cumin mayonnaise, grapefruit 75
recommended with The Curator's Collection Viognier
- country terrine**, fig chutney, black mission figs, pork crackling, black pepper vinaigrette 70
recommended with Glen Carlou Unwooded Chardonnay
- lamb sweetbreads**, puffed layonaise tart, sauce soubise, crispy leeks, bone marrow 75
recommended with The Curator's Collection Chenin Blanc or Glen Carlou Chardonnay
- "vegan pizza"**: chickpea wafer, ricotta mousse, yoghurt mayo, confit aubergine, broccoli, radish, cucumber vinaigrette 65
recommended with Glen Carlou Sauvignon Blanc

mains

- honey and black pepper mozambican prawns**, goats cheese tortellini,
burnt butter, raisins, pine nuts 130
recommended with The Curator's Collection Viognier
- seabass**, charred cherry tomato, aqua pazza, cannellini beans,
green olive butter 150
recommended with Glen Carlou Chardonnay
- lamb neck**, mint sauce, peas, yoghurt, heirloom carrots,
thyme polenta fries 135
recommended with Gravel Quarry Cabernet Sauvignon
- fillet of beef**, mushroom crust, charred onions, mushroom crème,
deep fried herb butter 160
recommended with The Curator's Collection Cabernet Franc
- pork and pear**, pork belly, pickled pear, cider and pear sauce,
sautéed baby spinach, pear puree, crackling 145
recommended with Glen Carlou Pinot Noir
- wild mushroom, walnut and tofu pithivier**, tea smoked "hot sauce",
mint and pickled red onion salad 105
recommended with The Curator's Collection Chenin Blanc or
Glen Carlou Pinot Noir
- blue cheese ravioli**, beetroot, nectarine, green couscous, radish,
parmesan 100
recommended with Quartz Stone Chardonnay
- roasted quail**, bread stuffing, herb gnocchi, fresh fig relish 145
recommended with Quartz Stone Chardonnay
or Glen Carlou Pinot Noir

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

rocky road , chocolate délice, marshmallow, caramel popcorn, chocolate sorbet, Chantilly	90
vanilla crème brûlée , fig jelly, fig leave ice cream, fig puree, fresh figs	60
crème caramel , welder jelly, pear ice cream, caramel syrup, caramel cream	75
autumn eaton mess , slow roasted pear, vanilla meringue, lemon curd, glazed figs, vanilla ice cream	60
Dalewood three cheese platter , whipped brie with quince paste, Languedoc with orange oil and plums, Huguenot cheese with sultana puree and carrots	85
handmade ice-cream	25

children's menu (under 13's only...sorry mums and dads!)

handmade fishcakes, tartare sauce, chips, salad 55

kiddies steak, potato wedges, ketchup 55

crumbed chicken strips, salad, fries, lemon aioli 55

handmade ice-cream, please ask for today's flavours 25

sides

salt roasted beetroot, aioli, chorizo 30

potato wedges, handmade tomato relish 30

green beans, almond and anchovy 30

greek salad, feta, kalamata olives 65

roasted root vegetables 30

others		
mineral water	still and sparkling 750ml	26
mixers	soda water, dry lemon, tonic water, lemonade	14
cordials	roses lime, roses kola tonic, roses passion fruit	5
sodas	coke, coke light, sprite, cream soda	16
tizers	appetiser, red grapetiser	24
BOS ice tea	peach, lemon,	20
beers	windhoek light,	20
	windhoek draught	25
	CBC pilsner	40
	CBC amber weiss	45
mocktails	rock shandy – angostura bitters, lemonade, soda	30
ciders	savannah dry, hunter’s dry	18
gin	gordon’s	12
vodka	smirnoff	12
brandy	klipdrift	12
	richelieu, KWV 10 year	16
	oude molen sgl cask	22
	oude molen reserve	28
	oude molen vov	38
whiskey	bells	18
	jameson	22
	johnny walker black	28
	glenfiddich	34
liqueurs	amarula (double)	25
coffee	filter, americano, espresso, double espresso,	16
	cappuccino, caffe latte, machiatto	18
	hot chocolate	18
tea	rooibos, english breakfast, earl grey,	14
	peppermint, green tea	