

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 the Restaurant @ Glen Carlou. Chef Johan has created innovative dishes which have been 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 table's behalf. 100% of monies raised go to local children's charities.

We are proudly 100% non smoking and non vaping, but we do have a dedicated smoking area outside the Visitor Centre, please ask one of our team members for directions.

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

- fried squid**, fennel and citrus salad, parsley vinaigrette, chilli, red onion, black aioli 100
recommended with Glen Carlou Sauvignon Blanc
- rooibos smoked chicken thigh**, lambs lettuce, fynbos vinegar dressing, egg, 90
parmesan
recommended with Glen Carlou Chardonnay
- iced cucumber soup**, feta crumble, coriander oil, tomato, cucumber jelly 75
recommended with The Curator's Collection Chenin Blanc
- pork belly croquettes**, smoked paprika crackling, ginger-chilli caramel, soy, 105
green apple
recommended with Glen Carlou Quartz Stone Chardonnay
- salmon terrine**, asparagus, horseradish, cucumber and dill salad, soda bread 105
recommended with Glen Carlou Pinot Noir Rosé

mains

- beef sirloin on the bone**, black pepper crème, mushroom compound butter, 200
hand cut fries
recommended with Glen Carlou Syrah
- herb crusted lamb shoulder**, beetroot chutney, sweetcorn crème, braised fennel, 175
curry jus
recommended with Glen Carlou Pinot Noir
- grilled venison loin**, apricot and lemon vinaigrette, potato galette, coriander 170
duck fat carrots
recommended with The Curator's Collection Chardonnay
- pan fried salmon**, spring peas, asparagus, tarragon and mustard crème, potato 175
recommended with The Curator's Collection Chenin Blanc
- red and green**, beetroot gnocchi, beer crumble, nasturtium, beetroot, tomato 115
recommended with Glen Carlou Pinot Noir Rosé

sides

- potato wedges**, rosemary salt, tomato relish 40
- beetroot salad**, Danish feta, pistachio nut dressing 65
- oven roasted butternut**, garlic, mint and yoghurt 65
- Glen Carlou greens**, lemon, chilli, almonds 65
- recommended for 4 guests, half portion available upon request

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

coconut panna cotta , chocolate popcorn, peanut, pineapple jelly, coconut sorbet	70
passionfruit and white chocolate cheesecake , fresh orange sorbet, passionfruit glaze	80
cheese plate: Dalewood Hugelnot, Belnori Phantom Ash, Kleinrivier Gruberg 6 Month, Langbaken Karoo Blue, Anura Brie	95
strawberries and cream , vanilla crème brûlée, strawberry jelly, syrup, fresh and preserved	70
“campfire” , marshmallow, roasted banana, coffee crème, chocolate ganache, hazelnut ice cream	90
children’s menu (under 13’s only...sorry mums and dads!)	
grilled fish , salad, fries, lemon aioli	60
kiddies steak , salad, potato wedges, ketchup	60
crumbed chicken strips , salad, fries, lemon aioli	60
handmade ice-cream , please ask for today’s flavours	25

others		
mineral water	still and sparkling 750ml	27
mixers	fitch & leedes:	
	soda water, bitter lemon, indian tonic, lemonade	15
cordials	roses lime, roses kola tonic, roses passion fruit	6
sodas	coke, coke zero, cream soda	19
tizers	appletiser, red grapetiser	25
BOS ice tea	peach, lemon	21
beers	castle lite	22
	windhoek draught	26
	CBC pilsner	45
	CBC amber weiss	49
mocktails	rock shandy – angostura bitters, lemonade, soda	31
ciders	savanna dry, hunter’s dry	26
gin	gordon’s	13
	inverroche amber	22
vodka	smirnoff	13
brandy	klipdrift	13
	richelieu, KWV 10 year	17
	oude molen sgl cask	23
	oude molen reserve	29
	oude molen vov	39
whiskey	bells	19
	jameson	23
	johnny walker black	29
	glenfiddich	35
liqueurs	amarula (double)	26
coffee	filter, americano, espresso, double espresso,	20
	cappuccino, caffe latte, machiatto	24
	hot chocolate	24
tea	rooibos, english breakfast, earl grey,	15
	peppermint, green tea	