

GLEN CARLOU



Welcome to Restaurant @Glen Carlou

set menu

starters

rooibos smoked chicken thigh, lambs lettuce, fynbos vinegar dressing, egg, parmesan
recommended with Glen Carlou Chardonnay

iced cucumber soup, feta crumble, coriander oil, tomato, cucumber jelly
recommended with The Curator's Collection Chenin Blanc

mains

herb crusted lamb shoulder, beetroot chutney, sweetcorn crème, braised fennel, curry jus
recommended with Glen Carlou Pinot Noir

grilled venison loin, apricot and lemon vinaigrette, potato galette, coriander duck fat carrots
recommended with The Curator's Collection Chardonnay

pan fried salmon, spring peas, asparagus, tarragon and mustard crème, potato
recommended with The Curator's Collection Chenin Blanc

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

coconut panna cotta, chocolate popcorn, peanut, pineapple jelly, coconut sorbet
strawberries and cream, vanilla crème brûlée, strawberry jelly, syrup, fresh and preserved

2 course R 230 | 3 course R 300