

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.

While here, take the time to wonder through our world-class Art Gallery. The current exhibition "LINES OF de-LIMITATION" curated by Pierre le Riche features intriguing installations and artwork by the talented Zyma Amien and Ingrid Bolton. The space is transformed into a showcase of shadows, light, texture, technique and media.

The Gallery foyer hosts a selection of modern and contemporary works by South African artists in a collaboration with 99 Loop Gallery.

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



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starters

beef tartare , free range egg yolk, ox tongue, parmesan, summer vegetables recommended with Glen Carlou Pinot Noir Rosé	120
chilled berry and watermelon soup , yuzu jelly, coriander yoghurt, pickled watermelon recommended with Glen Carlou Unwooded Chardonnay	80
smoked ham hock , pistachio, green apple, English mustard, crackling, white onion recommended with Glen Carlou Quartz Stone Chardonnay	90
fried squid , tomato salad, tomato and chorizo puree, shellfish oil, basil, lemon mayonnaise recommended with Glen Carlou Chardonnay	95
sweetcorn : sweetcorn royal, grilled corn, spring onion and corn bread croutons, sweetcorn relish recommended with Curator's Collection Chardonnay	75

mains

sirloin on the bone , chimichurri, grilled lemon, hand cut fries recommended with Glen Carlou Pinot Noir	200
braised pork belly , charred spring onion, sultana, lemon fine beans, aniseed vinaigrette recommended with Glen Carlou Quartz Stone Chardonnay	180
dukkah spiced ostrich fillet , cucumber raita, coriander and apricot vinaigrette, asparagus recommended with Glen Carlou Syrah	150
Franschhoek trout , horseradish, watermelon salsa, grapefruit, fennel salad recommended with Glen Carlou Pinot Noir Rosé	165
lamb shoulder , beetroot hummus, greek yogurt, radish, grilled peach and green bean salad recommended with Glen Carlou Cabernet Sauvignon or Chardonnay	175
ravioli pomodoro , summer tomato, basil, red onion, confit tomato, clear tomato dressing recommended with Glen Carlou Pinot Noir Rosé	135

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

Eton mess, white chocolate mousse, fresh raspberries, raspberry sorbet, meringue, frozen raspberries 85

vanilla crème brûlée, peach puree, fresh peach, peach sorbet, lemon shortbread 70

cheese plate: 95

Dalewood Huguenot, Belnori Phantom Ash, Klein River Gruberg 6 Month, Langbaken Karoo Blue, Anura Brie

1989: summer fruit terrine, lavender panna cotta, lime syrup, lemon sorbet 85

peach melba, poached “geelperske”, raspberry syrup, vanilla pod ice cream, almond brittle 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, lemonade, indian tonic	16
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	26
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	