

## 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 H<sub>2</sub>O purified water.

While here, take the time to wonder through our world-class Art Gallery. The exhibition is curated by Pierre le Riche and features intriguing installations and artwork. The space is transformed into a showcase of shadows, light, texture, technique and media.

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

Abbreviation used in our menu: Vegetarian (V) Vegan (V)

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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## set menu

### starters

**springbok shank croquettes**, pomegranate, beetroot chutney, coriander, red wine vinaigrette  
recommended with Glen Carlou Pinot Noir

**warm pea soup**, quail egg, parmesan, truffle, tarragon (V)  
recommended with Glen Carlou Quartz Stone Chardonnay

**hot smoked farmed kabeljou**, young vegetables, citrus, buffalo yoghurt, orange vinaigrette  
recommended with Glen Carlou Sauvignon Blanc

### mains

**seabass**, confit onion, salt baked beets, soubise, braised fennel  
recommended with Glen Carlou Collection Sauvignon Blanc

**ostrich fillet**, fynbos gastrique, celeriac, fig and green apple sambal, carrots  
recommended with Glen Carlou Gravel Quarry Cabernet Sauvignon

**oak valley pork belly**, braised puy lentils, chorizo, roasted aubergine, red pepper  
recommended with Glen Carlou Chardonnay

### desserts (V)

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

**passionfruit and lemon tartlet**, pineapple carpaccio, orange sorbet, fresh passionfruit

**jan ellis pudding**, naartjie anglaise, orange blossom apricots, vanilla gelato

**selection of local cheese**: Dalewood Huguenot, Anura mountain cheese, Dalewood camembert, Foxenburg chèvre, Hilton blue, truffled pear, parmesan and black pepper biscuits

2 course R 250 | 3 course R 330

## starters

- springbok shank croquettes**, pomegranate, beetroot chutney, coriander, red wine vinaigrette 85  
recommended with Glen Carlou Pinot Noir
- karoo blue soufflé**, hazelnut, tomato chilli chutney, slow roasted onion, thyme oil (V) 75  
recommended with Glen Carlou Chardonnay
- warm pea soup**, quail egg, parmesan, truffle, tarragon (V) 65  
recommended with Glen Carlou Quartz Stone Chardonnay
- hot smoked farmed kabeljou**, young vegetables, citrus, buffalo yoghurt, orange vinaigrette 85  
recommended with Glen Carlou Sauvignon Blanc
- fried squid**, Szechuan confit potato, preserved lemon, parsley, aioli 105  
recommended with Glen Carlou Sauvignon Blanc

## mains

- seabass**, confit onion, salt baked beets, soubise, braised fennel 190  
recommended with Glen Carlou Collection Sauvignon Blanc
- slow roasted lamb shoulder**, pearl barley, sweetbreads, green pea puree, mushroom velouté 180  
recommended with Glen Carlou Quartz Stone Chardonnay
- ostrich fillet**, fynbos gastrique, celeriac, fig and green apple sambal, carrots 155  
recommended with Glen Carlou Gravel Quarry Cabernet Sauvignon
- 300g ribeye steak**, tarragon salt, pommes anna, mushroom, slow marmalade 195  
recommended with Glen Carlou Grand Classique
- oak valley pork belly**, braised puy lentils, chorizo, roasted aubergine, red pepper 180  
recommended with Glen Carlou Chardonnay
- butternut and chickpea curry**, poppadum, tomato salsa, fresh pomegranate chutney (V) 125  
recommended with Glen Carlou Unwooded Chardonnay

## 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 (V)

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

<b>honey baked figs</b> , thyme, honey mousse, gorgonzola ice cream, pistachio brittle	90
<b>dark chocolate tart</b> , vanilla pod ice cream, milk chocolate délice	100
<b>passionfruit and lemon tartlet</b> , pineapple carpaccio, orange sorbet, fresh passionfruit	85
<b>jan ellis pudding</b> , naartjie anglaise, orange blossom apricots, vanilla gelato	75
<b>selection of local cheese</b> : Dalewood Huguenot, Anura mountain cheese, Dalewood camembert, Foxenburg chèvre, Hilton blue, truffled pear, parmesan and black pepper biscuits	130
<b>children's menu</b> (under 13's only...sorry mums and dads!)	
<b>grilled fish</b> , salad, fries, lemon aioli	60
<b>cheese burger</b> , Glen Carlou relish, fries, side salad	60
<b>crumbed chicken strips</b> , salad, fries, lemon aioli	60
<b>handmade ice-cream</b> , please ask for today's flavours	25