

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 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.

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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