

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. We invite you to relax and enjoy whilst taking in the breathtaking landscape.

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.

Glen Carlou is a proud supporter of Streetsmart South Africa, where a R5 donation is made on each table's behalf and 100% of monies raised go to local children's charities.

Glen Carlou is a long-standing contributor to the Drakenstein Lion Park, a sanctuary for captive lions rescued from local and international zoos and circuses. A wonderful way to support the Drakenstein Lion Park is to ask our team about how to drink wine for a cause.

#Havenwines

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

As you enjoy our wines, food and views, you will also be taking in our indigenous Cape Fynbos garden. The garden was established over ten years ago and encourages local bird life, is waterwise and proudly South African.

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

Please note a 12.5% gratuity is included on tables of eight or more.

Glen Carlou's dog policy is service dogs only.

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

We sincerely hope you enjoy your time with us.

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à la carte

monday - saturday

starters

- lamb croquettes**, pear mustard, apricot dressing, mint yoghurt 110
recommended with Glen Carlou Unwooded Chardonnay
- hot smoked trout**, ceviche dressing, orange, grilled asparagus, "poppadom" 105
recommended with Glen Carlou Chardonnay
- beetroot selection**, goats cheese mousse, beetroot jelly, crisp beet leaves, pistachio (V) 95
recommended with Glen Carlou Sauvignon Blanc or Unwooded Chardonnay
- asparagus gazpacho**, spring vegetable salad, lemon olive oil, avocado mousse (V) 95
recommended with Glen Carlou Unwooded Chardonnay
- fillet steak tartare**, Dijon mustard, radish, caperberries, wild mushroom, egg yolk, brioche 120
recommended with Glen Carlou Quartz Stone Chardonnay or Pinot Noir Rosé

mains

- lemon and rosemary cured pork belly**, sautéed spring vegetables, orange ginger vinaigrette 180
recommended with Glen Carlou Quartz Stone Chardonnay
- basil gnocchi**, sundried tomato, basil granola, roasted tomato, spinach (V) 145
recommended with Glen Carlou Pinot Noir Rosé
- line fish**, asparagus, fennel salad, tomato, green olive butter 175
recommended with Glen Carlou Chardonnay
- ostrich fillet**, charred onion, Hoopenberg blueberries, pea puree, carrots 175
recommended with Glen Carlou Syrah
- sirloin (300g)**, brandy-pepper sauce, truffle butter, kaaiing potato 195
recommended with Glen Carlou Gravel Quarry Cabernet Sauvignon

desserts (V)

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

- vanilla crème brûlée**, preserved guava, guava sorbet, cardamom marshmallow 90
- dark chocolate crémeux**, aero, mascarpone ice cream, lemon curd, shortbread 100
- coconut tart**, lime, coconut sorbet, meringue crumble, mango and mint salsa (V) 90
- selection of cheese**, Dalewood Huguenot, Udderley Delicious 'Skattie', Langbaken Karoo Swiss, Hilton Blue, Dalewood Brie, parmesan biscuits, honeycomb 120
- lemon ricotta cannoli**, pineapple, passionfruit sorbet, pistachio 95

abbreviation used in our menu: vegetarian (V) vegan option (V)

children's menu (under 13's only...sorry mums and dads!)	
grilled fish , salad, fries, lemon aioli	60
cheese burger , Glen Carlou relish, fries, side salad	60
crumbed chicken strips , salad, fries, lemon aioli	60
handmade ice-cream , please ask for today's flavours	25
sides	
potato wedges , rosemary salt, tomato relish	40
spring salad , burrata, heirloom tomato, nasturtium, basil, balsamic, crouton	65
Glen Carlou greens , lemon, chili, almonds	65
recommended for 4 guests, half portion available upon request	

wine list**bubbly**

2011 Jacques Bruère Cap Classique Brut Reserve 215

white

Glen Carlou Sauvignon Blanc 30/90
Glen Carlou Unwooded Chardonnay 33/100
Glen Carlou Chardonnay 41/124
Glen Carlou Quartz Stone Chardonnay 110/330

rosé

Glen Carlou Pinot Noir Rosé 31/93

red

Glen Carlou Pinot Noir 50/150
Glen Carlou Merlot 36/110
Glen Carlou Syrah 53/160
Glen Carlou Grand Classique 58/175
Glen Carlou Cabernet Sauvignon 46/140
Glen Carlou Gravel Quarry Cabernet Sauvignon 141/424

sweet

The Welder, Natural Sweet Chenin Blanc 37/111

non-alcoholic beverages

mineral water	still and sparkling 750ml	27
mixers	fitch & leedes: soda water, bitter lemon, indian tonic, pink tonic, lemonade	20
cordials	roses lime, roses kola tonic, roses passion fruit	8
sodas	coke, coke zero, cream soda	22
'tizers	appletiser, red grapetiser	25
BOS ice tea	peach, lemon	21
mocktails	the duchess virgin gin and tonic	45
coffee	filter, americano, single espresso, macchiato	22
	cappuccino, cafe latte, double espresso, flat white, cortado	25
	hot chocolate	24
tea	rooibos, english breakfast, earl grey, peppermint, green tea	15

other-alcoholic beverages

mocktails	rock shandy – angostura bitters, lemonade, soda	36
beers	windhoek draught	28
	bergriver brewery helles lager	38
	bergriver brewery leichtes weizen	38
	bergriver brewery pale ale	38
ciders	hunter’s dry	29
gin	inverroche classic	27
	wilderer fynbos	25
	gordons	18
vodka	smirnoff	15
brandy	kwv 5yr	20
	richelieu	18
	van ryns 12yr	35
	oude molen vsop	38
whiskey	bells, bains	20
	jameson	25
	johnny walker black	34
liqueurs	amarula (double)	26
coffee	irish coffee single jameson	42
	irish coffee double jameson	62