

## 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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set menu

7 days a week

### starters

**lamb croquettes**, pear mustard, apricot dressing, mint yoghurt  
recommended with Glen Carlou Unwooded Chardonnay

**hot smoked trout**, ceviche dressing, orange, grilled asparagus, "poppadom"  
recommended with Glen Carlou Chardonnay

**asparagus gazpacho**, spring vegetable salad, lemon olive oil, avocado mousse (V)  
recommended with Glen Carlou Unwooded Chardonnay

### mains

**lemon and rosemary cured pork belly**, sautéed spring vegetables, orange ginger vinaigrette  
recommended with Glen Carlou Quartz Stone Chardonnay

**basil gnocchi**, sundried tomato, basil granola, roasted tomato, spinach (V)  
recommended with Glen Carlou Pinot Noir Rosè

**line fish**, asparagus, fennel salad, tomato, green olive butter  
recommended with Glen Carlou Chardonnay

**ostrich fillet**, charred onion, Hoopenberg blueberries, pea puree, carrots  
recommended with Glen Carlou Syrah

### desserts (V)

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

**vanilla crème brûlée**, preserved guava, guava sorbet, cardamom marshmallow

**coconut tart**, lime, coconut sorbet, meringue crumble, mango and mint salsa (V)

**selection of cheese**, Dalewood Huguenot, Udderley Delicious 'Skattie', Langbaken Karoo Swiss, Hilton Blue, Dalewood Brie, parmesan biscuits, honeycomb

2 course R 260 | 3 course R 350

2 course R 220 | 3 course R 310 (V)/(V)

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

<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

#### **sides**

<b>potato wedges</b> , rosemary salt, tomato relish	40
<b>spring salad</b> , burrata, heirloom tomato, nasturtium, basil, balsamic, crouton	65
<b>Glen Carlou greens</b> , lemon, chili, almonds	65

recommended for 4 guests, half portion available upon request.