

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

starters

- slow roasted tomato soup**, truffle, black pepper crumbs, confit tomato, garlic ciabatta (V) 80
recommended with Glen Carlou Sauvignon Blanc or Chardonnay
- pressed duck terrine**, warm tomato and chili relish, spiced orange dressing 100
recommended with Glen Carlou Petite Classique
- rolled ham hock**, black olive caramel, piccalilli, wall nuts, caper and raisin relish 85
recommended with Glen Carlou Quartz Stone Chardonnay
- salt and pepper squid**, aubergine, roasted red pepper, confit lime mayonnaise 95
recommended with Glen Carlou Pinot Noir Rosé
- springbok shoulder croquette**, fig chutney, quince, curried carrots 100
recommended with Glen Carlou Petite Classique

mains

- lamb shoulder**, sheep milk yoghurt, cumin beetroot, pomegranate gastrique, meebos 170
recommended with Glen Carlou Merlot
- roasted fillet of beef (200g)**, truffle jus, pickled mushrooms, roasted onion puree, fondant potato 190
recommended with Glen Carlou Gravel Quarry or Grand Classique
- pork belly**, spiced pear, pear jus, roasted autumn root vegetables, crackling 160
recommended with Glen Carlou Quartz Stone Chardonnay or Pinot Noir
- pan seared salmon**, crème fraiche, fennel, orange, sautéed spinach, capers 190
recommended with Glen Carlou Chardonnay
- cashew tortellini**, lentils, roasted cauliflower, curry vinaigrette, cashew (V) 140
recommended with Glen Carlou Quartz Stone Chardonnay
- petit poussin**, preserved lemon and chilli sauce, pomegranate salad, fondant potato raspberry vinaigrette 180
recommended with Glen Carlou Chardonnay

desserts (V)

- aniseed poached pear**, liquorice ice cream, grapefruit, pineapple, aniseed syrup 65
recommended with Glen Carlou Sauvignon Blanc
- cardamom crème brûlée**, date puree, walnut meringue, cinnamon apple compote 65
recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc
- cheese**: whipped belnori chevre with truffle honey, Karoo blue with tomato chutney, Huguenot with pickled grapes 110
recommended with Glen Carlou Grand Classique
- Jan Ellis pudding**, prune anglaise, sweet wine gel, dried peach, lemon gelato 65
recommended with Glen Carlou Syrah
- coffee**, espresso cake, coffee syrup, light coffee gelato, candied walnut, coffee cream 65
recommended with Glen Carlou Merlot

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
oven roasted butternut , garlic, mint and yoghurt	65
Glen Carlou greens , lemon, chili, almonds	65
recommended for 4 guests, half portion available upon request	

wine list**bubbly**

Glen Carlou Collection MCC Brut 150

white

Glen Carlou Sauvignon Blanc 30/90
Glen Carlou Unwooded Chardonnay 36/108
Glen Carlou Chardonnay 45/135
Glen Carlou Quartz Stone Chardonnay 110/330

rosé

Glen Carlou Pinot Noir Rosé 33/98

red

Glen Carlou Pinot Noir 50/150
Glen Carlou Petite Classique 38/115
Glen Carlou Merlot 40/120
Glen Carlou Syrah 56/170
Glen Carlou Grand Classique 64/190
Glen Carlou Cabernet Sauvignon 50/150
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	30
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	28
BOS ice tea	peach, lemon	22
mocktails	the duchess virgin gin and tonic	45
coffee	filter, americano, single espresso, macchiato	24
	cappuccino, cafe latte, double espresso, flat white, cortado	28
	hot chocolate	26
tea	rooibos, english breakfast, earl grey, peppermint, green tea	15

other-alcoholic beverages

mocktails	rock shandy – angostura bitters, lemonade, soda	36
beers	windhoek draught	30
	bergriver brewery helles lager	38
	bergriver brewery leichtes weizen	38
	bergriver brewery pale ale	38
ciders	hunter’s dry	30
gin	inverroche classic	28
	wilderer fynbos	26
	gordons	20
vodka	smirnoff	18
brandy	kwv 5yr	22
	richelieu	20
	van ryns 12yr	35
	oude molen vsop	38
whiskey	bells, bains	22
	jameson	28
	johnny walker black	34
liqueurs	amarula (double)	28
coffee	irish coffee single jameson	42
	irish coffee double jameson	62