

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 Restaurant @ Glen Carlou. Chef Johan has created innovative dishes 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 tables behalf. 100% of monies raised go to local children's charities.

We are proudly 100% non smoking, but we do have a dedicated smoking area outside the Visitor Centre.

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.

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

While here, please take the time to enjoy our Art Gallery, Curated by Alex Hamilton. All of the works are from contemporary South African artists and are available for sale.

We hope you enjoy your time with us.

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Three Course Lunch

Set Menu

starter

avocado & cucumber gazpacho, avocado and chili salsa, prawn, coriander
recommended with Glen Carlou Chardonnay

watermelon, spanspek & paw paw salad, tofu, cashew nuts,
lime jelly, poppy seed dressing
recommended with Glen Carlou Sauvignon Blanc

flash fried squid, chorizo, pickled capsicum, leek, nuoc chum, paprika aioli
recommended with Glen Carlou Unwooded Chardonnay or
The Curator's Collection Rosé

mains

kingklip, sweet corn, cauliflower, carrot puree, pink peppercorn crème,
lemon gel
recommended with Quartz Stone Chardonnay

peach roasted pork belly, honey carrots, peach puree, grilled peach,
peach pan jus
recommended with The Curator's Collection Chenin Blanc

kofta spiced lamb shoulder, corn, morrow and carrot salad,
hummus, flatbread
recommended with Glen Carlou Unwooded Chardonnay or
Gravel Quarry Cabernet Sauvignon

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

study of peach: preserved peach, peach ice cream, buttermilk panna cotta,
peach-vanilla puree, fresh peach

cheese plate: Hugeunot with nectarine & ginger preserve,
ricotta with rosemary salt, local brie with grilled apricots, lavosh

charcoal pavlova, strawberry jelly, strawberry sorbet,
macerated strawberries, passion fruit curd

R290 per person

starters

avocado & cucumber gazpacho, avocado and chili salsa, prawn, coriander 75
recommended with Glen Carlou Chardonnay

watermelon, spanspek & paw paw salad, tofu, cashew nuts, 75
lime jelly, poppy seed dressing
recommended with Glen Carlou Sauvignon Blanc

duck liver mousse, parmesan, seasonal berries, charred spring onion, 92
radish
recommended with The Curator's Collection Rosé

flash fried squid, chorizo, pickled capsicum, leek, nuoc chum, paprika aioli 85
recommended with Glen Carlou Unwooded Chardonnay or
The Curator's Collection Rosé

beef tartare, radish, horseradish, mustard vinaigrette, baby beetroots, 90
baby cress, crisps
recommended with Glen Carlou Chardonnay

chilled tomato soup, tomato gelee, confit tomato, goat's cheese, 75
tomato concasse
recommended with Glen Carlou Unwooded Chardonnay or
The Curator's Collection Rosé

lamb tataki, pickled mushrooms, spring onion, garlic and onion chips, 90
lemon-soy vinaigrette
recommended with Quartz Stone Chardonnay

mains

kingklip , sweet corn, cauliflower, carrot puree, pink peppercorn crème, lemon gel recommended with Quartz Stone Chardonnay	145
peach roasted pork belly , honey carrots, peach puree, grilled peach, peach pan jus recommended with The Curator's Collection Chenin Blanc	150
chili & lime seabass , pickled mussels, citrus broccoli, caper and anchovy butter recommended with The Curator's Collection Rosé	165
basil gnocchi , black olive, butternut, wilted baby spinach, mushroom, cashew nut, parmesan and white wine foam recommended with Glen Carlou Chardonnay	95
roasted quail , quinoa, orange, tarragon, garlic glaze, roast onion vinaigrette, thyme relish recommended with Glen Carlou Pinot Noir	145
aged ribeye , onion and gorgonzola crème, mushroom crust, pommes allumette, tomato marmalade recommended with Glen Carlou Cabernet Sauvignon	165
kofta spiced lamb shoulder , corn, morrow and carrot salad, hummus, flatbread recommended with Glen Carlou Unwooded Chardonnay or Gravel Quarry Cabernet Sauvignon	145

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

white chocolate and raspberry: white chocolate sponge, raspberry jelly, fresh raspberries, white chocolate mousse, raspberry sorbet 95

study of peach: preserved peach, peach ice cream, buttermilk panna cotta, peach-vanilla puree, fresh peach 65

cheese plate: Hugeunot with nectarine & ginger preserve, ricotta with rosemary salt, local brie with grilled apricots, lavosh 95

green fig tart, gorgonzola, sweet wine jelly, frozen sweet wine sabayon 75

charcoal pavlova, strawberry jelly, strawberry sorbet, macerated strawberries, passion fruit curd 70

handmade ice-cream 25

children's menu (under 13's only...sorry mums and dads!)

grilled fish, tartare sauce, chips, salad 55

kiddies steak, potato wedges, ketchup 55

grilled chicken, salad, fries, 55

handmade ice-cream, please ask for today's flavours 25

sides

salt roasted beetroot, aioli, chorizo 30

potato wedges, handmade tomato relish 30

green beans, almond and anchovy 30

greek salad, feta, kalamata olives 65

roasted root vegetables 30

others		
mineral water	still and sparkling 750ml	26
mixers	soda water, dry lemon, tonic water, lemonade	14
cordials	roses lime, roses kola tonic, roses passion fruit	5
sodas	coke, coke light, sprite, cream soda	16
tizers	appetiser, red grapetiser	24
BOS ice tea	peach, lemon,	20
beers	windhoek light,	20
	windhoek draught	25
	CBC pilsner	40
	CBC amber weiss	45
mocktails	rock shandy – angostura bitters, lemonade, soda	30
ciders	savanna dry, hunter’s dry	18
gin	gordon’s	12
vodka	smirnoff	12
brandy	klipdrift	12
	richelieu, KWV 10 year	16
	oude molen sgl cask	22
	oude molen reserve	28
	oude molen vov	38
whiskey	bells	18
	jameson	22
	johnny walker black	28
	glenfiddich	34
liqueurs	amarula (double)	25
coffee	filter, americano, espresso, double espresso,	18
	cappuccino, caffe latte, machiatto	22
	hot chocolate	22
tea	rooibos, english breakfast, earl grey,	14
	peppermint, green tea	