

## 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 table's 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, 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 H<sub>2</sub>O 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.

You can follow us on



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## Two/Three Course Lunch

### Set Menu

#### starters

**salmon gravlax**, orange, fennel, dill, lemon crème fraîche, capers

recommended with Glen Carlou Sauvignon Blanc or The Curator's Collection Chenin Blanc

**pork terrine**, tomato and raisin relish, red onion, marinated capsicum, parsley vinaigrette

recommended with Glen Carlou Unwooded Chardonnay or The Curator's Collection Chenin Blanc

#### mains

**pork belly**, baked apple, carrot, crisp crackling, celeriac puree, pork pan jus

recommended with The Curator's Collection Chenin Blanc

**slow roasted lamb shoulder**, puy lentils, peach mebos, late harvest pearl onions

recommended with Glen Carlou Quartz Stone Chardonnay

**pan roasted line fish**, pickled mussels, mussel fritter, mussel crème

recommended with Glen Carlou Sauvignon Blanc

#### desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

**peanut:** peanut butter parfait, roasted peanuts, salted caramel, chocolate peanut puree

**milk and honey:** honey panna cotta, buttermilk ice cream, honey comb, fennel granola

**3 course @ R350 per person**

**starter, main & dessert**

**2 course @ R 260 per person**

**starter & main | main & dessert**

Please notify your waitron should you choose to order a two or three course set menu instead of a la carte. No set menu line items can be substituted with the options from our a la carte menu.

## starters

<b>greek salad:</b> feta soufflé, pickled cucumber, black olive, tomato dressing recommended with Glen Carlou Unwooded Chardonnay or Pinot Noir Rosé	60
<b>salmon gravlax,</b> orange, fennel, dill, lemon crème fraîche, capers recommended with Glen Carlou Sauvignon Blanc or The Curator's Collection Chenin Blanc	110
<b>fried squid,</b> corn and chilli salsa, chorizo oil, parsnip puree, preserved lemon aioli recommended with Glen Carlou Chardonnay	105
<b>marinated tofu,</b> spring onion, coconut chutney, pomegranate, pineapple relish recommended with The Curator's Collection Viognier	95
<b>pork terrine,</b> tomato and raisin relish, red onion, marinated capsicum, parsley vinaigrette recommended with Glen Carlou Unwooded Chardonnay or The Curator's Collection Chenin Blanc	105

## mains

<b>ostrich fillet,</b> smoked cauliflower puree, wild mushrooms, marinated capsicum, pepper essence recommended with Glen Carlou Syrah	170
<b>pork belly,</b> baked apple, carrot, crisp crackling, celeriac puree, pork pan jus recommended with The Curator's Collection Chenin Blanc	180
<b>slow roasted lamb shoulder,</b> puy lentils, peach mebos, late harvest pearl onions recommended with Glen Carlou Quartz Stone Chardonnay	195
<b>pan roasted line fish,</b> pickled mussels, mussel fritter, mussel crème recommended with Glen Carlou Sauvignon Blanc	185
<b>agnolotti,</b> parsley and onion stuffing, parsley butter, parmesan, pine nuts, wild mushrooms recommended with The Curator's Collection Chardonnay	150

## sides

<b>potato wedges,</b> rosemary salt, tomato relish	40
<b>beetroot salad,</b> Danish feta, pistachio nut dressing	65
<b>oven roasted butternut,</b> garlic, mint and yoghurt	65
<b>Glen Carlou greens,</b> lemon, chilli, almonds	65

## desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

<b>% of chocolate</b> , 70% chocolate sorbet, 68% chocolate delice, 64% chocolate mousse, chocolate shortbread, pineapple, pomegranate	95
<b>peanut</b> , peanut butter parfait, roasted peanuts, salted caramel, chocolate peanut puree	90
<b>milk and honey</b> : honey panna cotta, buttermilk ice cream, honey comb, fennel granola	90
<b>crème brûlée</b> , slow roasted banana, banana sorbet, orange shortbread	80
<b>selection of local cheeses</b> , Huguenot, brie, Lanquedoc, camembert, Cremona blue cheese, lavash, preserve	100
 <b>children's menu</b> (under 13's only...sorry mums and dads!)	
<b>grilled fish</b> , tartar sauce, chips, salad	55
<b>kiddies steak</b> , potato wedges, ketchup	55
<b>crumbed chicken strips</b> , salad, fries, lemon aioli	55
<b>handmade ice-cream</b> , please ask for today's flavours	25

<b>others</b>		
<b>mineral water</b>	still and sparkling 750ml	26
<b>mixers</b>	<b>fitch &amp; leedes:</b>	
	soda water, bitter lemon, indian tonic, lemonade	14
<b>cordials</b>	roses lime, roses kola tonic, roses passion fruit	5
<b>sodas</b>	coke, coke zero, sprite zero, cream soda	18
<b>tizers</b>	appletiser, red grapetiser	24
<b>BOS ice tea</b>	peach, lemon	20
<b>sir juice</b>	orange / apple juice	20
	the berries	24
<b>beers</b>	castle lite	21
	windhoek draught	25
	CBC pilsner	40
	CBC amber weiss	45
<b>mocktails</b>	rock shandy – angostura bitters, lemonade, soda	30
<b>ciders</b>	savanna dry, hunter's dry	25
<b>gin</b>	gordon's	12
<b>vodka</b>	smirnoff	12
<b>brandy</b>	klipdrift	12
	richelieu, KWV 10 year	16
	oude molen sgl cask	22
	oude molen reserve	28
	oude molen vov	38
<b>whiskey</b>	bells	18
	jameson	22
	johnny walker black	28
	glenfiddich	34
<b>liqueurs</b>	amarula (double)	25
<b>coffee</b>	filter, americano, espresso, double espresso,	18
	cappuccino, caffe latte, machiatto	22
	hot chocolate	22
<b>tea</b>	rooibos, english breakfast, earl grey,	14
	peppermint, green tea	