

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. 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 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 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.

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

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

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

We hope you enjoy your time with us.

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set menu

starters

springbok shank croquettes, pomegranate, beetroot chutney, coriander, red wine vinaigrette
recommended with Glen Carlou Pinot Noir

warm pea soup, quail egg, parmesan, truffle, tarragon (V)
recommended with Glen Carlou Quartz Stone Chardonnay

hot smoked farmed kabeljou, young vegetables, citrus, buffalo yoghurt, orange vinaigrette
recommended with Glen Carlou Sauvignon Blanc

mains

seabass, confit onion, salt baked beets, soubise, braised fennel
recommended with Glen Carlou Collection Sauvignon Blanc

ostrich fillet, fynbos gastrique, celeriac, fig and green apple sambal, carrots
recommended with Glen Carlou Gravel Quarry Cabernet Sauvignon

oak valley pork belly, braised puy lentils, chorizo, roasted aubergine, red pepper
recommended with Glen Carlou Chardonnay

desserts (V)

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

passionfruit and lemon tartlet, pineapple carpaccio, orange sorbet, fresh passionfruit

jan ellis pudding, naartjie anglaise, orange blossom apricots, vanilla gelato

selection of local cheese: Dalewood Huguenot, Anura mountain cheese, Dalewood camembert, Foxenburg chèvre, Hilton blue, truffled pear, parmesan and black pepper biscuits

2 course R 250 | 3 course R 330

starters

springbok shank croquettes , pomegranate, beetroot chutney, coriander, red wine vinaigrette recommended with Glen Carlou Pinot Noir	85
karoo blue soufflé , hazelnut, tomato chilli chutney, slow roasted onion, thyme oil (V) recommended with Glen Carlou Chardonnay	75
warm pea soup , quail egg, parmesan, truffle, tarragon (V) recommended with Glen Carlou Quartz Stone Chardonnay	65
hot smoked farmed kabeljou , young vegetables, citrus, buffalo yoghurt, orange vinaigrette recommended with Glen Carlou Sauvignon Blanc	85
fried squid , Szechuan confit potato, preserved lemon, parsley, aioli recommended with Glen Carlou Sauvignon Blanc	105

mains

seabass , confit onion, salt baked beets, soubise, braised fennel recommended with Glen Carlou Collection Sauvignon Blanc	190
slow roasted lamb shoulder , pearl barley, sweetbreads, green pea puree, mushroom velouté recommended with Glen Carlou Quartz Stone Chardonnay	180
ostrich fillet , fynbos gastrique, celeriac, fig and green apple sambal, carrots recommended with Glen Carlou Gravel Quarry Cabernet Sauvignon	155
300g ribeye steak , tarragon salt, pommes anna, mushroom, slow marmalade recommended with Glen Carlou Grand Classique	195
oak valley pork belly , braised puy lentils, chorizo, roasted aubergine, red pepper recommended with Glen Carlou Chardonnay	180
butternut and chickpea curry , poppadum, tomato salsa, fresh pomegranate chutney (V) recommended with Glen Carlou Unwooded Chardonnay	125

sides

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

recommended for 4 guests, half portion available upon request

desserts (V)

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

honey baked figs , thyme, honey mousse, gorgonzola ice cream, pistachio brittle	90
dark chocolate tart , vanilla pod ice cream, milk chocolate délice	100
passionfruit and lemon tartlet , pineapple carpaccio, orange sorbet, fresh passionfruit	85
jan ellis pudding , naartjie anglaise, orange blossom apricots, vanilla gelato	75
selection of local cheese : Dalewood Huguenot, Anura mountain cheese, Dalewood camembert, Foxenburg chèvre, Hilton blue, truffled pear, parmesan and black pepper biscuits	130
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