

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.

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

We hope you enjoy your time with us.

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set menu

starters

rooibos smoked chicken thigh, lambs lettuce, fynbos vinegar dressing, egg, parmesan
recommended with Glen Carlou Chardonnay

iced cucumber soup, feta crumble, coriander oil, tomato, cucumber jelly
recommended with The Curator's Collection Chenin Blanc

mains

herb crusted lamb shoulder, beetroot chutney, sweetcorn crème, braised fennel, curry jus
recommended with Glen Carlou Pinot Noir

grilled venison loin, apricot and lemon vinaigrette, potato galette, coriander duck fat carrots
recommended with The Curator's Collection Chardonnay

pan fried salmon, spring peas, asparagus, tarragon and mustard crème, potato
recommended with The Curator's Collection Chenin Blanc

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

coconut panna cotta, chocolate popcorn, peanut, pineapple jelly, coconut sorbet
strawberries and cream, vanilla crème brûlée, strawberry jelly, syrup, fresh and preserved

2 course R 230 | 3 course R 300

starters

fried squid , fennel and citrus salad, parsley vinaigrette, chilli, red onion, black aioli recommended with Glen Carlou Sauvignon Blanc	100
rooibos smoked chicken thigh , lambs lettuce, fynbos vinegar dressing, egg, parmesan recommended with Glen Carlou Chardonnay	90
iced cucumber soup , feta crumble, coriander oil, tomato, cucumber jelly recommended with The Curator's Collection Chenin Blanc	75
pork belly croquettes , smoked paprika crackling, ginger-chilli caramel, soy, green apple recommended with Glen Carlou Quartz Stone Chardonnay	105
salmon terrine , asparagus, horseradish, cucumber and dill salad, soda bread recommended with Glen Carlou Pinot Noir Rosé	105

mains

beef sirloin on the bone , black pepper crème, mushroom compound butter, hand cut fries recommended with Glen Carlou Syrah	200
herb crusted lamb shoulder , beetroot chutney, sweetcorn crème, braised fennel, curry jus recommended with Glen Carlou Pinot Noir	175
grilled venison loin , apricot and lemon vinaigrette, potato galette, coriander duck fat carrots recommended with The Curator's Collection Chardonnay	170
pan fried salmon , spring peas, asparagus, tarragon and mustard crème, potato recommended with The Curator's Collection Chenin Blanc	175
red and green , beetroot gnocchi, beer crumble, nasturtium, beetroot, tomato recommended with Glen Carlou Pinot Noir Rosé	115

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

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

coconut panna cotta , chocolate popcorn, peanut, pineapple jelly, coconut sorbet	70
passionfruit and white chocolate cheesecake , fresh orange sorbet, passionfruit glaze	80
cheese plate: Dalewood Hugeunot, Belnori Phantom Ash, Kleinrivier Gruberg 6 Month, Langbaken Karoo Blue, Anura Brie	95
strawberries and cream , vanilla crème brûlée, strawberry jelly, syrup, fresh and preserved	70
"campfire" , marshmallow, roasted banana, coffee crème, chocolate ganache, hazelnut ice cream	90
children's menu (under 13's only...sorry mums and dads!)	
grilled fish , salad, fries, lemon aioli	60
kiddies steak , salad, potato wedges, ketchup	60
crumbed chicken strips , salad, fries, lemon aioli	60
handmade ice-cream , please ask for today's flavours	25

others		
mineral water	still and sparkling 750ml	27
mixers	fitch & leedes:	
	soda water, bitter lemon, indian tonic, lemonade	15
cordials	roses lime, roses kola tonic, roses passion fruit	6
sodas	coke, coke zero, cream soda	19
tizers	appletiser, red grapetiser	25
BOS ice tea	peach, lemon	21
beers	castle lite	22
	windhoek draught	26
	CBC pilsner	45
	CBC amber weiss	49
mocktails	rock shandy – angostura bitters, lemonade, soda	31
ciders	savanna dry, hunter’s dry	26
gin	gordon’s	13
	inverroche amber	22
vodka	smirnoff	13
brandy	klipdrift	13
	richelieu, KWV 10 year	17
	oude molen sgl cask	23
	oude molen reserve	29
	oude molen vov	39
whiskey	bells	19
	jameson	23
	johnny walker black	29
	glenfiddich	35
liqueurs	amarula (double)	26
coffee	filter, americano, espresso, double espresso,	20
	cappuccino, caffe latte, machiatto	24
	hot chocolate	24
tea	rooibos, english breakfast, earl grey,	15
	peppermint, green tea	