

## 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 H<sub>2</sub>O purified water.

While here, take the time to wonder through our world-class Art Gallery. The current exhibition "LINES OF de-LIMITATION" curated by Pierre le Riche features intriguing installations and artwork by the talented Zyma Amien and Ingrid Bolton. The space is transformed into a showcase of shadows, light, texture, technique and media.

The Gallery foyer hosts a selection of modern and contemporary works by South African artists in a collaboration with 99 Loop Gallery.

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**

**chilled berry and watermelon soup**, yuzu jelly, coriander yoghurt, pickled watermelon  
recommended with Glen Carlou Unwooded Chardonnay

**smoked ham hock**, pistachio, green apple, English mustard, crackling, white onion  
recommended with Glen Carlou Quartz Stone Chardonnay

### **mains**

**dukkah spiced ostrich fillet**, cucumber raita, coriander and apricot vinaigrette, asparagus  
recommended with Glen Carlou Syrah

**Franschhoek trout**, horseradish, watermelon salsa, grapefruit, fennel salad  
recommended with Glen Carlou Pinot Noir Rosé

**lamb shoulder**, beetroot hummus, greek yogurt, radish, grilled peach and green bean salad  
recommended with Glen Carlou Cabernet Sauvignon or Chardonnay

### **desserts**

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

**Eton mess**, white chocolate mousse, fresh raspberries, raspberry sorbet,  
meringue, frozen raspberries

**vanilla crème brûlée**, peach puree, fresh peach, peach sorbet, lemon shortbread

**cheese plate:** Dalewood Huguenot, Belnori Phantom Ash,  
Klein Rivier Gruberg 6 Month, Langbaken Karoo Blue, Anura Brie

**2 course R 240 | 3 course R 315**

## starters

<b>beef tartare</b> , free range egg yolk, ox tongue, parmesan, summer vegetables recommended with Glen Carlou Pinot Noir Rosé	120
<b>chilled berry and watermelon soup</b> , yuzu jelly, coriander yoghurt, pickled watermelon recommended with Glen Carlou Unwooded Chardonnay	80
<b>smoked ham hock</b> , pistachio, green apple, English mustard, crackling, white onion recommended with Glen Carlou Quartz Stone Chardonnay	90
<b>fried squid</b> , tomato salad, tomato and chorizo puree, shellfish oil, basil, lemon mayonnaise recommended with Glen Carlou Chardonnay	95
<b>sweetcorn</b> : sweetcorn royal, grilled corn, spring onion and corn bread croutons, sweetcorn relish recommended with Curator's Collection Chardonnay	75

## mains

<b>sirloin on the bone</b> , chimichurri, grilled lemon, hand cut fries recommended with Glen Carlou Pinot Noir	200
<b>braised pork belly</b> , charred spring onion, sultana, lemon fine beans, aniseed vinaigrette recommended with Glen Carlou Quartz Stone Chardonnay	180
<b>dukkah spiced ostrich fillet</b> , cucumber raita, coriander and apricot vinaigrette, asparagus recommended with Glen Carlou Syrah	150
<b>Franschhoek trout</b> , horseradish, watermelon salsa, grapefruit, fennel salad recommended with Glen Carlou Pinot Noir Rosé	165
<b>lamb shoulder</b> , beetroot hummus, greek yogurt, radish, grilled peach and green bean salad recommended with Glen Carlou Cabernet Sauvignon or Chardonnay	175
<b>ravioli pomodoro</b> , fresh summer tomato, basil, red onion, confit tomato, clear tomato dressing recommended with Glen Carlou Pinot Noir Rosé	135

## 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

recommended for 4 guests, half portion available upon request

## desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

**Eton mess**, white chocolate mousse, fresh raspberries, raspberry sorbet, meringue, frozen raspberries 85

**vanilla crème brûlée**, peach puree, fresh peach, peach sorbet, lemon shortbread 70

**cheese plate:** 95  
Dalewood Huguenot, Belnori Phantom Ash, Klein Rivier Gruberg 6 Month, Langbaken Karoo Blue, Anura Brie

**1989: summer fruit terrine**, lavender panna cotta, lime syrup, lemon sorbet 85

**peach melba**, poached “geelperske”, raspberry syrup, vanilla pod ice cream, almond brittle 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

<b>others</b>		
<b>mineral water</b>	still and sparkling 750ml	27
<b>mixers</b>	<b>fitch &amp; leedes:</b>	
	soda water, bitter lemon, lemonade, indian tonic	16
<b>cordials</b>	roses lime, roses kola tonic, roses passion fruit	6
<b>sodas</b>	coke, coke zero, cream soda	19
<b>tizers</b>	appletiser, red grapetiser	25
<b>BOS ice tea</b>	peach, lemon	21
<b>beers</b>	castle lite	22
	windhoek draught	26
	CBC pilsner	45
	CBC amber weiss	49
<b>mocktails</b>	rock shandy – angostura bitters, lemonade, soda	31
<b>ciders</b>	savanna dry, hunter’s dry	26
<b>gin</b>	gordon’s	13
	inverroche amber	26
<b>vodka</b>	smirnoff	13
<b>brandy</b>	klipdrift	13
	richelieu, KWV 10 year	17
	oude molen sgl cask	23
	oude molen reserve	29
	oude molen vov	39
<b>whiskey</b>	bells	19
	jameson	23
	johnny walker black	29
	glenfiddich	35
<b>liqueurs</b>	amarula (double)	26
<b>coffee</b>	filter, americano, espresso, double espresso,	20
	cappuccino, caffe latte, machiatto	24
	hot chocolate	24
<b>tea</b>	rooibos, english breakfast, earl grey,	15
	peppermint, green tea	