

Platters

Biltong & Droë wors <i>Served with a baguette, smoked rooibos butter and Peppadew® pâté</i>	280
Charcuterie <i>Prosciutto, Coppa and salami, olives, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.</i>	280
Prosciutto <i>Prosciutto, olives, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.</i>	300
Cheese <i>La Petite France Brie, Gorgonzola, Gay's Guernsey Prince Albert Regal Mature Cheddar, Klein River Gruberg Vintage, grape jelly, seasonal fruit and nuts. Served with a baguette and smoked rooibos butter</i>	360
Cheese & Charcuterie for 2 <i>Fine cheeses, cured meats, seasonal fruits, artichokes, gherkins, caper berries, Peppadew® pâté, grape jelly, olives and nuts, served with a baguette</i>	590

Flammkuchen

Thinly rolled flatbread baked in a wood-fired oven

Classic (recommended pairing wine - Constantia Glen TWO 2022) <i>With a choice of Alphen Speck or artichokes, crème fraîche, leeks, red onions and chives</i>	190
Vegan <i>Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil</i>	240
Lamb (recommended pairing wine - Van Wyk Rebecca May 2022) <i>Slow roasted lamb, crème fraîche, roasted tomatoes, feta & rocket with chimichurri sauce</i>	250
Winemaker's <i>Crème fraîche, Alphen Speck, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket</i>	260
Caprese <i>Buffalo mozzarella, slow-roasted tomatoes and basil pesto</i>	330
Truffle & Wild Mushroom <i>Fresh truffle shavings, truffle oil, crème fraîche, roasted wild mushrooms & onion</i> - without fresh truffle shavings	490 300

Beverages

<i>Still/Sparkling water</i>	32
<i>Non-alcoholic Mojito</i>	50
<i>Sanpellegrino sparkling fruit drinks</i>	55
<i>Cappuccino/Latte/Cortado</i>	40
<i>Americano</i>	35
- Oat or Almond Milk	25
<i>Single espresso/ Double espresso</i>	35
<i>Selection of Tea</i>	30
<i>Hot Chocolate</i>	48
<i>Irish Coffee - with Whisky, Coffee Liqueur, Amarula or Frangelico</i>	100
<i>Inverroche Gin & Tonic (Amber or Classic)</i>	80
<i>Darling Brew Beers (Slow Beer, Roque Pony or Bone Crusher)</i>	70

Starters

Tossed Green Salad	90
<i>Mixed leaves, parmesan shavings, rosa tomatoes, olives, cucumber and red onion, served with the house dressing</i>	
Poached Pear Salad	120
<i>Served with mixed leaves, blue cheese and almond flakes</i>	
Beetroot Salad	130
<i>Roasted beetroot, goats cheese, lettuce and walnuts, served with a honey balsamic reduction</i>	
Springbok Carpaccio	160
<i>Served with rocket and parmesan shavings</i>	
Grilled Chicken Paillard	180
<i>Served with baby leaves, rosa tomatoes, parmesan shavings and balsamic reduction</i>	
Oysters	290
<i>6 fresh west coast oysters served with lemon, horseradish mousse and mignonette</i>	

Dessert

Affogato	65
<i>Vanilla ice-cream topped with a shot of espresso coffee</i>	
Ice-cream	80
<i>2 Scoops of our homemade crème fraîche ice-cream</i>	
Creme brulee	80
<i>Baked custard with caramelised sugar topping</i>	
Austrian Plum and Almond Tart	90
<i>Shortcrust pastry baked with a vanilla custard filling and fresh plums, served with whipped cream</i>	
Don Pedro	100
<i>Amarula, Coffee Liqueur, Whisky or Frangelico and vanilla ice cream</i>	
Chocolate fondant	100
<i>Baked chocolate dessert topped with a cherry coulis and served with homemade crème fraîche ice-cream</i>	

Mains

Vegan Sliders (V)*	180
<i>Homemade mushroom patties with lettuce, tomato and gherkin salsa on sesame seed buns with onion rings</i>	
Wagyu Beef Burger*	195
<i>Served with with Cheddar cheese, lettuce, tomato and gherkin salsa on a Brioche bun with onion rings</i>	
Trout Rosti	230
<i>Potato rosti served with oak smoked trout and crème fraîche</i>	
Seared Tuna Nicoise	250
<i>Served with olives, potatoes, boiled egg, beans, tomatoes and lettuce with an anchovy based dressing</i>	
Kingklip*	260
<i>Beer battered, deep fried and served with salad and tartare sauce</i>	
<i>- or grilled and served with an olive & caper salsa</i>	
Seared Beef Fillet*	320
<i>Served with salad and béarnaise sauce</i>	
Char Grilled Rib-eye*	380
<i>30 day dry-aged beef Rib-eye served with salad and béarnaise sauce</i>	
Lobster Roll*	490/875
<i>A choice of one or two Lobster tails dressed in cocktail sauce with lettuce, avocado salsa and cucumber</i>	

* Served with a choice of potato fries or sweet potato fries

During busy periods please expect a 45 minute waiting time for Mains



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GLEN