



— the —  
wine glass

# THE WINE GLASS RESTAURANT

## CHEF'S PLATES / ENTREÉS

<b>Soup Of The Day</b>	<b>69</b>
our soups are freshly made and served with in-house baked bread and butter. Please check the blackboard or ask your waiter about today's composition.	
<b>Vietnamese Garden Spring Rolls</b>	<b>82</b>
fresh and crunchy handmade rolls composed of julienned vegetables, herbs and sweet chilli confit wrapped in rice paper, served with a spicy ginger-ponzu-soy dipping sauce	
🍷 <i>Benguela Cove Chardonnay, Creation Rosé, Bosman Pinot Noir</i>	
<b>Winter Health Salad</b>	<b>112</b>
a crunchy winter vegetable salad that combines red quinoa with baby spinach, cucumber, cherry tomatoes, julienned carrots, peeled orange segments and roasted pumpkin seeds in a light olive oil and sherry vinaigrette	
<b>Rosemary Zucchini Fries (Signature Dish)</b>	<b>94</b>
crispy, panko-cruste courgette batons with a hint of fresh rosemary, served with homemade salsa verde aioli	
🍷 <i>Ataraxia Sauvignon Blanc</i>	
<b>Cape Agulhas Fish Cakes</b>	<b>106</b>
three freshly made fish cakes in a light panko crust served on a bed of rocket, each accompanied by a dipping sauce: sweet chilli, ponzu & tartar	
🍷 <i>Lomond Sauvignon Blanc, Beaumont Chenin Blanc, Gabrielskloof Rosebud Rosé</i>	
<b>Salt &amp; Pepper Squid</b>	<b>149</b>
savoury and peppery fried baby calamari served on a bed of julienned vegetables & fresh herbs tossed in a light sesame oil dressing, with a homemade salsa verde aioli on the side	
🍷 <i>Strandveld Pofadderbos Sauvignon Blanc, Domaine Des Dieux Chardonnay</i>	
<b>Bobotie Spring Rolls</b>	<b>69</b>
traditional south african curried beef mince with egg and sultanas in a crispy spring roll, mrs. balls chutney on the side	
🍷 <i>First Sighting Rosé, Kleine Zalze Merlot</i>	
<b>Devils on Horseback</b>	<b>96</b>
medjool dates stuffed with orange & cumin-infused cream cheese, wrapped in crispy, streaky bacon	
<b>Pulled Pork Bao</b>	<b>98</b>
tender pulled pork in a sweet sticky sauce served on an authentic bao bun with pickled cucumber, chilli, coriander and crunchy coleslaw with a wholegrain mustard & horseradish dressing	

## PLAT PRINCIPAL / MAIN COURSES

<b>Forest Mushroom Linguine (Vegetarian)</b>	<b>169</b>
an eclectic medley of forest mushrooms lightly sautéed in garlic & white wine and served in linguine pasta with a drizzle of truffle oil and topped with parmesan shavings, italian parsley and a crack of black pepper	
🍷 <i>Benguela Cove Chardonnay, Newton Johnson Walker Bay Pinot Noir, Strandveld Syrah</i>	
<b>Thai Mussels</b>	<b>138</b>
fresh atlantic black mussels (400g) steamed in a sweet-savoury ginger, lime, chilli & coconut cream broth, garnished with fresh coriander and served with ciabatta toast soldiers	
🍷 <i>First Sighting Sauvignon Blanc, Wildekrans Chenin Blanc, La Vierge Jezebelle Chardonnay</i>	
<b>Cap Classique Hake &amp; Chips</b>	<b>169</b>
line-caught hake in a crisp, golden pillow of bubbly-infused tempura, minted crushed peas and triple-fried, hand-cut chips, served with our home-made tartar sauce on the side	
🍷 <i>Benguela Cove Cuvée 58 Cap Classique, Creation Estate Chardonnay</i>	
<b>Gourmet Tuna Burger</b>	<b>195</b>
rustic thai curry-infused tuna burger incorporating spring onion and coriander, on a homemade bun with grilled zucchini & brinjal and topped with salsa verde aioli, served with hand-cut potato fries and mixed salad	
🍷 <i>Ataraxia Sauvignon Blanc, Beaumont Chenin Blanc, Creation Rosé</i>	
<b>Grilled Linefish</b>	<b>238</b>
pan-grilled kabeljou (subject to availability) served crispy skin up with a lemony beurre blanc sauce, buttery garlic mashed potato and seasonal vegetables	
🍷 <i>Strandveld Pofadderbos Sauvignon Blanc, Domaine Des Dieux Chardonnay</i>	

**Gratuity:** if you are content with the service, the standard tipping policy in South Africa is 10-15%  
Tables of 8 or more guests will attract an automatic gratuity of 10% on the bill

## PLAT PRINCIPAL / MAIN COURSES cont.

<b>Linefish Oriental (Signature Dish)</b>	256
delicate, ginger-steamed fillet of fresh kabeljou (subject to availability) served on a bed of summer green vegetables, dressed in soy sauce and infused with peanut oil, coriander, spring onion and a hint of chilli, served with white rice	
🍷 <i>Gabrielskloof Sauvignon Blanc, Bosman Chardonnay, Lomond Phantom Pinot Noir</i>	
<b>Salt &amp; Pepper Squid</b>	265
savoury and peppery fried baby calamari served on rice, lemon beurre blanc sauce and a sesame-dressed vegetable salad	
🍷 <i>Strandveld Pofadderbos Sauvignon Blanc, Domaine Des Dieux Chardonnay</i>	
<b>Linguine ai Frutti di Mare (Signature Dish)</b>	342
a decadent, ocean-fresh seafood pasta with prawns (in the shell), line fish, clams and west coast mussels in a light cream & lemon sauce, garnished with parsley, lemon and freshly cut red chilli	
🍷 <i>Creation Sauvignon Blanc, Benguela Cove Chardonnay, La Vierge Apogée Pinot Noir</i>	
<b>North African Prawns (Signature Dish)</b>	426
a half-kilogram of prawns (in the shell) pan fried in a spicy harissa, chilli & orange reduction and served with a choice of rice or triple-fried hand cut chips, winter greens and garlic aioli on the side	
🍷 <i>Strandveld Pofadderbos Sauvignon Blanc, Creation Chardonnay, Newton Johnson Full Stop Rock Red Blend</i>	
<b>Chicken Piccata</b>	148
butterflied and pan-fried chicken breast smothered in a succulent lemon-butter and whole-caper sauce, served with seasonal vegetables & crisp hand-cut, triple-fried potato chips	
🍷 <i>Lomond Sauvignon Blanc, Creation Estate Chardonnay, Gabrielskloof Syrah</i>	
<b>Beef Curry</b>	175
a mild, cape malay-style beef curry served with rice, crispy poppadum, tomato & onion sambal and chutney – please ask if you want it hot	
🍷 <i>Creation Rosé, Strandveld Syrah, Kanonkop Kadette Cabernet Sauvignon</i>	
<b>Pork Belly</b>	246
crispy, succulent pork belly (250g) with honey & soy glaze, served on buttery garlic mashed potato with seasonal vegetables and a small whole grain mustard and horseradish coleslaw	
🍷 <i>Gabrielskloof Rosé, La Vierge Seduction Pinot Noir, Lomond Phantom Pinot Noir</i>	
<b>Lamb Shoulder</b>	296
slow-roasted lamb on-the-bone (300gr) with port jus, burnt butter & carrot puree, seasonal vegetables and buttery garlic mashed potato	
🍷 <i>Beaumont Chenin Blanc, La Vierge Apogée Pinot Noir, Newton Johnson Full Stop Rock Red Blend</i>	
<b>Fillet Mignon</b>	376
medallion of beef fillet (200gr) made to order, topped with a medley of exotic mushrooms and served with a choice of mushroom & truffle or green peppercorn sauce, and triple-fried hand-cut chips on the side	
🍷 <i>Newton Johnson Walker Bay Pinot Noir, Strandveld Syrah, Kanonkop Kadette Cabernet Sauvignon</i>	

## DESSERTS

<b>Apple Crumble</b>	76
granma's home-baked, cinnamon-infused apple crumble served warm with a choice of creamy vanilla ice cream or cooled crème anglaise	
<b>Cheesecake Lux</b>	82
velvety, homemade vanilla cheesecake, on a biscuit crumble and topped with a sweet summer-berry compote	
<b>Hazelnut &amp; Orange Chocolate Torte</b>	92
decadent 70% dark chocolate- and orange-infused torte imbedded with toasted hazelnuts and served with creamy vanilla ice cream	

## HAPPY ENDINGS

<b>Dessert Wines (50ml)</b>	
Thelema Vin De Hel Natural Sweet	52
Longridge Edelgoud Noble Late Harvest	55
Muratie Ben Prins Cape Vintage Port	56
Beaumont Cape Vintage Port	68
Grappa Dalla Cia	80
Irish Coffee	80
Don Pedro	98

Please see our Wine Menu for the **extensive range of local wines** and full list of whiskeys, brandies/cognacs, speciality rums and sipping tequilas. Full barista coffee service available