

*Glenshiel*  
RESTAURANT AT PARKES MANOR

BAR MENU

## FROM THE BAR

### HOT DRINKS

Tea	R 20
Espresso	R 20
Espresso Doppio	R 25
Espresso Macchiato	R 25
Caffè Creme	R 25
Cappuccino	R 25
Latte Macchiato	R 25

### SOFT DRINKS

Coca Cola	R 20
Schweppes	R 20
Appetizer	R 25
Grapetizer	R 25
Water Still / Sparkling small	R 20
Water Still / Sparkling large	R 40

### BEERS

Castle	R 30
Castle Light	R 30
Windhoek Draught	R 35
Becks Alcoholfree	R 30
Jack Black (local craft beer)	R 35
Savanna Dry	R 35
Savanna Light	R 35

### WHISKY SINGLE SHOT

Famous Grouse	R 25
Jack Daniels	R 30
Jameson	R 35
Johnnie Walker Black	R 40
Three Ships (local whisky)	R 40
Glenfiddich 12 years	R 50
Balvenie Double Wood 12 years	R 70

### APERITIFS DOUBLE SHOT

R 25	Martini Bianco / Rosso / Dry
R 45	Campari

### BRANDY & COGNAC SINGLE SHOT

R 25	Richelieu
R 30	KWV 10
R 35	Klipdrift Gold
R 70	Remy Martin

### RUM SINGLE SHOT

R 25	Bacardi
R 25	Captain Morgan
R 25	Spiced Gold

### WHITE SPIRITS SINGLE SHOT

R 30	Absolute Vodka
R 25	Gordon's Gin
R 40	Beefeater 24 Gin
R 40	Knysna Phantom Gin (local gin)

### LIQUERS SINGLE SHOT

R 25	Amarula
R 30	Tequila Gold
R 30	Jägermeister

### SHERRY & PORT DOUBLE SHOT

R 30	Allesverloren Port
R 25	Monis Sherry Dry / Med / Cream

### LONGDRINKS & COCKTAILS

R 60	Gin & Tonic
R 60	Moscow Mule
R 60	Knysna Sunrise

## FROM THE CELLAR

### SPARKLING WINES

- R 190 LE DOMAINE NV  
JC LE ROUX, STELLENBOSCH  
fresh and gently sweet, crisp and fruity  
youthfulness, low in alcohol, clean finish
- R 350 KAAPSE VONKEL BRUT ROSE  
SIMONSIG, STELLENBOSCH  
elegant and dry, floral bouquet  
and high notes of fresh fruit, vibrantly finish

### WHITE WINES

- R 55 / R 165 SAUVIGNON BLANC  
STELLENRUST, STELLENBOSCH  
a bouquet of yellow summer fruit  
and herbs, crisp acidity, medium body
- R 210 PINOT NOIR CHARDONNAY  
HAUTE CABRIERE, FRANSCHHOEK  
white peach, lychee and red fruit,  
a delectable full mouth feel and balance
- R 230 OLD VINE CHENIN BLANC  
KLOOF STREET BY MULLINEUX, SWARTLAND  
sun ripened pears and wet granite, vibrant  
acidity, round texture, fresh mineral finish
- R 300 JEZEBELLE CHARDONNAY  
LA VIERGE, HERMANUS  
sensuous, floral and citrus fruit on the nose,  
creamy white choc and marzipan flavours

### ROSE WINES

- FOUR COUSINS ROSE R40 / R 120  
VAN LOVEREN, ROBERTSON  
a natural sweet wine, flavours of luscious  
tropical fruits, peaches & raisins

- BLANC DE NOIR R 55 / R 165  
BOSCHENDAL, FRANSCHHOEK  
fresh and easy, red berries on the nose,  
crisp and dry, hint of fruit sweetness

### RED WINES

- CABERNET SAUVIGNON R 55 / R 165  
DURBANVILLE HILLS, DURBANVILLE  
elegant, medium bodied with silky tannins,  
dark fruit and hints of dark chocolate

- SIGNATURE PINOTAGE R 210  
SPIER, STELLENBOSCH  
easygoing, notes of black cherry and forest  
berries, smooth palate, balanced acidity

- CELLAR SELECTION MERLOT R 210  
KLEINE ZALZE, STELLENBOSCH  
juicy fruit flavours, smooth mouthfeel, elegant  
tannin structure, natural acidity

- FAIRVIEW RANGE SHIRAZ R 270  
FAIRVIEW, PAARL  
intense, hints of spice and black berries,  
cinnamon and vanilla flavours

- AFFINITY BORDEAUX STYLE BLEND R 350  
LA BRI, FRANSCHHOEK  
complex, smoky spice and cherry tobacco,  
firm tannins, lingering black fruit juiciness

## FROM THE KITCHEN

### Appetizers

**PORTUGUESE SHERRY MUSSELS R 80**

the spicy way served with roasted slices of our homemade country bread

**PRAWN COCKTAIL R 115**

the classic hors d'œuvre served with cocktail sauce on a salad bouquet

**BRIE & PEAR TARTLET R 115**

a vegetarian version, the sweet and savoury way to start a meal

### Soups

**SOUP OF THE DAY R 60**

please ask for today's flavour, served with our homemade country bread

### Salads

**GREEN SALAD R 80**

mixed lettuce, cucumber, tomatoes, mixed peppers, celery cubes, olives, crumbled feta, homemade dressing à la Albert served with our homemade country bread

**BUTTERNUT SALAD R 80**

mixed lettuce, rocket, butternut stripes, parmesan cheese, homemade red balsamico dressing served with our homemade country bread

**QUINOA & BEETROOT SALAD R 90**

mixed lettuce, quinoa, beetroot, crumbled feta, avocado, homemade white balsamico dressing served with our homemade country bread

**CHICKEN SALAD R 90**

mixed lettuce, cucumber, tomatoes, mixed peppers, celery cubes, chicken breast, homemade Italian dressing served with our homemade country bread

**OSTRICH SALAD R 110**

mixed lettuce, cucumber, tomatoes, mixed peppers, celery cubes, ostrich fillet stripes, homemade red balsamico dressing served with our homemade country bread

## Pastas

**PENNE WITH TOMATO SALSA R 100**

served with a mild tomato salsa (or spicy to your taste) and parmesan cheese

**CREAMY MUSHROOM FETTUCCINE R 100**

served with our version of a creamy mushroom sauce and parmesan cheese

**VEGETABLE TAGLIATELLE WITH PESTO R 100**

served with our homemade green pesto and parmesan cheese

**GNOCCHI WITH BLUE CHEESE SAUCE R 100**

served with a creamy blue cheese sauce and parmesan cheese

## Mains

**VEGETARIAN DELIGHT R 110**

aubergine and parmesan schnitzels with a smoky tomato sauce

**BUNLESS OSTRICH BURGER R 120**

topped with a red onion marmalade and feta on crispy lettuce served with potato fries

**CAPE MALAY LAMB CURRY R 170**

Jocelyn's traditional recipe, served with basmati rice

**300GR GRILLED HAKE R 180**

served with rice, vegetables and lemon butter sauce

**250GR GRILLED BEEF FILLET R 220**

served with garlic mash, sautéed greens and a rich jus

## Sandwiches & Wraps

**VEGETARIAN SANDWICH R 80**

homemade country bread, lettuce, tomatoes, homemade pesto, mozzarella cheese served with a fresh salad bouquet

**HAM & CHEESE SANDWICH R 80**

homemade country bread, lettuce, ham, homemade mayonnaise, egg, onion rings, cheddar cheese served with a fresh salad bouquet

**BEEF SANDWICH R 90**

homemade country bread, lettuce, roast beef, mustard, gherkins, cheddar cheese served with a fresh salad bouquet

**VEGETARIAN WRAP R 80**

tortilla wrap filled with bell pepper strips, lettuce, cucumber and camembert cheese slices

**CHICKEN & AVOCADO WRAP R 90**

tortilla wrap filled with spicy chicken strips, avocado, lettuce and tomato

## Desserts

**MALVA PUDDING R 50**

a truly South African special served with custard

**TART OF THE DAY R 50**

served with fresh fruits of the season

**FRESH FRUIT SALAD R 50**

served with vanilla ice cream

**CAMEMBERT FOR TWO R 220**

served with burnt oranges, balsamic grapes and phyllo-wrapped apple

