

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 25
Schweppes	R 25
Appetizer	R 30
Grapetizer	R 30
Water Still / Sparkling small	R 20
Water Still / Sparkling large	R 40

BEERS

Castle	R 30
Castle Light	R 30
Windhoek Draught	R 40
Becks Alcoholfree	R 30
Jack Black (local craft beer)	R 40
Savanna Dry	R 35
Savanna Light	R 35

WHISKY SINGLE SHOT

Famous Grouse	R 25
Jack Daniels	R 30
Jameson	R 40
Johnnie Walker Black	R 40
Three Ships (local craft whisky)	R 40
Glenfiddich 12 years	R 60
Balvenie Double Wood 12 years	R 80

APERITIFS DOUBLE SHOT

R 30	Martini Bianco / Rosso / Dry
R 45	Campari

BRANDY & COGNAC SINGLE SHOT

R 25	Richelieu
R 30	KWV 10 Yrs
R 35	Klipdrift Premium
R 70	Remy Martin V.S.O.P.

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 craft gin)

LIQUERS SINGLE SHOT

R 25	Amarula
R 30	Tequila Gold
R 30	Jägermeister

PORT & SHERRY DOUBLE SHOT

R 30	Allesverloren Port
R 30	Old Brown Sherry Cream

LONGDRINKS & COCKTAILS

R 70	Gin & Tonic
R 70	Moscow Mule
R 80	Knysna Sunrise

FROM THE CELLAR

SPARKLING WINES

- R 210 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 60 / R 180 SAUVIGNON BLANC
STELLENRUST, STELLENBOSCH
a bouquet of yellow summer fruit
and herbs, crisp acidity, medium body
- R 230 PINOT NOIR CHARDONNAY
HAUTE CABRIERE, FRANSCHHOEK
white peach, lychee and red fruit,
a delectable full mouth feel and balance
- R 270 OLD VINE CHENIN BLANC
KLOOF STREET BY MULLINEUX, SWARTLAND
sun ripened pears and wet granite, vibrant
acidity, round texture, fresh mineral finish
- R 330 JEZEBELLE CHARDONNAY
LA VIERGE, HERMANUS
sensuous, floral and citrus fruit on the nose,
creamy white choc and marzipan flavours

ROSE WINES

- FOUR COUSINS ROSE R 45 / R 135
VAN LOVEREN, ROBERTSON
a natural sweet wine, flavours of luscious
tropical fruits, peaches & raisins
- BLANC DE NOIR R 60 / R 180
BOSCHENDAL, FRANSCHHOEK
fresh and easy, red berries on the nose,
crisp and dry, hint of fruit sweetness

RED WINES

- CABERNET SAUVIGNON R 60 / R 180
DURBANVILLE HILLS, DURBANVILLE
elegant, medium bodied with silky tannins,
dark fruit and hints of dark chocolate
- SIGNATURE PINOTAGE R 230
SPIER, STELLENBOSCH
easygoing, notes of black cherry and forest
berries, smooth palate, balanced acidity
- CELLAR SELECTION MERLOT R 230
KLEINE ZALZE, STELLENBOSCH
juicy fruit flavours, smooth mouthfeel, elegant
tannin structure, natural acidity
- FAIRVIEW RANGE SHIRAZ R 290
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 90

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

PRAWN COCKTAIL R 120

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

BRIE & PEAR TARTLET R 120

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 90

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 90

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

QUINOA & BEETROOT SALAD R 120

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

CHICKEN SALAD R 140

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

OSTRICH SALAD R 140

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 120

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

CREAMY MUSHROOM FETTUCCINE R 130

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

VEGETABLE TAGLIATELLE WITH PESTO R 120

served with our homemade green pesto and parmesan cheese

GNOCCHI WITH BLUE CHEESE SAUCE R 120

served with a creamy blue cheese sauce and parmesan cheese

Mains

VEGETARIAN DELIGHT R 160

aubergine and parmesan schnitzels with a smoky tomato sauce

BUNLESS OSTRICH BURGER R 160

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

CAPE MALAY LAMB CURRY R 230

Jocelyn's traditional recipe, served with basmati rice

300GR GRILLED HAKE R 190

served with rice, vegetables and lemon butter sauce

250GR GRILLED BEEF FILLET R 280

served with garlic mash, sautéed greens and a rich jus

Sandwiches & Wraps

VEGETARIAN SANDWICH R 90

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

HAM & CHEESE SANDWICH R 90

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 100

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

CHICKEN & AVOCADO WRAP R 110

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

Desserts

MALVA PUDDING R 60

a truly South African special served with custard

TART OF THE DAY R 70

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

