

Food and Wine Pairing Menu

R398 per person

1st Course

Smoked snoek and mussel aranchini

With spicy tomato ragout and a parmesan crisp

Served with Clos Malverne Chardonnay

Or

Creamy corn soup

With coconut, coriander and pineapple salsa, lemon poppy seed melba topped with pan fried prawns

Served with Clos Malverne Sauvignon Blanc

Or

Gorgonzola and pear

With a dried cranberry, hazelnut and sesame granola, baby radish, sweet chilli sauce and lemon humus

Served with Clos Malverne Sauvignon Blanc

2nd Course

Glazed pork belly

With apple puree, sweet potato crisps, pistachio praline crumbs and shimiji mushrooms

Served with Clos Malverne Cabernet/Shiraz

Or

Duck liver parfait

With mushroom dust, port jelly, green fig preserve, carrot puree, sliced baby beetroot and melba toast

Served with Clos Malverne Honey dew

Or

Butternut and goats cheese parcel

With sage and pistacio butter

Served with Clos Malverne Cabernet/Merlot

3rd Course

Mushroom Moussaka

With parmesan crumb, rocket pesto and cashews

Served with Clos Malverne Merlot

or

Fillet Steak (R28)

With oxtail croquettes, thyme potato fondant, parsnip puree, rainbow baby beetroot, roasted baby onion and oxtail jus

Served with Clos Malverne Auret

Or

Springbok Loin (R28)

Served with crispy Kale, mixed mushroom barley risotto, crispy bacon and red wine jus

Served with Clos Malverne Pinotage reserve

Or

Spicy Malvani chicken curry

Served with poppadoms and sambals

Served with Clos Malverne Cabernet/Shiraz

Or

Lamb shank roll

Wrapped in puff pastry, stuffed with feta and mint jelly with baby root vegetables and red wine jus

Served with Clos Malverne Pinotage reserve

Or

Pan fried Line Fish

With crispy calamari tentacles, pea mash, black garlic puree, lemon cream and roasted baby tomatoes

Served with Clos Malverne Sauvignon Blanc

4th Course

Self saucing chocolate pudding

With a caramel centre, cherry liqueur, mint and fudge ice cream
and cherry sauce

Served with Clos Malverne Pinotage Reserve

Or

Apple and pecan nut crumble

With green apple puree, fudge crumble, brandy snap stick and white chocolate and five
spice ice cream

Served with Clos Malverne Honeydew

Or

Frangelico crème brûlée

With hazelnut praline and gooseberry compote

Served with Clos Malverne Honeydew

Please note a discretionary 12.5% gratuity will be added to your bill for tables of 6 or more