

The Restaurant

@ Clos Malverne Wine Estate

R478 per person including the wine

Menu

Welcoming drink Clos Malverne Sauvignon Brut Reserve

Butter poached salmon

With tempura prawn, salmon caviar, pea puree,
baby radish and chilli-chive sour cream

With Clos Malverne Sauvignon Blanc

Beef Consomme

With oxtail ravioli, sunflower sprouts, enoki mushrooms and Julian vegetables

With Clos Malverne Cabernet/Merlot

Sorbet

Feta and mint stuffed leg of lamb

With rainbow baby beetroot, red wine jus,
roasted garlic mashed potato and crispy onion

With Clos Malverne Auret

Gorgonzola fondant

With preserved makietaan, crispy black forest ham and a port reduction

With Clos Malverne Merlot

Vanilla cream stuffed Chai spiced doughnuts

With salted caramel and butternut and pistachio ice cream

With Clos Malverne Le Café Pinotage

12.5% Service Charge will be added to your bill

We Regret - No split bills