

Food and Wine Pairing Menu

R398 per person

1st Course

Poached Haddock Croquette

Stuffed with gruyere cheese, served with quail egg, crispy bacon chip, tomato chutney, a hint of truffle and lemon oil

Served with Clos Malverne Chardonnay

Or

Citrus cured salmon

With salmon caviar, lime oil, fennel crème fraiche, parsley oil, black garlic puree, baby radish and squid ink crackers

Served with Clos Malverne Sauvignon Blanc

Or

Baby marrow and mint soup

With feta croquettes, olive melba toast, red pepper coulis and lemon sour cream

Served with Clos Malverne Sauvignon Blanc

2nd Course

Springbok

Smoked springbok samosa with gooseberry compote, herb crusted springbok fillet with parsnip puree and red wine jus

Served with Clos Malverne Cabernet/Merlot

Or

Aubergine parfait

With mixed forest mushrooms, smoked onion puree, cashew dukha, butternut puree and sesame wafers

Served with Clos Malverne Chardonnay

Or

Oxtail

Deboned oxtail with oxtail broth, rainbow baby carrots and micro herbs

Served with Clos Malverne Cab/Merlot

3rd Course

Red pepper lasagne

With crispy capers, grana padano, vine tomatoes, dried olives, crispy basil and macadamia nut butter

Served with Clos Malverne Merlot

or

Fillet Steak (R28)

With white truffle oil, grilled brown mushroom, parmesan potato croquette, bone marrow jus and baby carrots

Served with Clos Malverne Auret

Or

Springbok Loin (R28)

Sweet baby beets, sweet potato crisps, carrot puree, red wine jus and onion dust

Served with Clos Malverne Pinotage Reserve

Or

Bacon and cream cheese stuffed chicken breast

With avocado puree, red onion and corn salsa, feta and jalapeño sauce and dried chilli strands

Served with Clos Malverne Cabernet/Shiraz

Or

Vine smoked duck breast

With duck liver mousse, black garlic jus, butternut mash, wilted spinach and shitake mushrooms

Served with Clos Malverne Pinotage Reserve

Or

Pan fried Line Fish

With Saldanha bay mussels in a creamy saffron sauce, fennel and lemon mashed potatoes and grilled baby leeks

Served with Clos Malverne Sauvignon Blanc

4th Course

White chocolate and tiramisu cheesecake

With salted caramel, Frangelico syrup and raspberries

Served with Clos Malverne Le Café Pinotage

Or

Rose water and Turkish delight sago pudding

With pistachio shortbread crumble, raspberry gel and thyme meringues

Served with Clos Malverne Honeydew

Or

Camembert Tart

With roasted almonds, honey and peach 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