

A la Carte Menu

Most vegetables and greens are home grown on Clos Malverne Wine Estate

Starters

Cauliflower, Parsnip and Truffle Soup

Served with parmesan crisps, pan fried Shimiji mushrooms and a parsley pesto

R74

Chili and lime Seafood

With Prawn, mussels and calamari in a creamy chili, garlic and lime sauce topped with salmon caviar

R78

Seven Spiced Seared Norwegian salmon

Served with roasted baby beetroot, roasted baby fennel and an olive oil emulsion

R78

Mini Springbok Pie

Served with pickled red cabbage and a red wine and juniper jus

R78

Sundried Tomato and Goats Cheese Arancini

With crispy capers, pumpkin seeds, olives and a tomato compote

R74

Roasted lamb and feta wontons

Served with roasted baby tomatoes, baby onions and a ginger and lemon grass dipping sauce

R78

Main Course

Pan Fried Line fish

Served with a lemon-white wine velouté, pea and mint mash, crispy potato straws, and roasted tomatoes drizzled with lemon oil

R144

Grilled Fillet Steak

Served with crispy bacon creamed spinach, potato fondant, topped with bone marrow and a truffle jus

R168

Grilled Springbok Loin

Served with root vegetables done two ways and a chili chocolate jus

R168

Oriental Style Pork Belly

Served with crispy crackling on a bed of egg noodles with pak choi, cashew nuts, chili, lemon grass lemon zest and a orange jus

R148

Chicken Balti

Indian chicken curry served with sambals, lemon rice and crispy poppadoms

R144

Spinach and Butternut Lasagne

Served with watercress, pine nuts, parmesan and basil pesto

R128

*D***esserts**

Citrus Experience

Lemon curd mousse, lime zest meringues, orange short bread crumbs and a naartjie syrup.

R58

Pecan nut Tart

Served with carrot cake ice cream and honey comb

R58

Saucy Chocolate Pudding

With a salted caramel centre served with raspberry ice cream

R58

Selection of cheeses

Served with preserves and berries, ask your waiter about today's selection

R78

Trio of homemade ice cream

Ask your waiter about today's selection

R58

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