

Food and Wine Pairing Menu

R298 per person including the wine

1st Course

Cauliflower, Parsnip and Truffle Soup

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

Served with Clos Malverne Chardonnay

Or

Chili and Lime Seafood

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

Served with Clos Malverne Sauvignon Blanc

Or

Seven Spiced Seared Norwegian salmon

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

Served with Clos Malverne Sauvignon Blanc

2nd Course

Mini Springbok Pie

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

Served with Clos Malverne Pinotage reserve

Or

Sundried Tomato and Goats Cheese Arancini

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

Served with Clos Malverne Cab/shiraz

or

Roasted Lamb and Feta Wontons

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

Served with Clos Malverne Merlot

3rd 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

Served with Clos Malverne Sauvignon Blanc

or

Grilled Fillet Steak (extra charge of R22)

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

Served with Clos Malverne Auret

Or

Grilled Springbok Loin (extra charge of R22)

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

Served with Clos Malverne Pinotage reserve

Or

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 an orange jus

Served with Clos Malverne Auret

or

Chicken Balti

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

Served with Clos Malverne Cab/Shiraz

or

Spinach and Butternut Lasagne

Served with watercress, pine nuts, parmesan and basil pesto

Served with Clos Malverne Auret

4th Course

Citrus Experience

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

Served with Clos Malverne Honey dew

Or

Pecan nut Tart

Served with carrot cake ice cream and honey comb

Served with Clos Malverne Le Cafe

Or

Saucy Chocolate Pudding

With a salted caramel centre served with raspberry ice cream

Served with Clos Malverne Pinotage reserve