

Food and Wine Pairing Menu

R348 per person including the wine

1st Course

Thai Style mussels

Served with pickled ginger, dried chili micro herbs and freshly baked bread

Served with Clos Malverne Sauvignon Blanc

Or

Pear, walnut and gorgonzola salad

With gorgonzola croquettes, roasted pears, walnuts and a fennel- cream fraiche dressing

Served with Clos Malverne Chardonnay

Or

Salmon and Prawn

Salmon mousse terrine and prawns marinated with lime, chili, coriander and ginger

Served with Clos Malverne Sauvignon Blanc

2nd Course

Pan fried sage and pine nut gnocchi

Served with chili butternut puree, crispy sage leaves and a roasted garlic cream sauce

Served with Clos Malverne Chardonnay

Or

Grain Fed beef Carpaccio

With crispy capers, a 10 year aged balsamic vinaigrette, grana padano and dried tomatoes

Served with Clos Malverne Cab/shiraz

or

Chili and honey sticky pork belly

Served with mustard and sesame red cabbage coleslaw with a seven spice jus and a carrot puree

Served with Clos Malverne Cab/shiraz

3rd Course

Pan Fried Line fish

Served with tempura mussels, fennel puree, butternut mash, white wine veloute and dried tomato disks

Served with Clos Malverne Sauvignon Blanc

Or

Grilled Fillet Steak (extra charge of R28)

Crusted in dried forest mushrooms with crispy bacon, fondant potato, mixed mushroom, wilted spinach, truffle and a bone marrow jus

Served with Clos Malverne Auret

Or

Grilled Springbok Loin (extra charge of R28)

Served with red onion marmalade, red wine jus, roasted beetroot, wilted spinach, a feta and thyme potato croquette and crispy onions

Served with Clos Malverne Pinotage reserve

Or

Parmesan crusted chicken breast

Served with a egg noodles with a lemon and herb sauce, cocktail tomatoes, pak choi, ginger, garlic and crispy black forest ham

Served with Clos Malverne Chardonnay

or

Lamb Rogan Josh

Traditional Persian curry served with sambals, lemon rice and crispy poppadum's

Served with Clos Malverne Cab/Shiraz

or

Stuffed tomato and lentil

Served with lightly curried red lentils, cauliflower puree, sweet potato mash, and a creamy lemon sauce

Served with Clos Malverne Auret

4th Course

Pineapple and coconut

Pineapple fridge cheesecake with coconut meringue and pistachio brittle

Served with Clos Malverne Honey dew

Or

Dark Chocolate Mousse tart

Served with orange and white chocolate parfait

Served with Clos Malverne Pinotage Reserve

Or

Strawberry delight

With balsamic marinated strawberries, vanilla pod panna cotta, dried strawberries and black pepper short bread

Served with Clos Malverne Honey dew

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