

Food and Wine Pairing Menu

R348 per person including the wine

1st Course

Seafood arancini

With mussels, calamari, prawn, lemon-white anchovy veloute and hot sweet chili sauce

Served with Clos Malverne Sauvignon Blanc

or

Seared Norwegian salmon

With chilled beetroot soup, cream cheese panna cotta, chive and lemon butter, salmon caviar and sunflower sprouts

Served with Clos Malverne Chardonnay

or

Shitake mushroom soup

With parmesan cheese sticks, a hint of truffle, roasted garlic-parsley cream fraiche croquette and shimeji mushrooms

Served with Clos Malverne Chardonnay

2nd Course

Chicken liver terrine

With Pinotage grape compote, thinly sliced crispy olive bread, dried olives and crispy capers

Served with Clos Malverne Cabernet/Merlot

or

Moroccan style duck breast salad

With butternut, feta and cashew bulgur wheat salad, topped with a coriander and lemon yogurt dressing

Served with Clos Malverne Cab/Merlot

or

Bocconcini and roasted tomato tartlet

With lemon and rocket salad, basil pesto and reduced balsamic vinegar.

Served with Clos Malverne Cab/Merlot

3rd Course

Crispy vegetarian polenta cake

With peppers, baby marrow, jalapeño, onion and goat's cheese feta, sundried tomato compote, baba ganoush and a baby leave salad

Served with Clos Malverne Auret

or

Grilled Fillet Steak (R28)

With herbed gorgonzola butter, roasted baby root vegetables, balsamic reduction and asparagus oil

Served with Clos Malverne Auret

Or

Bacon wrapped Springbok Loin (R28)

With an onion and herb gruyere cheese potato bake, cauliflower puree, red wine jus and baby marrow ribbons

Served with Clos Malverne Pinotage reserve

Or

Butter chicken

With saffron basmati rice, naan bread and a cucumber-mint raita

Served with Clos Malverne Cabernet/shiraz

or

Slow roasted beef brisket

With carrot- potato mash, wild mushroom ragout and a red wine reduction

Served with Clos Malverne Pinotage reserve

or

Line fish of the day

With fennel and lemon mash, a tomato and prawn broth, confit of leek topped with parsley-lemon butter and crispy vermicelli

Served with Clos Malverne Sauvignon Blanc

4th Course

Milktart and naartjie

With naartjie sorbet, naartjie syrup and white chocolate-pistachio shortbread crumbs

Served with Clos Malverne Honey dew

Or

Red wine poached pears

With a saffron crème caramel, red wine syrup and hazelnut drops

Served with Clos Malverne Honey dew

Or

Decadent Nutella chocolate brownies

With cherry ice cream, salted fudge crumbs and a cherry coulis

Served with Clos Malverne Pinotage reserve

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