

Food and Wine Pairing Menu

R348 per person

1st Course

Bobotie spiced sea bass

With roasted butternut, pistachio butter, sweet potato puree and cauliflower puree

Served with Clos Malverne Sauvignon Blanc

Or

Baked potato and leek soup

With garden peas, truffle oil, crispy bacon, spring onion and parmesan melba toast

Served with Clos Malverne Chardonnay

Or

Butter poached prawns

With mango and Jalapeno chutney, pea puree, salmon caviar and baby herbs

Served with Clos Malverne Sauvignon Blanc

2nd Course

Beetroot and goats cheese cannelloni

With baby yellow beet, sunflower-walnut soil, parsley aioli, humus and balsamic vinaigrette

Served with Clos Malverne Merlot

Or

Slow roasted pork belly

With parsnip puree, shimeji mushrooms, orange and star aniseed jus and micro herbs

Served with Clos Malverne Cab/Merlot

or

Red wine soaked springbok fillet parcel

With roasted baby tomatoes, roasted onion puree, redwine jus and crispy bacon

Served with Clos Malverne Cab/Merlot

3rd Course

Butternut, chickpea and red pepper curry

With sultana, lemon and almond rice and flat breads

Served with Clos Malverne Chardonnay

Or

Grilled Fillet Steak (R28)

With roasted bone marrow, truffle potato croquette, roasted baby onions, garlic puree, wilted baby spinach and red wine jus

Served with Clos Malverne Auret

Or

Springbok Loin (R28)

With sweet potato gratin, rainbow baby carrots, smoked parsnip puree and a mustard cream sauce

Served with Clos Malverne Pinotage reserve

Or

Grilled chicken breast

With wild mushroom risotto and a lemon and herb sauce

Served with Clos Malverne Chardonnay

or

Slow roasted confit of duck leg

With bacon and sweet onion samp, wilted pak choi and a five spice jus

Served with Clos Malverne Pinotage reserve

or

Line fish of the day

With saffron, fennel and tomato cous cous, crispy calamari and a white wine sauce

Served with Clos Malverne Sauvignon Blanc

4th Course

Dark chocolate crème brulee tart

With pecan nut praline, mulberry compote and chai tea and honeycomb ice cream

Served with Clos Malverne Le Cafe

Or

Apple and cinnamon dumplings

With salted caramel sauce and white chocolate and star aniseed ice cream

Served with Clos Malverne Le Cafe

Or

Apricot and coconut sago pudding

With lemon meringues, blue berry compote, dried apricot powder and pistachio nuts

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

