

Food and Wine Pairing Menu

R478 per person

1st Course

Cured rainbow trout

*Rainbow trout crackling, bokkom aioli, marinated baby onion rings,
baby beetroot, pea shoots*

Served with Clos Malverne Sauvignon Blanc

Or

Avocado, seabass and prawn tian

Red pepper coulis, lemon oil, salmon caviar, crispy capers, spring onion melba toast

Served with Clos Malverne Sauvignon Blanc

Or

Asparagus

*Marinated asparagus, parmesan crumb, white asparagus puree, lemon jell,
dried olive melba toast*

Served with Clos Malverne Sauvignon Blanc

2nd Course

Bocconcini and tomato

*Deep-fried bocconcini, tomato chutney, basil oil, marinated tomatoes, crispy basil, baby
radish, black garlic puree, parmesan crackers*

Served with Clos Malverne Chardonnay

Or

Lamb shank bitterballen

Roasted baby onion, mustard puree, smoked garlic puree, baby carrots

Served with Clos Malverne Cabernet/Shiraz

Or

Ostrich Carpaccio

*Butternut puree, spiced cashew nuts, gruyere shavings, sliced baby beetroot, lemon crème
fraiche, micro herbs, vinaigrette*

Served with Clos Malverne Cabernet/Merlot

3rd Course

Line fish

*Lemon mashed potatoes, marinated fennel-lemon salad, white wine velouté, oven roasted
tomatoes, parsley oil*

Served with Clos Malverne Sauvignon Blanc

Or

Fillet Steak (R28)

Mixed baby vegetables, gorgonzola and biltong 'pap' croquette, red wine jus

Served with Clos Malverne Auret

Or

Springbok Loin (R28)

Mixed berry jus, pecorino potato croquette, roasted baby onion, mixed exotic mushrooms, hint of truffle

Served with Clos Malverne Pinotage reserve

Or

Parmesan crusted deboned chicken thigh

Crispy bacon, champ potatoes, jalapeno-lemon sauce, pea shoots

Served with Clos Malverne Merlot

Or

Spicy seafood curry

Line fish, mussels, calamari steak, prawns, spicy coconut curry sauce, savoury rice

Served with Clos Malverne Sauvignon blanc

Or

Creamy leek phyllo parcel

Salsa verde, parmesan shavings, hazelnut snow, baby marrow ribbons, marinated red pepper

Served with Clos Malverne Chardonnay

4th Course

Chocolate and raspberry

Dark chocolate sponge, raspberry jell, fresh raspberries, honey comb, caramel sauce, chocolate cookie crumbs

Served with Clos Malverne Le Café Pinotage

Or

Vanilla and white chocolate semifreddo

Peach jell, lemon curd, lemon shortbread, dark chocolate dust

Served with Clos Malverne Honeydew

Or

Pineapple fridge cheese cake

Mint infused pineapple, coconut meringues, coconut dust, pineapple jelly, dried pineapple rings, crushed pink pepper corn

Served with Clos Malverne Honeydew

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