

Food and Wine Pairing Menu

R478 per person

1st Course

Smoked Salmon and orange

*Smoked salmon terrine, orange glazed prawns,
lemon melba, pea puree, pea shoots*

Served with Clos Malverne Chardonnay
Or

Butternut and goats cheese arancini

*Crispy bacon dust, sage butter, sweet chilli sauce,
honey roasted pumpkin seeds, lemon sour cream*

Served with Clos Malverne Chardonnay
Or

Halve shell mussels

*Roasted coconut flakes, coriander, thai curry sauce, lime zest, crispy calamari,
lime-poppy seed bread, lemon grass*

Served with Clos Malverne Sauvignon Blanc

2nd Course

Springbok samosa

*Smoked whole grain mustard puree, pickled baby radish, coriander salsa,
lemon crème fraiche, shiitake mushrooms*

Served with Clos Malverne Cabernet/Shiraz
Or

Exotic mushroom and parsnip soup

Truffle, parmesan crumb, basil pesto, truffle dust, feta croquette, parsnip crisps

Served with Clos Malverne Cabernet/Merlot
Or

Star aniseed Pork belly

*Cauliflower puree, roasted baby onions, pistachio praline crumb,
baby apple, star aniseed jus*

Served with Clos Malverne Cabernet/Shiraz

3rd Course

Line fish

*Prawn bisque cream, salt and pepper calamari, lime-basil mashed potato,
salmon caviar, baby marrow spaghetti*

Served with Clos Malverne Sauvignon Blanc
Or

Fillet Steak (R28)

Asparagus, truffle, pecorino croquette, bone marrow jus, mixed mushrooms

Served with Clos Malverne Auret

Or

Springbok Loin (R28)

Butternut puree, parsnip mash, walnuts, black garlic puree, baby beetroot,

watercress pesto, red wine jus

Served with Clos Malverne Pinotage reserve

Or

Bacon wrapped chicken breast

Herb butter stuffed, gorgonzola cream sauce, creamed leeks,

parsley mashed potatoes

Served with Clos Malverne Cabernet/Merlot

Or

Lamb Passadana curry

Almond-apricot basmati rice, sambals, poppadoms

Served with Clos Malverne Cabernet/shiraz

Or

Cauliflower and goats cheese

Cape malay spiced cauliflower, red peppers, smoked lentils, spring onion,

mixed mushroom, goats cheese-parmesan crumble,

white truffle oil, red pepper coulis

Served with Clos Malverne Merlot

4th Course

Savoury sweet

Butternut, pistachio-chilli cheesecake, saffron syrup,

butternut crisps, salted caramel

Served with Clos Malverne Ellie MCC

Or

Pecan nut tart

Carrot cake ice cream, honey comb, cinnamon meringue

Served with Clos Malverne Pinotage Le Cafe

Or

White and dark chocolate

White chocolate mousse, dark chocolate mousse, strawberry jelly,

strawberries, chocolate crumbs

Served with Clos Malverne Honeydew

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