

# Food and *W*ine *P*airing *M*enu

## 1<sup>st</sup> Course

### **Prawn and salmon fish cake**

*Marinated fennel, salmon caviar, crispy capers, fennel leaves, saffron aioli,  
lemon oil, red pepper sauce*

*Served with Clos Malverne Sauvignon Blanc*  
or

### **Roasted eggplant soup**

*Mint and pistachio pesto, preserved lemon,  
harissa oil, dukka spice, goats cheese croquette*

*Served with Clos Malverne Sauvignon Blanc*  
or

### **Smoked snook tartlet**

*Spiced apricot chutney, horseradish cream, pickled baby onion, leek ash,  
pea shoots, roasted baby tomato*

*Served with Clos Malverne Sauvignon Blanc*

## 2<sup>nd</sup> Course

### **Sweet potato and chickpea samosa**

*Curried mayonnaise, tamarind jam, mint-coriander yogurt, lime oil*

*Served with Clos Malverne Cabernet/Shiraz*  
or

### **Buttermilk fried chicken thigh**

*Sesame seeds, spring onion, spicy onion, maple-chili sauce,  
kale, watercress and beansprout salad*

*Served with Clos Malverne Cabernet/Merlot*  
or

### **Duck liver parfait**

*Cherry glaze, brussel sprout leaves, cashew crumb, brandy- apple jelly, truffle  
melba, white truffle oil, roasted baby beets*

*Served with Clos Malverne Honey Dew*

## 3<sup>rd</sup> Course

### **Sea bass**

*Vichyssoise sauce, salmon caviar, potato straws,  
pea puree, roasted tomatoes, fennel leaves*

*Served with Clos Malverne Sauvignon Blanc*  
or

## **Fillet Steak**

*Tempura shimiji, porcini mushrooms,  
parmesan powder, potato croquette, truffle jus*

*Served with Clos Malverne Spirit of Malverne*

*or*

## **Springbok Loins**

*Butternut and walnut polenta cake, roasted baby turnip, roasted baby radish,  
rainbow baby carrots, caramelized baby onions,  
crispy sage, red wine jus*

*Served with Clos Malverne Pinotage reserve*

*or*

## **Bacon and cream cheese stuffed chicken breast**

*Sweetcorn salsa, avocado puree, crispy black forest ham,  
feta and jalapeno sauce, dried chili strands*

*Served with Clos Malverne Cabernet/Merlot*

*or*

## **Spicy slow roasted duck curry**

*Lemon grass, coriander, chili, lime-pistachio pilaf,  
flat breads, cucumber-mint salsa*

*Served with Clos Malverne Cabernet/shiraz*

*or*

## **Roasted pumpkin risotto**

*Truffle, parmesan, peanut dust, black garlic puree,  
shitake mushrooms, sesame seeds micro sprinkles*

*Served with Clos Malverne Merlot*

## **4<sup>th</sup> Course**

### **Orange and pistachio**

*Orange sponge, pistachio praline, orange blossom gel, elder flower syrup, pistachio  
crumb, citron ice cream*

*Served with Clos Malverne Honey dew*

*or*

### **Red wine poached pears**

*Saffron crème caramel, caramel mousse, hazelnut drop,  
ginger shortbread crumb, fennel*

*Served with Clos Malverne Ellie MCC*

*or*

### **Smoked dark chocolate panna cotta**

*White chocolate-coffee mousse, honey comb, cherry jell, peanut butter cream,  
walnut meringues, whiskey caramel sauce*

*Served with Clos Malverne Le Cafe*

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