

Food and Wine Pairing Menu

R483 per person

1st 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

2nd 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

3rd 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

4th 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