

# Food and Wine Pairing Menu

R538 per person for 4 Course

R448 per person for 3 Course

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

### **Chilled Pea and Buttermilk Soup**

*Goats cheese crumble, crispy prosciutto dust, parmesan puff stick*

*Served with Clos Malverne Sauvignon Blanc*

*or*

### **Prawn**

*Avocado, sweetcorn puree, baby leaves, coriander cream cheese, chili strands, lime dressing, red pepper coulis, marinated tomatoes, cucumber ribbons*

*Served with Clos Malverne Sauvignon Blanc*

*or*

### **Salmon Gravlax**

*Black garlic puree, pickled baby onion, baby beetroot, sesame toast, radish, fennel*

*Served with Clos Malverne Sauvignon Blanc*

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

### **Chicken, Asparagus and Citrus**

*Baby leaves, crispy capers, pistachio dressing, lime, orange, grapefruit*

*Served with Clos Malverne Chardonnay*

*or*

### **Beef Carpaccio**

*Grain fed beef carpaccio, mushroom dust, tempura shimiji mushrooms, humus, dried olives, grana Padano, roasted tomatoes, truffle vinaigrette*

*Served with Clos Malverne Cabernet/Merlot*

*or*

### **Broccoli and Leek Arancini**

*Stuffed with feta, marinated red peppers, roasted onion sauce, pea puree, lemon oil, marinated fennel salad*

*Served with Clos Malverne Chardonnay*

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

### **Line Fish**

*Crispy calamari, lemon-fennel mash, white wine velouté, roasted baby tomatoes, black garlic puree*

*Served with Clos Malverne Sauvignon Blanc*

*or*

### **Fillet Steak (R28 extra)**

*Roasted bone marrow, truffle croquette, roasted baby onion, pecorino dust,  
roasted garlic puree, grilled mushroom, truffle jus*

*Served with Clos Malverne Auret*

*or*

### **Springbok Loin (R28 extra)**

*Bacon wrapped springbok loin, red onion marmalade, smoked olive tapenade,  
beetroot, parmesan samp croquette, red wine jus*

*Served with Clos Malverne Pinotage reserve*

*or*

### **Hariisa Marinated Grilled Chicken Breast**

*Bulgur wheat salad, roasted tomatoes, mint, feta, preserved lemon, tzatziki*

*Served with Clos Malverne Cabernet/Shiraz*

*or*

### **Lamb**

*Lamb rump, slow roasted leg of lamb croquette, mint pesto, cauliflower puree,  
red wine jus, asparagus, baby carrots*

*Served with Clos Malverne Auret*

*or*

### **Indian Style Coconut- Cauliflower Curry**

*Eggplant, peanuts, coriander, red onion, lime-sultana pilaf, sambals, flatbreads*

*Served with Clos Malverne Cabernet/Merlot*

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

### **Basil and White Chocolate Mousse**

*Tomato syrup, sesame brittle crumb, crispy basil, basil sugar,  
honey comb cream, yellow tomato gel*

*Served with Clos Malverne Ellie MCC*

*or*

### **Dark Chocolate Fondant**

*Salted caramel sauce, peanut butter ice cream, raspberries, caramel biscuit*

*Served with Clos Malverne Le Cafe*

*or*

### **Lemon Panna Cotta**

*Passionfruit jelly, coconut meringue, candied lime,  
crushed pink pepper corn, vanilla shortbread*

*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**

**We regret no split bills**