

Food and Wine Pairing Menu

R538 per person for 4 course

R448 per person for 3 course

1st Course

Chilled carrot and ginger Soup

Crystalized ginger and olive herb oil.

Served with Clos Malverne Sauvignon Blanc

Or

Smoked snoek pate

Spiced apricot chutney, flaked almonds and toasted brioche.

Served with Clos Malverne Chardonnay

Or

Beetroot Textures

Herbed goats' cheese, beetroot, baby leaves.

Served with Clos Malverne Cab/Merlot

2nd Course

Prawn

Sweetcorn panna cotta, chard corn salsa, chorizo and coriander.

Served with Clos Malverne Sauvignon Blanc

Or

Springbok Tartar

Cured egg yolk, tomato gel, caper berries, biltong dust and ciabatta wafers

Served with Clos Malverne Cab/Merlot

Or

Rooibos Smoked Aubergine

Roast red pepper, heirloom tomatoes, sesame seeds and violas

Served with Clos Malverne Cab/Merlot

3rd Course

Linefish

Courgette spaghetti, butterbeans, dill, provençal sauce

Served with Sauvignon Blanc

Or

Chalmar Beef Fillet (R28 extra)

Creamed Spinach, vine tomatoes, heirloom baby carrots and green peppercorn sauce

Served with Clos Malverne Auret

Or

Grilled Ostrich fillet

Butternut puree, potato fondant, broccoli and spiced jus

Served with Clos Malverne Pinotage Reserve

Or

Braised Rabbit

Kalamata olives, pomme puree, baby onions, carrot, fennel, basil

Served with Clos Malverne Auret

Or

Grilled Chicken Breast

Charred leek and black garlic puree, celeriac, asparagus and garden peas

Served with Clos Malverne Pinotage Reserve

Or

Mushroom Tagliatelle

Parmesan crisp, truffle cream, exotic mushrooms and chives.

Served with Clos Malverne Cab/Merlot

4th Course

Baked Camembert

Garlic, rosemary, fig mostarda, walnut, balsamic cream, bread twist

Served with Clos Malverne Merlot

Or

Dark Chocolate Mousse

Orange puree, orange jelly, vanilla sponge, coco nibs

Served with Clos Malverne Pinotage le Cafe

Or

Espresso cream caramel

Coconut milk, coffee and hazelnut crumble

Served with Clos Malverne Honeydew

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

We regret no split bills.