

# Food and Wine Pairing Menu

R495 per person for 4 course

R448 per person for 3 course

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

### Baked Potato and leek Soup

*Garden peas, truffle oil, crispy bacon, spring onion and parmesan melba toast*

**Served with Clos Malverne Chardonnay**

*or*

### Salmon and Prawn

*Marinated fennel, fennel leaves, crispy capers, saffron aioli and red pepper essence*

**Served with Clos Malverne Sauvignon Blanc**

*or*

### Beetroot and Goats cheese salad

*Honey glazed baby heirloom beetroot, sunflower seeds and raspberry vinaigrette*

**Served with Clos Malverne Cab/Merlot**

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

### Thai style mussels

*Pickled ginger, dried chilli, micro herbs and freshly baked bread*

**Served with Clos Malverne Sauvignon Blanc**

*or*

### Springbok samosa

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

**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**

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

### Linefish

*Seasonal vegetables, fennel mash, butterbeans, dill, provençal sauce*

**Served with Sauvignon Blanc**

*or*

**Chalmar Beef Fillet (R28 extra)**

*Potato croquet, exotic mushrooms, heirloom baby carrots and green peppercorn sauce*

**Served with Clos Malverne Auret**

*or*

**Slow Roasted Confit Duck Leg**

*Horseradish mash, wilted pak choi and five spice jus*

**Served with Clos Malverne Pinotage Reserve**

*or*

**Braised Pork Belly**

*Carrot puree, potato fondant, red cabbage and seven spice jus*

**Served with Clos Malverne Cab/Shiraz**

*or*

**Harissa marinated Chicken**

*Bulgur wheat salad and tzatziki dressing*

**Served with Clos Malverne Chardonnay**

*or*

**Pasta Tagliatelle**

*Red pepper Coulis, confit tomato, grana padano, capers, kalamata olives, and crispy basil*

**Served with Clos Malverne Cab/Merlot**

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

**Baked Camembert**

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

**Served with Clos Malverne Merlot**

*or*

**Chocolate Fondant**

*White chocolate center, berry coulis, cherry and white chocolate ice-cream*

**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.