

# The Restaurant

@ Clos Malverne Wine Estate

## 27 September '19 Gourmet Menu

R528 per Person

Welcome drink Clos Malverne Sauvignon Blanc Brut  
Selection of breads, house butter and condiments

**Honeydew poached Peckham pear**  
with blue cheese mousse, crumble, candied macadamia and baby salad

**Herb crusted line caught fish**  
with creamed fennel, broccolini and young leeks

**Sorbet**

**Aged Chalmar Beef Sirloin**  
with slow braised short-rib, charred onion and smoked pomme

**Camembert Soufflé**  
with adam fig ice-cream & a grano padano tuile de panne

**Espresso & Milk Chocolate Torte**  
with dark chocolate ice-cream, macerated strawberries and Chantilly

Please note a discretionary 12.5% gratuity will be added to your bill