

The Restaurant

@ Clos Malverne Wine Estate

Starters

Potato and Leek Soup.....R65

Topped with Parmesan crisp and deep-fried leeks

Thai Mussels.....R65

In a coconut broth, infused with ginger, garlic and lemon grass

Crispy Seared Patagonian Calamari.....R75

Soaked in lemon with a pear and fennel salad accompanied with a light homemade garlic mayonnaise

Black Bean Salad.....R65 (main portion.....R90)

Accompanied by an avo and roasted pepper salsa with fresh coriander and baby greens

Smoked Venison.....R75

With baby salad, apple and balsamic treacle accompanied by melba toast

Vineyard Salad.....R55

Mixed fresh lettuce, cucumber, Romanita tomatoes, avocado, peppers, carrot and a raspberry vinaigrette

With chicken (as a main portion).....R90

With roast sirloin (as a main portion).....R95

Smoked Salmon Trout Salad.....R85 (main portion R125)

With fresh garden vegetables, baby salad leaves and honey mustard dressing

Main Course

Melanzane.....R165

Roasted Brinjal with parmesan and tomato sauce served with a side salad (V)

**Vegan cheese available on request*

Stuffed Chicken Breast.....R145

With Herb Farce, wrapped in smoked bacon, potato fondant and creamy thyme sauce

Norwegian Salmon.....R225

Pan seared with Romanita tomato, red onion, basil Salsa and baby potato

Lamb Shank.....R245

Slow cooked with roasted garlic flavoured potato puree and red wine jus

Clos Malverne Gourmet Burger (Beef, Chicken, Vegan Bean).....R120

Chef's secret Recipe with cheddar cheese, bacon, red onion confit and French fries

Pork Belly.....R225

Roasted in Apple Cider with smoked apple sauce, potato puree and red cabbage

Chalmar Beef Fillet.....R225

Grilled to perfection with green peppercorn sauce and French fries

Duck Confit.....R210

Orange and Chardonnay reduction with oven roasted sweet potato

Rogan Josh Curry served with Basmati rice, raita and sambals

Lamb.....R195

Chicken.....R175

Desserts

Marinated Berries.....R55

Selection of berries with almond crust and vanilla ice-cream

Chocolate Lovers.....R65

Dark and white chocolate mousse on a chocolate biscuit and fruit coulis

Baked Cheesecake.....R65

With a hint of lemon and berry compote

Poached Pear.....R65

Poached in saffron, complimented with coconut ice-cream (V)

Malva Pudding.....R55

An old favourite with Amarula Ice Cream and caramel sauce

Crème Caramel.....R60

Baked egg custard with caramelised sugar and Chantilly cream

Trio of Ice-Cream.....R55

Ask your waiter for selection

Pizzas

Chicken Pizza.....R120

Tandoori chicken breast, onion confit, peppadew, coriander topped with avocado pear and sweet chilli drizzle

Meaty Pizza.....R120

Ham, bacon, salami, chicken and black olives topped with coriander and barbeque sauce

Biltong and Blue Cheese pizza.....R120

Biltong slivers, blue Cheese drizzled with fig syrup and rocket

Vegetarian pizza (vegan cheese available).....R120

Roasted baby marrow, bell pepper, butternut, onion, shimeji mushrooms, broccolini, garlic & chilli

Margarita pizza.....R95

Tasty homemade tomato sauce and Mozzarella cheese

Build your own Pizza with these extra toppings.....R15 per topping

Feta, Avocado, Shimeji mushrooms, Butternut, Olives, Bacon, Salami, Chicken

Pastas (gluten-free linguine available on request)

Seafood Pasta with homemade Linguine.....R165

Mussels, Smoked Salmon, Prawn, Calamari in a light tomato sauce

Roast Veg with Farfalle.....R145

Roast Butternut, Mushrooms, Baby Marrow, Mange Tout and Patty Pans with Basil Pesto finished with Cream

Puttanesca with spaghetti.....R145

Sundried Tomato, calamata olives, garlic, anchovy fillets, parmesan shavings and finished with deep fried capers

**Please note a discretionary 12.5% gratuity will be added to your bill for tables of 6 or more. We regret no split bills.*

**Please note for guests with dietary requirements, do inform us in advance as most of our dishes contains garlic, dairy, nuts and onion.*