

# The Restaurant

@ Clos Malverne Wine Estate

## Starters

**Potato and Leek Soup**.....R65

*Parmesan crisp and deep-fried leeks*

**Thai Mussels**.....R65

*Red curry coconut broth, ginger, garlic & lemon grass*

**Crispy Seared Patagonian Calamari**.....R75

*Pear & fennel salad, homemade garlic aioli*

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

*Avo & roasted pepper salsa, coriander & baby greens*

**Smoked Venison**.....R75

*Baby salad, apple, balsamic treacle, melba toast*

**Vineyard Salad**.....R55

*Mixed lettuce, cucumber, cherry tomatoes, avocado, peppers, carrot, raspberry vinaigrette*  
*With chicken (as a main portion).....R90*

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

*Assorted garden vegetables, baby salad leaves, honey mustard dressing*

## Main Course

**Stuffed Chicken Breast**.....R165

*Herb Farce stuffing, wrapped in smoked bacon, potato fondant, thyme velouté*

**Lamb Shank**.....R245

*Slow cooked, roasted garlic potato puree, red wine jus*

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

*Cheddar cheese, bacon, red onion confit, basil pesto, french fries*

**Pork Belly.....R225**

*Roasted in Apple Cider, smoked apple sauce, potato puree, pickled red cabbage*

**Grilled Beef Fillet.....R225**

*Shimeji mushrooms, tender broccoli, green peppercorn sauce, french fries*

**Duck Confit.....R210**

*Orange & Chardonnay sauce, roasted sweet potato, root vegetable crisps*

**Rogan Josh Curry** *with basmati rice, raita & sambals*

**Lamb.....R195**

**Chicken.....R175**

**Norwegian Salmon.....R225**

*Pan seared salmon, salsa verde, fine beans, baby potato, confit lemon*

**Seafood Pasta with homemade Tagliatelle.....R175**

*Mussels, Smoked Salmon, Prawn, Calamari, creamy tomato sauce*

**Melanzane.....R145**

*Roasted aubergine, parmesan, tomato sauce & side salad (V)*

*\*Vegan cheese available on request*

**Desserts**

**Marinated Berries.....R55**

*Selection of berries, almond crust, vanilla ice-cream*

**Chocolate Lovers.....R65**

*Dark & white chocolate mousse, chocolate biscuit, fruit coulis*

**Baked Cheesecake.....R65**

*Berry compote*

**Saffron Poached Pear.....R65**

*Coconut ice-cream (V)*

**Malva Pudding.....R55**

*Amarula Ice Cream, caramel sauce*

**Crème Caramel.....R60**

*Baked egg custard, caramelised sugar, chantilly cream*

**Trio of Ice-Cream.....R55**

*Ask your waiter for selection*

## **Pizzas**

**Garlic Pita**.....**R65**

*Olive oil, feta, rosemary, garlic*

**Margarita Pizza**.....**R95**

*Homemade tomato sauce, Mozzarella cheese*

**BBQ Chicken Pizza**.....**R120**

*BBQ chicken breast, peppadews, avocado, pineapple salsa*

**Parma Ham Pizza**.....**R120**

*Parma ham, brie, confit cherry tomato, caramelized onion, olives, rocket, balsamic glaze*

**Flammkuchen**.....**R120**

*Crème fraiche, bacon, spring onion, shimeji mushrooms*

**Vegetarian Pizza (vegan cheese available)**.....**R120**

*Butternut, feta, pumpkin seeds, spinach*

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

*Feta, Brie, Avocado, Peppadews, Butternut, Spinach, Bacon, Chicken, Anchovies*

*\*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.*