

# The Restaurant

@ Clos Malverne Wine Estate

## Starters

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

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

**Crispy Seared Patagonian Calamari**.....**R85**

*Green goddess, cabbage slaw, confit lemon*

**Bacon & Blue Cheese Salad**.....**R85 - main R160**

*Baby gem lettuce, bacon bits, blue cheese, candied pecan nuts, ranch dressing*

**Miso Grilled Aubergine**.....**R75**

*Spring onion, sesame seeds, yuzu emulsion*

*(Vegan)*

## Main Course

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

*Garlic & herb potato puree, roast butternut & baby onions, gremolata, red wine jus*

**Char Siu Pork Belly**.....**R225**

*Pickled red cabbage, chilli rice fritter, charred onion, sesame dressing, pak choi*

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

*Brown mushroom sauce, fine beans, truffled celeriac, rosemary wedges*

**Thai Green Chicken Curry**.....**R185**

*Tenderstem broccoli, oyster mushroom, water chestnuts, aubergine, jasmine rice*

*(Vegan version available)*

# The Restaurant

@ Clos Malverne Wine Estate

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

*Baby potato, salsa verde, fennel & celery salad, preserved lemon*

**Seafood Pasta**.....**R195**

*Homemade tagliatelle, mussels, prawn, calamari, spinach, herbs, creamy tomato sauce*

**Clos Malverne Gourmet Beef Burger**.....**R120**

*Bacon, mature cheddar, red onion marmalade, gherkin, mayo, onion rings, wedges*

**Harissa Chickpea Ragout**.....**R165**

*Cumin roast baby carrots, almond cream, crispy kale  
(Vegan)*

## **Desserts**

**Passion Fruit & Coconut Parfait**.....**R75**

*Lemon curd, coconut crumb, pineapple & mint salsa*

**Malva Pudding**.....**R65**

*Amarula anglaise, spiced apricots, caramel ice cream, ginger crumble*

**Baked Cheesecake**.....**R75**

*Meringues, raspberry gel, fresh berries, white chocolate aero*

**Cheese Board**.....**R65**

*Selection of local cheese, preserve, honey nuts, crackers, bread*

# The Restaurant

@ Clos Malverne Wine Estate

## 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** ..... **R130**

*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.*