

The Restaurant

@ Clos Malverne Wine Estate

First Course

Thai Mussels

*Red curry coconut broth, ginger, garlic & lemon grass, rice noodle
Paired with Clos Malverne Chardonnay*

OR

Kudu carpaccio

*Horseradish cream, caper berries, rocket, crispy onions
Paired with Clos Malverne Cabernet/Merlot*

Second Course

Crispy Seared Patagonian Calamari

*Green goddess, cabbage slaw, confit lemon
Paired with Clos Malverne Sauvignon Blanc*

OR

Miso Grilled Aubergine

*Spring onion, sesame seeds, yuzu emulsion, pickled mushrooms
Paired with Clos Malverne Sauvignon Blanc*

Third Course

Char Siu Pork Belly

*Pickled red cabbage, chilli rice fritter, charred onion, sesame dressing, pak choi
Paired with Clos Malverne Cabernet/Shiraz*

OR

Grilled Ostrich Fan Fillet

*Chermoula, charred baby carrots, sweet potato puree & crisps, beetroot relish
Paired with Clos Malverne Pinotage Reserve*

OR

Norwegian Salmon

*Baby potato, salsa verde, fennel & celery salad, preserved lemon
Paired with Clos Malverne Sauvignon Blanc*

OR

Harissa Chickpea Ragout

*Cumin roast baby carrots, almond cream, crispy kale
Paired with Clos Malverne Chardonnay*

Desserts

Passion Fruit & Coconut Parfait

*Lemon curd, coconut crumb, pineapple & mint salsa
Paired with Clos Malverne Honeydew*

OR

Malva Pudding

*Amarula anglaise, spiced apricots, caramel ice cream, ginger crumble
Paired with Clos Malverne Honeydew*

OR

Baked Cheesecake

*Meringues, raspberry gel, fresh berries
Paired 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.***

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