

The Restaurant

@ Clos Malverne Wine Estate

Gourmet Menu – Friday 30 April 2021

R550 per person

Welcoming drink Clos Malverne Sauvignon Blanc Brut

Cured Local Trout

Miso crumble, orange, pickled radish, yuzu emulsion

Served with Clos Malverne Sauvignon Blanc

Confit Duck Leg

Black lentil & wild mushroom ragout, roast beetroot, parsnip puree

Served with Clos Malverne Cab/Merlot

Sorbet

Slow Roast Pork Belly

Aromatic curry sauce, pickled mustard seeds, cumin rice, sweet potato, crisp kale

Served with Clos Malverne Auret

Goats Cheese Fondant

Poppy seed sago cracker, fresh apple, balsamic, sweet shallot jam

Served with Clos Malverne Merlot

Coconut Panna Cotta

Blueberry gel, almond crumble, financier, fresh berries, coconut dacquoise

Served with Clos Malverne Honeydew

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