

The Restaurant

@ Clos Malverne Wine Estate

Starters

Spiced Cauliflower Soup.....R70

Crisp pancetta, masala pickled cauliflower, coriander oil

Tom Yum Mussels.....R65

Tom Yum broth, tomato, mushrooms, spring onion, basil

Crispy Fried Patagonia Calamari.....R85

Jerusalem artichoke, pickled mustard seeds, black garlic puree, fermented chilli, celery

Roast Baby Beetroot Salad.....R80

Fior di latte mozzarella, pumpkin seeds, orange dressing, grapefruit, watercress

Miso Grilled Aubergine.....R70

*Spring onion, sesame seeds, yuzu emulsion, pickled mushrooms
(Vegan)*

Main Course

Lamb Shank.....R245

Garlic & herb mash, tender broccoli, braised tomato, butternut puree, crisp onions, red wine jus

Char Siu Pork Belly.....R225

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

Grilled Beef Fillet.....R225

Creamed spinach, braised shallot, confit garlic, port jus, cajun spiced wedges

Thai Green Chicken Curry.....R185

*Tenderstem broccoli, oyster mushroom, water chestnuts, aubergine, jasmine rice
(Vegan version available)*

Pan Seared Linefish.....R195

Fondant potato, confit fennel, saffron velouté, tomato, smoked paprika & dill

Seafood Pasta.....R195

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

Clos Malverne Gourmet Beef Burger.....R145

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

Harissa Chickpea Ragout.....R155

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

Desserts

Chocolate & Citrus.....R75

Chocolate & orange crème brulee, white chocolate cremeux, wafer, grapefruit & yuzu ice cream

Malva Pudding.....R65

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

Baked Cheesecake.....R75

Meringues, raspberry gel, fresh berries

Cheese Board.....R65

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

Platters

Cheese Platter - (for 2).....R170

4 local cheeses, honey nuts, olives, onion marmalade, crackers, bread, seasonal fruits

Cheese & Meat Platter - (for 2).....R220

4 local cheeses, parma ham, biltong, honey nuts, olives, onion marmalade, crackers, bread, seasonal fruits

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.***