

# The Restaurant

@ Clos Malverne Wine Estate

## Wine pairing menu

### First Course

#### **Tom Yum Mussels**

*Tom Yum broth, tomato, mushrooms, spring onion, basil  
Paired with Clos Malverne Chardonnay*

OR

#### **Roast Baby Beetroot Salad**

*Soft mozzarella, pumpkin seeds, orange dressing, grapefruit, watercress  
Served with Clos Malverne Cab/Merlot*

### Second Course

#### **Crispy Fried Baby Calamari**

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

### **Slow Roast Pork Belly**

*Aromatic curry sauce, pickled mustard seeds, cumin rice, sweet potato, crisp kale  
Served with Clos Malverne Auret*

OR

### **Grilled Ostrich Fan Fillet**

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

OR

### **Pan Seared Linefish**

*Potato fondant, saffron velouté, confit fennel, tomato, smoked paprika, dill  
Paired with Clos Malverne Sauvignon Blanc*

OR

### **Harissa Chickpea Ragout**

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

## **Desserts**

### **Chocolate & Citrus**

*Chocolate & orange crème brulee, white chocolate cremeux, wafer, grapefruit & yuzu ice cream  
Paired with Clos Malverne Honeydew*

OR

### **Malva Pudding**

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