

The Restaurant

@ Clos Malverne Wine Estate

Wine pairing menu

R495 pp.

First Course

Mussels & Fragrant Coconut Broth

*Coriander, chilli, lemongrass, shimeji mushroom, spring onion
Paired with Clos Malverne Sauvignon Blanc*

OR

Cajun Soft Shell Crab

*Green cabbage slaw, BBQ corn salsa, ranch dressing
Served with Clos Malverne Chardonnay*

Second Course

Kudu Tartare

*Smoked aubergine puree, kataifi pastry, fermented chilli dressing
Served with Clos Malverne Cab/Merlot*

OR

Grilled Tenderstem Broccoli & Artichoke

*Sundried tomato, lemon preserve, hazelnuts, tahini dressing
Paired with Clos Malverne Merlot*

Third Course

Char Siu Pork Belly

*Pickled red cabbage, chilli rice fritter, charred onion, sesame dressing, pak choi
Served with Clos Malverne Auret*

OR

Deboned Springbok Shank

*Charred cauliflower, medjool date & pistachio, sumac yoghurt, harissa, pearl cous cous tabbouleh
Paired with Clos Malverne Pinotage Reserve*

OR

Linefish

*Crushed baby potato, caper & parsley butter, sugar snaps, sauce vierge
Paired with Clos Malverne Sauvignon Blanc*

OR

Seared Norwegian Salmon

*Miso glazed potato fondant, asparagus, coriander cream, pickled ginger, radish, teriyaki
Paired with Clos Malverne Chardonnay*

Desserts

Espresso Panna Cotta

*Mascarpone cream, shortbread biscuit, Kahlua chocolate sauce
Paired with Clos Malverne Honeydew*

OR

Chocolate parfait

*Salted caramel, cocoa soil, banana mousse, caramelized banana
Served with Clos Malverne Honeydew*

OR

Summer Berries

*White chocolate cremeux, almond daquoise, toasted coconut ice cream
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.*