

# The Restaurant

@ Clos Malverne Wine Estate

## Starters

**Mussels & Fragrant Coconut Broth**.....R75

*Coriander, chilli, lemongrass, shimeji mushroom, spring onion*

**Kudu Tartare**.....R85

*Smoked aubergine puree, kataifi pastry, fermented chilli dressing*

**Smoked Salmon Salad**.....R120

*Salmon trout, shaved fennel, cucumber, caper berries, mustard seeds, preserved lime dressing*

**Cajun Soft Shell Crab**.....R125

*Green cabbage slaw, BBQ corn salsa, ranch dressing*

**Grilled Tenderstem Broccoli & Artichoke**.....R95

*Sundried tomato, lemon preserve, hazelnuts, tahini dressing  
(Vegan)*

## Main Course

**Char Siu Pork Belly**.....R225

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

**Grilled Beef Fillet**.....R245

*Porcini puree, fine bean, king oyster mushroom, port jus, home made wedges*

**Beef Brisket Massaman Curry**.....R205

*Chinese cabbage, baby potato, bean sprouts, peanut salsa, pickled cucumber, jasmine rice  
(Contains peanuts & shrimp)*

**Deboned Springbok Shank**.....R245

*Charred cauliflower, medjool date & pistachio, sumac yoghurt, harissa, pearl cous cous tabbouleh*

**Linefish.....R205**

*Crushed baby potato, caper & parsley butter, sugar snaps, sauce vierge*

**Seared Norwegian Salmon.....R245**

*Miso glazed potato fondant, asparagus, coriander cream, pickled ginger, radish, teriyaki*

**Aromatic Seafood Curry.....R205**

*Prawns, linefish, baby calamari, mussels, baby spinach, cherry tomato, jasmine rice*

**Clos Malverne Gourmet Beef Burger.....R155**

*Tomato jam, mature cheddar, rocket, red onion, wholegrain mayo, cajun wedges, onion rings*

**Chermoula Cauliflower.....R165**

*Carrot & cumin puree, quinoa, dukkha, herb oil, kale  
(Vegan)*

**Desserts**

**Chocolate parfait.....R85**

*Salted caramel, cocoa soil, banana mousse, caramelized banana*

**Malva Pudding.....R75**

*Koeksister ice cream, vanilla anglaise, ginger biscuit, gooseberry*

**Summer Berries.....R85**

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

**Espresso Panna Cotta.....R75**

*Mascarpone cream, shortbread biscuit, Kahlua chocolate sauce*

**Platters**

**Cheese Platter - (for 2).....R180**

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

**Cheese & Meat Platter - (for 2).....R235**

*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*

**Chorizo Pizza**..... **R120**

*Chorizo Napoli, roast red pepper, goats cheese, basil*

**Parma Ham Pizza**..... **R130**

*Parma ham, brie, confit cherry tomato, caramelized onion, olives, rocket, balsamic glaze*

**Vegetarian Pizza (vegan cheese available)**..... **R120**

*Spinach, mushroom, feta, olives, pickled baby onion*

**Build your own Pizza with these extra toppings**..... **R15 per topping**

*Feta, Brie, Avocado, Peppadews, Butternut, Spinach, Chorizo, Chicken, Anchovies, Mushrooms, Goats cheese, Olives, Confit tomato*

**\*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.**