

# CLOS MALVERNE

STELLENBOSCH



## ***The Winemakers Lunch***

### **Starters**

#### ***Miso Baby Carrots***

*Baby Carrots, Miso Glaze, Chickpeas, Humus*

R120

*Recommended wine Clos Malverne Chardonnay R45/glass / Nuiba Second Post Shiraz R60/glass*

#### ***Caprese Salad***

*Tomato, beetroot, basil and basil oil and Buffalo Mozzarella*

R120

*Recommended Wine Nuiba Fourth Post Rosé R45 / Clos Malverne Ellie CC R70*

### **Mains**

#### ***Creamy Mussels***

*Creamy White Wine Mussels and Toasted Bread*

R230

*Recommended Wine Clos Malverne Chenin Blanc R40 / Nuiba First Post Sem/Sauv Blanc R65*

#### ***Beef Fillet***

*250g Beef Fillet, Butternut Puree, Tenderstem Broccoli, Mash potato, Pickled Beetroot, Beef Jus.*

R345

*Recommended wine Clos Malverne Pinotage Reserve R75/glass / Clos Malverne Auret R85/glass*

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## **Line Fish of the Day**

*Fish of the day, Potato Gallette, Pea Puree, Baby carrots, tomato, Lemon Butter*

R275

*Recommended wine Clos Malverne Chardonnay R45/glass / Nuiba First Post Sauv/Blanc/Semillion R65/glass*

## **Cauliflower Steak**

*Harissa, Tenderstem Broccoli, Peas, Hummus*

R220

*Recommended wine Clos Malverne Chardonnay R45/glass / Clos Malverne Merlot R55/glass*

## **DESSERT**

### **Dark Chocolate Cake**

*Dark Chocolate and Almond Torte, Fresh Berries*

R105

*Recommended wine Clos Malverne Le Café Pinotage R50/glass*

### **Baked Cheesecake**

*Hazelnut and Caramel*

R98

*Recommended wine Clos Malverne Honeydew R40/glass*

### **Trio of Homemade Ice Creams**

*Ask your waiter.*

R78

***\*Please note a discretionary 12.5% gratuity will be added to your bill for tables of 6 and more.  
We regret no split bills.***

***\*Guests with dietary requirements, do inform us in advance.***