

**CLOS  
MALVERNE**

STELLENBOSCH



**3 Course Food & Wine Pairing Menu**

**R950.00 pp**

**Starters**

**Tempura Hake**

*Masala curry cream, pickled cucumber, radish, pesto oil*

*Paired with Clos Malverne Sauvignon Blanc*

OR

**Beef Carpaccio**

*Deep Fried Capers, Horseradish cream, wholegrain mustard, wild rocket, reduced balsamic cream*

*Paired with Clos Malverne Cabernet/Merlot*

OR

**Spicy Pumpkin Soup (V)**

*Pumpkin, coconut cream, ginger, chilli*

*Paired with Clos Malverne Chardonnay*

**Mains**

**Beef Fillet**

*250g Beef Fillet, Sweet Potato Puree, Baby carrots, Potato galle, Pickled Beetroot, Beef Jus.*

*Paired with Clos Malverne Pinotage Reserve*

OR

**Line Fish of the Day (V)**

*Fish of the day, Herbed gnocchi, Butternut Puree, Tender stem Broccoli, dried baby tomato, Lemon Butter*

*Paired with Clos Malverne Sauvignon Blanc*

OR

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**Cauliflower Steak (V)**

*Harissa, Tenderstem Broccoli, beetroot, dried baby tomatoes Hummus*

*Paired with Clos Malverne Chardonnay*

**Dessert**

**Baked Dark Chocolate Cheesecake**

*Dark Chocolate, Salted Caramel, Berry coulis*

*Paired with Clos Malverne Le Café Pinotage*

OR

**Sticky Toffee Pudding**

*Traditional sticky toffee pudding, caramel sauce, vanilla ice cream*

*Paired with Clos Malverne Honeydew*

**\*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.**