

CLOS MALVERNE

STELLENBOSCH



The Winemakers Menu

Starters

Spicy Pumpkin Soup (V)

Pumpkin, coconut cream, ginger, chilli

R85

Recommended wine Clos Malverne Chardonnay R47/glass / Nuiba Second Post Shiraz R62/glass

Tempura Hake

Masala curry cream, pickled cucumber, radish, pesto oil

R120

Recommended Wine Nuiba Fifth Post R58 / Clos Malverne Sauvignon Blanc R47/glass

Beef Carpaccio

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

R135

Recommended Wine Nuiba Fourth Post Rosé R48 / Clos Malverne Clos Malverne Cab/Merlot R55

Mains

Beef Fillet

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

R345

Recommended wine Clos Malverne Pinotage Reserve R77/glass / Clos Malverne Auret R87/glass

Line Fish of the Day

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

R275

Recommended wine Clos Malverne Sauvignon Blanc R47/glass / Nuiba First Post R67/glass

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Cauliflower Steak (V)

Harissa, Tenderstem Broccoli, beetroot, dried baby tomatoes Hummus

R220

Recommended wine Clos Malverne Chardonnay R47/glass / Clos Malverne Merlot R55/glass

Cape Malay Chicken Curry

Chicken curry, basmati rice, salsa & vegetables

R225

Recommended wine Clos Malverne Chardonnay R47/glass / Nuiba Second Post Shiraz R62/glass

Dessert

Baked Dark Chocolate Cheesecake

Dark Chocolate, Salted Caramel, Berry coulis

R105

Recommended wine Clos Malverne Le Café Pinotage R55/glass

Sticky Toffee Pudding

Traditional sticky toffee pudding, caramel sauce, vanilla ice cream

R98

Recommended wine Clos Malverne Honeydew R40/glass

Trio of Homemade Ice Creams

Ask your waiter.

R78

Fruit slices (V)

Selection of Fruit served with vegan ice cream

R80

***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.**