

CLOS MALVERNE

STELLENBOSCH



Winemakers Three Course Food & Wine pairing menu

R 990.00 per person

STARTERS

SOUTH AFRICAN SMOKED SPRINGBOK CARPACCIO

Served with preserved green fig wedges, fresh rocket, horseradish, homemade pickled baby onion and balsamic cream.

This dish is paired best with Clos Malverne Merlot 2024.

WEST COAST CURRY MUSSELS

Served with an aromatic Cape Malay coconut cream curry sauce, fresh coriander and fire-baked slices of focaccia from our wood-fired pizza oven.

This dish is paired best with Clos Malverne Chardonnay 2024 or Nuiba Fifth Post Chenin Blanc 2025.

PARMA HAM SALAD

Served with local feta, sweet melon, a selection of garden lettuces, baby tomatoes, cured Parma ham and deep-fried capers.

This dish is paired best with Clos Malverne Sauvignon Blanc 2025.

BEETROOT CARPACCIO

Carpaccio of beetroot and baby golden beetroot, served with homemade balsamic cream, fresh rocket, homemade pickled baby onion and deep-fried capers.

This dish is paired best with Clos Malverne Sauvignon Blanc 2025 or Nuiba Fourth Post Rosé 2026.

Please note: a discretionary 12.5% gratuity will be added to tables of six or more.

We regret that split bills are not permitted.

Please inform us in advance of any dietary requirements or allergies.

CLOS MALVERNE

STELLENBOSCH



MAIN COURSE

KAROO OSTRICH FILLET STEAK

Served with a sweet potato pavé bake, a rich blueberry jus and seasoned baby carrots.

This dish is paired best with Clos Malverne Pinotage Reserve 2024.

LINEFISH (KINGKLIP - SUBJECT TO AVAILABILITY)

Served on a bed of glass noodles with an aromatic, creamy fish sauce and garnished with baby spinach and baby corn.

This dish is paired best with Clos Malverne Chenin Blanc 2025.

SOUTH AFRICAN BEEF FILLET

Served with a rich Clos Malverne red wine-based beef jus, Hasselback potato, tenderstem broccoli and creamy pumpkin purée.

This dish is paired best with Clos Malverne Auret 2024 or Nuiba Third Post Cape Blend (Pinotage, Cabernet Sauvignon, Grenache) 2020.

MUSHROOM GNOCCHI

Herbed gnocchi served with king oyster, shiitake, white and brown shimeji mushrooms, and a creamy parsley and spring onion sauce. Napolitana sauce available for the vegan option.

This dish is paired best with Nuiba Fifth Post Chenin Blanc 2025.

CAPE MALAY CHICKEN CURRY

Aromatic, traditional Cape Malay chicken curry served with sambals and basmati rice.

This dish is paired best with Clos Malverne Chardonnay 2024 or Nuiba Fifth Post Chenin Blanc 2025.

CLOS MALVERNE GOURMET BURGER

A 200 g pure beef patty served on a brioche bun, garnished with lettuce, red onion, tomato, gherkin and harissa mayo. Please ask your waiter about the current topping.

This dish is paired best with Clos Malverne Merlot 2024 or Clos Malverne Le Café Pinotage 2024.

Please note: a discretionary 12.5% gratuity will be added to tables of six or more.

We regret that split bills are not permitted.

Please inform us in advance of any dietary requirements or allergies.

CLOS MALVERNE

STELLENBOSCH



DESSERT

NOUGAT CHEESECAKE

Homemade cherry and nut nougat cake garnished with caramel and nougat pieces.

This dish is paired best with Clos Malverne Honeydew.

WHITE CHOCOLATE AND ALMOND TORTE

A rich, sweet torte served with mixed fresh berries, vanilla ice cream and toasted almond flakes.

This dish is paired best with Clos Malverne Chardonnay 2024 or Nuiba First Post Sauvignon Blanc/Semillon 2025.

Please note: a discretionary 12.5% gratuity will be added to tables of six or more.

We regret that split bills are not permitted.

Please inform us in advance of any dietary requirements or allergies.