



RESTAURANT • HOTEL • CONFERENCING



Starters

Light options

Soup of the day R 75.00

Quiche of the day served with house salad R 75.00

Salads

Clico Chicken Caesar Salad R125.00

Cured and Smoked Salmon R 115.00

Butternut Fennel and Orange Salad R 95.00

Homemade Pasta

Wild Mushroom and Parmesan R105.00

Spicy Chicken, Mozzarella and Rocket R115.00

Braised Beef Ragu R125.00

Side orders

Clico house salad R95.00

Chopped chili R25.00

Veg of the day R45.00





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Main Course

Smoked Aubergine R 125.00(V)

Mozzarella, Miso Puree, Winter Veg

Wine Pairing

Beef Fillet R 220

Oxtail Pudding, Confit Onions, Yam Puree

Wine Pairing

Chicken Ballotin R 185

Pear & Parsnip, Burlled Citrus, Mushroom

Wine Pairing

Crusted Line Fish R 200

Smoke Marrow, Fennel, Mussels

Wine Pairing

Pork Belly R 215

Bacon Jam, Pumpkin, "Millie Feuille"

Wine Pairing

Duck R 195

Figs, Beetroots, Five Spice Jus

Wine Pairing





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Dessert

Chocolate Torte R125

Whiskey, Coffee, Paris – Brest

Wine Pairing

Citrus R95

Lavender, Rhubarb, Blood Orange Ice Cream

Wine Pairing

Apple Tart Tatin R 95

Fudge Crumble, Earl Grey and Crème Fraiche Ice Cream

Wine Pairing

Cheese Board R 115

Specialty Cheese, Preserve, Lavash, Nuts

Wine Pairing

