

# The Restaurant

@ Clos Malverne Wine Estate

## Starters

**Tomato Posset.....R129**

*With fresh heirloom vine tomatoes, cow's milk burrata, crispy basil, balsamic gel and wild rocket*

or

**West Coast Saldanha Bay Mussels.....R125**

*With endive, a bulgar wheat salad and fermented lime achar*

or

**Crispy Salt & Pepper Patagonian Calamari.....R125**

*With fresh lemon, tamarind and a butter leaf salad*

or

**A Poached Hen's Egg.....R129**

*With confit potato, sour cream, smoked curried aioli, a truffle emulsion and watercress*

or

**Atlantic Ocean Hake Mock Scallops.....R129**

*With an aromatic Thai crayfish bisque, rice crackers and fresh coriander*

or

**Venison Tartare on Mosbolletjie Toast.....R129**

*With medjool dates, toasted walnuts, pickled cucumber, blackened garlic and a baby leaf salad*

## Mains

**Confit and Grilled Heirloom Carrot.....R230**

*With white miso curried brown lentils, fried peanuts, peanut and chilli pesto, broccolini and curly kale*

or

**Home-made Fettucine.....R230**

*With aged Boerenkaas croquette, pickled mustard, Grano Padano, crispy garlic and tarragon velouté*

or

**Line Caught Fish.....R245**

*With summer green vegetables, sweet potato puree, candied ginger and lemon Beurre Blanc*

or

**Spicy Butter Chicken Curry.....R245**

*With young carrots, baby marrow, toasted cashew nuts and crispy chickpeas on fried rice*

or

**Aromatic Cured and Confit Duck Leg.....R255**

*With purple cabbage, grilled Adam's fig, mung bean sprouts and soft pomme puree*

or

**Aged grass-fed Beef Sirloin.....R245**

*With turnip, toasted hazelnuts, red wine onion cups and fried Brussel sprouts*

**Sides**

**Hand-cut Potato Chips .....R45**

**House Salad.....R45**

**Desserts**

**Riesling poached Quince and Litchi.....R125**

*With white chocolate mousse, toasted almonds and English toffee frozen yoghurt*

or

**Stout Dark Chocolate Cheesecake.....R105**

*With frozen blueberries, hazelnut crumble and dark chocolate ice-cream*

or

**Camembert Cheese Panacotta.....R109**

*With fresh peach, Honeydew jelly and lavash*

or

**Coconut Tapioca Pudding.....R109**

*With toasted coconut, fresh mango and golden milk latté ice-cream*

or

**Trio of Ice-Cream.....R99**

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

*\*Please note for guests with dietary requirements, do inform us in advance as most of our dishes contains garlic, dairy, nuts and onion.*