

The Restaurant

@ Clos Malverne Wine Estate

1st course

Tomato Posset

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

Served with Clos Malverne Chardonnay

or

West Coast Saldanha Bay Mussels

With endive, a bulgar wheat salad and fermented lime achar

Served with Clos Malverne Sauvignon Blanc

or

Crispy Salt & Pepper Patagonian Calamari

With fresh lemon, tamarind and a butter leaf salad

Served with Clos Malverne Sauvignon Blanc

or

A Poached Hen's Egg

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

Served with Clos Malverne Chardonnay

2nd Course

Atlantic Ocean Hake Mock Scallops

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

Served with Clos Malverne Sauvignon Blanc

or

Venison Tartare on Mosbolletjie Toast

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

Served with Clos Malverne Chardonnay

3rd Course

Confit and Grilled Heirloom Carrot

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

Served with Clos Malverne Chardonnay

or

Home-made Fettucine

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

Served with Clos Malverne Merlot

or

Line Caught Fish

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

Served with Clos Malverne, Sauvignon Blanc

or

Spicy Butter Chicken Curry

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

Served with Clos Malverne, Cabernet/Shiraz

or

Aromatic Cured and Confit Duck Leg

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

Served with Clos Malverne, Pinotage Reserve

or

Aged grass-fed Beef Sirloin

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

Served with Clos Malverne, Cabernet Sauvignon

Sides

Hand-cut Potato Chips R45

House Salad R45

4th course

Riesling poached Quince and Litchi

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

Served with Clos Malverne, Sauvignon Blanc Brut

or

Stout Dark Chocolate Cheesecake

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

Served with Clos Malverne, Pinotage Le Cafe

or

Camembert Cheese Panacotta

With fresh peach, Honeydew jelly and lavash

Served with Clos Malverne, Honeydew

or

Coconut Tapioca Pudding

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

Served with Clos Malverne, Honeydew

R645per person for 4-course Food & Wine Pairing

Please note a discretionary 12.5% gratuity will be added to your bill for tables of 6 or more.

We regret no split bills.