

The Restaurant At
CLOS
MALVERNE



Starters

Roasted marrow bones – R90
Gremolata, Rocket & Crostini

Vol au vent of snails – R90
Served in a creamy gorgonzola sauce

Chicken croquette balls – R90
with harissa mayo

Soup of the day – R90

Soy, honey, sesame Lamb riblets – R90
with Asian slaw

Strawberry, peanut brittle, Danish feta, Avo & rocket salad
tossed in a balsamic vinaigrette – R90

Main Course

Grilled Pork chop – R235
on vegetable egg noodles & pineapple salsa

Linefish Thermador – R240
with Basmati rice & broccoli

Braised Beef short Rib – R235
on creamy polenta with root vegetables

Creamed spinach & bacon chicken roulade – R235
Hasselback potato and creamy wholegrain mustard sauce

Vegetarian Fajita – R185
2 soft tortillas, black beans, cheese, guacamole, salsa & sour
cream

Wagyu burger of the day – R165
Served with potato wedges & truffle mayonnaise

(*) Slow roasted deboned duck - R285
Half a duck on herbed mash potato, red cabbage & plum
sauce

(*) Beef fillet – R285
on bacon & mushroom risotto, julienne vegetables & red
wine jus

(*) Prawn, Scallop, Mushroom & pea risotto – R255

Sides: Buttered mash, Basmati rice, Chips, Creamy
Polenta, Vegetables R35

Desserts

Caramel Popcorn Cheesecake – R95

Carrot cake Martin – R95

Apple, caramel, pecan pie (a la mode or cream) – R95

Summer berry, Rose Eaton mess – R95

Milk tart spring rolls with Koeksister ice-cream – R95

Sharing Boards

Local Cheese Board - R225

4 local cheeses, nuts, olives, pickles, preserves & crostini

Local Cheese and Meat Board – R265

4 local cheeses, 2 local meats, nuts, olives, pickles, preserves
& crostini

Deep Fried Brie – R125

*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 notify your waiter of any dietary requirements

Malzel – R95

Garlic, feta, rosemary & tzatziki

Malnic – R140

Chicken mayo, bacon & crispy onions

Malzanel - R140

Beef fillet, mushrooms, garlic, spring onion & avo

Maljaan - R125

Ham, bacon, peppadews & feta

Malvern - R140

Butter chicken, Pico de gallo, coriander & yoghurt

Malvic - R145

Slow roasted lamb, red onion, feta, rocket & harissa mayo

Malbee - R125

Chorizo, goats cheese & caramelized onions

Maldot – R140

Bacon, brie & fig preserve

Malveg – R125

Butternut, feta, caramelized onions, rocket & balsamic
reduction

The Cellar At CLOS MALVERNE



STELLENBOSCH

Wine List

Sparkling Brut/MCC	Glass	Bottle
Clos Malverne Sparkling Brut	R55	R230
Clos Malverne Ellie MCC	R60	R286
House Wines		
Devonet Sauvignon Blanc	R40	R170
Devonet Shiraz	R40	R170
White		
Clos Malverne Sauvignon Blanc	R50	R230
Clos Malverne Chardonnay	R50	R230
Clos Malverne Honeydew	R40	R230
Red		
Clos Malverne Pinotage Le Café	R60	R235
Clos Malverne Cabernet/Shiraz	R65	R245
Clos Malverne Merlot	R65	R245
Clos Malverne Cabernet/Merlot	R65	R245
Clos Malverne Pinotage Reserve	R80	R310
Clos Malverne Cabernet Reserve	R80	R310
Clos Malverne Auret	R90	R349

The Restaurant At
CLOS
MALVERNE



Set menu

2 Course R315 per person

(Starter & Main / Main & Desert)

3 Course R375 per person

Wine pairing surcharge of R220 for 4 glasses of wine

Items marked with a (*)

on the Main Course menu excluded from the Set menu

Surcharge will be added

***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 notify your waiter of any dietary requirements**

The Restaurant At
CLOS
MALVERNE



Kiddie menu

Mac & cheese balls R65

Kiddie Pizza (Margarita & 1 topping) R70

Chicken strips & chips R70

Hot dog & salted crisps R70

Kiddie fillet, buttered mash & veg R80

Ice-cream & chocolate / caramel sauce R45

Decorate your own cupcake R45

Kiddie pairing R75

Mac & cheese ball paired with crème soda

Mini chicken slider paired with apple juice

Mini cupcake paired with strawberry milk

The Restaurant At
CLOS
MALVERNE



Breakfast Menu

Sloppy Jo Croissant R75

Chorizo, egg & cheese quesadillas with guacamole, Pico de Gallo & sour cream R120

2 Eggs done your way, bacon, Boerewors / Pork sausage, "Smootjie", sautéed mushrooms & toast R130

Croque Monsieur R85

Muesli, yoghurt parfait with berry coulis R85

Waffle with salted caramel & banana R105

Eggs Benedict R105

Salmon Benedict R150

Vegetarian Menu

Starters

Soup of the day – R90

Strawberry, peanut brittle, Danish feta, Avo & rocket salad tossed in a balsamic vinaigrette – R90

Mushroom risotto balls on napolitana sauce and creamy gorgonzola. – R90

Mains

Vegetarian Pasta / Gnocchi (Tomato, pesto or cream based) – R170

Tabouli stuffed roasted Bell pepper on creamy polenta with pineapple preserve. – R185

Vegetarian Fajita, 2 soft tortillas, black beans, cheese, guacamole, salsa & sour cream – R185

Vegetarian Risotto – R170

Garlic, feta, rosemary pizza with tzatziki – R95

Butternut, feta, caramelized onions, rocket & balsamic reduction – R125

Jacket potato stuffed with creamy mushroom sauce, your choice of a side salad or side vegetables. – R170

Dessert

Sorbet – R95

Vegan sticky toffee pear pudding with cream – R95

Please note we do have vegan cheese, almond milk, and plant-based cream available.

