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# Breakfast

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SERVED 8-11AM

**Homemade almond and cranberry granola (v)**

*with yoghurt and seasonal berries*

**R65**

**Hearty farmer's breakfast**

*eggs, crispy bacon, free-range chicken chipolatas, mushrooms,  
farm-fresh tomato relish with homemade white or brown bread*

**R95**

**Eggs Benedict with local smoked trout**

*with poached eggs, wilted spinach and sauce hollandaise*

**R100**

**French toast**

*with crispy bacon, poached berries and honey crème fraiche*

**R90**

**Smashed avo on toasted sourdough (v)**

*with balsamic glazed cherry tomatoes and assorted mushrooms*

**R90**

**Smoothies (v)**

*Banana, oats, nut butter, vanilla  
or*

*Berries, yoghurt, oats, chia seeds*

**R60**



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# Starters

# Mains

SERVED 12 - 4PM

## Summer tomato soup topped (served chilled or warm)

with a melange of seasonal tomatoes, toasted  
pumpkin seeds and basil

**R95**

*Perfect pairing: Sauvignon Blanc*

## Beetroot, Chevin goats' cheese and fresh apple salad with

seeded crackers, almonds, and citrus dressing

**R105**

*Perfect Pairing: Chardonnay*

## Beef Carpaccio with parmesan shavings and radish salad

enoki mushrooms, horseradish cream and  
crispy onions

**R140**

*Perfect Pairing: Pinot Noir*

## Citrus and chilli glazed prawns' skewer

with fresh summer salad, toasted almonds,  
and hollandaise sauce

**R140**

*Perfect Pairing: Riesling*

## Lime and chilli chicken kebab

with brown rice, quinoa, courgettes, and  
homemade tzatziki

**R210**

*Perfect Pairing: Riesling*

## Pan-fried linefish

with baby potatoes, zucchini linguini  
and horseradish crème fraiche

**SQ**

*Perfect Pairing: Chardonnay*

## Aged Chalmar sirloin steak (280g)

with Pinot butter, rustic chips  
and crisp green salad

**R290**

*Perfect Pairing: Pinot Noir*

## Vegetarian poke bowl

with miso mayo

**R155**

*Perfect Pairing: Sauvignon Blanc*



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# Dessert

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SERVED 12 - 4PM

**Lemon tartlet with strawberry**

*basil and chocolate*

**R90**

**Vanilla bean fridge cheesecake topped**

*with salted caramel and a fresh apple, berry  
and mint salsa*

**R90**

**Dark chocolate marquise,**

*almond soil, seasonal fruit*

**R90**

**Local cheese platter**

*with homemade preserves and fresh bread*

**R170 (serves 2 people)**

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# Extras

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<b>Chips</b>	<b>R40</b>
<b>Rocket, parmesan &amp; red onion salad</b>	<b>R35</b>
<b>Free-range egg</b>	<b>R12</b>
<b>Bacon</b>	<b>R20</b>
<b>Smashed Avo</b>	<b>R17</b>
<b>Local smoked trout</b>	<b>R30</b>



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# Kids

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**Egg and crispy bacon on toast**

R50

**Toasted cheese and chips**

R50

**Free-range chicken strips and chips**

R75

**Cheesy pasta**

*add bacon for R10*

R65

**Beef Burger**

*with signature chips*

R95

**Ice-cream with chocolate sauce**

*topped with crushed oreo biscuits*

R50

**Pancakes with cinnamon sugar**

R50



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# Drinks

WHITE WINE	Carafe	Bottle
Sauvignon Blanc	45	110
Riesling	45	110
Village Chardonnay	50	125
Estate Chardonnay	100	280
Seven Flags Chardonnay	<i>N/A</i>	900
RED WINE		
Village Pinot Noir	45	125
Estate Pinot Noir	100	280
Seven Flags Pinot Noir	<i>N/A</i>	900
ALCOHOLIC BEVERAGES		
L-Gin   Gin & Tonic		65
Cluver & Jack   Cider		25
Grappa		55
Graham Beck Brut		400
COLD DRINKS		
Water Still or Sparkling		35
Appletiser or Grapetiser		35
Soft Drinks		32
Apple Juice		15
HOT DRINKS		
Espresso   Regular or Decaf		30
Latte, Cappuccino or Flat white		37
Tea		30
Hot Chocolate		40



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# Friday Night

SERVED 5 -9 PM

## **Roasted tomato and basil soup (v)**

with homemade bread

**R95**

*Perfect pairing: Sauvignon blanc*

## **Chalmar beef burger (180g)**

with mature cheddar, rocket, caramelised onions and signature chips

**R165**

*Perfect pairing: Pinot Noir*

## **Pulled pork burger**

with red cabbage and apple slaw, mature cheddar and signature chips

**R180**

*Perfect pairing: Chardonnay*

## **Buttermilk-fried chicken burger**

with chimichurri sauce, rocket, garden tomato and signature chips

**R 180**

*Perfect pairing: Chardonnay*

## **Roasted field mushrooms and smashed avo burger (v)**

with red cabbage and apple slaw and signature chips

**R 130**

*Perfect pairing: Riesling*

## **Aged Chalmar sirloin steak (280g)**

with Pinot Noir butter, signature chips and crisp green salad

**R 290**

*Perfect pairing: Pinot Noir*



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