

---

# Breakfast

---

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**



---

**PAUL CLÜVER**

RESTAURANT

---

# 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

**SQ**

*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*



**PAUL CLÜVER**

RESTAURANT

---

# Dessert

---

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)**

---

# Extras

---

<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>



---

**PAUL CLÜVER**

---

RESTAURANT

---

# Kids

---

**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**



**PAUL CLÜVER**

RESTAURANT

---

---

# Drinks

---

## WHITE WINE

---

	Carafe	Bottle
Sauvignon Blanc	45	110
Riesling	45	110
Village Chardonnay	50	125
Estate Chardonnay	110	300
Seven Flags Chardonnay	<i>N/A</i>	950

## RED WINE

---

Village Pinot Noir	50	125
Estate Pinot Noir	110	300
Seven Flags Pinot Noir	<i>N/A</i>	950

## ALCOHOLIC BEVERAGES

---

L-Gin   Gin & Tonic	65
Cluver & Jack   Cider	27
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



---

# 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*



---

**PAUL CLÜVER**

RESTAURANT

---