
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

Roasted tomato and basil soup

with homemade bread

R95

Perfect pairing: Sauvignon Blanc

Beetroot, goats' cheese & fresh apple salad

with seeded crackers, and citrus dressing

R105

Perfect Pairing: Chardonnay

Wild mushroom, goats' cheese, toasted sesame & edamame on bruschetta

with hollandaise and petit salad

R105

Perfect Pairing: Chardonnay

Citrus and chili glazed prawns' skewer

with fresh seasonal salad, roasted almonds,
and hollandaise sauce

R140

Perfect Pairing: Riesling

Elgin Free-range chicken & mushroom pot pie

with tomato and grilled zucchini salad,
parmesan and roasted almonds

R210

Perfect Pairing: Chardonnay

Pan-fried line fish

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

Chickpea and roasted butternut bowl with a touch of coconut curry

with steamed rice, coriander yoghurt
and fresh naan bread

R185

Perfect Pairing: Pinot Noir



PAUL CLÜVER
RESTAURANT

Dessert

SERVED 12 - 4PM

Farm style Apple crumble

served with homemade custard

*Please place your order in advance
as it requires additional time for preparation.*

R85

Baked cheese cake

topped with Berry compote

R90

Dark chocolate Fondant

served with vanilla ice cream.

*Please place your order in advance
as it requires additional time for preparation.*

R95

Local cheese platter

with homemade preserves and fresh bread

R195 (serves 2 people)

Extras

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



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	24
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

