



PAUL CLÜVER

FAMILY WINES





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FAMILY WINES

Homemade almond and cranberry granola
with yoghurt and seasonal berries
R 65

Hearty farmer's breakfast
eggs, crispy bacon, free-range chicken chipolatas,
mushrooms, farm-fresh tomato relish
with homemade white or brown bread
R 90

Eggs Benedict with local smoked trout
with poached eggs, wilted spinach
and sauce hollandaise
R 95

French toast
with crispy bacon, seasonal berries
and honey crème fraiche
R 80

Smashed avo on toasted sourdough
with balsamic glazed cherry tomatoes
and selection of mushrooms
R 85

Breakfast

8 AM
TO
11 AM





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Starters

Roasted tomato and basil soup (v)
with homemade bread

R 70

Perfect pairing: Sauvignon Blanc

Beetroot and fennel cured local trout salad
with horseradish dressing, roasted baby beets,
parmesan crouton and capers

R 105

Perfect pairing: Estate Chardonnay

Marinated tomatoes and peppers
on garlic bruschetta (v)

with buffalo mozzarella , edamame,
crispy pancetta and basil emulsion

R 95

Perfect pairing: Village Chardonnay

Citrus and chilli glazed prawn skewers
with grilled zucchini, rocket and tomato salad
and hollandaise sauce

R 105

Perfect pairing: Riesling

Lunch

12 PM
TO
4 PM





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Main Course

Puttanesca linguini with parmesan (v)

with anchovies, capers, tomatoes, olives, basil and parsley

R 130

Perfect pairing: Village Pinot Noir

Pan-fried line fish and crispy squid tentacles

with butterbean puree, summer greens,
baby potatoes and sauce Vierge

R 190

Perfect pairing: Estate Chardonnay or Seven Flags Chardonnay

Elgin free-range chicken and mushroom pot pie

with summer rocket, tomato and grilled zucchini salad,
parmesan and roasted almonds

R 160

Perfect pairing: Chardonnay

Aged Chalmar sirloin steak (280g)

with Pinot Noir butter, signature chips
and crisp green salad

R 220

Perfect pairing: Estate Pinot Noir or Seven Flags Pinot Noir

Lunch

12 PM
TO
4 PM





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Dessert

Vanilla bean pannacotta
with fresh summer berries and crumble
R 85

Dark chocolate marquise
with almond chocolate soil and passionfruit curd
R 90

Farm-style apple and cinnamon crumble
with homemade custard
R 85

Local cheese platter
homemade preserves and fresh bread
(serves 2 people)
R 165

Additions

Chips	R 35
Rocket, parmesan & red onion salad	R 35
Free-range egg	R 10
Bacon	R 12
Smashed avo	R 15
Local smoked trout	R 20
Farm-fresh tomato relish	R 10

Lunch

12 PM
TO
4 PM





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Breakfast

Egg and crispy bacon on toast

R 50

Toasted cheese and chips

R 50

Pancakes with cinnamon sugar

R 50

Mains

Free-range chicken strips and chips

R 75

Cheeseburger and chips

R 75

Margarita pizza

R 60

Desserts

**Ice- cream with chocolate sauce
and topped with crushed oreo biscuits**

R 50

**“DIY” shortbread biscuits with butter icing
and assorted toppings**

R 75

Pancakes with cinnamon sugar

R 50

Children's

ALL
DAY





PAUL CLÜVER

FAMILY WINES

Roasted tomato and basil soup (v)
with homemade bread

R 70

Perfect pairing: Sauvignon blanc

Chalmar beef burger (180g)

with mature cheddar, rocket, caramelised onions
and signature chips

R 155

Perfect pairing: Estate Pinot Noir

Pulled pork burger

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

R 165

Perfect pairing: Estate Chardonnay

Buttermilk-fried chicken burger

with chimichurri sauce, rocket, garden tomato
and signature chips

R 160

Perfect pairing: Estate Pinot Noir

Roasted field mushrooms and smashed avo burger
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 220

Perfect pairing: Estate Pinot Noir or Seven Flags Pinot Noir

Friday Night

5 PM
TO
9 PM





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White Wine

	Carafe	Bottle
Sauvignon Blanc	R 40	R 100
Riesling	R 40	R 100
Village Chardonnay	R 45	R 120
Estate Chardonnay	R 100	R 275
Seven Flags Chardonnay		R 800

Red Wine

	Carafe	Bottle
Village Pinot Noir	R 45	R 120
Estate Pinot Noir	R 100	R 275
Seven Flags Pinot Noir		R 800

Alcoholic Beverages

	Bottle
L-Gin Gin & Tonic	R 45
Cluver & Jack Cider	R 25
Graham Beck Brut	R 380

Cold Drinks

	Bottle
Water Still or Sparkling	R 30
Appletiser Grapetiser	R 32
Soft Drinks	R 30
Apple Juice	R 15

Hot Drinks

	Cup
Espresso Regular or Decaf	R 25
Latte Cappuccino Flat white	R 30
Tea	R 25
Infusion Tea	R 30
Hot Chocolate	R 30

Drinks

ALL
DAY

