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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

Berries, yoghurt, oats, chia seeds

**R60**



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# Starters

SERVED 12-4PM

**Roasted tomato and basil soup (v)**  
with homemade bread

**R75**

*Perfect pairing: Sauvignon Blanc*

**Beetroot and fennel cured  
local trout salad**

with horseradish dressing,  
roasted baby beets,  
parmesan, croutons and capers

**R105**

*Perfect pairing: Pinot Noir*

**Wild mushroom, goats cheese,  
toasted sesame and  
edamame on bruschetta (v)**  
with hollandaise and petit salad

**R 100**

*Perfect pairing: Chardonnay*

**Citrus and chilli glazed  
prawn skewer**

with grilled zucchini,  
rocket and tomato salad  
and hollandaise sauce

**R 105**

*Perfect pairing: Riesling*

# Mains

SERVED 12-4PM

**Panfried line fish on  
zucchini linguini**  
with buttered mash  
with horseradish crème fraiche

**R210**

*Perfect pairing: Chardonnay*

**Elgin free-range chicken  
and mushroom pot pie**  
with rocket, tomato  
and grilled zucchini salad,  
parmesan and roasted almonds

**R170**

*Perfect pairing: Chardonnay*

**Aged Chalmar sirloin steak (280g)**  
with Pinot Noir butter,  
signature chips  
and crisp green salad

**R 220**

*Perfect pairing: Pinot Noir*

**Chickpea and roasted butternut  
bowl with a hint of coconut curry (v)**  
with steamed rice, coriander  
yoghurt and fresh naan bread

**R 150**

*Perfect pairing: Pinot Noir*



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# Desserts

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**Drunken Topsy Tart**  
with brandy caramel sauce and vanilla crème fraiche  
**R90**

**Dark chocolate marquise**  
with almond chocolate soil and passionfruit curd  
**R90**

**Farm-style apple and cinnamon crumble**  
with homemade custard  
**R 90**

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

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# Extras

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|                                    |     |
|------------------------------------|-----|
| Chips                              | R40 |
| Rocket, parmesan & red onion salad | R35 |
| Free-range egg                     | R10 |
| Bacon                              | R17 |
| Smashed Avo                        | R17 |
| Local smoked trout                 | R25 |



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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**

**Margherita pizza**

*optional toppings: bacon, mushrooms or avo - R10 each*

**R70**

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

**R50**

**Pancakes with cinnamon sugar**

**R50**



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# Friday Night

SERVED 5-9PM

**Roasted tomato and basil soup** (v)  
with homemade bread

**R75**

*Perfect pairing: Sauvignon blanc*

**Chalmar beef burger** (180g)  
with mature cheddar, rocket, caramelised onions and signature chips

**R155**

*Perfect pairing: Pinot Noir*

**Pulled pork burger**  
with red cabbage and apple slaw, mature cheddar and signature chips

**R165**

*Perfect pairing: Chardonnay*

**Buttermilk-fried chicken burger**  
with chimichurri sauce, rocket, garden tomato and signature chips

**R 160**

*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 220**

*Perfect pairing: Pinot Noir*



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# Drinks

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## WHITE WINE

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|                        | <i>Carafe</i> | <i>Bottle</i> |
|------------------------|---------------|---------------|
| Sauvignon Blanc        | R45           | R110          |
| Riesling               | R45           | R110          |
| Village Chardonnay     | R50           | R125          |
| Estate Chardonnay      | R100          | R280          |
| Seven Flags Chardonnay | <i>NA</i>     | R900          |

## RED WINE

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|                        | <i>Carafe</i> | <i>Bottle</i> |
|------------------------|---------------|---------------|
| Village Pinot Noir     | R45           | R125          |
| Estate Pinot Noir      | R100          | R280          |
| Seven Flags Pinot Noir | <i>NA</i>     | R900          |

## ALCOHOLIC BEVERAGES

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|                              |      |
|------------------------------|------|
| L-Gin <i>Gin &amp; Tonic</i> | R65  |
| Cluver & Jack <i>Cider</i>   | R25  |
| Grappa                       | R55  |
| Graham Beck <i>Brut</i>      | R400 |

## COLD DRINKS

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|                                 |     |
|---------------------------------|-----|
| Water <i>Still or Sparkling</i> | R35 |
| Appletiser or Grapetiser        | R35 |
| Soft Drinks                     | R32 |
| Apple Juice                     | R15 |

## HOT DRINKS

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|                                  |     |
|----------------------------------|-----|
| Espresso <i>Regular or Decaf</i> | R30 |
| Latte, Cappuccino or Flat White  | R37 |
| Tea                              | R30 |
| Hot Chocolate                    | R40 |

