

Tapas Menu

SERVED FROM TUESDAY TO SUNDAY

SNACKS

Homemade Country bread, whipped butter, tapenade	40
Marinated olives	60
A selection of 4 local cheeses, mulled pear, preserves	125
Richard Bosman charcuterie	120
Local cheese and charcuterie platter for two	325

TAPAS FOR TWO @ 790

or customize your dining experience by choosing your favourite dishes

Hake and potato croquet, garlic emulsion	75
Slow roasted aubergine, tahini dressing, Puglia fior di latte, almond	110
Crisp salad leaves, white bean spread, radish, Parmesan cheese	85
Grilled squid, cucumber, chilli, mint, and caper dressing	125
Spice rub sirloin (250g), confit garlic, chermoula	210
Elgin free range chicken, bourbon barbecue sauce, pickled cucumber	165
Crisp potato, sour cream, fennel	75
Charred tender stem broccoli, ginger and sesame dressing, crispy onion	85

DESSERTS

Baked cheese cake topped with Berry compote	95
Vanilla panna cotta, strawberries, lemon curd	85

KIDS

Steak & chips	85
Chicken strips & chips	85
Portion of chips	55
Ice cream and chocolate sauce	50



PAUL CLÜVER
RESTAURANT