



Starters

Light options

Soup of the Day

Quiche of the Day served with House Salad

Salads

Smoked Chicken and Feta Salad

Salmon Gravlax and Beetroot

Chickpea, Cucumber and Celery

Homemade Pasta

Wild Mushroom and Parmesan

Spicy Chicken, Mozzarella and Rocket

Braised Beef Ragu

Side orders

Clico House Salad

Chopped Chili

Veg of the Day





Main Course

Duck

Carrot, Potato, Kale
The Affair Pinot Noir

Seabass

Lemon Risotto, Shimeji, Courgette, Corn
The Raptor Post Rosé

Pork Belly

Cauliflower Puree, Mustard Greens, Apple
Catherine Marshall Amatra Red

Aged Beef Sirloin

Chimichurri, Artichokes, Grapefruit, Onions
Yardstick Pinot Noir

Braised Lamb Shoulder

Spinach, Sweet Potato, Olives, Beetroot, Jus
Beaumont Pinotage

Quinoa and Beets

Apple, Cashew Nuts, Goats Cheese
Rjiks Chenin Blanc





Dessert

Manjari Dark Chocolate

Ginger, Passion Fruit, Szechuan Pepper

Eagles Nest Merlot

Apple

Caramel Chocolate, Tonka Bean, Coffee, Almonds

Nederberg Noble Late Harvest

Berries

Rose Water Ice Cream, Berry Granita, Berry Granola

Gorgeous Chardonnay Pinot Noir

Cheese Board

Local Cheese, Preserve, Lavash, Nuts

Paul Cluver Riesling

