



Starters

Light options

Soup of the day
Quiche of the day served with house salad

Salads

Clico Chicken Caesar Salad
Cured and Smoked Salmon
Butternut Fennel and Orange Salad

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

Figs, Parsnip, Beetroot, Five Spice Jus
Catherine Marshall Pinot Noir

Seabass

Squid, Prawns, Mussel, Olives
Journey End Cabernet Sauvignon

Beef Fillet

Shitake, Broccoli, Braised Beef Croquette, Oxtail Jus
Morgenster Lourens River Valley Red

Lamb Shoulder

Curried Lentils, Cucumber, Yoghurt
Beaumont Pinotage Glass

Chicken Ballotine

Spinach, Barley Risotto, Corn
Fable Mountain Jackal Bird

Mushroom Wellington

Leek and Lentils, Saffron Sauce
Vondeling Cabernet Sauvignon





Dessert

Dark Chocolate Semifreddo

Orange, Cashew Nut Brittle, Buttermilk Ice Cream, Chocolate Soil

Eagles Nest Merlot

Crème Caramel

Almonds, Berries, Salted Caramel

Mulderbosch Noble Late Harvest

Berries

Berry Ice Cream, Berry Granita, Berry Granola

Gorgeous Chardonnay Pinot Noir

Cheese Board

Local Cheese, Preserve, Lavash, Nuts

Paul Cluver Riesling

