



Z O R G V L I E T[®]
w i n e s

Zorgvliet Restaurant Menu

Salads

- Fresh Garden Salad - R75
- Grilled Chicken Salad - R100
- Pan Fried Beef Rump Salad - R150
- Parma Ham & Melon Salad – R115
- Smoked Salmon & Cream Cheese Salad - R145
- Biltong, Blue cheese & Red pesto salad - R130
- Roast Butternut & Feta salad - R90

Starters

- Baked Camembert served with a Hanepoot Coulis - R75
- Grilled Patagonia Calamari stuffed with cream cheese - R115
- Venison Carpaccio with Capers & Parmesan shavings - R110
- Sticky Pork Belly - R95
- Creamy Garlic Chicken Livers - R70
- Escargot - R90

Homemade Burgers served with fries

- Beef Hamburger topped with melted Camembert & Caramelized Onion - R120
- Slow roasted BBQ Pulled Pork on a sesame burger bun - R105
- Crumbed Chicken burger with crispy lettuce & fresh tomato- R95
- Sliders - Beef & Chicken & Pork - R110



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Mains

- Linguini Pasta with Olives, Sundried Tomatoes & Basil Pesto sauce (v) - R120
Bacon & Mushroom Pasta Carbonara - R120
Spinach & Ricotta Ravioli with creamy Blue Cheese sauce (v) - R120
Homemade Chicken Pie & Rice - R110
Traditional Boboti with Rice & sambhal - R100
Fish of the Day with Cherry Tomato Salsa & Rice - R150
Grilled Patagonia Calamari served with Fries - R170
Sticky Pork Belly with a side of Mashed Potato - R150
Short rib served in a tomato-based sauce with Mashed Potatoes - R125
Lamb Shank served with Tomato Reduction & Mashed Potato - R195
Braised Lamb with Feta Cous-cous, Herb Yogurt & Green Beans - R160

Our steaks are served with mashed potatoes/chips/vegetables:

- 200g Rump - R160
300g Fillet on the bone – R260
300g Rib Eye on the bone – R230

Sides R35

- Mashed Potatoes
Straight cut Fries
Roasted Vegetables
Fresh Green Salad
Cous - Cous

Sauces R35

- Mushroom
Pepper
Cheese

Dessert

- Fudgy Chocolate Brownies & Ice cream - R60
Dessert spring rolls - R45
Dessert of the Day - R45
Trio of Ice cream - R45
Cheese Platter for Two - R250