



ZORGVLIEET

Combining over 300 years of hard work and shared family knowledge



The Zorgvliet picnic area and restaurant are situated in the most picturesque setting, a piece of heaven fallen from the sky where you can be lost in your dreams, inhale the fresh air of the Banghoek Valley and bask in the warm sunshine.

The vineyards all have a different shade of green according to the types of cultivar. They are a perfect backdrop to the historic white washed Cape Dutch architecture of Zorgvliet Wines' buildings.

Here you, your family and friends can enjoy the spectacular views of the surrounding mountains and vineyards. There is ample space for your kids to run around and play games. Alternatively, they can play on the jungle gym situated next to the Zorgvliet picnic area

Select the picnic basket of your choice from the picnic basket menu offered or select from our gourmet lunch menu and experience a culinary journey that will excite your taste buds.



ZORGVLiet

Welcome to Zorgvliet Picnics!
We are happy to have you here and hope
that you enjoy your picnic.

Family for Four @ R875

(Please note: this basket needs to be booked at least one day in advance)

whole oven roasted chicken | baguettes | preserves,
quiche of the day | fresh green salad | salad of the day |
something sweet | bottle of Silvermyn wine

Silvermyn for Two R555

baguettes | preserves | quiche of the day | charcuterie,
fresh green salad | salad of the day | something sweet |
bottle of Silvermyn wine

Meaty for Two R570

baguettes | preserves | duo of gourmet cheese | crackers |
charcuterie | beef meatball | something sweet | bottle of
Silvermyn wine

Snack Basket for Two R625

Baguettes | preserves | quiche of the day | duo of gourmet
cheese | crackers | charcuterie | beef meatballs |
Something sweet | Bottle of Silvermyn wine

Zorgvliet for Two R605

Baguettes | preserves | wraps | duo of gourmet cheese |
crackers | chicken drumsticks | fresh green salad |
something sweet | bottle of Silvermyn wine

Veggie for Two R570

Baguettes | preserves | veggie wrap | duo of gourmet
cheese | crackers | fresh green salad | salad of the day |
something sweet | bottle of Silvermyn wine

Kiddie Basket R135

Crumbed chicken strips/Chicken drumsticks/Beef burger
Crisps
Sweets
Juice
Toy

Suitable for children under the age of 6

Ask the young, they know everything.

We have 2 menus available.

A picnic and a restaurant menu.

*There is no love sincerer than
The love of food.*

Our waiters focus is on the
indoor restaurant where we
serve our restaurant menu.

Our lawn area is classified as
self-service and is primarily
used for picnics.

Picnic baskets must be collected
at the counter and waiters will
serve restaurant food to the
tables in our indoor restaurant.

Tomatoes and oregano make it
Italian; wine and tarragon make
it French. Sour cream makes it
Russian; lemon and cinnamon
make it Greek. Soy sauce makes
it Chinese; garlic makes it good.

Picnic Baskets.

*Please note a
waiting period of 15
min is required to
prepare a fresh
basket.*

There are additional
blankets and pillows
inside the picnic area,
please come in and help
yourself.

There are games to rent
from the counter, please
ask the manager should
you be interested.



Vegetables are a must on a diet. I
suggest carrot cake, zucchini
bread, and pumpkin pie.



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Top Ups

Item:	Price:	Quantity:
Baguette (1)	R20.00	
Baguette (2)	R40.00	
Sweet & savoury preserves (4)	R90.00	
Quiche of the day (2)	R55.00	
Duo of gourmet cheese & crackers	R100.00	
Meat or vegetable wrap (2)	R70.00	
Charcuterie selection (100g Parma/Salami)	R100.00	
Fresh green salad (1)	R55.00	
Salad of the day (1)	R40.00	
Chicken drumsticks (4)	R75.00	
Beef meatballs	R65.00	
Whole chicken (<i>must be booked one day in advance</i>)	R170.00	
Something sweet (2 Jars) or (2 Whole brownies)	R100.00	
Wine Silvermyn Sauvignon Blanc	R60.00	
Wine Silvermyn Argentum	R75.00	
Wine Silvermyn Rose	R60.00	

We will supply you with a tab number that you can use when ordering any extra's.

When you are done with your basket, we would ask that you place all your trash items, cutlery and crockery inside the basket as our cleaning staff will come around and collect.

Please note any glass containers **must** be returned and isn't included in the price of the basket.

I cook with wine, sometimes I even add it to the food

Do feel free to come and order any additional food and beverage items from the counter inside.

We do not allow any external food and beverage to be brought in.

*Zorgvliet is part of the green initiative
Green is the prime colour of the world and that from which loveliness arises*



All you need is love. But a little chocolate now and then doesn't hurt

We would ask that you come in and settle your bill before 17:00 as our picnic area closes at 17:00. However, you are more than welcome to purchase an additional bottle of wine and watch the sun set after we have closed. We would just ask that you leave the glasses and additional items at the door.





ZORGVLJET



Garden

Green Salad (V) 75

greens | cherry tomatoes | cucumber ribbons
| Danish feta | Kalamata olives | red onion
| balsamic | olive oil

Pan Fried Chicken Salad 100

greens | cherry tomatoes | cucumber ribbons
| Danish feta | peppadew dressing

Grilled Rump Salad 195

greens | cherry tomatoes | cucumber ribbons
| Danish feta | basil pesto dressing



To Start With

Baked Dalewood Camembert (V) 85
Hanepoot jam | melba toast

Venison Carpaccio 110
caper berries | parmesan shavings | balsamic
reduction

Chicken Livers 70
creamy garlic sauce | bread

Roasted Bone Marrow 85
wild mushrooms | aioli | bread

Pork Belly 95
sticky sauce | bread

Smoked Salmon 145
cream cheese | caper berries | lemon

Parma Ham 125
melon | balsamic reduction

Hassle Back Butternut (V) 100
Danish feta | quinoa | pan fried pumpkin seeds
| caramelized Pecan nuts

*Combining over 300 years of hard
work and shared family knowledge.*

*At Zorgvliet you will find a place of
serenity and ultimate beauty.*

*Experience the magical ambiance of
dining at the foot of the Simonsberg
Mountain*

**Please note for all tables of 6 patrons and more a
10% service fee will be added to the total bill**



ZORGVLIEET

For the hungry

Penne Pasta (V) 140 *Silvermyn Argentum*
basil pesto | roasted cherry tomatoes | Kalamata olives | Danish feta

Linguini Pasta 140 *Zorgvliet Sauvignon Blanc*
shimeji mushrooms | crisp Parma ham | pecorino

Homemade Chicken Pot Pie 140 *Silvermyn Sauvignon Blanc*
flaky pastry | wild mushrooms | leeks | savoury rice | greens

Traditional Cape Malay Boboti 140 *Simone*
fragrant yellow rice | roasted coconut | blatjang | salsa

Beer Batter Fried Hake 200 *Simone*
Pomme frites | salad | tartar sauce

Sticky Pork Belly 170 *Simone*
crushed potato | baby apples | crispy crackling

Braised Lamb Shank 195 *Zorgvliet Merlot*
tomato base | crushed potato | grilled cherry tomatoes | greens

Boland Lamb Cutlets 160 *Zorgvliet Cabernet Franc*
rosemary scented | hassle back butternut | Zorgvliet Merlot jus | mint

300g Grilled Beef Rump 170 *Zorgvliet Cabernet Sauvignon*
Bone marrow | herb butter

230g Grilled Fillet of Beef 220 *Richelle*
Bone marrow | herb butter

200g Grilled Medium Rare Venison 220 *Zorgvliet Merlot*
berry preserve

Tasty adds 35

crushed potato | pomme frites | hassle back butternut | greens | savoury rice
| fragrant yellow rice

Sauces 35

Zorgvliet Merlot jus | wild mushroom sauce | green peppercorn sauce | truffle sauce

*Life is a combination of magic
and Steak.*

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ZORGVLIEET

Between bread

bacon | camembert | tomato jam | greens | pomme frites 75
caramelized onion | mushrooms | cheddar | greens | pomme frites
(V) 75
Cajun chicken | peppadew | Danish feta | greens | pomme frites 85
pulled pork | coleslaw | pomme frites 95

*Accept what life offers
you and try to drink
from every cup. All
wines should be tasted.
Some should only be
sipped, but with others,
drink the whole bottle*

Burgers

Pulled Pork 120
coleslaw | pomme frites

Beef 120
caramelized onion | camembert | pomme frites

Crumbed Chicken 120
homemade mayo | pomme frites

Snack Baskets

spring rolls | samosas | pomme frites 120
Crumbed chicken strips | pomme frites 85



Something Sweet

Fudgy Chocolate Brownie 60
homemade ice cream | chocolate sauce

Homemade ice cream 55

Dessert of the day 45

Harvest table for two 250
cheeses | sweet preserve | savoury preserve |
charcuterie | melba toast | fruit

*A Balanced Diet is a cookie
in each hand*

*Life is uncertain, eat
dessert first!*

Crazy shakes

Fudgy chocolate brownie 55
Strawberries | cream 55
Salted caramel 55

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Zorgvliet Grand Cuvee			
Wines	Awards	Characteristics	Price
Richelle	Cape Red Bordeaux Blend Report 94 points Best overall producer	The Richelle is a wine created to embody "completeness". It is not meant to be the boldest, most expressive, intense and flamboyant wine in our line-up. With this wine we showcase the unique character of the Banghoek Valley.	R 315
<i>Simone</i>		The 2017 Simone' has a nose reminding of buchu and other fynbos. The mouth is cool, elegant and focused with creaminess on the end of the palate. Blend of Sauvignon Blanc and Semillon.	R 185

Zorgvliet Range			
Single Vineyard Sauvignon Blanc		Light yellow in colour with hints of lime green, the nose shows intense gooseberry aromas with complex hints of tropical, citrus blossom and green fig.	R 95
Cabernet franc Rose	4 Star John Platter	100% Cabernet Franc. Aromas of rose petals, jasmine and raspberry, followed by a smooth and crisp texture on the palate.	R 95
Merlot	NWC Double Silver Award	The nose reminds of black cherry and sandalwood. The entry in the mouth is slightly gripping, with good dark chocolate focus on the mid palate and a somewhat dry finish. The wine is full bodied and rich and will reward some aging.	R 150
Malbec	NWC Double Gold Award	The flavor reminds of plums and wild berries and is somewhat savory. The tannins are very fine and silky and the texture is lush, with a medium length finish.	R 150
Cabernet Franc	TOP 100 SA wines NWC Double Platinum Award	The nose explodes with scents of tobacco leaf, violets, raspberries and blackcurrant leaves. On the palate the tannins are firm and dry and the fruit weight elegant and delicate. The wine has good length and richness right through to the finish.	R 150
Petit Verdot	NWC Double Gold Award	Dark plum coloured with coriander, cloves and fruit cake on the nose. The wine shows dark plum and prune fruit on the palate.	R 150
Cabernet Sauvignon	TOP 100 SA wines NWC Double Platinum Award	The nose typically reminds of cedar wood and cassis. The palate is fresh on the entry with great black fruit concentration on the mid-palate. The wine has good length and richness right through to the finish.	R 150
Silver Myn Range			
Sauvignon Blanc		Lime green in color, the nose shows multi-layered greener tropical fruit such as green melon, kiwi fruit and fig.	R 65
Rose		Salmon pink color. The nose is tropical with hints of cranberry.	R 65
Argentum	NWC Double Silver Award	A blend of Merlot, Cabernet Sauvignon, Malbec, Cabernet Franc and Petit Verdot.	R 80



ZORGVLIED

For the Thirsty

Castle	25
Castle Light	25
Amstel	25
Windhoek Larger	25
Windhoek Light	25
Heineken	25
Hansa	25
Black Label	25
Savannah Dry	30
Savanah Light	30
Hunters Dry	30
J&B	20
Bells	20
Jameson	30
Johnnie Walker Red	20
Johnnie Walker Black	30
Jack Daniels	25
KWV 10 Yr	20
KWV 5 Yr	20
KWV 3 Yr	15
Richelieu	15
Klipdrift	15
Red Heart	20
Captain Morgan	20
Spice Gold	18
Southern Comfort	18
Bacardi Rum	18
Gordon's Gin	15
Smirnoff Vodka	20
Mainstay Cane	15
Apple Sours	15
Tequila	20
Amarula	15
Jagermeister	20
Coke and Coke Light (300ml)	18
Soda Water, Lemonade, Dry Lemon,	
Tonic Water, Ginger Ale (200ml)	15
Grapetizer	25
Appetizer	25
Red Bull	40
Juice	15
Ice tea	25
Still and Sparkling Water 440ml	30
Still and Sparkling Water 750ml	50

Let us have Wine and woman, Mirth and laughter, sermons and soda water the day after.



For those who need a little warmth

Filter coffee	15
Cappuchino	20
Café Latte	25
Single Espresso	12
Double Espresso	24
Mocha	25
Macchiato	15
Hot chocolate	25
Tea	15
(Ceylon, Rooibos, Earl Grey, English Breakfast)	



Drink coffee until it's an acceptable time for wine.