



ZORGVLIIET

How our “Small Plates” work

Our small plate menu is broken up into 5 courses with dishes for your selection within each course

- We recommend 3 - 4 plates per person

Small Plates Key:

- **V** – Vegetarian
- **GF** - Gluten Free
- **A** – Allergies

Small Plates Course 1

Bread Plate (V) 55

bread | flavoured oils

Caprese Avocado Salad (V) (GF) 85

avocado | marinated olives | cherry tomatoes | bocconcini | balsamic glaze

Recommended Wine: Zorgvliet Cabernet Franc Rosé

Kataifi Ball Salad (V) 115

goats' cheese Kataifi balls | pea puree | greens | crispy chickpeas |
spiced honey dressing

Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc

Venison Carpaccio (GF) 145

caper berries | parmesan shavings | balsamic reduction

Recommended Wine: Zorgvliet Merlot

Note that on tables bigger than 6, an automatic 10% gratuity will be added



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Small Plates Course 2

Squid Satay (A) 75

squid satay | greens | roasted nuts

Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc

Halloumi 95

Kataifi halloumi | crispy Parma ham | figs

Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc

Baked Dalewood Camembert (GF) 100

pecorino crumb | figs | Parma ham

Recommended Wine: Zorgvliet Cabernet Franc Rosé

Salmon Poke Bowl 160

Norwegian salmon | sushi rice | edamame beans | cabbage |
fresh radish | ginger | soy sauce

Recommended Wine: Zorgvliet Cabernet Franc Rosé

Small Plates Course 3

Gnocchi Pan (V) 75

gnocchi | creamy basil pesto sauce

Recommended Wine: / Zorgvliet Cabernet Franc

Chicken Lobster 100

boneless chicken thigh kebab | creamed potatoes | greens | sticky soy glaze

Recommended Wine: Simoné

Spiced Honey Prawns 135

prawns | glass noodles | greens | fried ginger sticks

Recommended Wine: Simoné

Teriyaki Norwegian Salmon 140

Teriyaki glaze | crushed baby potatoes | greens | fried leeks

Recommended Wine: Zorgvliet Cabernet Franc Rosé

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Small Plates Course 4

Wild Mushroom Risotto (V) 85

pecorino shavings

Recommended Wine: Simoné

Chargrilled Lamb Rump (A) 110

80g lamb rump | hummus | Dukkah | naan

Recommended Wine: Zorgvliet Merlot

Sticky Pork Belly 120

potato cannoli | greens | baby apple

Recommended Wine: Zorgvliet Cabernet Franc

Braised Short Rib 140

croquettes | grilled cherry tomatoes | greens

Recommended Wine: Zorgvliet Petit Verdot

Grilled Fillet with dumplings 145

80g fillet steak | mushroom dumplings | sweet soy broth

Recommended Wine: Zorgvliet Cabernet Sauvignon

Small Plates Course 5

Milk tart cigars 100

vanilla bean ice cream

Chocolate fondant 110

vanilla bean ice cream

Summer Pavlova 115

cream | summer berries

For the Little Ones

Crumbed or Pan-fried chicken strips and Pomme frites 95

Roasted chicken drumsticks and croquettes 95

Beef burger and Pomme frites 95

Note that on tables bigger than 6, an automatic 10% gratuity will be added