



ZORGVLIED

Breakfast Menu

Served from 08:00 – 11:00

Monday - Sunday

Order from your waiter:

Oats, fresh berries and honey | 70

Yoghurt, muesli, and fresh fruit | 70

Croissants with butter, sweet preserve, whipped cream, and cheese (20 min waiting period) | 150

Harvest platter with an assortment of cheese, preserves, cold meat, and breads | 200

Avocado on toast with a poached egg and cream cheese (your choice of bread) | 100

French toast with grilled bacon and honey | 120

Smoked salmon and scrambled or poached eggs with cream cheese and an English muffin | 175

Country Breakfast - Two eggs (fried or scrambled), two rashers of grilled bacon with breakfast sausages, mushrooms, grilled tomato, and toast | 130

Please note that an automatic 10% gratuity will be added to your final bill



Lunch Menu

Served from 12:00 – 16:00

Monday - Saturday

Snack-ish

Roasted nuts | 55

Rootstock crisps | 25

Droëwors | 45

Spicy biltong | 45

Cheese and meat platter for one | 220

Selection of gourmet cheeses | breads | crackers | sweet preserves | savoury preserves | seasonal fruit | cold meats | nuts | olives

To start with

Creamy peri peri chicken livers | 95

Asian chicken wings | 95

Sticky pork loin ribs | 95

Spring rolls | homemade sweet chilli sauce | 95

Lightly coated Patagonia calamari | roasted garlic aioli | 145

Venison carpaccio | caper berries | parmesan shavings | 145

Grilled Vinnamei prawns | 210

Oven baked flatbreads

Margarita flatbreads (V) | 75

Tikka chicken with tzatziki flatbreads | 95

Parma ham, caramelized onion, and mozzarella flatbreads | 95

Fig, camembert, and rocket flatbreads | 95

Buns

Beef Burger | 170

sesame seed bun | 200g beef patty | greens | caramelised onion | camembert | avocado

Chicken Burger | 170

sesame seed bun | crumbed chicken strips | sweet chilli mayo | Danish feta | avocado

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Al Dente

Fresh basil and Sundried tomato Penne (V) | 140

Fresh exotic mushrooms, Zorgvliet olive oil and mozzarella Tagliatelle (V) | 170

Zesty lemon and smoked salmon Bowtie | 175

Slow-Roasted Lamb Ragu Pappardelle | 195

Soul Bowls

Halloumi Rainbow Bowl (V) | 220

Grilled halloumi served on a bed of quinoa, herbs, greens, and harissa yogurt.

Poke Bowl

A vibrant mix of sushi rice, edamame beans, red cabbage, fresh radish, creamy avocado, ginger, mayo, soy sauce, and spring onions.

- Norwegian Salmon | 240

- Vannamei Prawns | 240

For the Hungry

**Please note that you need to add your sides – See sides and sauces below.*

Oven roasted chicken supreme | 200

Asian pork belly | 220

Chargrilled 200g Beef fillet steak | 240

Chargrilled 300g Beef ribeye steak | 320

Sticky pork loin ribs

- Half portion | 190

- Full portion | 380

Add your sides | 40

Pomme frites

Croquettes

Seasonal vegetables

Fresh garden salad

Add your sauce | 40

Rosemary and red wine jus

Chimichurri

Green peppercorn

Wild mushroom

Creamy garlic

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ZORGVLIET

For the Little Ones

Children under the age of 12

Crumbed or Pan-fried chicken strips and Pomme frites | 95

Roasted chicken drumsticks and croquettes | 95

Beef burger and Pomme frites | 95

Margarita flatbread | 75

Desserts

Affogato | 55

Baked cheesecake of the day | 95

Ice cream Sunday | 95

Dark chocolate brownies | homemade vanilla bean ice cream | 110

De Vliet Mess | 115

Pavlova | whipped cream | seasonal berries

Wood oven Menu

Served from 12:00 – 16:00

Friday - Saturday

Wood Oven Pizza

Focaccia (V) | 115

Margarita pizza (V) | 120

Three cheese pizza (V) | 125

Fig, camembert, and rocket pizza | 125

Tikka chicken with tzatziki pizza | 135

Parma ham, caramelized onion, and mozzarella pizza | 135

Bacon, Brie and caramelised onions pizza | 135

Sunday Family buffet to table lunch / 550 per person

****Please note that bookings for Sunday lunch is essential and we do require a 50% deposit to secure your booking. Menus will rotate and not limited to certain items.***

Please ask your waitron or email enquiry to info@zorgvliet.com, or make a direct booking on Dineplan.

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ZORGVLIEET

Zorgvliet Grand Cuvee

Richelle	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.	R450
Simone'	The 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.	R250

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.	R150
Semillon	Extremely complex on the nose, with aromas of nectarine, chamomile, and white pear with hints of baked apple, honey and boegoe. The texture is saline yeast characteristically oily, building in the palate to a mineral and textured finish.	R150
Cabernet Franc Rosé	100% Cabernet Franc. Aromas of rose petals, jasmine, and raspberry, followed by a smooth and crisp texture on the palate.	R150
Merlot	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.	R200
Petit Verdot	Dark plum coloured with coriander, cloves, and fruit cake on the nose. The wine shows dark plum and prune fruit on the palate.	R215
Cabernet Sauvignon	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.	R225
Cabernet Franc	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.	R240
Sparkling Rosé	This wonderfully floral easy drinking fruity rose is ideal for those laid-back days. A gorgeous smooth and lively sparkling wine that can be enjoyed on its own or pairs well with sushi or sweet and sticky barbecues.	R160
Zorgvliet MCC	The wine shows fresh notes of citrus and lime with aromas of brioche and almonds. The mousse is fine and lingering, and the palate is long and persistent. A creamy texture balance well with the fresh natural acidity.	R235
Zorgvliet MCC 2010	In peaceful slumber, this Blanc de Blancs matured on its lees for more than a decade before disgorgement. The extended infusion of flavours from yeast lees added to complexity, richness, and length.	R350



Castle	R 35.00	Still Water 440ml	R35.00
Castle Lite	R 35.00	Sparkling Water 440ml	R35.00
Black Label	R 35.00	Still Water 750ml	R55.00
Heineken	R 40.00	Sparkling Water 750ml	R55.00
Windhoek Lager	R 45.00		
Jack Black Craft Beer	R 48.00	Soft Drinks (300ml)	R30.00
Savanna Dry/Light	R 45.00	Soft Drinks (200ml)	R25.00
		Grapetizer	R35.00
Beer on Tap	R 55.00	Appletizer	R35.00
Gin on Tap	R 65.00	Red Bull	R45.00
		Juice	R25.00
Bell's	R 25.00	Iced Tea	R35.00
Jameson	R 35.00		
Johnnie Walker Black	R 40.00	Passion Fruit Cordial	R6.00
Jack Daniel's	R 30.00	Lime Cordial	R6.00
		Kola Tonic Cordial	R6.00
KWV 10 Yr	R 35.00		
KWV 5 Yr	R 25.00	Ceylon Tea	R25.00
Richelieu	R 25.00	Rooibos Tea	R25.00
Klipdrift	R 25.00	Earl Grey Tea	R25.00
		English Breakfast Tea	R25.00
Gordon's Gin	R20.00		
Bombay Sapphire	R30.00	Americano	R25.00
		Cappuccino	R30.00
Smirnoff Vodka	R20.00	Café Latte	R35.00
Absolut Vodka	R25.00	Single Espresso	R20.00
		Double Espresso	R30.00
Captain Morgan	R20.00	Mocha	R35.00
Spice Gold	R20.00	Macchiato	R35.00
Bacardi Rum	R20.00	Hot chocolate	R35.00
		Chai Latte	R45.00
Tequila	R30.00	Red Cuppuchino	R45.00
Amarula	R15.00		
Jägermeister	R30.00		