



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



ZORGVLJET

Lunch Menu

Served from 12:00 – 17:00

Monday - Sunday

Snack-ish

Roasted nuts | 55

Rootstock crisps | 25

Droëwors | 45

Spicy biltong | 45

Cheese and meat platter for one | 220

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

Al Dente

Fresh basil and sundried tomato penne (V) | 140

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

Creamy grilled chicken tagliatelle | 175

Zesty lemon and smoked salmon bowtie | 175

Slow-Roasted lamb ragu pappardelle | 195

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Soul Bowls

Spinach salad | 160

Green salad (V) | 160

- Spiced grilled chicken | 220

Halloumi rainbow bowl (V) | 220

Poke bowl

- Sticky soya chicken | 220
- Seared Norwegian salmon | 240
- Vannamei prawns | 240

Buns

Beef burger | 170

Chicken burger | 170

For the Hungry

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

Asian pork belly | 220

Chargrilled 200g Beef fillet steak | 240

Chargrilled 300g Beef sirloin 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



ZORGVLIEET

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 pizza | 120

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

Wood oven Menu

Served from 12:00 – 19:00

Monday – Sunday

Wood Oven Pizza

Focaccia (V) | 115

Margarita pizza (V) | 120

Three cheese pizza (V) | 125

Fig, and camembert pizza | 125

Bacon and pineapple pizza | 135

Tikka chicken with tzatziki pizza | 135

Parma ham, caramelized onion, and mozzarella pizza | 135

Bacon, Brie and caramelised onions pizza | 135

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



ZORGVLIET

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 yest characteristically oily, building in the palate to s 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	Appetizer	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 Cappuchino	R45.00
Amarula	R15.00		
Jägermeister	R30.00		