



ZORGVLiet

Breakfast Menu

Served from 08:00 – 11:00

Monday - Sunday

Order from your waiter:

Oats, butter, cinnamon and honey | 115

Greek yoghurt, muesli, fresh fruit and honey | 110

Croissant with butter, sweet preserve, whipped cream, and cheese | 125

Harvest platter for two with an assortment of cheese, preserves, cold meat, and breads | 330

Avocado on toast with a poached egg, feta and honey | 120

French toast with grilled bacon and honey | 120

Smoked salmon and scrambled or poached eggs with cream cheese and an English muffin | 250

Country Breakfast - Two eggs (fried or scrambled), two rashers of grilled bacon with breakfast sausages, mushrooms, grilled tomato, and toast | 150

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



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Lunch Menu

Served from 12:00 – 17:00

Monday - Sunday

Snack-ish

Roasted nuts | 80

Rootstock crisps | 30

Droëwors | 65

Spicy biltong | 70

Cheese and meat platter for two | 420

To Start With

Creamy peri peri chicken livers | 95

Asian chicken wings | 125

Sticky pork loin ribs | 180

Spring rolls | homemade sweet chilli sauce | 110

Lightly coated Patagonia calamari | roasted garlic aioli | 120

Venison carpaccio | caper berries | parmesan shavings | 200

Grilled Vinnamei prawns | 240

Al Dente

Fresh basil and sundried tomato penne (V) | 150

Fresh exotic mushrooms, Zorgvliet olive oil and mozzarella tagliatelle (V) | 195

Creamy grilled chicken tagliatelle | 210

Slow-Roasted lamb ragu pappardelle | 250

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Soul Bowls

Green salad (V) | 160

- Spiced grilled chicken | 240
- Crispy bacon | 240
- Halloumi | 300
- Smoked salmon | 330

Poke bowl

- Sticky soya chicken | 240
- Vannamei prawns | 320
- Seared Norwegian salmon | 350

Buns

Beef burger | 275

Chicken burger | 250

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 | 290

Chargrilled 300g Beef sirloin steak | 290

Seared Norwegian Salmon | 280

Sticky pork loin ribs

- Half portion 600g | 360

Add your sides

Pomme frites | 50

Croquettes | 50

Seasonal vegetables | 85

Fresh garden salad | 85

Add your sauce

Red wine jus | 65

Chimichurri | 65

Green peppercorn | 65

Wild mushroom | 65

Creamy garlic | 65

For the Little Ones

Children under the age of 12

Crumbed or pan-fried chicken strips and pomme frites | 120

Roasted chicken drumsticks and croquettes | 120

Beef burger and pomme frites | 185

Margarita pizza | 140

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Desserts

Affogato | 60

Cheesecake of the day | 120

Ice cream Sunday | 140

Dark chocolate brownie | homemade vanilla bean ice cream | 120

De Vliet mess | 120

Waffle served with cream or ice cream | 110

With banana and cinnamon sugar | 20

With white chocolate, dark chocolate and caramel drizzle | 20

With seasonal berries | 30

With nut crumble | 30

Don Pedro's

Whisky or Frangelico | 55

Amarula or Kahlua | 35

Milkshakes

Chocolate or Strawberry, or Vanilla, or Caramel | 65

Wood oven Menu

Served from 12:00 – Close

Monday – Sunday

Wood Oven Pizza

Focaccia (V) | 120

Focaccia with feta (V) | 145

Focaccia with fresh Parma ham | 185

Margarita pizza (V) | 140

Three cheese pizza (V) | 185

Fig, and camembert pizza (V) | 185

Anchovy, olive, and caper pizza | 185

Salami, and pineapple pizza | 195

Tikka chicken, and tzatziki pizza | 195

Asian pork belly, and peppadew pizza | 210

Mushroom, bacon, and feta pizza | 210

Parma ham, caramelized onion, and mozzarella pizza | 210

Bacon, Brie and caramelised onions pizza | 210

Pulled lamb, feta, and mint yoghurt pizza | 210

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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.	R125
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
Keurtjieskloof	The abundance of the Keurtjie (Cure-kee) or Blossom-Pea on Zorgvliet inspired the naming of Keurtjieskloof, one of the local ravines. This red wine is blended from the most fragrant Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot grapes.	R165
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 45.00	Still Water 440ml	R40.00
Castle Lite	R 45.00	Sparkling Water 440ml	R40.00
Black Label	R 45.00	Still Water 750ml	R65.00
Heineken	R 50.00	Sparkling Water 750ml	R65.00
Jack Black Craft Beer	R 55.00		
Windhoek Lager	R 55.00	Soft Drinks (300ml)	R35.00
Savanna Dry/Light	R 55.00	Soft Drinks (200ml)	R30.00
		Grapetizer	R50.00
Beer on Tap 350ml	R 50.00	Appletizer	R50.00
Beer on Tap 550ml	R 70.00	Red Bull	R55.00
Gin on Tap	R 70.00	Juice	R30.00
		Iced Tea	R45.00
Bell's	R 25.00		
Jameson	R 45.00	Passion Fruit Cordial	R8.00
Johnnie Walker Black	R 50.00	Lime Cordial	R8.00
Jack Daniel's	R 40.00	Kola Tonic Cordial	R8.00
KWV 10 Yr	R 40.00	Ceylon Tea	R30.00
KWV 5 Yr	R 30.00	Rooibos Tea	R30.00
Richelieu	R 25.00	Earl Grey Tea	R30.00
Klipdrift	R 25.00	English Breakfast Tea	R30.00
Gordon's Gin	R25.00	Americano	R30.00
Bombay Sapphire	R40.00	Cappuccino	R40.00
		Café Latte	R50.00
Smirnoff Vodka	R25.00	Single Espresso	R25.00
Absolut Vodka	R40.00	Double Espresso	R35.00
		Mocha	R45.00
Captain Morgan	R25.00	Macchiato	R45.00
Spice Gold	R25.00	Hot chocolate	R45.00
Bacardi Rum	R30.00	Chai Latte	R55.00
		Red Cappuccino	R45.00
Tequila	R35.00		
Amarula	R25.00	Chocolate Milkshake	R65.00
Jägermeister	R35.00	Vanilla Milkshake	R65.00
		Strawberry Milkshake	R65.00
Don Pedro Whisky or Frangelico	R65.00	Caramel Milkshake	R65.00
Don Pedro Amarula or Kahlua	R55.00		