



OUR STORY

A place of serenity

Just seven kilometers outside Stellenbosch, tucked into the heart of the Cape winelands, lies our place of quiet beauty.

A history rooted in wine

Wine has flowed through this valley since the very first settlers arrived. In 1654, vine cuttings were shipped from Germany's Rhineland to the Cape's first commander, Jan van Riebeeck, but they arrived rotten. A second shipment the following year fared better, and it became the foundation of an entire industry. On 2 February 1659, the valley's first wine was made. Van Riebeeck captured the moment in his diary with unmistakable joy. "Wine," he wrote, "has finally been produced from Cape grapes."

Those early years were anything but easy. Lions and leopards prowled the mountains, and daily life was rough and unforgiving. Settlers received little more than basic government supplies and some plants – the rest was up to them. Out of necessity, they built a way of life defined by independence, grit and a deep faith in God and the land.

The scared corner

The area now known as Banghoek was once called *De Bange Hoek*, "the scared corner", as recorded on an old 1704 map of Zeven Rivieren. The name wasn't just poetic. The terrain was treacherously steep, criminal gangs and escaped prisoners hid in the area and lions and leopards stalked the dense forests. Travelers had every reason to fear the journey. Even today, leopards are still occasionally spotted in the surrounding mountains.

The original road from Stellenbosch wound through Idas Vallei, past the farm Nazareth (now Glen Bourne), up to a mountain pass at a farm called Die Hel, later renamed Rust en Vrede and known today as Kylemore, before continuing through Bethlehem and into the Groot Drakenstein valley. The owner of Die Hel made his living charging toll fees and offering shelter to farmers traveling to and from the Cape.

Today, Banghoek stands as a proud sub-region of Stellenbosch and Zorgvliet Wines is honoured to be part of its story.

Our promise

Behind this mission is a team of passionate, dedicated people. Knowledge and a genuine love for exceptional, personal service are at the heart of everything we do.

We believe everyone deserves to feel pride and purpose in their work. And because great service is a team effort, we thrive when we collaborate, respecting one another's contributions and valuing what each person brings to the table.



ZORGVLIET BANGHOEK LOUNGE

DINNER MENU

Monday - Sunday | 18:00 - 21:00
(last seating at 20:00)



please note that a 10% gratuity will be added to your final bill



www.zorgvliet.com | [@zorgvlietwines](https://www.instagram.com/zorgvlietwines)

HOW IT WORKS

Our small plate menu is divided into five courses with dishes for your selection within each course. We recommend 4 plates per person.

Key:
V: Vegetarian
GF: Gluten Free
A: Allergies

SMALL PLATES COURSE ONE

Caprese Avocado Salad (v) | 95
avocado, marinated olives, cherry tomatoes, bocconcini, balsamic glaze and basil pesto olive oil
Recommended wine: Zorgvliet Cabernet Franc Rosé

Vegetable Terrine (V) | 125
vegetable terrine served on pepper coulis, zucchini, mushrooms, fresh herbs, drizzled with an herbed oil
Recommended wine: Zorgvliet Single Vineyard Sauvignon Blanc

Squid Satay (a) | 110
squid heads and tubes served on a bed of salad greens with avocado aioli and roasted walnuts
Recommended wine: Zorgvliet Single Vineyard Sauvignon Blanc

Crab Salad | 185
rice paper bowl with fresh salad greens, crab meat and mango, cucumber ribbons and a creamy dill dressing
Recommended Wine: Zorgvliet Semillon

SMALL PLATES COURSE TWO

Ravioli Pan (v) | 95
spinach ricotta stuffed ravioli in a creamy cheese sauce, caramelized onions and parmesan
Recommended wine: Zorgvliet Cabernet Franc Rosé

Wild Mushroom Risotto (v) | 95
creamy risotto with wild mushrooms and pecorino shavings
Recommended wine: Zorgvliet Semillon

Halloumi | 115
deep fried Kataifi halloumi with crispy Parma ham and sweet figs
Recommended wine: Zorgvliet Single Vineyard Sauvignon Blanc

Seared Ahi Tuni Tatiki | 170
100g seared tuna covered in black and white sesame seeds with a ginger ponzu soy dressing
Recommended Wine: Zorgvliet Cabernet Fran



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SMALL PLATES COURSE THREE

Spiced Honey Prawns | 185
spiced honey prawns, served on a bed of fresh salad greens, glass noodles and drizzled with teriyaki glaze
Recommended wine: Zorgvliet Single Vineyard Sauvignon Blanc

Chicken Ballotine | 145
wild mushroom stuffed chicken thigh served on creamy parmesan polenta and seasonal greens
Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc

Duck Confit | 165
confit duck leg with a potato fondant, seasonal greens, spicy yoghurt and pomegranate glaze
Recommended Wine: Zorgvliet Cabernet Sauvignon

Teriyaki Norwegian Salmon | 175
100g teriyaki Norwegian salmon, with crushed baby potatoes, seasonal greens
Recommended wine: Zorgvliet Cabernet Franc Rosé

Line Fish | 195
100g sesame crusted line fish served on a bed of wilted spinach, coriander and lime salsa with a creamy lemon dressing
Recommended Wine: Zorgvliet Cabernet Franc Rosé

SMALL PLATES COURSE FOUR

Sticky Pork Belly | 130
sticky pork belly on creamed potatoes and seasonal greens
Recommended wine: Zorgvliet Cabernet Franc

Ostrich Steak (A) | 145
100g ostrich steak, horseradish cream, pickled wall nuts served with a French onion croquette and seasonal greens
Recommended Wine: Zorgvliet Merlot

Lamb Medallion (A) | 160
100g lamb loin medallions served on caramelized hummus, freshly made garlic naan, Dukkah and crispy chickpeas
Recommended Wine: Zorgvliet Merlot

Short Rib | 160
braised short rib served with a croquette, grilled cherry tomatoes and seasonal greens
Recommended wine: Zorgvliet Petit Verdot

Chargrilled Beef Fillet | 185
100g chargrilled beef fillet served on a bed of healthy herb salad greens heirloom tomatoes, fresh herb oil finished with a Zorgvliet MCC Vinaigrette
Recommended Wine: Zorgvliet Cabernet Franc

SMALL PLATES COURSE FIVE

Milk Tart Cigars | 120
With vanilla bean ice cream

Chocolate Fondant | 120
With vanilla bean ice cream

Summer Pavlova | 120
With cream and summer berries

Tiramisu Dome | 120
Tiramisu ice cream with white chocolate glaze

Malva and Cheesecake Round | 120
Malva pudding and cheesecake filling served with vanilla bean cream



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