



The Banghoek Story

MORE ABOUT ZORGVLIET

The Manor House and Tasting Room

Dining and Picnics

Country Lodge

Weddings and Events

A stylized black and white illustration of an olive branch. The branch curves upwards and to the right, bearing several elongated, pointed leaves. Two dark, oval-shaped olives are attached to the branch, one near the bottom left and another slightly higher and to the right. The leaves and olives are rendered with simple outlines and some internal shading to suggest texture and depth.

ZORGVLIET
BANGHOEK LOUNGE

DINNER MENU

www.zorgvliet.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 Estate Cabernet Franc Rosé

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

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

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 Estate Sauvignon Blanc

Chicken Ballotine | 145
stuffed chicken thigh served on creamy parmesan polenta, creamy garlic and chive dressing and seasonal greens
Recommended Wine: Zorgvliet Estate Sauvignon Blanc

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

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

SMALL PLATES COURSE FOUR

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

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

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



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



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