



OUR STORY

HISTORY

The Banghoek Story

Set in the picturesque Stellenbosch winelands, Zorgvliet Wine Estate is part of a region rich in history. In 1704, Banghoek was recorded as “De Bange Hoek,” meaning “the frightening corner.” Its steep roads, dense forests and wild animals once made travel hazardous. Today, it is a celebrated Stellenbosch subregion.

Family-owned by the van der Merwe family since 2002, Zorgvliet combines strong family values with a hands-on approach and warm hospitality. The team is committed to creating lasting relationships with guests and delivering exceptional service.

MORE ABOUT ZORGVLIET

The Manor House and Tasting Room

Dating back to 1692, the historic Manor House was carefully restored after the family acquired the estate. Original features, including the ceilings, were preserved, and the thatched roof was reinstated to reflect its traditional Cape Dutch character. Today, the Manor House is home to the Zorgvliet Tasting Room, where guests can sample the estate’s wines

Dining and Picnics

Nestled among oak trees and vineyards, **De Vliet Country Bistro** offers relaxed, family-friendly dining. Guests can enjoy country-style dishes and award-winning wines indoors or outdoors, surrounded by the scenic Banghoek Valley.

At **Grapes and Greens**, families can picnic on the lawn while children play in the sandpit and on the jungle gym. Picnic baskets for two, blankets and umbrellas are available. Guests can also purchase wine, beer, soft drinks and hot beverages from the deli.

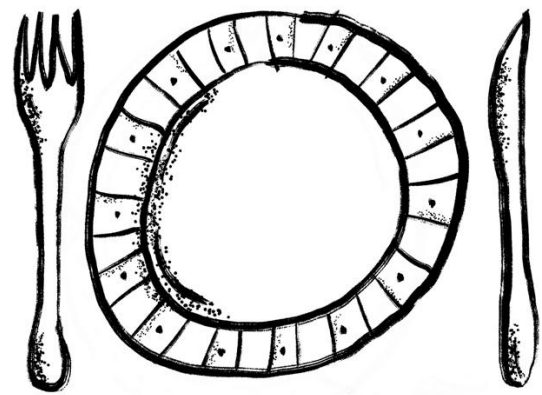
The **Banghoek Lounge Restaurant** overlooks the Simonsberg Mountains and vineyards. Guests can dine on the veranda in summer or gather around the fireplace in winter. Its menu features creative small plates inspired by familiar dishes, complemented by carefully selected wines and friendly service.

Country Lodge

The **Country Lodge** offers individually decorated rooms with vineyard and mountain views. Guests can relax in the private lounge or enjoy the outdoor swimming pool. Wine tastings and picnics offer further ways to experience the estate.

Weddings and Events

Zorgvliet is an ideal wedding destination, with the elegant Oak Room for receptions and a chapel for ceremonies. The Banghoek Room is available for pre-reception drinks, and the Country Lodge is within walking distance. Guests can also enjoy picnics, dining at De Vliet, barbecues under the stars, wine tastings and cellar tours by appointment. The estate offers security services and secure parking.



ZORGVLIET DE VLIET COUNTRY BISTRO

MENU

Monday - Sunday | 12:00



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



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SNACKS

Roasted Nuts | 80
A delightful mix of seasoned roasted nuts

Rootstock Crisps | 30
Crispy and crunchy, perfect for snacking

Droëwors | 65
Traditional South African dried sausage, full of flavour

Spicy Biltong | 70
A zesty twist on our South African biltong

Spring Rolls with Homemade Sweet Chilli Sauce | 110
Crispy spring rolls accompanied by our signature sweet chilli sauce

Cheese and Meat Platter for Two | 420
A curated selection featuring gourmet cheeses, artisan breads, crackers, sweet and savoury preserves, seasonal fruit, cold meats, nuts and olives

STARTERS

Peri-peri Chicken Livers | 95
Rich and flavourful, served in a peri- peri sauce

Asian Chicken Lollipops | 125
Marinated in Asian spices and grilled to perfection

Sticky Pork Loin Ribs | 180
Succulent pork ribs, glazed in a sweet, tangy sauce

Calamari | 120
Tender Patagonia calamari served with a rich garlic aioli
Lightly Coated / Grilled Cajun style

Venison Carpaccio | 200
Thinly sliced venison topped with caper berries and shaved parmesan

Grilled Vannamei Prawns | 240
Six deshelled prawns in a delicate white wine, garlic-lemon butter sauce, served with toasted ciabatta

Trinchado | 200
150g sliced sirloin in a creamy peri-peri sauce, with focaccia fingers

Corn Ribs | 95
Slightly charred corn, basted in a sweet and sour sauce

PASTA

Fresh Basil and Sundried tomato Penne (V) | 150
A classic dish celebrating the flavours of basil and tangy sundried tomatoes

Tagliatelle with Fresh Exotic Mushrooms (V) | 195
A rich pasta dish featuring delightful mushrooms, Zorgvliet olive oil and Parmesan shavings

Creamy Grilled Chicken Tagliatelle | 210
A tangy cream coated pasta with spiced grilled chicken topped with crispy Parma ham

Slow-Roasted Lamb Ragu Pappardelle | 250
Tender slow-roasted lamb cooked to perfection, served on broad pappardelle pasta and enriched with a savoury ragu sauce



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SALADS & BOWLS

Green Salad (v) | 170
Healthy salad with cherry tomatoes, cucumber, olives, feta, red onion and avocado, dressed with basil pesto
Add boneless chicken thigh | 265

Beef Steak Bowl | 275
150g Carved sirloin steak served over mixed salad with grains, topped with blue cheese and finished with a pomegranate reduction

Poke Bowl | 350
A vibrant mix of sushi and black rice, edamame beans, red cabbage, fresh radish, avocado, ginger, mayo, and house soy sauce topped with seared Norwegian salmon

BURGERS *all burgers served with Pomme Frites*

Beef Burger | 275
A hearty 200g beef patty on a sesame seed bun, topped with fresh greens, caramelized onion, camembert and avocado

Crumbed Chicken Burger | 250
Crispy crumbed chicken strips served on a sesame seed bun with sweet chilli mayo, Danish feta and avocado

Grilled Chicken Burger | 250
Grilled spiced chicken breast, served on a sesame seed bun topped with melted mozzarella, gherkins, sweet pineapple and slaw

MAINS *sides are not included and should be added separately*

FROM THE LAND

Asian Pork Belly | 220
Melt-in-your-mouth pork belly with a delicious Asian twist

Sticky Pork Loin Ribs | 360
600g Fall-off-the-bone pork ribs coated in a flavourful sticky glaze and grilled lemon

Chargrilled 200g Beef Fillet Steak | 290
Expertly cooked tender fillet steak, grilled to perfection with garlic butter

Chargrilled 300g Beef Sirloin Steak | 290
A generous sirloin steak, grilled to your liking and bursting with flavour, served with garlic butter

Lamb Chops 400g | 320
Four thinly sliced rosemary grilled lamb chops, served with grilled lemon

SEAFOOD SELECTION

Seared Norwegian Salmon | 280
Pan fried, with crispy skin, rich in flavour, with tender and flaky centre

Prawns | 320
Eight butterflied prawns in a delicate white wine, garlic-lemon butter sauce

ADD SAUCE:
Red wine jus | R65 • Chimichurri | R65 • Green peppercorn | R65
Wild mushroom| R65 • Creamy garlic | R65

ADD SIDES:
Pomme frites | R50 • Croquettes| R50
Seasonal vegetables | R85 • Fresh garden salad | R85



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DESSERTS

Affogato | 60

Two delightful scoops of ice cream topped with a shot of espresso

Cheesecake of the Day | 120

Indulge in a rich, creamy cheesecake crafted daily

Ice Cream Sundae | 140

A classic treat with delicious toppings

Chocolate Brownies | 120

Decadent brownies served warm with a creamy scoop of homemade vanilla bean ice cream

De Vliet Mess | 120

A delightful pavlova topped with whipped cream and seasonal berries

Baked Dessert | 120

Ask waiter for the selection of the day

Waffle served with Cream or Ice Cream | 110

- *Banana and cinnamon sugar | 130*
- *White chocolate, dark chocolate and caramel drizzle | 130*
- *Seasonal berries | 140*
- *Nut crumble | 140*

Note there is a 20minute waiting time for waffles

Don Pedros

- *Whisky or Frangelico | 65*
- *Amarula or Kahlua | 55*

Milkshake | 65

Chocolate, Strawberry, Vanilla or Caramel



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