



RESTAURANT



WINE FACT

When wine and food are paired together, they have "synergy" or a third flavour beyond what either the food or drink offers alone.

BREAD ON THE TABLE

Freshly baked Farmhouse and Fried Flat Bread with dollops of flavoured butters and Kalahari salt flakes. R50

LIGHT BITES

ARANCINI, CONFIT GARLIC AIOLI R60

BOWL OF SMOKED OLIVES R45

SMALL PLATES & STARTERS

BRAISED BEEF TONGUE R60

Roti, Coriander, Tomato, Curried Mayonnaise

*Compliment the Braised Beef Tongue with a glass of Zevenwacht Merlot

GREEN CURRY MUSSELS | Truffled Corn, Coconut Crumble R95

SOUP OF THE DAY | Freshly Baked Ciabatta R50

DEEP-FRIED CALAMARI STRIPS | Homemade Tartare Sauce R80

SPICY CHICKEN LIVERS | Garlic Bruschetta R78

TWICE BAKED BOERENKAAS SOUFFLE | Granny Smith, Walnuts R95

BAKED BRIE | Green Figs, Phyllo Pastry R95

*Compliment the Calamari Strips or Baked Brie starter with a glass of Zevenwacht Estate Sauvignon Blanc

SALADS

SMOKED CHICKEN AND BACON | Poached Egg, Local Greens, Creamy Dressing R120

BUTTERNUT, BEETROOT AND COUS COUS | Creamy Feta, Baby Leaves, Red Onion R75



BROCCOLI SALAD R125
with roasted almonds, olives, lemon zest and a mustard seed maple dressing

*Compliment your choice of salad with a glass of Zevenwacht 7even Rose

WINE FACT

The Dutch East India Company decided to colonize South Africa and realised quickly the demand for wine. The sailors making their way back and forth from Europe created enough demand for wine that the South African settlers planted vineyards in Cape Province.

MAINS

with your choice of Mash, Croquettes, Fries or Side Garden Salad

WET-AGED BEEF SIRLOIN	200g	R175
Smoked Bone Marrow Butter	300g	R215
RIBEYE	200g	R205
Smoked Bone Marrow Butter	300g	R235
GRILLED BEEF FILLET Herb Butter	200g	R225
SLOW COOKED LAMB SHANK		R240
BRAISED OXTAIL served with mash or rice		R195
GOURMET BURGER Tempura Onion Rings		R130
Homemade Beef Patty, Chicken Fillet or Mushroom Patty		
CARAMELISED CHICKEN THIGHS Deboned, Exotic		R155
Mushroom Sauce		
THAI CHICKEN & PRAWN CURRY Homemade Garlic		R145
Flat Bread		
LOURENSFORD TROUT Pea Puree, Peas and Horse		R225
Radish Cream		
GRILLED LONGLINE HAKE Tartare Sauce		R135

* Compliment **red meat dishes** with a glass of Zevenwacht Cabernet Sauvignon

* Compliment **seafood or poultry dishes** with a glass of Zevenwacht Chenin Blanc

SIDES

CRISPY SWEET POTATO CROQUETTES	R35
ROASTED CAULIFLOWER, BROWN BUTTER, CAPERS, SULTANAS	R40
CRISPY FRIES, PARMESAN, AIOLI	R30
SIMPLE SALAD, RASPBERRY VINAIGRETTE	R35

SAUCES

GREEN PEPPERCORN OR BLACK MUSHROOM	R35
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RESTAURANT

WINE FACT

Monks from the Middle Ages are whom we have to thank for the wine making techniques used today, that give us amazing flavors and varieties. Monk Dom Pierre Perignon experimented with new wine making methods and became the namesake of the famed Dom Perignon champagne.

PASTA

CREAMY CHICKEN & BACON | Dehydrated Tomato, Pecorino, Penne R145

POTATO GNOCCHI | Truffled Exotic Mushrooms R150

BEEF LASAGNE | Side Garden Salad R155

** Compliment the Creamy Chicken & Bacon pasta or the Potato Gnocchi with a glass of Zevenwacht Chardonnay*

FARMHOUSE CLASSICS

FARM-STYLE PIE OF THE DAY | Fries, Garden Salad R130

TRADITIONAL BOBOTIE | Basmati Rice R145

COTTAGE PIE | Seasonal Vegetables R145

** Compliment any of these dishes with a glass of Zevenwacht Zeven Pinotage*

DESSERT

MALVA PUDDING | Vanilla Bean Custard R75

AMARULA PANNA COTTA | Blueberry Compote, Peanut Brittle R80

OUR FAMOUS CHEESECAKE | Strawberry Coulis, Crème Fraiche R85

LOCAL CHEESE SELECTION | Preserves, Melba Toast R195



BEVERAGE MENU

The wines of Zevenwacht are distinguished by their finely crafted elegance and classic style. Characterised by good quality, varied soils, the vineyards have been selectively planted with red and white noble varietals.

Our Cellar Master Hagen Viljoen honours the centuries-old wine-making traditions, yet is boldly innovative, welcoming the contribution that modern technology makes to the vinification of premier wines.

Inspire. Imagine. Indulge



WINE FACT

A crop of newly planted grape vines takes four to five years to grow before it can be harvested.

THE BUBBLES

JC LE ROUX LE DOMAINE

A naturally light sparkling wine that blends the flair and finesse of a noble cultivar with tempting fragrance of a table grape made from Sauvignon Blanc and Muscat

🍷 R175
🍷 R55

JC LE ROUX SAUVIGNON BLANC

This sparkling wine exhibits fresh tropical flavours with an underlying grassiness typical of Sauvignon Blanc

🍷 R175

JC LE ROUX LA FLEURETTE

A lively passion pink sparkling wine with a fruity harmony of strawberries and plums

🍷 R175

ALLEE BLEUE BRUT ROSÉ

A fresh & lively Pinot Noir and Pinotage Method Cap Classique filled with flavours of strawberries, rose petals & candyfloss

🍷 R285

GRAHAM BECK BRUT

Blend of chardonnay and pinot noir. Light yeasty aroma, with a rich creamy complexity

🍷 R415

EVERYDAY DELIGHTS

ZEVEN SAUVIGNON BLANC 2021

Slightly green in colour with a muted grassiness on the nose, this is a delicious lifestyle wine with a fresh intensity and lashings of tropical fruit flavours complimented by a zesty lime citrus finish

🍷 R130
🍷 R45



ZEVENROOD 2019

This Shiraz-based lifestyle blend boasts a red berry and spicy oak nose, with a juicy red fruit-driven palate

🍷 R130
🍷 R45



WINE FACT

The smell of a wine that is young is called an "aroma" while a more mature wine offers more of a "bouquet."

FRUITY AND PINK

ZEVEN ROSÉ 2021

A delicate Cabernet Franc Rosé with a smoked salmon pink colour. Raspberries and ripe strawberries permeate through on the nose, with an elegant and lasting creamy finish

🍷 R130
🍷 R45



ZEVEN BOUQUET BLANC 2021

Soft golden, clear colour with a perfumed nose, with floral flavours, subtle litchi, lime and rose petals, and a soft elegant semi-sweet finish

🍷 R130
🍷 R45

ESTATE SPECIALITY

ZEVENWACHT SAUVIGNON BLANC 2021

Intriguing and complex aromas. Palate shows abundant guava, ripe green fig & granadilla flavours with a zesty finish

🍷 R190
🍷 R65



THE AROMATICS

THE TIN MINE WHITE 2021

A Foodie's delight! Ripe and exotic Chenin Blanc blend supported by Chardonnay, Viognier and Roussanne. A distinctive, aromatic wine that is rich and subtly oaked, with delicate Viognier perfume of dried peaches and apricots

🍷 R250
🍷 R85

ZEVENWACHT CHENIN BLANC 2021

With hints of lime and a wonderful gold colour this Chenin Blanc boasts flavours of pineapple and citrus with soft hints of honey and nuttiness on the palate, courtesy of some subtle barrel ageing

🍷 R250
🍷 R85

CERTIFIED
HERITAGE
VINEYARDS





WINE FACT

The world's oldest bottle of wine is over 1600 years old and can be found at a museum in Germany. It was buried nearby in 350 CE and was found again in 1867.

ZEVENWACHT BARREL FERMENTED CHARDONNAY 2020

Distinctively straw gold in colour, the barrel fermented Chardonnay displays notes of lemon zest, lime and white pear, with a subtle oak aroma of roasted almonds and honeycomb

🍷 R250
🍷 R85

THE "LIGHTER SIDE OF RED"

ZEVEN PINOTAGE 2020

A vibrant light red colour. Aromas of chocolate and mocha combine with glazed cherries and red fruit, with vanilla and liquorice following through on the palate complimented by a slight fruit sweetness

🍷 R130
🍷 R45

THE TIN MINE RED 2019

Dark purple red in colour, with the nose that exudes aromas of violets, dried spices and concentrated black fruits with a slow release of mocha and soft subtle tannins

🍷 R250
🍷 R85

ZEVENWACHT MERLOT 2018

For those with a fondness for a softer yet full-bodied Merlot, this wine exudes plush concentrated flavours of plums and a combination of red and black cherries. Waves of fresh red fruit and hints of mint and dark chocolate cover the palate from start to finish

🍷 R260
🍷 R87

BIG, BOLD, BRILLIANT

ZEVENWACHT CABERNET SAUVIGNON 2018

Big, bold and full-bodied! Intense aromas of blackcurrant and pencil shavings supported by tobacco and herbaceous undertones. Dark blackberry and plum flavours dominate the palate, followed by hints of cacao

🍷 R260
🍷 R87



ZEVENWACHT SYRAH 2019

Classic Syrah aromas of white pepper and sweet spicy tones underlined with notes of violets and a plush fruity character. The palate is full and velvety, with peppery spice following from the nose to the palate

🍷 R260
🍷 R87



WINE FACT

The colour in wine comes from a plant pigment called anthocyanin, found in the skins of red grapes.

THE SOMMELIER'S CHOICE...

ZEVENWACHT 360 SAUVIGNON BLANC 2020

🍷 R300

A true Old-World Sauvignon Blanc with crisp oyster shell minerality and concentrated aromas of crushed fig leaves with hints of green pepper, fynbos and bramble. The generous mouth feel is supported with a fine natural lime acidity that gives the wine length and focus

ZEVENWACHT GEWÜRZTRAMINER 2017

🍷 R450

Appealing freshness and viscosity with luscious flavours of litchi and Turkish delight, gives this wine a seductive mid-palate and lingering creamy finish



CERTIFIED
HERITAGE
VINEYARDS



THE
SOMMELIERS
SELECTION

Z RESERVE 2017

🍷 R560

A rich Bordeaux-styled blend of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec. Full and generous, this wine boasts a deep dark hue and whiffs of ripe red berries, infused with roasted coffee beans, pencil shavings, cedar wood. On the palate expect concentrated black plum and a decadent dark chocolate finish



APERITIFS

Campari	R40
Pimms No 1	R25

BRANDY

Klipdrift	R25
Richelieu	R25
KWV 3yrs	R25
KWV 10yrs	R40
KWV 20yrs	R190

BOURBON

Jack Daniels	R42
Southern Comfort	R28

COGNAC

Hennessey VS	R65
Remy Martin VSOP	R120

LIQUERS

Amaretto	R48
Amarula	R25
Cointreau	R50
Frangelico	R35
Jagermeister	R33
Kahlua	R33
Peppermint	R25
Drambuie	R50
Caramel Vodka	R30

GRAPPA

Moscato	R135
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RUM

Bacardi	R25
Captain Morgan	R28
Spiced Gold	R25
Red heart	R28

WHISKEY

Bells	R32
Dimple	R75
Glenfiddich	R65
J&B	R32
Jameson	R45
Johnnie Walker Black	R50
Johnnie Walker Blue	R320
Johnnie Walker Gold	R80
Johnnie Walker Red	R32
Chivas Regal	R50

WHITE SPIRITS

Pushkin Vodka	R25
KWV Gin	R25
Mainstay Cane	R25
José Cuervo (Silver or Gold)	R35