Light Lunch Options Served from 12h00 - 16h00

Light Meals & Salads

	Beetroot & Butternut salad Thick wedges of roast Beetroot, roast Butternut and Feta Cheese with a delicious Balsamic Vinaigrette spooned over Rocket & mixed Salad leaves.	R70	
	150g Rump Steak Panini A toasted Panini filled with juicy slices of seared Steak, caramelised Onion, Tomato and Rocket. Served with Potato wedges.	R75	
	Chef's Salad Served with Cos leaves, boiled Egg, Croutons, Pecorino shavings, Anchovy fillets, Chef's dressing and a choice of Chicken or Bacon.	R80	
	Pork Belly Slow cooked Pork belly served with a Minted Chick Pea Salad and Citrus sauce.	R85	
De Zalze Platters			
	Mezze Platter - Serves Four Hummus, Tzatziki, Marinated Olives, Sun-Dried Tomatoes, four Spanakopita and eight Greek meatballs. Served with toasted Pita bread.	R130	
	Charcuterie Platter – Serves Two Slices of Gypsy Ham, Pastrami, Coppa, Salami, Smoked Country Ham and Camembert. Served with a Grissini's and sliced Focaccia.	R135	
	Cheese Platter – Serves Four Selection of five local Cheese served with fresh Grapes, Fig Preserve and Crackers.	R150	
	Seafood Platter – Serves Two Smoked Salmon Trout, Panko crumbed Prawns and creamy Mussels. Served on a bed of mixed greens with Tartare sauce and wedges.	R160	



Breakfast

Served all day

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Starter Breakfast Two Eggs, Bacon an			R39		
Croissant with Pre Freshly baked Crois Honey and Butter.		and Camembert and a selection of jams,	R45		
Summer Fruit Bre Seasonal Fruit serve	akfast ed with Bulgarian Yoghurt a	and Muesli.	R50		
Three Egg Omelet Smoked Ham Mushroom Savoury mince	te * (choose up to 3 filling Cheddar cheese Feta Tomato	Bacon Banana Onion	R59		
Salmon Bruschetta Toasted Sourdough topped with sliced Avocado, poached Eggs and a large Salmon rose filled with Cream Cheese. Finished with sliced red Onion and Salmon Roe.					
De Zalze Full Hous "Boerewors" sausag wedges and grilled	ge, two Eggs, Bacon, sautée	d Mushrooms, baked Beans,	R85		
Poached Egg Brea	kfasts				
Two poached eggs with Hollandaise sauce served on a lightly toasted halved English Muffin.					
Benedict (BFlorentine (Royale (Smooth)	Spinach)		R65 R58 R75		

^{*} Breakfasts served with your choice of: White, Low-G.I. seed loaf and Rye

Burgers

Served with French fries or small Greek salad All Burgers are handcrafted from specially selected cuts of meat.

Bacon & Cheese Burger R90 200g Beef Burger topped with caramelised red Onion, locally produced Healy's Cheddar, Bacon and finally our own Tomato jam. (Chicken fillet also available) **Saucy Burger:** R85 200g Beef Burger brushed with our homemade Basting Sauce and served with Chips, Onion rings and your choice of one Sauce and one topping. Mushroom sauce Pepper sauce Blue cheese Sauce Creamy Cajun Sauce Cheese slice Bacon rashers Fried egg ❖ Avocado (seasonal)

Kids Menu

Kids Cheese Burger (small chips or salad)	R45
Crispy Chicken Strips (small chips or salad)	R45
Waffles with Nutella, Banana and whipped Cream.	R50
Bacon and Cheese Pizza	R60

Wood-Fired Pizzas

Rosemary & Parmesan Pizza Bread A crispy Pizza bread finished with Parmesan, Rosemary and flaked sea salt.	R45
Margherita Cherry Tomato and Mozzarella with fresh Oregano. Simple and delicious!	R50
Bacon, Feta & Avocado Bacon and Feta topped with fresh Avocado.	R78
Regina Ham and Mushroom finished with fresh Oregano.	R75
Spinach Spinach, Olives, Feta and fresh Tomato.	R78
Chicken, Peppadew & Feta Chicken, Peppadew and Feta cheese topped with fresh Oregano.	R78
Anchovy & Capers Anchovies, Capers, Parmesan and Garlic.	R78
Diavola Salami and Chilli finished off with Basil and Cashew Pesto.	R78
Prosciutto e Funghi Parma Ham, Mushrooms drizzled with black Truffle Oil and Rocket.	R95

Main Courses

Fillet (R160) or Rump (R140) A 200g portion of your choice is pan-fried and served with Vegetables of the day. Chips or Salad and your choice of Sauce. **Sauce options** Hollandaise Mushroom Pepper **❖** Blue Cheese Creamy Cajun ❖ Garlic & Herb Butter Chorizo Alfredo R80 Traditional style Alfredo with a twist from the Chef. Chorizo sausage tossed with Linguine, in a light but creamy Parmesan sauce. **Kassler Steak** Smokey grilled Kassler steak served with German Potato Salad, red Wine braised R95 Cabbage and a small side Salad. **Spicy Cajun Chicken Roulade** R89 Tenderised Chicken Breast rolled with Spinach and Feta. Served with a side Salad and Potato wedges. **Cape Malay Lamb Curry** R110 A generous portion of aromatic Lamb Curry made in the Cape Malay style. Served with Basmati rice, Chutney, Tzatziki and Poppadum. **Desserts Cake Selection** R45 (Black Forest Cake, Carrot Cake and Cake of the Day)

R45

Fabio's Gelato