



**MONDAYS, TUESDAYS, THURSDAYS & SUNDAYS**

Breakfast: 08h00 - 11h30

Lunch / Dinner: 12h00 - 20h00 (including pizza)

**WEDNESDAYS, FRIDAYS & SATURDAYS**

Breakfast: 08h00 - 11h30

Lunch / Dinner: 12h00 - 21h00 (including pizza)

**SUSHI**

Wednesdays - Saturdays: 12h00 - 20h00

Sundays: 12h00 - 16h00

**TRADING HOURS ARE SUBJECT TO CHANGE BASED ON WEATHER CONDITIONS & OCCUPANCY**

TEL: 021 880 7300

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Please ask your server for the specialties on offer

**PLEASE NOTE: ALL CHILDREN UNDER 12 ARE REQUIRED TO BE SUPERVISED**

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**WI-FI**

 **Username:** De Zalze Golf Club - Guest | **Password:** Golf@DZGC



In the heart of De Zalze Golf Club, a story unfolds - a tale of evolution, of embracing change while cherishing the past. As we stand at the threshold of this new era, we take a moment to reflect on our journey and celebrate the exciting path that led us here.

In 2003, the doors of our current clubhouse swung open, revealing a captivating venue that would become synonymous with congenial gatherings and post-match celebrations. The clubhouse terrace, blessed with breathtaking views spanning the golf course, the majestic Stellenbosch mountains, and the verdant vineyards, offered an idyllic setting for moments of shared camaraderie.

In 2023, we bid farewell to what we once knew and embarked on a remarkable transformation. De Zalze Golf Club unveiled a brand-new chapter in its illustrious story, proudly introducing you to De Kombuis. This cutting-edge, elegantly designed establishment not only captures the essence of De Zalze's heritage but sets the stage for an exciting new era.

Our pivot towards the future is not merely a change of scenery; it is a renewed commitment to providing you, our valued guests, with an unparalleled experience. At De Kombuis and Lievens, we are dedicated to taking your dining and social interactions to new heights, ensuring every visit is a memorable occasion.

Our attentive staff, world-class cuisine, a carefully curated selection of fine wines and exquisite drinks will elevate your dining experience, while the breathtaking views and warm ambiance remain a constant part of our identity.

As we turn the page to this fresh chapter in our history, we invite you to join us on this exciting journey. Whether you're here for a leisurely meal, a special celebration, or simply a moment of relaxation, De Kombuis and Lievens are your havens for unforgettable experiences, shared camaraderie, and cherished memories.

Welcome to a new era of De Zalze Golf Club, where we promise to continue creating moments that truly matter.



**Salmon Trout & Scrambled Eggs | 112**

Served with ciabatta toast, cream cheese & capers.

*\*Replace ciabatta with croissant | +24*

**Par 3 Breakfast | 55**

One egg, one piece of streaky bacon, hash browns, fried tomato, toast, butter & jam.

**Par 4 Breakfast | 76**

Two eggs, two pieces of streaky bacon, hash browns, fried tomato, toast, butter & jam.

**Par 5 Breakfast | 100**

Two eggs, three pieces of streaky bacon, boerewors, hash browns, fried tomato, toast, butter & jam.

**Breakfast Bagel | 106**

Smoked salmon & cream cheese bagel.

**Savoury Mince on Rye | 70**

Topped with a poached egg.

**Omelette | 100**

Three-egg omelette with cheddar, served with toast.

Add any two of the following:

*Bacon, Salami, Ham, Spinach, Mushroom, Tomato, Onion, Red Pepper, Mozzarella, Feta, Avo\**

*Parma ham | +28*

*Smoked salmon | +52*

**Eggs Benedict**

Two poached eggs, english muffin & home-made hollandaise sauce.

Bacon Benedict | **100**

Eggs Royal | **159**

Eggs Florentine (sautéed spinach) | **100**

**Croissant with Fillings**

Prosciutto, brie, cranberry compote & rocket | **118**

Bacon & scrambled egg | **88**

Sautéed mushrooms, scrambled egg, feta & rocket | **88**

**Breakfast Bowl | 80**

Muesli, plain yogurt, fruit coulis & fresh seasonal fruit.



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### **Poke Bowl | 160**

Brown rice doused within mirin, avo, smoked salmon, edamame beans, corn, cherry tomatoes, radish on a bed of lettuce topped with sesame seeds.

### **Salad Caprese | 155**

Served with a trio of tomatoes.

### **Peppered Beef Carpaccio | 165**

Artichoke, olives, rosa tomatoes with lashings of parmesan & balsamic caviar.

### **Smoked Salmon & Avo Tian | 170**

Topped with micro greens & julien veg, creamed horseradish & herb infused oil.

### **Prosciutto & Melon Salad | 165**

Parisian melon with pea shoots & berry jellies.

### **De Zalze Caesar Salad | 135**

*\*Add extra chicken breast | +35*

### **Calamari Strips Salad | 150**

Calamari strips served on a salad with seasonal fruit, drizzled with an oriental soya & chilli reduction.

### **Caramelised Beetroot Salad | 150**

Caramelised beetroot, roasted butternut, feta with citrus dressing, topped with wild rocket & toasted seeds.

### **Grilled Veg Stack | 150**

Topped with basil pesto & olive tapenade.

### **Ceviche | SQ**

Chopped fresh line fish dressed in a lime coriander & caper, infused olive oil with candied tomato petals & micro greens.

### **Charcuterie Board | 350**

A selection of cheese, cold meats, preserves, crackers & breads.



**Thai Style Vegetarian Curry | 145**

Served with basmati rice.

**Classic Burger | 135**

200 g pure beef burger or grilled chicken fillet & caramelised onions, lettuce, tomato, gherkin, mayo, salad garnish & fries.

**Burger of the Week | 170**

200 g pure beef burger or grilled chicken breast, fries, salad garnish with a special twist.

**Pot Pie | SQ**

Please ask your server about the pot pie of the day.

**Battered Hake | 160**

Served with in-house tartar sauce, chips & a salad.

**Pork Neck Schnitzel | 195**

Served with fries and a side salad, smothered in cheese sauce.

**½ Young Portuguese Style Chicken | 225**

Served on a bed of savoury rice, basted with lemon & herb, medium peri-peri or hot peri-peri.

**Sustainable Fish of the Day | SQ**

**Patagonian Squid | 195**

A choice of grilled or deep-fried, with tartar sauce, salad garnish & fries.

**Rack of Lamb | 245**

Served on pumpkin pie with beetroot puree, drizzled with a minted jus.

**Chef Milly's Lamb Curry | 195**

Basmati rice, sambals & roti.

**Beef Fillet (200 g) | 230**

Served with fries, salad garnish & jus.

**Rump Steak (250 g) | 220**

Served with fries, salad garnish & jus.

**Sirloin Steak (250 g) | 220**

Served with fries, salad garnish & jus.

**Ribeye Steak (300 g) | 270**

Served with fries, salad garnish & jus.

**Ostrich Fillet | 230**

Served on cauliflower puree and braised leek, splashed with berry jus.



**Mushroom Arancini | 145**

Mushroom arancini with truffle cream.

**Soup du Jour | SQ**

One soup available daily - kindly ask your server about the soup of the day.

**Pasta of the Day | SQ**

One pasta available daily - kindly ask your server about the pasta of the day.

Mushroom (with hint of truffle oil) / creamy madagascan green pepper / chimichurri /  
creamy garlic butter | **30**

Fries / baby potatoes / mixed vegetables / savoury rice | **40**

**Four Cheese | 120**

Plain base with mozzarella, cheddar, feta & parmesan.

**Caprese | 165**

Pomodoro base smothered in bocconcini mozzarella, fresh cherry tomato, basil pesto,  
topped with fresh rocket.

**Margarita | 110**

Mozzarella, blistered cherry tomato, parmesan & basil pesto.

**Bacon, Feta & Avocado | 160**

Bacon & feta topped with fresh avocado & herbs.

**Clubhouse | 170**

Salami, bacon, ham, mushrooms, peppers, onion, garlic.

**Prosciutto e Funghi | 190**

Parma ham, mushrooms, rocket & truffle oil.

**Italiano | 155**

Salami, red onion, olives & basil pesto.

**Gourmet Hawaiian | 147**

Charred pineapple, gypsy ham & herbs.

**BBQ Chicken | 160**

Wood-fired chicken, peppadews, feta & chili mayo.

*\*Add avo | +25*

**Vegetarian | 160**

Spinach, mushrooms, peppadew, artichoke, olives & feta

**Chic Chicken | 75**

Crispy chicken strips & fries.

**Best Burger | 85**

Mini cheeseburger with fries.

**Toasties (Served with Fries)**

Cheddar cheese & tomato | 45

Gypsy ham & cheddar | 58

Chicken mayonnaise | 60

**Hungry Junior | 35**

Portion of fries.

**Classic Waffle | 65**

**Decadent Chocolate Waffle | 100**

**Kristen;s Kick-ass Ice Cream | 99**

Three scoops of available choice, served in a sugar cone basket.

**Tiramisu | 95**

**Crème Brûlée | 125**

**Mississippi Mud Pie | 120**

Doused with whiskey ganache.



**Appletiser / Grapetiser | 32**

**Cappy Assorted Juices | 25**

**Assorted 300 ml Cans | 25**

**Coke 400 ml NRB Bottle | 28**

**BOS Ice Tea 330 ml | 34**

**Powerade Assorted Flavours | 28**

**Valpre Still / Sparkling Water 500 ml | 25**

**Valpre Still Water 1.5 L | 40**

**Sir Juice Assorted Flavours | 40**

**Sir Juice Smoothies | 50**

**Red Bull | 45**

**Cappuccino | 35**

**Americano | 29**

**Flat White | 35**

**Espresso Single | 27**

**Espresso Double | 30**

**Caffè Latte | 36**

**Cortado | 32**

**Caffè Mocha | 37**

**Decaffeinated Option | +3**

**Red Cappuccino | 36**





**Red Espresso Single | 27**

**Red Espresso Double | 30**

**Red Latte | 37**

**Red Mocha | 38**

**Hot Chocolate | 36**

**Milo | 36**

**Chai Latte | 36**

**Assorted Teas | 24**



*On offer - a selection of home-made cakes & sweet delights*

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**Flavoured Syrups | 12**

**Cream | 12**

**Almond Milk | 12**

**Soy Milk | 12**

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**Savannah Non-Alcoholic Lemon | 40**

**Heineken 0.0 | 39**

**Savannah Dry / Light | 40**

**Hunters Dry | 36**

**Flying Fish Lemon | 36**

**Amstel | 34**

**Heineken | 36**

**Black Label | 32**

**Castle Light | 32**

**Castle Lager | 30**

**Windhoek Lager | 34**

**Windhoek Draught | 40**

**Stella Artois | 36**

**Tafel Lager | 28**

**Corona | 40**

**Diesel & Dust Craft | 40**

**Diesel & Dust | 56**

**Stella Artois | 56**

**Castle Light | 54**

**Heineken | 61**



**Guinness | 56**

**Newlands Spring Tap | 58**

**Windhoek Tap | 61**

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**Klippies & Cola | 45**

**Malibu Pina Colada Can | 55**

**Jack & Coke / Zero | 50**

**Brutal Fruit (Litchi / Strawberry) | 40**

**Blind Tiger | 40**

**Bloedlemoen | 40**

**Inverroche Classic | 42**

**Inverroche Amber | 43**

**Gordon's | 23**

**Stretton's | 23**

**Bombay Sapphire | 40**

**Hendrick's | 62**

**Cruxland | 36**



**Tanqueray | 40**

**Musgrave Pink | 40**

**Beefeater | 32**

**Beefeater Blood Orange | 32**

**Klipdrift Premium | 28**

**Richelieu | 26**

**KWV 3 YO | 23**

**KWV 5 YO | 26**

**Hennesy | 56**

**Wildebeest | 30**

**Martell Blue Swift | 75**

**Martell XO | 220**

**Boschendal Potstill 10YR XO | 55**

**Remy Martin | 80**

**Remy 1738 | 99**

**Remy XO | 218**

**Smirnoff 1818 | 23**

**Absolut | 36**

**Grey Goose | 52**

**Belveder | 50**





**Avion Reposado | 65**

**Olmecca Extra Aged | 35**

**Olmecca Silver | 30**

**Don Julio Reposado | 85**

**Bacardi | 31**

**Red Heart | 28**

**Captain Morgan Dark | 27**

**Captain Morgan Spiced Gold | 25**

**Havana Club 3 YR | 20**

**Havana Club 7 YR | 29**

**Bell's | 28**

**J&B Rare | 28**

**Jameson | 40**

**Jameson Triple Triple | 48**

**Jameson Select Reserve | 55**

**Jack Daniels | 40**

**Jim Beam | 36**

**Glen Grant | 41**

**Bain's | 36**

**Johnny Walker Red Label | 32**

**Johnny Walker Black Label | 40**

**Johnny Blonde | 36**

**Loch Lamond | 43**

**Tullamore D.E.W. | 37**

**Tullamore D.E.W. XO | 40**

**Hinch 5 YR | 65**

**Glenvliet Founders Reserve | 50**

**Glenvliet 12 YR | 58**

**Glenvliet 15 YR | 95**

**Glenvliet 18 YR | 160**

**Kleine Zalze Cellar Selection Chenin Blanc | 68 / 180**

Tropical & stone fruit with citrus burst.

**L'avenir Chenin Blanc | 220**

Crisp, fruity notes, with the classy complexity of oak spice & minerality.

**Kleine Zalze Vineyard Selection Chenin Blanc | 260**

Flavours of melon, white peach & almond blossom with hint of minerality.

**Stellenbosch Vineyards Chenin Blanc | 180**

Prominent notes of honey & spicy vanilla.

**Ken Forrester Old Vine Reserve Chenin | 330**

A harmonious balance between fruit & delicate oak/vanilla flavours.

**Harry Hartman Church Swartland | 535**

Rich yellow fruit & a delicate perfume of lemongrass, citrus blossom & warm pastry.

**Harry Hartman Church Stellenbosch Chenin | 450**

Provocative aromas of honeysuckle, baby apricots & tropical fruit with a creamy note of lemon curd brightened up with fresh thyme.



**Kleine Zalze Cellar Selection Sauvignon Blanc | 68 / 180**

Intense aromas of tropical fruit with prominent granadilla & pineapple.

**Visio Vintners Sauvignon Blanc | 195**

Upfront passionfruit & pineapple, balanced by complexity of mineral notes.

**Le Bonheur Sauvignon Blanc | 215**

Delicate notes of green apples, gooseberries & lime.

**Stellenbosch Vineyards Sauvignon Blanc | 180**

Cascade of gooseberries, asparagus & lemongrass, complimented by lush, juicy fruit.

**Harry Hartman Summer Sauvignon Blanc | 220**

Peppery character, white tea, lemongrass notes & lovely citrus aromas.

**Springfield Estate Life From Stone Sauvignon Blanc | 285**

A highly concentrated powerful wine with a flinty, mineral character.

**Springfield Estate Special Cuvée | 300**

A complex wine with a sensuous combination of passion fruit, nettles & minerality.

**Kleine Zalze Vineyard Selection Sauvignon Blanc | 220**

Intense aromas of gooseberries, guava & blackcurrant with subtle grassy undertones.

**Ken Forrester Reserve Sauvignon Blanc | 220**

A mix of tangy grass notes, fig leaf, peach & nectarine nuances.

**Groote Post Seasalter Sauvignon Blanc | 330**

Captivating notes of black current, stone fruit & green apple together with hints of fynbos & kelp, sea-breeze & a touch of oak.

**DeMorgenzon DMZ | 88 / 280**

Enticing notes of nettle and currant leaf with a clean minerality.

**Kleine Zalze Cellar Selection Chardonnay | 68 / 180**

Zesty lemon & juicy ripe white peaches.

**Le Bonheur Chardonnay | 215**

A medium-bodied, creamy yet crisp wine densely packed with notes of citrus, white peach & a touch of toasted brioche.

**Kleine Zalze Vineyard Selection Chardonnay | 258**

Upfront aroma of limes & citrus blossoms.





**Vergelegen Chardonnay | 255**

Complex nose of citrus, white peach, pineapple, spice, citrus blossoms, apricot & buttered toast aromas.

**Dalla Cia | 480**

Fragrant aromas of honey, orange blossom with a hint of freshly baked bread.

**DeMorgenzon DMZ | 88 / 260**

Flavourful aromas of stone fruit, nectarine and hints of citrus and creamy oak.

**Spier Creative Block 2 | 80 / 210**

Lusciously textured tropical, fynbos & asparagus flavours overlaid upon a canvas of mouthwatering minerality.

**Spier Chardonnay / Pinot Noir Rosé | 68 / 180**

Salmon coloured with strawberry & apple flavours & a crisp finish.

**Visio Vintners Cinsault Rosé | 196**

Attractive fruitiness and a dry, fresh finish.

**Longridge Emily Cuvée Classique (Organic) | 80 / 200**

A fresh wine with a lovely hue, bursting with aromas of ripe guava, pineapple, kiwi, green apple & a hint of strawberry.

**Vergelegen Florence Rosé | 245**

Lovely fresh red berries in a rose gold liquid with a long dew fresh aftertaste.

**Delaire Graff Cabernet Franc Rosé | 360**

Flavours of ripe strawberries, cassis & candyfloss, with a juicy, crisp & dry finish.

**DeMorgenzon DMZ | 88 / 260**

Vibrant aromas of strawberry, raspberries with subtle hints of dried herbs and floral undertones.

**Beyerskloof | 75 / 210**

Fresh aromas of fresh cherries and sweet strawberries with a hint of cream.

**De Wetshof Lilya | 85 / 250**

Floral aromas with stone fruit, plums and undertones of honeycomb.





**Kleine Zalze Cellar Selection Merlot | 75 / 200**

Typical characters of ripe red berries, followed by juicy fruit flavours on the palate.

**Jordan Black Magic Merlot | 445**

Red plums & dark chocolate. Velvety tannins.

**Boschendal 1685 | 115 / 340**

Vibrant notes of blueberries, plums and undertones of oak and dark chocolate.

**Spier Block 3 | 305**

Spicy Shiraz accented by Mourvèdre and Viognier, pepper-infused berry flavours & velvet tannins.

**Spier Block 5 | 305**

Blackberry, cherry & blackcurrant supported by cedar, dark chocolate & fennel hints.

**Harry Hartman Finn Rhone Blend | 305**

Rich and full-bodied with grenache, provides a rich texture & fruity notes of plum and dark cherries.

**Visio Vintners Alliance | 520**

An intense bouquet of dark berries & plums with secondary aromas of warm spices & a hint of tobacco.

**Ken Forrester Renegade | 360**

Hint of earthy rusticity & noble spice with hints of nutmeg & salty black olives.

**The Grangehurst | 1200**

Rich aromas of black and red berries, with a subtle hint of mocha and cedar from the barrels.

**Grangehurst Cabernet / Merlot Blend | 620**

Matured aromas of cassis and raspberries, undertones of oak.

**DeMorgenzon Maestro Bordeaux Blend | 440**

Aromatic notes of rich cassis, plums and dried herbs with slight undertones of tobacco.

**Neil Ellis Left Bank | 120 / 350**

Complex aromas of dark berries and raspberries with underlying pencil shavings.

**Boschendal Black Angus | 920**

Layered aromas of winter spice, black cherry and roasted cacao beans with complex flavours of black pepper, cassis and rich oak.



**Kleine Zalze Cellar Selection Cabernet Sauvignon | 75 / 200**

Ripe red berries & dried tobacco, lead with a hint of graphite.

**Kleine Zalze Vineyard Selection Cabernet Sauvignon | 300**

Upfront herbal notes & intense dark fruit, followed by cassis & black cherries.

**Stellenbosch Vineyards Cabernet Sauvignon | 205**

Profusion of blackcurrant & cherry, floral notes reminiscent of jasmine shrubs.

**Vergelegen Premium Cabernet Sauvignon Merlot | 295**

On the nose striking cassis, underlined with cedar & a fresh ripe fruit character.

**Boschendal Appellation Series Cabernet Sauvignon | 570**

Matured aromas of tobacco, black cherry and spiced undertones.

**L'avenir Pinotage | 255**

Fruit & perfume notes.

**Grangehurst Pinotage | 580**

Fragrant aromas of red berries, plums and vanilla with undertones of oak and toasted spices.

**Beyerskloof Pinotage | 80 / 220**

Strong red berries & plum flavours with elegant tannins.

**Stellenbosch Vineyards Bushvine Pinotage | 200**

Velvety palate with prominent notes of black & red berries, spicy cinnamon undertones.

**Whale Haven | 395**

Competing aromas of green peppers, cherries & cranberries with a hint of strawberry.

**Harry Hartman Pinot Noir | 555**

Earthy fruit & spice flavours, accentuated by a long, smooth & soft tannin finish.

**Spier Blue Water | 88 / 260**

Fragrant aromas of ripe cherries, raspberries and strawberries with slight undertones of spice.

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**Stellenbosch Vineyards Shiraz | 75 / 200**

Complex bouquet of plum, red berries & white pepper flavours, balanced with layers of dark fruit & spices.

**Harry Hartman Somesay Syrah | 409**

Lavender & dark red fruit aromas of mulberries with a spicy white pepper undertone.

**Kleine Zalze Vineyard Selection Shiraz | 295**

Initial aromas of ripe red fruits, followed by hints of spice.

**DeMorgenzon DMZ | 88 / 260**

Rich aromas of berries, ripe plums with floral undertones of lavender, spring blossom and a hint of white pepper.

**Kleine Zalze MCC Brut Rosé NV | 270**

Aromas of cherries & red berries.

**L'avenir Pinotage Brut Rosé | 360**

Deliciously fruity with notes of toasted brioche.

**Kleine Zalze Vintage Brut | 485**

A full-bodied classical style Méthode Cap Classique.

**Ken Forrester Sparklehorse MCC Brut | 410**

Bright, fresh apple, pear & quince aromas.

**Bullicante | 380**

Layered aromas of orange blossom, citrus with undertones of marzipan and white pear.

**Spier Brut MCC | 90 / 350**

Crisp aromas of apples, citrus and undertones of biscuits.

**Le Lude Brut | 800**

Vibrant aromas of citrus, peach and apples with a mineral finish.





Meet the culinary genius behind the exquisite flavors at Lievens and De Kombuis – Executive Chef Robert Heeger.

With a passion for crafting unforgettable dining experiences, Chef Robert brings a wealth of expertise to our kitchen.

Hailing from a background adorned with culinary accolades, Chef Robert has honed his skills in renowned kitchens around the globe. His culinary journey is a fusion of creativity and precision, blending traditional techniques with innovative flair.

At the heart of Chef Robert's philosophy is a commitment to sourcing the finest local ingredients, ensuring every dish tells a story of quality and authenticity. His menus are a testament to his dedication to culinary excellence, offering a symphony of flavors that dance on the palate.

Chef Robert's visionary approach extends beyond the kitchen, where he strives to create a dining ambiance that transcends the ordinary. Whether it's a casual brunch or an elegant dinner affair, his culinary creations are a celebration of taste, texture, and artistry.

Join us at Lievens and De Kombuis, and embark on a gastronomic journey curated by the culinary virtuoso, Executive Chef Robert Heeger. Indulge in a dining experience where passion meets palate, and every dish is a masterpiece.