



Trading Hours

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

Chef's Choice

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



Welcome to De Zalze Golf Club

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.

Breakfast



Salmon Trout & Scrambled Eggs | 125

Served with ciabatta toast, cream cheese & capers.

**Replace ciabatta with croissant | +30*

Par 3 Breakfast | 65

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

Par 4 Breakfast | 90

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

Par 5 Breakfast | 115

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

Breakfast Bagel | 120

Smoked salmon & cream cheese bagel.

Savoury Mince on Rye | 80

Topped with a poached egg.

Omelette | 110

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 | +40

Smoked salmon | +60

Eggs Benedict

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

Bacon Benedict | **115**

Eggs Royal | **165**

Eggs Florentine (sautéed spinach) | **115**

Croissant with Fillings

Prosciutto, brie, cranberry compote & rocket | **130**

Bacon & scrambled egg | **95**

Sautéed mushrooms, scrambled egg, feta & rocket | **95**

Breakfast Bowl | 90

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



Lunch & Dinner

Small Plates

Poke Bowl | 185

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 | 175

Served with a trio of tomatoes.

Soup du Jour | SQ

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

Peppered Beef Carpaccio | 180

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

Smoked Salmon & Avo Tian | 190

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

Twice Baked Gorgonzola Souffle | 145

Twice baked gorgonzola souffle in a pool of creamy tomato, vodka and basil sauce.

De Zalze Caesar Salad | 140

**Add extra chicken breast | +40*

Calamari Strips Salad | 160

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

Grilled Vegetable Salad | 160

A Warm array of grilled vegetable salad served with a port vinaigrette.

Ratatouille | 160

Ratatouille served on a lentil, quinoa, chickpea and cous cous salad all served warm.

Open Sirloin Steak Sandwich | 205

Served with fries, salad garnish & jus.

Ceviche | SQ

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

Charcuterie Board | 595

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



Mains

Cape Malay Vegetable Curry | 165

Served with our very own local spice, sweet tomato and coriander notes.

Classic Burger | 150

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

Burger of the Week | 185

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 | 175

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

Asian Pork Belly | 210

Served on vegetable and egg fried rice topped with haystack onions, crackling and smothered in teriyaki sauce.

Chicken Parmesan | 220

Served on Neapolitan gnocchi dressed in basil pesto.

Sustainable Fish of the Day | SQ**Patagonian Squid | 215**

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

Crispy Lamb Rump | 265

Served and with a warm legume and grain Salad smothered in an onion jus and topped with a citrus crumble.

Chef Milly's Lamb Curry | 215

Basmati rice, sambals & roti.

Beef Fillet (200 g) | 255

Served with fries, salad garnish & jus.

Rump Steak (250 g) | 240

Served with fries, salad garnish & jus.

Ribeye Steak (300 g) | 295

Served with fries, salad garnish & jus.

Beef Short Rib | 280

Served on parmesan mash potato topped with brunoises of celery, carrot and shiraz jus.

Spice Chicken Livers | 150

Served with with creamy mushroom and truffle risotto..

Pasta of the Day | SQ

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

Sauces

Mushroom (with hint of truffle oil) / creamy madagascan green pepper / chimichurri / creamy garlic butter | **40**

Sides

Fries / baby potatoes / mixed vegetables / savoury rice | **50**

Wood-Fired Pizza

Four Cheese | 135

Plain base with mozzarella, cheddar, feta & parmesan.

Caprese | 180

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

Margarita | 125

Mozzarella, blistered cherry tomato, parmesan & basil pesto.

Bacon, Feta & Avocado | 180

Bacon & feta topped with fresh avocado & herbs.

Clubhouse | 190

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

Prosciutto e Funghi | 220

Parma ham, mushrooms, rocket & truffle oil.

Italiano | 175

Salami, red onion, olives & basil pesto.

Gourmet Hawaiian | 175

Charred pineapple, gypsy ham & herbs.

BBQ Chicken | 180

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

**Add avo | +25*

Vegetarian | 180

Spinach, mushrooms, peppadew, artichoke, olives & feta

Youth Yums

12 Years old & under

Chic Chicken | 90

Crispy chicken strips & fries.

Spaghetti Bolognese | 110

Spaghetti served with hearty bolognese sauce

Best Burger | 95

Mini cheeseburger with fries.

Toasties (Served with Fries)

Cheddar cheese & tomato | 55

Gypsy ham & cheddar | 65

Chicken mayonnaise | 70

Hungry Junior | 35

Portion of fries.

Dessert

Classic Waffle | 85**Decadent Chocolate Waffle | 110****Kristen;s Kick-ass Ice Cream | 105**

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

Tiramisu | 120**Baked Brandy Pudding | 135**

Served with with honeycomb ice cream and salted caramel

Crème Brûlée | 135**Mississippi Mud Pie | 130**

Doused with whiskey ganache.



Cold Beverages

Appletiser / Grapetiser | 38

Cappy Assorted Juices | 30

Assorted 300 ml Cans | 30

Coke 400 ml NRB Bottle | 35

BOS Ice Tea 330 ml | 40

Powerade Assorted Flavours | 36

Valpre Still / Sparkling Water 500 ml | 30

Valpre Still Water 1.5 L | 48

Sir Juice Assorted Flavours | 48

Sir Juice Smoothies | 58

Red Bull | 55

Warm Beverages

Cappuccino | 41

Americano | 35

Flat White | 39

Espresso Single | 31

Espresso Double | 36

Caffè Latte | 42

Cortado | 39

Caffè Mocha | 42

Decaffeinated Option | +5

Red Cappuccino | 42



Red Espresso Single | 31

Red Espresso Double | 36

Red Latte | 43

Red Mocha | 45

Hot Chocolate | 41

Chai Latte | 42

Assorted Teas | 32



Confectioneries

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

Add-Ons

Flavoured Syrups | 15

Cream | 14

Almond Milk | 14

Soy Milk | 14

Non-Alcoholic Beers & Ciders

Savannah Non-Alcoholic Lemon | 47

Heineken 0.0 | 44

Corona Cero | 45

Ciders

Savannah Dry / Light | 38

Hunters Dry | 40

Flying Fish Lemon | 40

Bottled Beer

Amstel | 38

Heineken | 40

Black Label | 36

Castle Lite | 36

Castle Lager | 34

Windhoek Lager | 38

Windhoek Draught | 45

Stella Artois | 38

Tafel Lager | 34

Corona | 46

Diesel & Dust Craft | 48

Castle Double Malt | 36

Beer on Tap

Diesel & Dust | 58

Stella Artois | 58

Castle Lite | 56

Heineken | 63



Guinness | 61

Newlands Spring Tap | 60

Windhoek Tap | 62

Coolers / Spritzers

Klippies & Cola | 47

Malibu Pina Colada Can | 58

Jack & Coke / Zero | 53

Brutal Fruit (Litchi / Strawberry) | 42

Premium Gin

Blind Tiger | 42

Inverroche Classic | 44

Inverroche Amber | 45

Gin

Gordon's | 25

Stretton's | 25

Bombay Sapphire | 43

Hendrick's | 55

Cruxland | 38



Tanqueray | 41

Beefeater | 36

Beefeater Blood Orange | 36

Brandy / Cognac

Klipdrift Premium | 30

Richelieu | 28

KWV 3 YO | 25

KWV 5 YO | 27

Hennesy | 60

Wildebeest | 33

Martell Blue Swift | 80

Martell XO | 230

Boschendal Potstill 10YR XO | 60

Remy Martin | 85

Remy 1738 | 105

Remy XO | 225

Vodka

Smirnoff 1818 | 25

Absolut | 39

Grey Goose | 54

Belveder | 53



Tequila

Avion Reposado | 69

Olmeca Extra Aged | 38

Olmeca Silver | 32

Don Julio Reposado | 88



Rum

Bacardi | 33

Red Heart | 30

Captain Morgan Dark | 29

Captain Morgan Spiced Gold | 27

Havana Club 3 YR | 24

Havana Club 7 YR | 32

Whiskey

Bell's | 30

Buffalo Trace | 38

J&B Rare | 30

Jameson | 43

Jameson Triple Triple | 50

Jameson Select Reserve | 58

Jack Daniels | 43

Jim Beam | 39

Bain's | 38

Johnny Walker Red Label | 35

Johnny Walker Black Label | 43

Johnny Blonde | 38

Tullamore D.E.W. | 40

Tullamore D.E.W. XO | 45

Glenlivet Founders Reserve | 52

Glenlivet 12 YR | 60

Glenlivet 15 YR | 98

Glenlivet 18 YR | 168

Glenfiddich 12 YR | 56

Glenfiddich 15 YR | 87

Glenfiddich 18 YR | 145

White Wine *Chenin Blanc*

Kleine Zalze Cellar Selection Chenin Blanc | 68 / 182

Tropical & stone fruit with citrus burst.

L'avenir Chenin Blanc | 225

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

Kleine Zalze Vineyard Selection Chenin Blanc | 270

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

Stellenbosch Vineyards Chenin Blanc | 185

Prominent notes of honey & spicy vanilla.

Ken Forrester Old Vine Reserve Chenin | 336

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

Harry Hartman Church Swartland | 545

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

Harry Hartman Church Stellenbosch Chenin | 455

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



Sauvignon Blanc

Kleine Zalze Cellar Selection Sauvignon Blanc | 68 / 182

Intense aromas of tropical fruit with prominent granadilla & pineapple.

Visio Vintners Sauvignon Blanc | 198

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

Le Bonheur Sauvignon Blanc | 225

Delicate notes of green apples, gooseberries & lime.

Stellenbosch Vineyards Sauvignon Blanc | 184

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

Harry Hartman Summer Sauvignon Blanc | 225

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

Springfield Estate Life From Stone Sauvignon Blanc | 295

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

Springfield Estate Special Cuvée | 310

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

Kleine Zalze Vineyard Selection Sauvignon Blanc | 270

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

Ken Forrester Reserve Sauvignon Blanc | 230

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

Groote Post Seasalter Sauvignon Blanc | 335

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

DeMorgenzon DMZ | 95 / 285

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

Chardonnay

Kleine Zalze Cellar Selection Chardonnay | 68 / 182

Zesty lemon & juicy ripe white peaches.

Le Bonheur Chardonnay | 220

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 | 270

Upfront aroma of limes & citrus blossoms.



**Vergelegen Chardonnay | 270**

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

Dalla Cia | 495

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

DeMorgenzon DMZ | 95 / 285

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

White - Other

Spier Creative Block 2 | 94 / 278

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

Rosé

Spier Chardonnay / Pinot Noir Rosé | 68 / 182

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

Longridge Emily Cuvée Classique (Organic) | 82 / 215

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

Vergelegen Florence Rosé | 254

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

Delaire Graff Cabernet Franc Rosé | 370

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

DeMorgenzon DMZ | 95 / 285

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

Beyerskloof | 77 / 215

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

De Wetshof Lilya | 88 / 260

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

Red Wine

Merlot



Kleine Zalze Cellar Selection Merlot | 77 / 210

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

Blaauwklippen Merlot | 360

Mulberry, chocolate and cassis notes on the nose, with hints of spiced nuts.

Boschendal 1685 | 115 / 345

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

Red Blend

Spier Block 3 | 308

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

Spier Block 5 | 308

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

Harry Hartman Finn Rhone Blend | 320

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

Visio Vintners Alliance | 555

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

Ken Forrester Renegade | 370

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

The Grangehurst | 1250

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

Grangehurst Cabernet / Merlot Blend | 670

Matured aromas of cassis and raspberries, undertones of oak.

Neil Ellis Left Bank | 125 / 375

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

Boschendal Black Angus | 1050

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



Cabernet Sauvignon

Kleine Zalze Cellar Selection Cabernet Sauvignon | 75 / 215

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

Kleine Zalze Vineyard Selection Cabernet Sauvignon | 435

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

Stellenbosch Vineyards Cabernet Sauvignon | 220

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

Vergelegen Premium Cabernet Sauvignon Merlot | 355

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

Boschendal Appellation Series Cabernet Sauvignon | 640

Matured aromas of tobacco, black cherry and spiced undertones.

Pinotage

L'avenir Pinotage | 295

Fruit & perfume notes.

Grangehurst Pinotage | 685

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

Beyerskloof Pinotage | 82 / 235

Strong red berries & plum flavours with elegant tannins.

Stellenbosch Vineyards Bushvine Pinotage | 235

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

Cabernet Franc

Whale Haven | 435

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

Blaauklippen | 715

Red currant, strawberry and plush plum notes combine hints of juicy tobacco, violets and cassis.

Pinot Noir

Harry Hartman Pinot Noir | 575

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

Spier Blue Water | 90 / 275

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

Shiraz / Syrah

Stellenbosch Vineyards Shiraz | 78 / 220

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

Blaauwklippen Shiraz | R455

Vibrant aromas including red current, cranberry and spiced plums

Harry Hartman Somesay Syrah | 530

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

Kleine Zalze Vineyard Selection Shiraz | 435

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

DeMorgenzon DMZ | 95 / 285

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

Bubbly

Kleine Zalze MCC Brut Rosé NV | 300

Aromas of cherries & red berries.

Kleine Zalze Vintage Brut | 490

A full-bodied classical style Méthode Cap Classique.

Ken Forrester Sparklehorse MCC Brut | 435

Bright, fresh apple, pear & quince aromas.

Bullicante | 450

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

Spier Brut MCC | 95 / 375

Crisp aromas of apples, citrus and undertones of biscuits.

Le Lude Brut | 850

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

Boschendal MCC Brut Rosé | 95 / 375

Delicate pink hues, and a fruity aroma of strawberries, raspberries, and cherries





Chef Robert Heeger

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.