



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

Poké 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.

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.

Candied Pears, Gorgonzola, Roasted Walnuts | 165

On a rocket salad, drizzled with honey mustard vinaigrette & port reduction.

Vegetable Melanzane Parmigiana | 175

Layers of grilled aubergine, napolitana sauce creamy bechamel, mozzarella and parmesan.

Melon & Prosciutto Salad | 210

Parsian melon baus on rocket salad, topped with prosciutto, drizzled with balsamic reduction & splashed with berry caviar.

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.

Pork Neck Schnitzel | 225

Served with fries, side salad and boerenkaas cheese sauce.

Chef Milly's Lamb Curry | 215

Basmati rice, sambals & roti.

Beef Fillet (200 g) | 265

Served with fries, salad garnish & jus.

Rump Steak (250 g) | 260

Served with fries, salad garnish & jus.

Ribeye Steak (300 g) | 295

Served with fries, salad garnish & jus.

Portuguese Chicken | 225

½ Young Bird served with savoury rice, side salad & basted with a hot, medium, or lemon & herb sauce.

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 | 190

Basil pesto smothered in bocconcini mozzarella, fresh cherry tomato & olives, 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 Fungi | 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

Salted Caramel Refrigerated Cheesecake | 110

Crème Brûlée | 135

Mississippi Mud Pie | 130

Doused with whiskey ganache.





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.