



ZORGVLIIET

How our “Small Plates” work

Our small plate menu is broken up into 5 courses with dishes for your selection within each course

- We recommend 3 - 4 plates per person

Small Plates Special Offerings

- 4 small plates of your choice @ 560
- 4 small plates of your choice with a wine pairing with our recommended wines @ 600

Small Plates Key:

- **V** – Vegetarian
- **GF** - Gluten Free
- **A** – Allergies

Small Plates Course 1

Bread Plate (V) 55

bread | flavoured oils

Caprese Avocado Salad (V) (GF) 85

avocado | marinated olives | cherry tomatoes | bocconcini | balsamic glaze

Recommended Wine: Zorgvliet Cabernet Franc Rosé

Kataifi Ball Salad (V) 115

goats' cheese Kataifi balls | pea puree | greens | crispy chickpeas | spiced honey dressing

Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc

Parma and Melon Salad 140

Parma ham | melon | greens | bocconcini | balsamic reduction | olive oil

Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc

Venison Carpaccio (GF) 145

caper berries | parmesan shavings | balsamic reduction

Recommended Wine: Zorgvliet Merlot

Note that on tables bigger than 6, an automatic 10% gratuity will be added



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Small Plates Course 2

Squid Satay (A) 75

squid satay | greens | roasted nuts

Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc

Ravioli Pan (V) 75

spinach ricotta stuffed ravioli | creamy cheese sauce | caramelised onions | parmesan

Recommended Wine: Zorgvliet Cabernet Franc Rosé

Halloumi 95

Kataifi halloumi | crispy Parma ham | figs

Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc

Baked Dalewood Camembert (GF) 100

pecorino crumb | figs | Parma ham

Recommended Wine: Zorgvliet Cabernet Franc Rosé

Spiced Honey Prawns 140

prawns | glass noodles | greens | fried ginger sticks

Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc

Small Plates Course 3

Wild Mushroom Risotto (V) 85

pecorino shavings

Recommended Wine: Semillon

Chicken Lobster 100

boneless chicken thigh kebab | creamed potatoes | greens | sticky soy glaze

Recommended Wine: Zorgvliet Single Vineyard Sauvignon Blanc

Chicken Poke Bowl 150

Teriyaki chicken | pineapple | sushi rice | edamame beans | cabbage | fresh radish | avocado | ginger | mayo | soy sauce | spring onions

Recommended Wine: Zorgvliet Cabernet Franc Rosé

Salmon Poke Bowl 160

Norwegian salmon | sushi rice | edamame beans | cabbage | fresh radish | avocado | ginger | mayo | soy sauce | spring onions

Recommended Wine: Zorgvliet Cabernet Franc Rosé

Prawn Poke Bowl 170

Teriyaki prawns | mango | sushi rice | edamame beans | cabbage | fresh radish | avocado | ginger | mayo | soy sauce | spring onions

Recommended Wine: Zorgvliet Cabernet Franc Rosé

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Small Plates Course 4

Chargrilled Lamb Rump (A) 110

80g lamb rump | hummus | Dukkah | naan

Recommended Wine: Zorgvliet Merlot

Sticky Pork Belly 120

potato cannoli | greens

Recommended Wine: Zorgvliet Cabernet Franc

Teriyaki Norwegian Salmon 140

Teriyaki glaze | crushed baby potatoes | greens | fried leeks

Recommended Wine: Zorgvliet Cabernet Franc Rosé

Braised Short Rib 140

croquettes | grilled cherry tomatoes | greens

Recommended Wine: Zorgvliet Petit Verdot

Grilled Fillet with dumplings 145

80g fillet steak | mushroom dumplings | sweet soy broth

Recommended Wine: Zorgvliet Cabernet Sauvignon

Small Plates Course 5

Milk tart cigars 100

vanilla bean ice cream

Chocolate fondant 110

vanilla bean ice cream

Summer Pavlova 115

cream | summer berries

For the Little Ones

Crumbed or Pan-fried chicken strips and Pomme frites 95

Roasted chicken drumsticks and croquettes 95

Beef burger and Pomme frites 95

Note that on tables bigger than 6, an automatic 10% gratuity will be added