ANNO 1695

KLEINE ZALZE

STELLENBOSCH

KZ SUMMER POP-UP

UNDER THE OAKS

Join us beneath the beautiful oak trees for a relaxed al fresco dining experience, where good food, great wine and warm hospitality come together.

Chef Nic van Wyk has created a delicious summer menu celebrating honest cooking, fresh ingredients and generous flavours. From light bites to flavour-filled mains and sweet indulgences, there's something for everyone to enjoy.

Pair your meal with your favourite Kleine Zalze wine, pull up a chair and stay a little longer.

Summer is best enjoyed under the oaks.

Chef Nic van Wyk & the Kleine Zalze Hospitality Team

WiFi | KZ Guest | Cabernet#1

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STELLENBOSCH

SNACKS

Garlic & Parsley Butter Tostadas R40

Crispy tostadas brushed with fragrant garlic and parsley butter.

Sweet & Spicy Honey Nuts R50

Crunchy nuts coated in a sweet and spicy honey glaze.

Crispy Potato Skins R50

Golden potato skins seasoned with BBQ salt, served with sour cream and fresh chives.

Spiced Lamb Meatballs R80

Cumin and coriander-spiced lamb meatballs, served with minted yoghurt and cucumber.

Mezze Platter for Two R225

Marinated olives, homemade hummus, pickled cucumber, roasted peppers and grilled halloumi with a hot honey dressing, served with herb-infused flatbread.

Cheese & Charcuterie Board for Two R350

A selection of three local South African cheeses, assorted cold meats and preserves, served with tostadas and fresh bread.

FRESH & LIGHT

Classic Caesar Salad R165

Crisp cos lettuce, Parmesan, crunchy croutons and a classic anchovy dressing.

Add herb-marinated steamed chicken breast | R60

The Asian Garden Bowl R165

A vibrant combination of avocado, edamame beans, sugar snap peas, pickled cucumber, spring onions and miso-marinated aubergine. Finished with toasted sesame seeds, microgreens and a nori, pickled ginger and wasabi vinaigrette.

Add your choice of protein:

Steamed prawns | R95

Steamed Noorsveld chicken breast | R65

Seared salmon or tuna (subject to availability) | R125

MAINS

Hake R215

Your choice of tempura-battered or grilled hake, served with tartare sauce.

Choice of side: Garden salad, hand-cut chips or sweet potato wedges.

Bonsmara Sirloin R245

300 g Bonsmara sirloin, served with your choice of chimichurri and caramelised red onions, or creamy black pepper sauce.

Choice of side: Garden salad, hand-cut chips or sweet potato wedges.

Caprese Wood-Fired Flatbread R185

Wood-fired flatbread topped with fresh tomato, mozzarella and basil, finished with a balsamic reduction.

Add herb-marinated steamed chicken | R60

BURGERS

Venison Smash Burger R205

Three 60 g venison smash patties, layered with béarnaise sauce and confit tomato.

Black Bean & Beetroot Burger R205

A black bean and beetroot patty topped with Japanese-style mayonnaise, rainbow slaw, baby spinach and a sweet Korean BBQ glaze.

All burgers are served with your choice of triple-cooked chips, garden salad or sweet potato wedges.

A SWEET FINISH

Homemade Ice Cream & Sorbets R45 per scoop

Ice Cream

Please ask your server for available flavours

Sorbets

Please ask your server for available flavours

Chocolate Truffles R25 each

A selection of indulgent handcrafted chocolate truffles.

Classic Ganache · Rum & Raisin · Brandy & Cocoa · Orange · Coffee