



Zevenwacht
ANNO 1800

RESTAURANT

WELCOME

Welcome to Zevenwacht restaurant, situated on the beautiful Stellenbosch Wine Route. Zevenwacht, meaning "Seven Expectations" in Dutch, is a contemporary vineyard boasting a rich 300-year history. A family owned and managed estate, the current owners, Harold and Denise Johnson purchased the farm in 1992.

They have committed themselves to a programme of development to realise Zevenwacht's rich potential beyond wine production. The estate has a strong commitment to historic and cultural preservation, as well as the active socio-economic upliftment of its workers and their families.



A LA CARTE MENU

LUNCH AND DINNER SERVED FROM 11:00 - 21:00

BREADS

CHARCUTERIE PLATE

175

Seed loaf, flatbread, seed crackers, figs, brie, blue cheese, chevin, flavoured butter, salami, rare roast beef, Parma ham

HOMEMADE BREAD BOARD

110

Seed loaf, cheese and jalapeño pot bread, garlic flatbread, seed crackers, roasted garlic, peppadew dip, flavoured butter

SMALL PLATES

MARINATED SMOKED OLIVES

55

Green and Kalamata black olives, smoked with wood chips infused with lemon, orange, rosemary, and garlic

LAMB RIBS

115

Glazed with soy, honey, and mint

GOCHUJANG PORK BELLY SKEWER

105

Sesame, apple purée, and Asian slaw

CHICKEN KEBABS

95

Lime, chilli, garlic, and white wine, served with flatbread

SALMON FISH CAKES

130

Coriander, lime zest, wasabi mayo and ginger, served with lemon aioli

SALT & PEPPER SQUID

125

Served with lemon aioli

BAKED CAMEMBERT

105

Caramelised onion, garlic, and basil

BANG BANG SALMON

135

Lime, chilli, and coriander

WEST COAST MUSSELS

125

White wine, garlic, cream, spring onions and shallots

MAINS

LAMB NECK	285	BEEF BOBOTIE	155
Salsa verde, smoked mash, and seasonal vegetables		Served with yellow rice, toasted coconut, sambals, and chutney	
MUSHROOM TAGLIATELLE	165	LASAGNE	155
Truffle and Parmesan		Slow-cooked rich beef, creamy béchamel sauce, topped with melted cheese, served with a fresh green salad	
CAULIFLOWER STACK	155	SHORT RIB	285
Sushi rice, wasabi mayo, soy, pickled ginger		Slow braised, Parmesan mash, truffle mushrooms	
CHICKEN & MUSHROOM PIE	145		
Served with your choice of thick-cut chips or salad			

GRILLS

FLAME-GRILLED AGED BEEF SIRLOIN	245	PORK LOIN RIBS	285
		Served with thick-cut chips or a side salad	
CHIMICHURRI SIRLOIN	265	LAMB CHOPS	310
Parsley, garlic, and chilli, served with chips or salad		Marinated in lemon, garlic, and rosemary, served with minted mash or chips	
FLAME GRILLED FILLET	315		

SEAFOOD

PAN-FRIED LINE FISH OF THE DAY SQ

FISH & CHIPS 175

Battered fried hake with homemade tartar sauce, crispy chips, and minted peas

SALMON STACK 295

Avo, sushi rice, wasabi mayo, and soy

SEARED SALMON 285

Lemon and Cape butter sauce, mange tout

BURGERS

BEEF BURGER 165

With smoked cheddar, onion jam, thick-cut chips, and onion rings

CARB-CONSCIOUS BURGER 175

Beef patty served on black mushroom, avocado, red onion, tomato, sriracha sauce, and a side salad

GRILLED CHICKEN BURGER 155

Marinated in chilli, lime, white wine, and garlic, served with slaw and thick-cut chips

PIZZA

CLASSIC MARGHERITA	125	SASSY SALMON	185
A timeless favorite with a crispy crust, topped with fresh mozzarella, juicy tomatoes, fragrant basil and a drizzle of olive oil. Simple, fresh and utterly delicious		A gourmet fusion of smoked salmon, fresh cream cheese and tangy capers on a crisp golden crust	
PARMA BLISS	180	A LITTLE LAMB	168
A perfectly crisp, thin-crust pizza topped with delicate Parma ham, peppery rocket and thinly sliced red onions for a touch of sweetness. Finished with creamy, tangy labneh		Slow-pulled lamb infused with rich spices, topped with zesty chimichurri and cumin-spiced feta	
PULLED DELIGHT	165	TROPICAL BLEU	165
Tender pulled pork, sweet and tangy Peppadew, red onion and creamy mozzarella on a perfectly baked crust		A delightful blend of tender chicken, sweet mango and tangy blue cheese	
CLASSIC CAPRESE	155	PUTTANESCA PASSION	160
A fresh and flavorful delight, featuring a crispy thin crust topped with juicy tomatoes, creamy mozzarella and fragrant basil. Drizzled with balsamic glaze and a hint of olive oil		A bold tangy pizza topped with ripe tomatoes, olives, capers, anchovies and a sprinkle of garlic	

SALADS

PRAWN, AVO, CHILLI & CORIANDER SALAD	175	BEETROOT SALAD	130
With a peanut butter soy dressing		Cucumber, avocado, rocket, and feta mousse	
CAESAR SALAD	145	BULGAR WHEAT SALAD	130
Crisp romaine lettuce in a creamy tangy Caesar dressing, shaved Parmesan, and crunchy garlic croutons		Roasted seasonal vegetables mixed with nutty bulgar wheat, tossed in a balsamic reduction, garnished with fresh herbs and crumbed feta	

KIDDIES MENU

MCZ BURGER	89	SLOPPY JOE	79
Beef patty, tomato sauce, cheese slice on a brioche bun and served with chips		Beef ragù in a brioche roll served with chips	
CHICKEN STRIPS	69	CHICKEN & CHEESE QUESADILLAS	89
Panko chicken strips served with chips and tangy mayo		Chicken and cheese quesadillas served with tomato sauce	
HOME-MADE FISH FINGERS	89	CLASSIC MARGHERITA PIZZA	115
Home-made fish fingers served with chips and tangy gherkin mayo		A timeless favorite with a crispy crust, topped with fresh mozzarella, juicy tomatoes, fragrant basil and a drizzle of olive oil	

DESSERT

OUR FAMOUS BAKED CHEESECAKE	115	CHOCOLATE MUDCAKE	115
Served with blueberry compote and Amarula ice cream		Rich chocolate brownie base topped with hazelnut mousse, chocolate ganache, and roasted almonds	
BREAD & BUTTER PUDDING	105	BERRY PARFAIT	105
Orange and cinnamon infused bread and butter pudding, served with warm custard		Fresh berries and chocolate soil	
SAGO PUDDING	105		
Served with warm custard			