



Taste.Explore.Relax

Kleine Zalze Restaurant invites you to share in our new
Autumn menu.

We're letting you decide how to enjoy lunch at our table. Explore many tastes
and awaken your senses, or linger longer on flavours you enjoy most.

Our Taste.Explore.Relax menu showcases a selection of dishes, with the choice
of how you enjoy them, up to you. Taste – think tapas, Explore – similar to a
starter, and Relax, a traditional main course. All of these options are naturally
and easily paired with a glass or bottle of Kleine Zalze wine.

Nic van Wyk and the Kleine Zalze Hospitality team



Seafood (S) Vegetarian (V) Meat (M)

Taste R135 | Explore R155 | Relax R285

Charred peaches with whipped goat's cheese, croutons, and dressed in a chili-honey brown butter, and freshly chopped basil (V)

*Only available in taste and explore portions

Marinated tempura tofu with edamame beans, drizzled with sweet soy sauce, and spring onions (V)

Salad Nicoise with marinated & seared tuna, Nicola potatoes, baby gem lettuce, red onion, calamata olives, green beans, soft boiled egg, and a red wine vinaigrette (S)

Deep fried salt and pepper dusted Calamari tubes served with Asian salad ,togarashi and sesame seeds dressing (S)

Flash-fried prawns, dressed in a fragrant chili, lemon and garlic butter, served with our wood-oven baked farm rolls (S)

Couscous with caramelized onion served with the Relax portion

Panfried line fish with carrot purée and hummus, roasted vegetables, and a harissa dressing (S)

Sticky tamarind curried lamb, with creamed coconut basmati rice, and a tomato, red onion and coriander salsa (M)

Venison rump with creamed barley, sautéed tender stem broccoli, and a cep mushroom sauce (M)

Wagyu shin croquettes, with spicy chimichurri and homemade aioli (M)

Fresh garden salad served with the Relax portion

Dessert R135

Dense, and dark, flourless Valrhona chocolate cake, with a rich malt ice cream

Caramelised apple tart, with a smooth butterscotch sauce, and cinnamon spiced ice cream

*Hot out the oven, please allow 15 minutes for preparation

Lemon and poppyseed baked cheesecake, with a smooth and creamy lemon curd

Trio of sorbet

Cheese palette with Karoo crumble and Boerenkaas, preserves, and rosemary biscuits | R155