

KLOOFZICHT LODGE & SPA

Wine Cellar



The wine cellar is a warm and welcoming space, making it the perfect venue for intimate lunches or dinners for groups of up to 20 people. The Cellar is also equipped with a flat screen television to ensure sporting events can be enjoyed with no interruption.

Pax:	20 Max
Venue hire:	R3,000
Lunch:	Served Monday to Friday
Dinner:	Monday to Sunday (Excl. Saturday)
Saturday:	Sporting events only
Waiter Service:	Minimum 3 waiters per function
Bar Arrangement:	Either on consumption – help yourself – or waiter service
Menus & Costing:	2 Dinner menus to choose from at R260 pp. Additional options available at a surcharge. Snack menu at R 185 pp.

KLOOFZICHT WINE CELLAR

Set menu 1

Starter

South African made Parma-Ham

Served with a selection of pickled Melons and Parmesan shavings, napped by a Citrus vinaigrette

Ceviche of Salmon

Set on a micro Citrus salad and light Salmon mousse & lemongrass reduction

Kloofzicht House Salad

Rooibos pickled Cucumber, Herb marinated Mozzarella and peppered Olives tossed in Balsamic glazed Tomato and crisp garden Lettuce with a Peppadew dressing

Main

Char-grilled fillet of Beef

Served on a Sun-dried tomato Polenta cake, seasonal vegetables with a Beetroot and Merlot jus

Chicken Gordon Bleu

Chicken roulade filled with Thyme and Garlic butter, Brie and Peppered Ham, crumbed and baked, served on a warm German potato salad and napped by a Parmesan crème

Smoked Portabella Mushroom Risotto

Italian rice pan-fried in Butter, Garlic, Onions, smoked Mushrooms, Vegetable stock, Chardonnay and Parmesan crème served with Parmesan crisps

Dessert

Marbled Chocolate Mousse

Napped with an Amarula Ganache, Pinotage poached Pear and a dry Port reduction

Jack Daniels and Gooseberries Cheesecake

Accompanied by Black Current coulis, Lemon tuile and a Vanilla Chantilly

Kloofzicht Cheeseboard

Brie and Parmesan Brule with a selection of South African Cheeses accompanied by a Fruit compote and a Red wine reduction

KLOOFZICHT WINE CELLAR

Set menu 2

Starter

Crocodile Carpaccio

served with a seasonal Berry compote, Chicken Liver pate and micro Herb salad

Thyme and Lemon tempura Prawns

set on a Beetroot and Bocconcini salad, with homemade Garlic Mayonnaise and Citrus dressing

Kloofzicht-made Ravioli

filled with Gorgonzola and Broccoli Farci, served in a Herb and Parmesan crème

Main

Seared Ostrich Medallion

wrapped in Parma-ham served with a caramelized Onion infused crème of Potato, napped with a Gooseberry jus

Pan-sealed Norwegian Salmon

set on a fennel and Grapefruit risotto, baby Vegetables and a Beurre

Blanc Gnocchi Puttanesca

Calamata Olives, Capers, Spanish Onions and Garlic fried in Olive oil with Napolitano added and simmered on low heat with fresh Herbs and tossed in Potato dumplings

Dessert

Lime and Vodka tart

Served with a Blueberry and Rosemary coulis, Almond praline and Mint syrup

Naartjie-scented Malva pudding

accompanied by a Vanilla anglaise, red grape, and Lemon compote

Kloofzicht Cheeseboard

Brie and Parmesan brûlée

with a selection of South African cheeses served with Fruit compote and a Red wine reduction

ADDITIONAL MENU OPTIONS

Wine cellar

Add more pizzazz to your menu by substituting any item on Set menu 1 or 2 with one of the below.

STARTER OPTIONS AT A R 20 PP SURCHARGE PER ITEM

Seared Crocodile

set on a Roquefort and Aubergine Vol-au-vent with tomato and Rosemary compote

Biltong Caesar Salad

Served with a Parmesan Pannacota, Parmesan crisps, crisp lettuce

Steak Tartare

Traditional Steak Tartare served with Thyme infused deep fried Egg and a pickled Vegetable salad

Smoked Salmon Parcel

Smoked Salmon filled with a lentil Dahl and accompanied by a Corn and Sesame salsa and Garlic scented croutons

Main options at a R 40pp surcharge per item

Stuffed Chicken Supreme

Stuffed with a smoked Mushroom and Coriander Farce served on Potato Dauphine and napped with a Cranberry and Beetroot jus

Seared Lamb Cutlets

Accompanied by a Garlic and Potato puree and Mint jus

Herb Crusted Venison Loin

Set on Potato Gnocchi, oven roasted Vegetables and a demi-glace

Kloofzicht Whole Trout

Served with a soft Parmesan and Leek maize meel and a Lemon scented Napolitano

Pan-fried Duck Breast

Served on stir-fry Vegetables and Egg noodles with an Orange BBQ sauce

ADDITIONAL DESSERT OPTIONS

Wine cellar

Dessert options at R 20 pp surcharge per item

Chocolate and Hazelnut Torte

Served with Frangelico hot Chocolate, lemon scented shortbread and Caramel Mousse

Sticky Toffee Pudding

Accompanied by a Naartjie compote, Vanilla ice-cream and mint Brandy snap

Light and Crisp Pavlova

With Vanilla and Coffee Chantilly crème, soft Nougat filling and Cranberry compote

SNACK MENU OPTIONS

Wine cellar

Snack Menu

Biltong, Dry wors and chips platter with

Cold Section – Choice of 4

Sesame scented seared Beef wrap

Rosemary infused Caprese salad set on a Garlic brochette

Chilled spicy Spanish Gazpachino

Springbok Carpaccio served on a Thyme Pane Risotto Ball

Norwegian smoked Salmon and Dill crème Cheese canapé

Beef Tartare with a twist

Rooibos smoked Chicken served on a spring micro salad

Fennel infused tempura Prawns

Hot selection – Choice of 5

Traditional Cottage Pie served in an Espresso cup

Thyme and Lemon scented tempura Line fish

Fig and Brie parcels

Cajun spiced skewered Prawns

Beef Medallions topped with caramelized Onions and Chicken Liver pate

Karoo Lamb cutlets drenched in a Mint jus

Parma-ham and Camembert quiche

Butternut and Roquefort Risotto served in an Espresso cup

Dessert selection – Choice of 4

Seasonal mini fruit Tartlets

Rich White Chocolate brownies

70 % Cacao scented Shortbread

Lime and Mint Mini cupcakes

Cranberry and Caramel Biscotti

Chilly and Cashew Nougat

Parmesan and Brie Brule

