

# 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.

<b>Pax:</b>	20 Max
<b>Venue hire:</b>	R3,000
<b>Lunch:</b>	Served Monday to Friday
<b>Saturday:</b>	Sporting events only
<b>Waiter Service:</b>	Minimum 3 waiters per function
<b>Bar Arrangement:</b>	Either on consumption – help yourself - or waiter service
<b>Menus &amp; Costing:</b>	2 Set dinner menus – R 220 pp Additional options – Starter and Dessert at R 15 pp per item, Main at R 35 pp per item. 1 Snack menu – R 145 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
- Gorgonzola and Broccoli Ravioli
- 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 15 PP SURCHARGE PER ITEM**

#### **Seared Crocodile**

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

#### **Biltong Ceasar Salad**

Served with a Parmesan Pannacota, Parmesan crisps, crisp lettuce

#### **Steak Tar Tar**

Traditional Steak Tar Tar 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 35 pp surcharge per item**

#### **Stuffed Chicken Supreme**

Stuffed with a smoked Mushroom and Coriander Farce served on Potato Douphine 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 15 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 Caramelised Biscotti  
Chilly and Cashew Nougat  
Parmesan and Brie Brule

