

ZOR

Sides

Creamy mash potato	R35.00
Creamy risotto	R35.00
Crisp green salad	R40.00
Seasonal vegetables	R35.00
Fries	R35.00
Sweet potato fries	R35.00
Fennel slaw	R25.00

Sauces

Mushroom sauce	R40.00
Pepper sauce	R40.00
Creamy lemon butter sauce	R40.00
Garlic butter sauce	R40.00
Chilli sauce	R40.00
Cheese sauce	R40.00
Chardonnay sauce	R45.00
Jus sauce	R40.00

Desserts

Sticky Toffee pudding	R160.00
<i>warm date sponge cake drenched in a rich buttery toffee sauce served with our home-made custard</i>	
Amarula panna cotta	R110.00
<i>velvety panna cotta set with amarula liqueur of a subtle caramel topped with a wild berry compot</i>	
Pistachio baklava cheese cake	R160.00
<i>smooth tangy creamy cheese cake with layered honey soaked phyllo and roasted pistachio nuts</i>	
Tiramisu	R115.00
<i>layered Espresso soaked biscuits and velvety mascarpone cream dusted with cocoa and a hint of liquor</i>	
Bar one cake	R200.00
<i>thick chocolate ganache caramel drizzled and chopped bar one pieces</i>	
Chocolate mousse	R115.00
<i>thick white chocolate mousse with a light cream texture served with raspberry coulis</i>	



ZOR

Dainfern

"Founder's Message"

As the year turns, we pause with gratitude — for every soul who walked through our doors, shared a meal, a laugh, a song, or a dream. ZOR was born from love, family, and faith — and each of you has become part of that story.

This season isn't just about celebration; it's about reflection, renewal, and rhythm — the rhythm of life that reminds us to stay rooted, yet keep dancing forward.

As we step into a new year, may you continue to rise, create, and live with intention. May your table be full, your heart open, and your spirit unshaken.

Thank you for being part of our journey — for believing in soulful spaces, for choosing connection over rush, and for reminding us what ZOR truly stands for: life, love, and light.

With gratitude and heart

Founder
Andile Zulu



ZOR

Food
Menu

ZOR

Starters

Fire-Grilled Beef Tongue <i>fire grilled beef tongue slices with atchar pate</i>	R170.00
Asian Pork Belly <i>topped with sesame seeds , served with kimchi.</i>	R120.00
Asian stuffed wings <i>glazed in honey and soy sauce.</i>	R195.00
Fried squid <i>Fried squid paired with harissa mayo.</i>	R170.00
Pan fried squid <i>Fried squid paired with harissa mayo.</i>	R170.00
Tempura cauliflower <i>served with harissa mayo</i>	R99.00
Springbok carpaccio <i>wild rocket peppery aromatic leaves with a tender game meat thinly sliced and slightly cured to enhance the meat natural sweetness</i>	R199.00
Mussel pot <i>mussels in a creamy garlic and white wine sauce served with Ciabatta</i>	R140.00
Mussels in napolitana sauce <i>Mussels in a rich napolitana tomato broth with garlic and a touch of chilli ,finished with basil oil served with Ciabata</i>	R140.00
Seafood chowder <i>Mussels in a fish broth served with Ciabatta</i>	R130.00
Tuna tartar <i>Fresh clean and tender fish dressed with soy sauce layered avocado and pickled onion finished with toasted sesame seeds</i>	R240.00

Salads

Thai Beef Salad <i>grilled beef strips with noodles , tomato,onion,red pepper and lettuce tossed in a creamy salad dressing</i>	R220.00
Roasted sweet potato kale,avocado salad with dried cranberries <i>oven grilled sweet potato , kale tossed in a lime and olive oil dressing , dried cranberries topped with sesame seeds</i>	R130.00
Crisp green salad <i>a mixture of seasonal greens with crisp cucumber , tomato, onion, red pepper, red cabbage and carrots with a salad dressing</i>	R115.00
Crisp vegetable salad <i>crisp vegetables dressed in a balsamic and olive oil finished with red cabbage</i>	R145.00
Beet salad with feta cheese and walnut <i>earthy roasted beetroot paired with creamy whipped feta and toasted walnut drizzled with balsamic reduction</i>	R130.00
Caesar salad parmasan chip <i>crisp romaine lettuce tossed in a creamy garlic anchovy dressing and delicate parmesan chip for extra crunch</i>	R190.00

Pasta

Seafood Pasta <i>mussels ,calamari squid and prawn tossed in a rich tomato white wine sauce ocean depth in every bite</i>	R320.00
Truffle pasta <i>silky pasta tossed in a creamy truffle infused sauce finished with parmesan and a hint of garlic</i>	R300.00
Pasta carbonara <i>classic creamy pasta with crisp bacon ,parmesan and a touch of black pepper</i>	R210.00
Chicken and mushroom pappardelle <i>slow cooked chicken and earthy mushrooms folded into silky pappardelle finished with a creamy herb sauce</i>	R260.00
Pesto pasta with sundried tomato <i>a pasta coated in basil pesto with sundried tomato finished with parmesan cheese</i>	R420.00
<i>Accompanied by a choice of pasta , spaghetti,fettuccine , rigatoni and tagliatelle pasta</i>	

ZOR

Burgers

Maple bourbon burger <i>beef patty with maple bourbon glaze with cheddar , and bacon on a brioche bun with fries</i>	R210.00
Gourmet charcoal burger <i>premium house 3 blend burger , grilled to a smoky crust and layered with aged cheddar and our home-made charcoal bun with fries</i>	R210.00
Double sizzling burger <i>two flame grilled 3 blended pattie with cheese sauce and fried onion finished with tangy mayo</i>	R210.00
Bunless burger <i>3 blended burger pattie topped with sauteed mushrooms on a bed of greens served with a side salad</i>	R210.00

Main Courses

Chicken Supreme <i>on a creamy mash ,with seasonal vegetables and dry wine sauce</i>	R200.00
Duck Breast <i>pan seared duck served over a smooth butternut puree asparagus and sauteed carrots finished with a rich red wine jus</i>	R395.00
Pork Belly <i>slow roasted pork belly with glazed seasonal vegetables and sauteed oyster mushrooms finished with a fresh fennel slaw and jus</i>	R235.00
Hens cut <i>garlic thyme roasted chicken in achoice of BBQ, lemon and herb Or periperi served with fries</i>	R175.00
Lamb loin chops <i>300g flame grilled rosemary lamb chops with seasonal vegetables and jus sauce</i>	R385.00
Beef tenderloin steak <i>300g flame grilled fillet on a bed of cauliflower puree with sauteed green beans</i>	R490.00
Beef fillet on the bone <i>300g flame grilled fillet on a bed of creamy mash and seasonal vegetables</i>	R385.00
Sirloin steak <i>a leaner beefy cut that balances flavour and tenderness on a creamy mash potato and seasonal vegetables</i>	R290.00
Rib eye steak <i>300g flame grilled marble beef cut , grilled into perfection served with seasonal vegetables</i>	R380.00
Rump steak <i>300g flavourful steak served with seasonal vegetables</i>	R390.00
T bone steak <i>A classic 500g steak grilled to your preference, featuring both the tender fillet and flavourful striploin on the bone served with seasonal vegetables</i>	R370.00
<i>Complemented by Jus with a choice of starch and seasonal vegetables</i>	

Comfort Casserole

Lamb shank <i>slow cooked lamb shank on a creamy mash potato and seasonal vegetables</i>	R355.00
Lamb neck <i>succulent lamb neck braised low and slow until meltingly tender served on a creamy mash with seasonal vegetables</i>	R315.00
Ostrich Neck <i>Braised with mature wine on a creamy mash served with seasonal vegetables</i>	R350.00
Oxtail <i>fall apart oxtail slow-cooked in a rich red wine jus served with smooth mash and seasonal vegetables</i>	R350.00
Butter chicken curry <i>tender chicken simmered in a creamy tomato and butter curry sauce, served with fragrant basmati rice and a selection of traditional sambals</i>	R220.00

ZOR

Comfort Casserole

Chickpea and sweet potato curry <i>hearty chickpeas and roasted sweet potato simmered in a spiced coconut curry sauce served with fragrant basmati rice and finished with coriander</i>	R160.00
Beef short rib <i>braised low and slow until fall apart served on a creamy mash with seasonal vegetables and a glossy red wine jus</i>	R330.00
Seafood curry <i>tender prawn , calamari and mussels simmered in a fragrant coconut curry with garlic ginger and blended spices served with basmati rice and sambals</i>	R260.00
Seafood paella <i>Saffron infused in bastmati simmered in a rich seafood broth, loaded with prawns , mussels , calamari cooked in a fragrant curry sauce.</i>	R280.00

Seafood

Salmon <i>pan seared 250g salmon over fragrant basmati rice and sauteed green beans</i>	R550.00
Kingklip <i>delicate 250g white kingklip fillet pan seared until flaky and tender served on a fragrant basmati rice and seasonal vegetables</i>	R480.00
Seabass <i>250g seabass fillet pan seared until crisp on a fragrant rice with seasonal vegetables</i>	R530.00
Prawns <i>succulent grilled tiger prawns to smoky perfection , glazed garlic and herb butter and served on a fried rice with lemon butter sauce</i>	R390.00
Tilapia fish <i>grilled tilapia fish with garlic and butter chilli sauce served with side salad</i>	R250.00

Sushi

Signature Sushi

Salmon bombs(4pieces)	R280.00
Ultimate rainbow (8 pieces)	R310.00
Prawn bombs (8 pieces)	R145.00
Salmon and avo rainbow	R330.00

Sashimi

Tuna sashimi (4pieces)	R150.00
Salmon sashimi (4 pieces)	R190.00

Deep Fried Sushi

Prawn tempura (8 pieces)	R190.00
Salmon tempura (8 pieces)	R240.00
Tuna tempura (8 pieces)	R250.00
Tuna crunch (8 pieces)	R260.00
Cajun spice (8 pieces)	R180.00

California Rolls

Prawn California roll (8 pieces)	R180.00
Tuna California roll (8 pieces)	R210.00
Vegetable California rolls (8 pieces)	R110.00

Nigiri

Salmon nigiri (2 pieces)	R125.00
Tuna nigiri (2 pieces)	R120.00
Prawn nigiri (2 pieces)	R120.00