

# Welcome

to Avontuur Estate Restaurant,  
home of fine wines, fast horses and fabulous food!

## Philosophy

The philosophy at Avontuur Estate Restaurant is simple: Everyone who walks through our doors is either already a friend, or soon will be.

By embracing that philosophy, owners Melanie Paltoglou and Zunia Boucher-Myers know that every guest will have exceptional service, outstanding food and will regard the restaurant as a 'home away from home.'

By sourcing local and where possible, organic fare, we offer regional favourites and at the same time support local producers in the community.

Both Melanie and Zunia regard value for money vitally important when dining out. Here you will find generous portions, food bursting with flavour and dishes that are a visual feast.

We are part of people's history, and it is an honour to be part of people's lives, be it a wedding, birthday party or a simple Sunday lunch. In the fourteen years that we have been at Avontuur we have had weddings, christenings, big and small celebrations of every kind, and we have made so many friends along the way.

We never take our role for granted and consider ourselves to be blessed to be part of this magnificent estate.

To us every day is an Adventure!'

## Please Note:

- As the restaurant is situated on a working farm, please ensure that your children are cared for at all times, especially around the paddocks and all water features.
- The paddocks are surrounded by electrified fencing and are **not** to be entered.
- Smoking is not permitted on the patio by law; please adhere to the designated smoking area on the lawn.
- Please refrain from bringing pets to the estate or restaurant.
- Service fee is not included. 10% will automatically be added to tables of 8 or more.
- Tasting centre is open for wine sales 7 days a week. Do visit before leaving.

# Breakfast

Served from 9 am - 11 am

## The A.V

Eggs, bacon, beef sausages, Cajun fries, grilled tomato with basil pesto & mushrooms.

Toast (please select white/ rye/home baked seed)

Tea or coffee 95

## The Salmon

Griddle cake, Franschoek Salmon Trout, marinated onion rings, capers, cream cheese & caviar

95

## The Health

Greek yoghurt, muesli, fruit salad, date muffin and cheddar cheese 90

## The Med

Spanakopita's with basil pesto, dolmades, fresh tomato, grilled aubergines, mushrooms, cream cheese, hummus & warm pita (V) 90

**Wine Suggestion for all breakfasts:** *Avontuur Pink Sparkling Wine or MCC Brut.*

# Salads & Light meals

Greek salad, tomato, cucumber, feta and olives 85

**Wine Suggestion:** *Avontuur Sauvignon Blanc*

Caramelised Vietnamese chicken salad with green papaya & crispy noodle topping 85

**Wine Suggestion:** *Pinot Noir/Chardonnay Blend*

Roasted butternut, peppadews, mixed seed medley, Feta cheese and corn salad with a Vanilla Balsamic reduction 85

**Wine Suggestion:** *Avontuur Pinotage*

*Quiche of the Day, Poppy Seed & Whole Meal Pastry* 82

**Wine suggestion:** *Sarabande Sauvignon Blanc Reserve*

# Seasonal Platters

**Oratorio:** Smoked Salmon Trout with marinated onion rings and capers, snoek pate, grilled prawns with potato salad 110

**Wine suggestion:** *Luna de Miel Chardonnay Reserve*

**Var:** Selection of gammon, Springbok carpaccio and Italian salami, Duck pate, served with a selection of saladings, potato salad Greek coleslaw and chilli jam 110

**Wine suggestion:** *Avontuur Cabernet Franc*

# Starters

Hearty soup of the Day, served with our home baked bread 55

Prawn & Avocado wrapped in Franschoek smoked Salmon, with Wasabi mayonnaise, pickled ginger & Soya sauce 82

**Wine Suggestion:** *Avontuur MCC Brut*

Herring served with roasted baby potatoes, soft boiled egg and a fresh dill, red onion, caper & gherkin salsa. 65

**Wine suggestion:** *Sarabande Sauvignon Blanc Reserve*

Creamy Thai style chicken livers served on crispy bruschetta 65

**Wine Suggestion:** *Dominion Royale Shiraz Reserve*

Beef Carpaccio topped with anchovy, capers, Pecorino & Salsa Verde 82

**Wine Suggestion:** *Avontuur Cabernet Franc*

Wild mushrooms, pan fried with thyme and garlic on toast with melted Gruyere cheese & truffle oil 65

**Wine Suggestion:** *Minelli Pinot Noir Reserve*

Duck liver Pate served with Guava jelly and Melba toasts 62

**Wine Suggestion:** *Cabernet Sauvignon*

# Main Courses

Norwegian Salmon with a smashed Pea & mint puree, saffron Veloutè & topped with puff pastry 160

**Wine Suggestion:** *Pinot Noir/Chardonnay Blend*

Butternut, spinach, leek & ricotta roulade, grilled with crispy Parmesan & Served with Tomato Fondue (V) 105

**Wine suggestion:** *Avontuur Estate Sauvignon Blanc*

Chicken fillet wrapped in pancetta, stuffed with ricotta, walnuts & fresh herbs served with a Cremazola sauce and preserved fig pieces 120

**Wine Suggestion:** *Pinot Noir/Chardonnay Blend*

Roast Duckling with Van der Hum sauce & caramelised orange S.Q

**Wine Suggestion:** *Luna De Miel Chardonnay Reserve*

Smoked Kassler chops, grappa honey apples and a wholegrain mustard cream 125

**Wine suggestion:** *Dominion Royale Shiraz Reserve*

Fillet of Beef with a creamy mushroom sauce S.Q

**Wine Suggestion:** *Avontuur Estate Cabernet Sauvignon*

# Desserts

Crème Brulee with an Almond tuille	60
Brandy Snap Basket, vanilla ice cream & white chocolate fudge sauce	58
Deep Fried Ice Cream with butterscotch sauce	60
Peanut butter and chocolate slice with salted lava Ice cream	60
White chocolate panacotta with fresh seasonal fruits, toasted coconut and strawberry sauce	60
Dark chocolate ganache slice with brandied maraschino cherries & Hand crafted Vanilla bean ice cream	60
Affogato; Shot of brandy, Espresso coffee, ice cream & tuille biscuit	65
Cheese Platter, local cheeses, preserves, biscuits	105
<b>Wine Suggestion:</b> <i>Above Royalty Liqueur Wine.</i>	

# Beverages

Filter Coffee	20
Decaffeinated Coffee	22
Single Espresso	20
Double Espresso	22
Cappuccino	26
Decaffeinated Cappuccino	26
Orange Juice	20
Appletizer/Red Grape/White Grape	24
Coke/ Coke Light/Coke Zero	22
Fanta Orange/ Fanta Grape	22`
BOS Iced tea	24
Mineral Water Small	25
Mineral Water Large	35

## White Wines

## Glass

### Bottle

Methode Cap Classique	55	210
Avontuur Pink Sparkling	45	130
Sauvignon Blanc 2016	42	115
Pinot Noir/Chardonnay 2016	42	120
Luna De Miel Chardonnay Reserve 2015	53	190
Sarabande Sauvignon Blanc Reserve 2015	50	180

## Red Wine

## Glass

## Bottle

Cabernet/Merlot 2014	45	130
Pinotage 2013	48	165
Minelli Pinot Noir Reserve 2011	60	210
Dominion Royale Shiraz Reserve 2012	58	200
Cabernet Sauvignon 2013	48	165
Cabernet Franc 2011	55	175
Baccarat Bordeaux blend 2010	80	285

## Beers & Ciders

Windhoek Lager or Light	25
Amstel	25
Castle	23
Heineken	27
Hunters Dry	26
Savanna	26

## Spirits

	Tot
J&B Whisky	26
Klipdrif Brandy	23
Smirnoff Vodka	18

## Dessert Wine & Digestifs

Magnum Liqueur	28
Allesverloren Port	25
Above Royalty liqueur wine 2009	45
Jagermeister	30
Ten year Old Avontuur Brandy, pot stillled	77
Liquor coffees or Dom Pedro's	55

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