

Breakfast

Served from 9 am - 11 am

Avontuur Breakfast

Fresh fruit juice, Eggs, Grilled Bacon, Beef Sausages, Cajun Fries,
Grilled Tomato topped with Basil Pesto & Herbed Mushrooms.
Basket of Toast & Danish Pastry
Tea or Coffee

55

Health Breakfast

Greek Yoghurt, Muesli, Fruit Salad, Health Muffin & Cheese,
Served with Preserves

45

Smoked Salmon Griddle Cake

Warm Griddle Cake

Topped with Smoked Salmon Trout, Marinated Onion Rings, Capers,
Cream Cheese and Salmon Pearls

53

Wine Suggestion: Avontuur Methode Cap Classique Brut

Sandwiches & Salad Selection

Served as a Salad or an Open Sandwich on Crispy Panini or Home baked Bread

Oriental Chicken

Topped With Pineapple and Ginger Mayonnaise

53

Wine Suggestion: Luna de Miel Chardonnay Reserve

Marinated Artichokes

Black Pepper Cream Cheese, Olives, Roasted Pumpkin Seeds,
Aubergine crisps and Roasted Butternut

50

Wine Suggestion: Avontuur Cabernet Sauvignon

Smoked Chicken

With seasonal Fruit and sprinkled with roasted Sunflower seeds

50

Wine Suggestion: Vintner's Blend Chardonnay/Pinot Noir

Light Meals and Starters

Soup of the Day

Ask Your Waiter about Our Freshly Made Soup

25

Old Fashioned Prawn Cocktail

With Sauce Marie-Rose

54

Wine Suggestion: Vintner's Blend Chardonnay/Pinot Noir

Thai Calamari

With Tropical Fruits and Coriander

50

Wine Suggestion: Luna de Miel Chardonnay Reserve

Beef Carpaccio

Marinated Mushrooms, Pecorino Shavings and Capers

53

Wine Suggestion: Vintner's Pinotage

Sautéed Chicken Livers

In a Red Thai Curry and Coconut Cream on Grilled Bruchetta

45

Wine Suggestion: Avontuur Shiraz

Camembert

Wrapped in Phyllo, drizzled with Basil Cream

Served with Cape Figs in Balsamic Syrup

48

Wine Suggestion: Avontuur Pinotage

Quiche

Crispy Poppy Seed & Whole Meal Pastry

Filled with Delectable Ingredients in a Creamy Savoury Custard

50

Winelands Platters

The Thoroughbred

Honey Glazed Kassler, Sliced Salami Sausage, Slivers of Smoked Springbok
& Brandied Chicken Liver Pate

70

Wine Suggestion: Avontuur Shiraz

The Weir

Smoked Salmon Trout, Grilled Lemon Prawns & Marinated Onion Rings
Accompanied By Horseradish Crème

73

Wine Suggestion: Vintner's Chardonnay/Pinot Noir

Cheese platter

Selection of local cheeses and preserves served with biscuits S.Q

Wine Suggestion: Avontuur Pot-Stillied Brandy N/V

Side salad

A selection of Saladings

20

Main Meals

Accompanied by seasonal vegetables and Cajun fries

Fresh Linefish

With Lemon/Herb Butter & Capers

80

Wine Suggestion: Avontuur Sauvignon Blanc

Kingklip & Puff Pastry

With smoked oysters or Avocado

Drizzled with a Champagne Cream Sauce

90

Wine Suggestion: Avontuur Methode Cap Classique Brut

Roast Duckling

Topped with a Piquant Orange and Van Der Hum Sauce

90

Wine Suggestion: Luna de Miel Chardonnay Reserve

Chicken Breast

Stuffed with a soft Herb cheese and wrapped in Pancetta

Served with a Gluwein Glaze

75

Wine Suggestion: Minelli Pinot Noir Reserve

Fillet of Beef

With The Chef's Choice of Sauce

S.Q

Wine Suggestion: Baccarat

Ostrich Medallions

With a Wild Mushroom & Rosemary Pinotage Gravy

90

Wine Suggestion: Avontuur Pinotage

Linguine

With Smoked Chicken & Prawns

In a Cream & fresh Herb Sauce

63

Wine Suggestion: Luna de Miel Chardonnay Reserve

Afterthoughts

White Chocolate Panacotta

Served with preserved Kumquats in a Ginger and Star Anise syrup

40

Crème Brûlée

With an Almond Tuille

40

Old Fashioned Brandy Snap Basket

Filled with Scoops of Vanilla Ice Cream &
White Chocolate Fudge Sauce with Caramelised Oranges

40

Deep Fried Ice Cream

Drizzled with a Rich Butterscotch sauce

40

Decadent Chocolate & Pecan Nut Brownie

Served with Cream or Ice cream

40

Warm Cinnamon and Almond Torte

Drizzled with a Mixed Berry and Bay leaf Compote Topped with a Vanilla Pod &
Caramelised Almond Ice cream

45

Wine Suggestion: Avontuur Pot-stilled 10-year old Brandy.

Beverages

Hot Beverages

Filter Coffee	8
Decaffeinated Coffee	10
Single Espresso	8
Double Espresso	11
Cappuccino	13
Decaffeinated Cappuccino	15
Café Latté	15
Huguenot Coffee	25
Irish Coffee	25
Dom Pedro	22

Cold Beverages

Orange Juice	10
Appetizer	10
Red Grapetizer	10
White Grapetizer	10
Coke	9
Coke Light	9
Mineral Water Small	10

Mineral Water Large

20

Avontuur Estate Wines

White Wines

	Glass	Bottle
Avontuur MCC Brut	24	95
Vintners Blend (Chardonnay/Pinot Noir)	16	55
Sauvignon Blanc	18	60

Red Wines

	Glass	Bottle
Vintners Red	18	55
Cabernet Merlot	20	68
Pinotage	20	78
Vintners Pinotage	18	55
Shiraz	22	85
Minelli Pinot Noir Reserve	30	115
Baccarat Bordeaux Reserve Blend	40	170
Cabernet Sauvignon	22	85
Estate brandy 5 Year (double tot)	30	
Estate Brandy 10 Year (double tot)	45	

* Vintages to be advised

Service Fee is not included in the Prices