

Welcome

Our Philosophy

Our philosophy is simple: Everyone who walks through our doors is either already a friend, or soon will be.

By embracing this philosophy, we strive to ensure 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 our community.

Value for money is vitally important when dining out. Here you will find generous portions, food bursting with flavour and dishes that are a visual feast.

WHO ARE WE?

Owner/chefs Zunia Boucher-Myers and Melanie Paltoglou.

We are part of people's history, and it is an honour to be part of peoples' lives, be it a wedding, birthday party or a simple Sunday lunch. In the twenty years that we have been at Avontuur we have hosted 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!'

AWARDS

WINNER ~ Best Date Night Restaurant KFM 2022

WINNER ~ Best Date Night Restaurant KFM 2021

WINNER ~ Eat Out 'Best Everyday Eateries Bistro', Western Cape 2018

Runner up Margaret Hirsch Women in Business Achiever 2017

Breakfast

Served from 9 am - 11 am

The A.V.	120
Eggs, bacon, pork sausages, Cajun fries, grilled tomato Served with basil pesto & mushrooms. Toast (please select white/rye/home baked seed) Comes with Tea or plunger coffee	
The Salmon	115
Griddle cake, Franschhoek Salmon Trout, marinated onion rings, capers, cream cheese & caviar	
The Health	110
Greek yoghurt, muesli, fruit salad, date muffin and cheddar cheese	
The Meze	110
Mediterranean inspired with dolmades, olives, feta, hummus, sliced tomato, and basil pesto (V) Served with Pita bread and Spanakopita	
The Veg	100
Fried Haloumi cheese with vegetarian sausages, aubergine, tomato, mushrooms, basil pesto and fries	

Hot Beverages

Plunger coffee	30
Americano	29
Decaffeinated Coffee	31
Espresso Shot	29
Flat white	33
Decaffeinated Flat white	35
Latte	35
Red Cappuccino	32
Tea: Rooibos, Earl Grey, or Ceylon	27
Chai Latte	38
Hot Chocolate	35
Almond milk	10

Salads & Light meals

Greek salad	105
Grilled Chicken Salad: with fresh avocado, croutons, and feta	115
Poached Pear & Spinach Salad: with crunchy croutons, roasted pecan nuts and Cremazola with a vanilla & balsamic drizzle	98
Quiche of the Day: made with poppy seed & whole meal pastry	115

Seasonal Platters

Oratorio: Smoked Salmon Trout with marinated onion rings, capers, snoek pate, grilled prawns, and potato salad	150
Cheese Platter: locally sourced cheeses, preserves and biscuits	145

Starters

Soup of the Day: served with home baked bread	75
Salmon Roses: prawn & avocado wrapped in Franschoek smoked Salmon, topped with caviar, and served with Wasabi mayonnaise, pickled ginger & Soya sauce	115
Thai Chicken Livers: served in creamy sauce and Bruschetta	70
Pan Fried Kidneys: with gnocchi, sage butter & a balsamic drizzle	93
Beef Carpaccio: topped with anchovy, capers, Grana Padano & Salsa Verde	110
Wild Mushrooms: pan fried with thyme and garlic. Served on toast with melted Gruyere cheese & truffle oil	110

Main Courses

Fish of the day		SQ
Nasi Goreng: Traditional Indonesian rice dish served with wild mushrooms, peanut sauce, rice noodles (egg optional) (Vegan)	145	
Chicken Fillet: free range chicken wrapped in Parma Ham, topped with soft herb cheese and Glühwein sauce	158	
Bobotie: South African dish served with yellow rice & sambals	145	
Penne pasta: with fresh tomato sauce. With basil pesto (Vegetarian) With chicken	115	145
Fillet of Beef: served with a velvety mushroom sauce	220	
Crispy Pork Belly: served with an Oriental ginger and plum sauce	165	
Half a Roast Duckling: served with a Van der Hum orange sauce and caramelised orange. (Subject to availability)	SQ	

Desserts

Crème Brulee: with an Almond tuille	74
Brandy Snap Basket: served with vanilla ice cream and a white chocolate fudge sauce	70
Deep Fried Ice Cream: with butterscotch sauce	74
Almond Marzipan Cake: served warm with berry coulis and cream	70
Bread & Butter Pudding: served with an orange anglaise	70
Affogato: Shot of brandy, Espresso shot, ice cream & tuille biscuit	82
Dom Pedro: Choice of Kahlua Coffee Liquor or Tullamore Dew Irish Whiskey	65

Irish Coffee: with Tullamore Dew Irish Whiskey & topped with cream **65**

Four Chocolate Shots: Two with Amarula and two with Brandy **50**

Beverages

Mineral Water Small	30	
Mineral Water Large	40	
Orange Juice	30	
Appletiser or Red Grapetiser		34
Coke, Coke Zero or Coke Zero Caffeine Free	33	
Fanta Orange, Sprite, Crème soda or Stoney	33	
Schweppes: Soda water, Tonic, Lemonade, Dry Lemon or Ginger Ale	20	
Iced tea: Peach or Lemon	33	
Tomato Cocktail		25
Red Bull		30

White Wines

	Glass	Bottle
Methode Cap Classique: NV	71	240
Sauvignon Blanc: 2021	53	135
Luna de Miel: Chardonnay Reserve 2021	60	225
Rosé: Pinot Noir, Chardonnay Blend 2018	45	-

Red Wine

	Glass	Bottle
Cabernet Sauvignon Merlot Blend: 2020	64	155
Talk of the Town: Cabernet Sauvignon 2018	70	260
Legal Eagle: Cabernet Franc 2017	70	260
Dominion Royale: Shiraz Reserve 2017	84	305

Beers & Ciders

Windhoek Light or Lager	33	
Amstel	31	
Castle	28	
Castle Light		30
Heineken		36
Hunters Dry		36
Savanna		39

Spirits

	Tot	Shot
Avontuur 10 Year Brandy	-	90
Smirnoff Vodka	22	31
Gordon 's Gin	23	32
Tanqueray Gin	37	52
Bombay Sapphire	37	52
J&B Scotch Whisky	28	40
Bells Scotch Whisky	33	47
Tullamore Dew Irish Whiskey	38	54
Jack Daniels Tennessee Whiskey	37	52
Bains Whisky	38	54
Jim Bean Bourbon	32	45
Klipdrift Brandy	24	33
Olof Bergh	20	26
Captain Morgan Rum	25	36
Jose Cuevo Gold	35	50
Olmecca Tequila	37	52
Kahlua	36	52
Amarula	20	28

Allesverloren Port	20	28
Old Brown Sherry	15	20
Rohners Edelbrand Grappa	-	60
Jagermeister	36	52
Apple Sours	15	20

Non-Alcoholic

J.C Le Roux la Fleurette/ Le Domaine	170	
Selection of non-alcoholic wines	140	
Heineken 0.0	33	
Castle free		26
Savanna Lemon		39
Amstel Radler		32
Windhoek non-alcoholic	38	
Becks Blue		39
Devils Peak 0.0		40

Please Note:

- Spirit Prices are adjusted on the first Thursday of every month, to ensure we can provide the best prices possible.
- As the restaurant is situated on a working farm, please ensure that your children are always cared for, 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 6 or more.
- Tasting centre is open for wine sales 7 days a week. Do visit before leaving.
- The restaurant is open from Tuesday to Saturday for breakfast and lunch. Open Wednesdays Fridays and Saturdays for Dinner
- We are open on Sundays for breakfast and lunch; however, Sundays are frequently fully booked so please book in advance.



@Avontuurestaterestaurant



@avontuur_restaurant



@avontuurrest



Avontuur Estate Restaurant

If you love what we do, please tell the world. If you don't, please tell us.