



AVONTUUR

— E S T A T E —

R E S T A U R A N T



W E L C O M E

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

- Runner up Margaret Hirsch Women in Business Achiever 2017
- WINNER ~ Eat Out 'Best Everyday Eateries Bistro', Western Cape 2018
- WINNER ~ Best Date Night Restaurant KFM 2021
- WINNER ~ Best Date Night Restaurant KFM 2022



@Avontuurestaterestaurant



@avontuur_restaurant



@avontuurrest



Avontuur Estate Restaurant

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



BREAKFAST (9am - 11am DAILY)

THE A.V.	R 1 2 0
Eggs, bacon, pork sausages, Cajun fries, grilled tomato. Served with basil pesto & mushrooms. Toast (select from white / rye / home baked seed)	
<i>Served with a complimentary Plunger Coffee or Tea</i>	
THE SALMON	R 1 1 5
Griddle cake, Franschoek smoked Salmon Trout, marinated onion rings, capers, cream cheese & caviar	
THE HEALTH	R 1 1 0
Greek yoghurt with muesli, fruit salad, a date muffin & cheddar cheese (V)	
THE MEZE	R 1 1 0
Mediterranean inspired with dolmades, olives, feta, hummus, sliced tomato & basil pesto (V). Served with Pita bread & Spanakopita	
THE VEG	R 1 0 0
Fried Haloumi cheese with vegetarian sausages, aubergine, tomato, mushrooms, basil pesto & fries	



HOT BEVERAGES

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



INGREDIENTS SUBJECT TO SEASONAL AVAILABILITY



SALADS & LIGHT MEALS

Greek Salad

R 1 0 5

Grilled Chicken Salad

R 1 1 5

With fresh avocado, croutons & feta

Poached Pear & Spinach

R 9 8

With crunchy croutons, roasted pecan nuts & Cremazola with a
Vanilla & balsamic drizzle

Quiche of the day

R 1 1 5

Made with poppy seed and whole meal pastry

PLATTERS

Oratorio

R 1 5 0

Franschhoek smoked Salmon Trout with marinated onion rings, capers, snoek pate,
grilled prawns & potato salad

Cheese Platter

R 1 4 5

Locally sourced cheeses, preserves & biscuits



STARTERS

Soup of the Day

R 7 5

Served with home baked bread

Salmon Roses

R 1 1 5

Prawns & avocado wrapped in Franschoek smoked Salmon Trout, topped with caviar, & served with Wasabi Mayonnaise, pickled ginger & soya sauce

Thai Chicken Livers

R 7 0

Served in creamy sauce with Bruschetta

Pan Fried Kidneys

R 9 3

With gnocchi, sage butter & Balsamic reduction drizzle

Beef Carpaccio

R 1 1 0

Topped with anchovy, capers, Grana Padano & Salsa Verde

Wild Mushrooms

R 1 1 0

Pan fried with thyme & garlic, served on toast with melted Gruyere cheese & truffle oil



MAIN COURSE

Fish of the Day

SQ

Nasi Goreng

R 1 4 5

Traditional Indonesian rice dish served with wild mushrooms,
peanut sauce, rice noodles (egg optional) (Vegan)

Chicken Fillet

R 1 5 8

Free-range chicken wrapped in Parma Ham, topped with
soft herb cheese & Glühwein sauce

Bobotie

R 1 4 5

South African dish served with yellow rice & sambals

Penne pasta with fresh tomato sauce

With basil pesto (Veg)

R 1 1 5

With chicken

R 1 4 5

Fillet of Beef

R 2 2 0

Served with a velvety mushroom sauce

Crispy Pork Belly

R 1 6 5

Served with an Oriental ginger & plum sauce

Half a Roast Duckling

S Q

served with a Van der Hum orange sauce & caramelised orange



DESSERTS

Crème Brulée With an Almond tuille	R 7 4
Brandy Snap Basket Served with vanilla ice cream and a white chocolate fudge sauce	R 7 0
Deep Fried Ice Cream With butterscotch sauce	R 7 4
Almond Marzipan Cake Served warm with berry coulis and cream	R 7 0
Bread & Butter Pudding Served with an orange anglaise	R 7 0
Decadent Chocolate and Kahlua Mousse	R 7 0
Affogato Shot of brandy, Espresso shot, ice cream & tuille biscuit	R 8 2
Dom Pedro Choice of Kahlua Coffee Liquor or Tullamore Dew	R 6 5
Irish Coffee With Tullamore Dew Irish Whiskey & topped with cream	R 6 5
Four Chocolate Shots Two with Amarula and two with Brandy	R 5 0



BEVERAGES

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

WHITE WINES

GLASS BOTTLE

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

RED WINES

GLASS BOTTLE

Cabernet Sauvignon Merlot Blend: 2020	R 64	R 155
Talk of the Town: Cabernet Sauvignon 2018	R 70	R 260
Legal Eagle: Cabernet Franc 2017	R 70	R 260
Dominion Royale: Shiraz Reserve 2017	R 84	R 305
Baccarat: Boudreaux Blend 2014	-	R 350



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BEERS & CIDERS

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

SPIRITS

	TOT	SHOT
Avontuur 10 Year Brandy	-	R 90
Smirnoff Vodka	R 22	R 31
Gordon 's Gin	R 23	R 32
Tanqueray Gin	R 37	R 52
J&B Scotch Whisky	R 28	R 40
Bells Scotch Whisky	R 33	R 47
Tullamore Dew Irish Whiskey	R 38	R 54
Jack Daniels Tennessee Whiskey	R 37	R 52
Bains Whisky	R 38	R 54
Jim Bean Bourbon	R 32	R 45
Klipdrift Brandy	R 24	R 33
Olof Bergh	R 20	R 26
Captain Morgan Rum	R 25	R 36
Jose Cuevo Gold	R 35	R 50
Olmecca Tequila	R 37	R 52
Bottega Limoncello	R 50	R 75
Kahlua	R 36	R 52
Amarula	R 20	R 28
Allesverloren Port	R 20	R 28
Old Brown Sherry	R 15	R 20
Rohners Edelbrand Grappa	-	R 60
Jägermeister	R 36	R 52
Apple Sours	R 15	R 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

- Please ensure mask is worn at all times when not seated.
- 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, lunch, and diner.
- We are open on Sundays for breakfast and lunch, however Sundays are frequently fully booked so please book in advance.



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