



AVONTUUR

— E S T A T E —
R E S T A U R A N T



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



@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 – 10:30am DAILY)

THE A.V. R 1 3 0

Eggs, bacon, pork sausages, Cajun fries, grilled tomato.

Served with basil pesto & mushrooms.

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

Served with a complimentary Plunger Coffee or Tea

THE SALMON R 1 3 0

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

THE HEALTH R 1 2 0

Greek yoghurt with muesli, fruit salad, a date muffin & cheddar cheese (V)

THE MEZE R 1 2 0

Mediterranean inspired with dolmades, olives, feta, hummus, sliced tomato & basil pesto (V).

Served with Pita bread & Spanakopita

THE VEG R 1 1 0

Fried Haloumi cheese with vegetarian sausages, aubergine, tomato, mushrooms, basil pesto & fries



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 5 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

SQ

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



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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 40
Red Bull	R 30

WHITE WINES

GLASS BOTTLE

Methode Cap Classique: NV	R 78	R 292
Sauvignon Blanc: 2022	R 59	R 158
Luna de Miel: Chardonnay Reserve 2021	R 70	R 263
Rosé: Pinot Noir, Chardonnay Blend 2022	R 60	R 160

RED WINES

GLASS BOTTLE

Cabernet Sauvignon Merlot Blend: 2021	R 65	R 155
Talk of the Town: Cabernet Sauvignon 2019	R 90	R 335
Legal Eagle: Cabernet Franc 2017	R 90	R 336
Dominion Royale: Shiraz Reserve 2017	R 101	R 380
Baccarat: Boudreaux Blend 2014	-	R 470



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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
Drunken Horse Gin: Produced at Avontuur	R 48	R 85
Smirnoff Vodka	R 20	R 31
Gordon 's Gin	R 21	R 34
Tanqueray Gin	R 37	R 61
Bombay Sapphire Gin	R 39	R 66
J&B Scotch Whisky	R 27	R 44
Bells Scotch Whisky	R 29	R 49
Tullamore Dew Irish Whiskey	R 36	R 59
Jameson Irish Whiskey	R 43	R 72
Jack Daniels Tennessee Whiskey	R 35	R 58
Bains Cape Whisky	R 38	R 54
Jim Bean Bourbon	R 30	R 50
Klipdrift Brandy	R 20	R 34
Olof Bergh Brandy	R 19	R 31
Captain Morgan Rum	R 25	R 36
Kahlua	R 32	R 54
Amarula	R 18	R 30
Allesverloren Port	R 17	R 28
Old Brown Sherry	R 15	R 20
Rohners Edelbrand Grappa	-	R 60



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NON-ALCOHOLIC

J.C Le Roux la Fleurette/ Le Domaine	R 170
Heineken 0.0	R 37
Savanna Lemon	R 45
Devils Peak 0.0	

HOT BEVERAGES

Plunger coffee	R 3 2
Americano	R 3 2
Decaffeinated Coffee	R 3 5
Espresso Shot	R 3 2
Flat white	R 3 6
Decaffeinated Flat white	R 3 8
Latte	R 3 5
Red Cappuccino	R 3 8
Tea: Rooibos, Earl Grey, or Ceylon	R 3 0
Chai Latte	R 4 2
Hot Chocolate	R 3 8
Almond milk	R 1 1



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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 Sunday for breakfast and lunch. We are open Tuesday to Saturday Evenings for Dinner



INGREDIENTS ARE SUBJECT TO SEASONAL AVAILABILITY