

AVONTUUR

RESTAURANT

Breakfast

THE A.V

A hearty plate of eggs, bacon, pork sausage, Cajun fries, grilled tomato, mushrooms, and a drizzle of basil pesto. Served with your choice of toast—ask your server for options. Includes a cup of tea or freshly brewed plunger coffee.

THE SALMON

A light and fluffy griddle cake topped with Franschhoek salmon trout, marinated onion rings, a spread of smooth cream cheese, and a touch of caviar.

THE SHAKSHUKA (v)

This vibrant dish features a poached egg nestled in a savory tomato sauce, infused with aromatic spices and herbs, and topped with grilled Halloumi. Served with a side of in house harissa dressing.

THE HEALTH (v)

A fresh assortment of seasonal fruits served with double-thick yogurt, crunchy muesli, and a sprinkle of grated cheddar. Accompanied by a freshly baked bran and date muffin.

THAI CHICKEN LIVERS

Thai-style chicken livers served alongside bruschetta.

SOURDOUGH WITH RED PEPPER RELISH (v)

Toasted sourdough topped with smashed avocado and a house-made red pepper relish, finished with cherry tomatoes, lemon oil, and microgreens.

SOUR DOUGH WITH CRISPY BACON

Crisp bacon served over smashed avocado on toasted sourdough, finished with cherry tomatoes, lemon oil, and a touch of rocket.

FRUIT SALAD (V/v)

Add yoghurt & granola R25

THE SPANAKOPITA (v)

Two homemade spinach and feta phyllo pastries, crisped to perfection and drizzled with olive oil, served alongside a creamy hummus dip.

165

165

150

150

115

85

105

85

85

Breakfast

EXTRAS

- Bacon R40
- Pork sausage R40
- Smoked salmon R60
- Poached egg R20
- Scrambled egg portion R25
- Grilled halloumi R30
- Spinach R20
- Avo R25
- Feta R20
- Red pepper relish R15
- Toast (sourdough, rye, or gluten-free) R18
- Spanakopita R30
- Chips R45

Hot Beverages

Plunger coffee

35

Americano

35

Decaf Coffee

37

Espresso shot

35



Flat white

38

Decaf flat white

40

Latte

40

Red Cappuccino

38

Tea: Rooibos, Earl Grey, or Ceylon

33



Chai Latte

46

Hot chocolate

40

Almond milk

12

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Starters

SOUP OF THE DAY

Served with a homemade seed loaf.

95

SALMON ROSES

Delicate parcels of locally smoked salmon wrapped around prawn and avocado, finished with a touch of caviar. Served with wasabi, kewpie mayonnaise, pickled ginger, and soya sauce.

155

BEEF CARPACCIO

Paper-thin slices of beef fillet, finished with herb-infused crème fraîche, vivid herb oil, crispy fried capers, and fresh fennel fronds.

145

DUCK LIVER PARFAIT

Silk-smooth duck liver parfait piped onto toasted brioche, served with a cherry purée enriched with brandied cherries, and finished with Maldon salt and a sprinkle of finely chopped chives.

135

KAROO LAMB KIDNEYS

Pan-seared Karoo lamb kidneys with a golden herb crumb, red-wine deglazed reduction and delicate sage.

125

WILD MUSHROOM VOL AU VENT (V/v)

Flaky puff pastry filled with sautéed exotic mushrooms in a garlic-thyme cream, topped with a delicate Parmesan crisp.

125

THREE-CHEESE ARANCINI (v)

Crisp risotto croquettes with a molten mozzarella-cheddar center served with a tomato sugo and chives. Topped with finely grated hard cheese.

120

THAI CHICKEN LIVERS

Pan-seared chicken livers in a fragrant Thai-style red curry and coconut cream sauce, finished with lime, coriander and chilli. Served with toasted bruschetta.

115

Salads

ITALIAN SALAD

A pairing of mature cheddar, red wine-infused salami, anchovy fillets, and crisp sourdough shards.

165

GREEK SALAD (V/v)

A Greek salad featuring cucumbers, leeks, red peppers, cherry tomatoes, lettuce, olives, and feta.

155

CAESAR SALAD

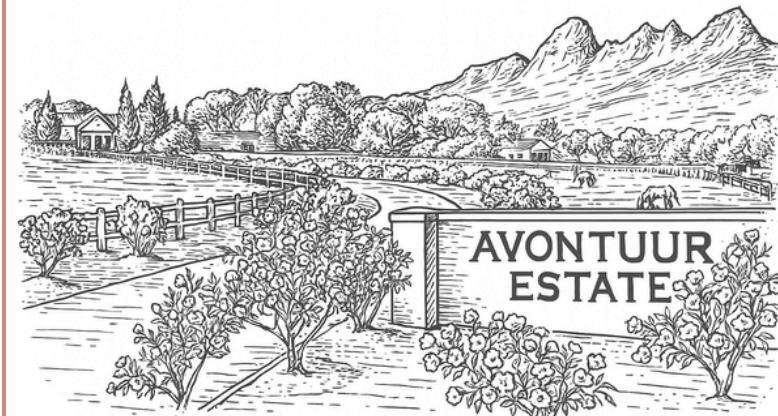
Crisp cos lettuce tossed in a classic Caesar dressing, finished with crunchy croutons and exotic tomatoes

155

CHICKEN SALAD

Crisp garden greens topped with grilled chicken breast, ripe avocado, creamy feta, and golden croutons. Lightly dressed for a fresh, satisfying meal.

150



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Mains

FISH OF THE DAY

Please ask your waitron about our various serving options. Served with vegetables and a side of chips

AUBERGINE STACK (V/v)

A layered stack of grilled aubergine, courgette, and golden-seared halloumi, served with a rich house-made tomato sugo and green-olive tapenade.

CRISPY PORK BELLY

200g of slow-roasted pork belly, served with a fragrant ginger and plum reduction. Accompanied by seasonal vegetables and golden chips.

BEEF SIRLOIN

Juicy A-grade sirloin with your choice of beef jus, mushroom sauce or Café de Paris butter. Served with vegetables and a side of chips

200g

300g

FILLET OF BEEF

A-grade grilled fillet with your choice of beef jus, mushroom or Café de Paris butter. Served with vegetables and a side of chips

200g

300g

ZUCCHINI NOODLES (V/v)

Sautéed courgette noodles topped with roasted baby beetroot, a creamy cashew dressing finished with a sprinkle of herb crumble.

BOBOTIE

Cape-Malay spiced mince beneath a soft egg-milk custard served with yellow rice, and sambals.

SO

165

180

250

310

275

330

160

180

Mains

BEEF BURGER

Duck-fat enriched beef patty with an Americanized cheese blend, house sauce and pickles served on a shokupan bun with a side of chips.

CHICKEN BURGER

Crisp-battered chicken breast tossed in honey sriracha, served on a toasted shokupan bun with creamy slaw and golden chips.

Shokupan - Enriched Japanese white bread with milk and butter; similar to brioche. Made in house.

SIGNATURE ROAST DUCKLING

Half a slow-roasted duck, glazed with a house-made Van Der Hum sauce and garnished with caramelised orange. Served on a bed of seasonal vegetables with golden chips. (Subject to availability)

EXTRAS

- Beef Jus R30
- Mushroom Sauce R30
- Café de Paris Butter R30
- Oriental Ginger & Plum Reduction R30
- Van Der Hum Sauce R40
- Chips R45
- Vegetables R40
- Side Salad R50
- Shokupan Bun R30



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Desserts

CRÉME BRÛLÉE (v)	75
A delicate pot of baked cream topped with a caramelized sugar crust, elegantly served with a crispy almond tuile.	
BRANDY SNAP BASKET (v)	75
A crisp brandy snap basket filled with velvety vanilla ice cream, finished with a drizzle of warm white chocolate fudge sauce.	
DEEP FRIED ICE CREAM (v)	85
Two scoops of full-cream vanilla ice cream wrapped in crisp phyllo pastry and deep-fried to a golden finish – warm on the outside, frozen within. Topped with a rich butterscotch sauce.	
CHOCOLATE TORTE (V)	80
A luscious Lindt chocolate ganache torte, elegantly paired with a seasonal sorbet.	
DOM PEDRO (v)	80
Choose from Kahlua, Bushmills, Amarula or Frangelico. Double for an extra R25.	
AFFOGATO (v)	95
A tot of 10 year old pot still brandy, complemented by a rich espresso, served with a scoop of ice cream and a crispy almond tuile biscuit.	
IRISH COFFEE (v)	90
Bushmills Irish whiskey blended with coffee, finished with a layer of cream.	
CHOCOLATE SHOTS (v)	75
Two shots of Amarula and two shots of brandy, served in dark chocolate cups.	
CHEESE PLATTER (v)	180
A selection of locally sourced cheeses, accompanied by preserves, biscuits, and fresh grapes.	

Soft Drinks

Mineral Water small	30
Mineral Water large	40
Orange juice	30
Appletizer or Red Grapetizer	38
Coke, Coke Zero or Coke Caffeine Free	33
Fanta Orange, Sprite, Creme Soda, or Stoney	33
Schweppes: Soda Water, Tonic, Lemonade, Dry lemon, Ginger ale	24
Ice Tea: Peach or Lemon	33
Tomato Cocktail	40
Red Bull	35

Beers

Beer on Tap: Stella Artois Lager 500ml/330ml	55/35
Guinness 440ml	55
Windhoek Lager 440ml	45
Windhoek Draught 440ml	45
Jack Black Brewers Lager 330ml	38
Carling Black Label 330ml	33
Castle Lager 330ml	29
Castle Lite 330ml	33
Heineken Lager 330ml	38
Hunters Dry Cider 330ml	38
Savanna Dry Cider 330ml	45

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White Wine

	G	B	
Avontuur Cap Classique	110	340	
Disa Gorge Chardonnay	-	385	
Luna De Miel Chardonnay	65	210	
Borrowdale Sauvignon Blanc	55	180	
Marydown Rosé	55	180	

Red Wine

	G	B	
The Taberer Helderberg Cabernet Blend	-	1380	
West Peak Cabernet Sauvignon	-	395	
Stone Field Syrah	-	395	
Val De Ra Red Blend	70	230	

Mixed Drinks

Rock Shandy: Lemonade, soda water & a dash of bitters	55
Steelworks: Ginger ale, soda water, kola tonic & a dash of bitters	60
Jack Daniels Honey & Coke: Jack Daniels Tennessee Honey & Coke double add R30	58
Tom Collins: Tanqueray, lemon juice, simple syrup and soda water double add R25	52
Honey Highball: Jack Daniels Tennessee Honey, ginger ale & a slice of lemon double add R30	50

Cocktails

Sidecar: Cognac, orange liqueur, and fresh lemon juice – tangy and smooth, sophisticated.	110
Aperol Spritz: Aperol, prosecco, a splash of soda – vivid, laid-back, made for the golden hour.	85
Citrus Gin Sour: Gin, lemon juice, a splash of orange liqueur – vibrant, crisp, and refreshingly bright.	90
Cape Old Fashioned: Bains, a dash of Van Der Hum, bitters – smooth, rich, uniquely South African.	85
Old Fashioned: Bourbon, a dash of sugar, bitters – smooth, and confidently timeless.	
Woodford Reserve/Rye	105
Jack Daniels Single Barrel	125
Negroni: Gin, Campari, and rosso vermouth over ice – punchy, bitter, built for slow sipping.	90
Lemon Margarita: Tequila, a splash of triple sec, fresh lemon juice – zesty, crisp, effortlessly uplifting.	85
Espresso Martini: Vodka, a splash of coffee liqueur, fresh espresso – silky, spirited, elegantly charged.	95
Martini: Blend of gin/vodka and dry vermouth, chilled and garnished – clean, refined, perfectly timeless.	
Gordons/Smirnoff	90
Tanqueray/Absolut	140
Long Island Iced Tea: Vodka, gin, rum, tequila, and triple sec with citrus and cola – deceptively smooth, unmistakably strong.	135

Non-Alcoholic

J.C Le Roux la Fleurette/ le Domaine	200
Heineken 0.0	38
Savanna 0.0	46

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Spirits

Whisky

Glenlivet 12 Year Old Single Malt Scotch	65
Toki Japanese Whisky	55
Johnnie Walker Black Label	40
Bains Single Grain Whisky	28
Three Ships Bourbon Cask	22

Whiskey

Jameson Reserve Irish Whiskey	52
Jameson Irish Whiskey	33
Bushmills Irish Whiskey	30
Blantons Original Single Barrel Bourbon	95
Jack Daniels Single Barrel Tennessee Whiskey	60
Woodford Reserve Bourbon	50
Woodford Reserve Rye Whiskey	50

Brandy

Avontuur 10 Year Pot Still Brandy	92
Van Ryns 12 Year Single Pot Still Brandy	48
Van Ryns 10 Year Brandy	30
Klipdrift Premium Brandy	20
Courvoisier VS Cognac	50
Rohner's Edelbrand Grappa	30

Rum

Bacardi Carta Blanca	22
Captain Morgan Dark Rum	21
Captain Morgan Spiced Gold	20
Malibu Liqueur	20

Spirits

Gin

Cape Saint Blaize Oceanic Gin	60
Tanqueray No. 10 London Dry Gin	50
Inverroche Amber Fynbos Gin	45
Roku Japanese Craft Gin	35
Tanqueray London Dry Gin	27
Gordons London Dry Gin	20

Vodka

Belvedere Vodka	50
Absolut Vodka	26
Absolut Flavored Vodka	26
Smirnoff Vodka	20

Others

Amarula Cream Liqueur	15
Amarula Ethiopian Coffee Cream Liqueur	16
Espolon Reposado Tequila	50
Jagermeister	30
Jose Cuervo Especial Reposado Tequila	28
Frangelico Liqueur	27
Underberg Bitters Digestif (20ml)	70
Jack Daniel's Tennessee Honey	32



AVONTUUR

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Our Philosophy

At Avontuur Restaurant, we believe in the warmth of shared moments and the joy of good food. For us, every guest is not just a patron; they are a friend—or soon will be. Our commitment to this simple philosophy ensures that everyone who walks through our doors experiences exceptional service, savors outstanding cuisine, and leaves feeling like they've found a true "home away from home."

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

Please Note:

- The restaurant is located on a working farm. Please ensure your children are supervised, especially around the paddocks and water features.
- The paddocks are surrounded by electrified fencing; please do not enter.
- Smoking is prohibited on the patio by law; a designated smoking area is available on the lawn.
- Unfortunately, pets are not allowed.
- A service fee is not included; for tables of six or more, a 10% fee will be automatically added.
- Opening Hours — Summer Season

Lunch: Monday to Sunday

Dinner: Tuesday to Saturday

Breakfast: Weekends only (Saturday & Sunday)

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