

AVONTUUR

RESTAURANT

Breakfast

THE A.V **150**

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—just ask your server for options. Enjoy with a cup of tea or freshly brewed plunger coffee.

THE SALMON **150**

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

THE SHAKSHUKA (v) **150**

This vibrant dish features a poached egg nestled in a savory tomato and pepper stew, infused with aromatic spices and herbs, and topped with grilled Halloumi. Served with a side of harissa for an extra kick.

THE HEALTH (v) **140**

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

THE SOUR DOUGH

Toasted sourdough bread topped with avocado and your choice of:

- A red pepper relish (V) **60**
- or**
- Grilled bacon **75**

THE TERRINE (v) **75**

A Greek yogurt terrine, elegantly served with a poached pear.

Breakfast

THE FRUIT SALAD (V) **75**

A refreshing seasonal fruit salad.

THE SPANAKOPITA (v) **75**

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

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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Salads

POACHED PEAR SALAD (v) 145

Pears poached in a saffron and star anise syrup, served with cremezola and fresh spinach, and topped with toasted pumpkin and sunflower seeds.

VEGAN SALAD (V) 145

Roasted butternut squash and beetroot served with lentils and drizzled with a tahini maple syrup dressing.

CHICKEN SALAD 145

Topped with avocado, feta, and crispy croutons.

GREEK SALAD 155

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



Buddha Bowls

THE KOREAN BOWL 145

Korean-style battered chicken in a gochujang sauce, served with sticky rice and wilted greens.

THE MEXICAN BOWL (v) 165

Nachos topped with cheddar cheese, marinated mushrooms, sour cream, guacamole, and a flavorful bean mash.

Platter

CHEESE PLATTER (v) 155

A selection of locally sourced cheeses, accompanied by preserves, biscuits, and fresh grapes.

(V)-Vegan (v)-Vegetarian

Starters

SOUP OF THE DAY 75

Served with a homemade seed loaf.

SALMON ROSES 130

Prawn and avocado wrapped in locally smoked salmon, topped with caviar, and served with wasabi mayonnaise, pickled ginger, and soy sauce.

SMOKED SALMON & EMMENTHAL 120 CREPES

Accompanied by a dill cream sauce.

BEEF CARPACCIO 125

Finished with anchovies, capers, Grana Padano cheese, and a drizzle of salsa verde.

DUCK LIVER PATE 110

Served with toasted sourdough and a cherry, aniseed, fig, and raisin preserve.

PUGLIA BURRATA CHEESE (v) 145

Accompanied by burnt oranges, pistachios, fresh mint, and pomegranate syrup.

WILD MUSHROOMS (v) 115

Pan-fried with thyme and garlic, served on toast topped with melted Gruyère cheese and a drizzle of truffle oil.

• Inquire with your waiter about the vegan option

THAI CHICKEN LIVERS 110

Thai-style chicken livers served alongside bruschetta.

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Mains

FISH OF THE DAY

Please ask your waitron about our various serving options. *

SQ

BUTTERNUT GNOCCHI (v)

Accompanied by sage butter.

145

AUBERGINE STACKS (v)

Grilled stacks of aubergine, courgette, and Halloumi, accompanied by a rich tomato sauce and olive tapenade.

155

* Halloumi can be replaced with vegan cheese.*

MOROCCAN CHICKEN FILLET

Free-range chicken accompanied by avocado salsa, grilled lemon, and caramelized cherry tomatoes.*

145

CRISPY PORK BELLY

Accompanied by a delicately crafted Oriental ginger and plum sauce.*

165

FILLET OF BEEF

Served with a rich creamy mushroom sauce or Café de Paris butter. *

200g

300g



250

300

PORK FILLET

Accompanied by vodka-honey apples and a velvety mustard cream.*

145

BOBOTIE

A traditional South African dish, elegantly served with fragrant yellow rice and an array of sambals.

155

HALF A ROAST DUCKLING

Accompanied by a Van Der Hum sauce and a slice of caramelized orange (subject to availability).*

320

Desserts

CRÉME BRÛLÉE (v)

A delicate pot of baked cream topped with a caramelized sugar crust, elegantly served with a crispy almond tuile.

70

BRANDY SNAP BASKET (v)

Accompanied by a scoop of velvety vanilla ice cream drizzled with a rich white chocolate fudge sauce.

74

DEEP FRIED ICE CREAM (v)

Drizzled with a decadent butterscotch sauce.

74

CHOCOLATE PANNA COTTA (v)

Indulgent dark chocolate panna cotta, elegantly finished with a delightful praline crumb.

82

CHOCOLATE TORTE (V)

A luscious chocolate ganache torte, elegantly paired with a refreshing seasonal sorbet.

75

DOM PEDRO (v)

Choose from Kahlua, Bushmills, or Amarula. Double for an extra R25.

70

AFFOGATO (v)

A shot of brandy, complemented by a rich espresso, served with a scoop of ice cream and a crispy almond tuile biscuit.

70

IRISH COFFEE (v)

Bushmills Irish whiskey blended with coffee, finished with a layer of cream.

60

CHOCOLATE SHOTS (v)

Two shots of Amarula and two shots of brandy, served in dark chocolate cups.

75

* - Served on a bed of vegetables with a side of chips

(V)-Vegan (v)-Vegetarian

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Soft Drinks

Mineral Water small		30
Mineral Water large		40
Orange juice		30
Appletizer or Red Grapetizer		38
Coke, Coke Zero or Coke Caffiene 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 Belgian Lager (50cl)		57
Guinness 440ml		50
Windhoek Lager 440ml		45
Windhoek Draught 440ml		45
Jack Black Brewers Lager 330ml		40
Carling Black Label 330ml		32
Castle Lager 330ml		29
Castle Lite 330ml		33
Heineken Silver Lite Beer 330ml		35
Heineken Lager 330ml		35
Hunters Dry Cider 330ml		40
Savanna Dry Cider 330ml		48

Spirits

Inverroche Amber Fynbos Gin		50	90
Cape Rooibos Gin		31	57
Botanist Islay Dry Gin		70	125
Tanqueray London Dry Gin		30	55
Gordon's London Dry Gin		20	35
Glenfiddich 12 Year old Single Malt Whisky		65	120
Johnnie Walker Black Label Scotch Whisky		50	90
Bains Cape Whisky		30	55
Toki Japanese Whiskey		55	100
Jameson's Irish Whiskey		38	68
Bushmills Irish Whiskey		30	55
J&B Scotch Whisky		25	45
Woodford Reserve Bourbon		45	83
Avontuur 10 Year Pot Still Brandy		105	185
Courvoisier V.S Cognac		55	100
KWV 10 YO Pot Still Brandy		40	72
Klipdrift Premium Brandy		30	55
Olof Bergh Brandy		20	35
Rohner's Edelbrand Grappa		21	36
Bacardi Carta Blanca		25	46
Captain Morgan Black Rum		22	41
Captain Morgan Spiced Rum		20	35
Espolón Reposado		50	92
Jose Cuevo Gold Tequila		28	50
Stolichnaya Vodka		25	45
Smirnhoff Vodka		20	35
Jagermeister		32	56
Amarula		20	35
Kahlua Coffee Liqueur		30	55
Aperol		32	56
Old Brown Sherry		15	25
Allesverloren Port		17	30

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Cocktails

Sidecar: Courvoisier V.S. Cognac, Triple sec & lemon juice **140**

Lemon Margarita: Tequila, Triple Sec & lemon juice served in a salt rimmed glass
Jose Cuervo Gold **70**
Espolon Reposado **110**

Old Fashioned: with Bourbon or Scotch, with a touch of simple syrup & bitters
Woodford Reserve **70**
Johnnie Walker Black **84**

Gin Martini: Gin & Martini Bianco with a lemon twist
Gordons **90**
Tanqueray **130**

Vodka Martini: Vodka & Martini Bianco with a lemon twist
Smirnoff **85**
Stolichnaya **110**

Aperol Spritz: Aperol, Avontuur M.C.C & a dash of soda water **90**

Virgin Gin & Tonic: Alcohol free gin mixed with tonic or pink tonic. served with a slice of lemon **90**

Non-Alcoholic

J.C Le Roux la Fleurette/ le Domaine **180**
 Heineken 0.0 **38**
 Devils Peak 0.0 **40**
 Savana Lemon **45**

White Wine

	G	B
Methode Cap Classique: NV	85	292
Sauvignon Blanc: 2023	59	158
Rosé: 2023	60	160
Luna de Miel: Chardonnay Reserve 2022	72	263



Red Wine

	G	B
Cabernet Sauvignon, Merlot Blend: 2020	68	165
Talk of the Town: Cabernet Sauvignon 2019	90	335
Dominion Royale: Shiraz Reserve 2020	101	380
Baccarat: Boudreaux Blend 2017	-	470

Mixed Drinks

Rock Shandy: Lemonade, soda water & a dash of bitters **60**

Steelworks: Ginger ale, soda water, kola tonic & a dash of bitters **67**

Jack Daniels Honey & Coke: Jack Daniels Tennessee Honey & Coke **65**
double add R30

Dark & Stormy: Captain Morgan Dark Rum, ginger ale & a slice of lemon **50**
double add R15

Honey Highball: Jack Daniels Tennessee Honey, ginger ale & a slice of lemon **58**
double add R30

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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



IF YOU LOVE WHAT WE DO, PLEASE TELL THE WORLD. IF YOU DON'T,
PLEASE TELL US.

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.
- The restaurant is open from Monday to Sunday for breakfast and lunch, and for dinner from Tuesday to Saturday during the season.
- Please confirm dinner availability with your server during the winter months.

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