

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 Franschhoek 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



AVONTUUR

RESTAURANT

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 CREPES 120

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.

AVONTUUR

RESTAURANT

Mains

FISH OF THE DAY

Please ask your waitron about our various serving options. *

SQ

BUTTERNUT GNOCCHI (v)

Accompanied by sage butter.

145

AUBERGINE STACK (v)

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

* Halloumi can be replaced with vegan cheese.*

155

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

AVONTUUR

RESTAURANT

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 500ml	55
Beer on Tap: Stella Artois Belgian Lager 330ml	35
Guinness 440ml	54
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 Silver Lite Beer 330ml	38
Heineken Lager 330ml	38
Hunters Dry Cider 330ml	38
Savanna Dry Cider 330ml	45



Spirits

The Macallan 12 YO Double Cask	115	210
Glenlivet 12 Year Old Single Malt Scotch	61	110
Toki Japanese Whisky	55	100
Johnnie Walker Double Black	58	105
Johnnie Walker Black Label	40	74
J&B Scotch Whisky	22	39
Jameson Select Reserve	53	96
Jameson Irish Whiskey	33	60
Bushmills Irish Whiskey	28	52
Blantons Original Bourbon	75	135
Woodford Reserve Bourbon	46	84
Bains Single Grain Whisky	30	52
Avontuur 10 Year Pot Still Brandy	95	170
Boschendal Pot Still Brandy XO	70	130
Courvoisier VS Cognac	51	95
KWV 10 Year Old Pot Still Brandy	36	66
Klipdrift Premium Brandy	25	42
Olof Bergh Brandy	20	35
Rohner's Edelbrand Grappa	30	55
Tanqueray No. 10 Gin	51	93
Inverroche Amber Fynbos Gin	50	91
Roku Japanese Gin	41	74
Tanqueray London Dry Gin	28	50
Gordon's London Dry Gin	20	30
Belvedere Vodka	51	95
Stolichnaya Vodka	25	44
Smirnoff 1818 Vodka	20	25
Bacardi Carta Blanca	25	44
Captain Morgan Dark Rum	22	36
Captain Morgan Spiced Gold	20	30
Espolòn Reposado	52	94
Jose Cuervo Reposado	28	50
Jägermeister	30	52
Amarula Cream Liqueur	20	28
Allesverloren Port	20	25



AVONTUUR

RESTAURANT

Cocktails

Sidecar: Courvoisier V.S. Cognac, Triple sec & lemon juice 110

Lemon Margarita: Tequila, Triple Sec & lemon juice served in a salt rimmed glass
Jose Cuervo Gold 70
Espolon Reposado 115

Old Fashioned: Bourbon with a touch of simple syrup & bitters
Woodford Reserve 90
Blantons Original 140

Gin Martini: Gin & Martini Bianco
Gordons 85
Tanqueray 140

Vodka Martini: Vodka & Martini Bianco
Smirnoff 80
Stolichnaya 130

Espresso Martini: Vodka, simple syrup, Kahlua and a shot of espresso 90

Negroni: Tanqueray, Martini Rosso and Campari 70

Manhattan: Woodford Reserve, Martini Rosso and dashes of bitters 105

Aperol Spritz: Aperol, Cinzano & a dash of soda water 70

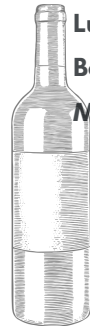
Virgin Gin & Tonic: Alcohol free gin mixed with tonic or pink tonic. 90

Non-Alcoholic

J.C Le Roux la Fleurette/ le Domaine 200
Heineken 0.0 38
Devils Peak 0.0 35
Savanna 0.0 46

White Wine

	G	B
Methode Cap Classique NV	105	325
Disa Gorge Chardonnay 2024	-	385
Luna De Miel Chardonnay 2024	65	200
Borrowdale Sauvignon Blanc 2024	55	170
Marydown Rosé 2024	55	170



Red Wine

	G	B
The Taberer Helderberg Cabernet Blend	-	1330
West Peak Cabernet Sauvignon 2022	-	385
Stone Field Syrah 2023	-	385
Val De Ra Red Blend 2023	70	220

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 57

Tom Collins: Tanqueray, lemon juice, simple syrup and soda water double add R25 51

Honey Highball: Jack Daniels Tennessee Honey, ginger ale & a slice of lemon double add R30 50

AVONTUUR

RESTAURANT

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.

Like & Follow us:



@Avontuurestaterestaurant



Avontuur Estate Restaurant



@avontuurrestarurant



@avontuur_restaurant