

Breakfast

Served from 9 am - 11 am

The A.V

Fresh fruit juice, Eggs, Grilled Bacon, Beef Sausages, Cajun Fries, Grilled Tomato topped with Basil Pesto & Mushrooms.

Basket of Toast & Danish Pastry

Tea or Coffee

78

The Health

Greek Yoghurt, Muesli, Fruit Salad, Health Muffin & Cheese,
Served with Preserves

65

The Salmon

Warm Griddle Cake

Topped with Smoked Salmon Trout, Marinated Onion Rings, Capers,
Cream Cheese and Caviar

68

The Med

Spanakopita's, Basil pesto, Dolmades, fresh Tomato, grilled
Aubergines, Mushrooms, Cream Cheese & Hummus Served with
warm toasted Pita

65

Wine Suggestion for all breakfasts: Methode Cap Classique Brut Non-Vintage

Please note; service fee of 10% is added on to tables of 8 or more.

Salads

Crunchy Quinoa with roasted **Butternut, Tofu,** toasted **Cashew Nuts** & crispy **Rice Noodles** splashed with a Ginger, Soya & Honey Dressing

62

Wine Suggestion: Luna De Miel Chardonnay Reserve

Citrus infused **Calamari & Chorizo** salad

With Potato match sticks

68

Wine Suggestion: Vintner's White

Greek salad topped with strips of grilled Chicken Breast

65

Wine Suggestion: Sauvignon Blanc

Tossed Spinach, poached Pear. Bacon & Walnut Salad

68

Wine Suggestion: Vintner's Blend

Starters

Soup of the Day

Ask Your Waiter about Our Freshly Made Soup

40

Thai infused Mussels

With lemon, chilli in a cream sauce

65

Wine Suggestion: Luna De Miel Chardonnay Reserve

Artichoke, sun dried **Tomato & Emmenthal Crepe** with Béchamel sauce and a pesto drizzle

55

Wine Suggestion: Sarabande or Sauvignon Blanc

Beef Carpaccio

Topped with Anchovy, Capers, Pecorino shavings and Salsa Verde

60

Wine Suggestion: Cabernet Franc

Sautéed Chicken Livers

In a Red Thai Curry and Coconut Cream on Grilled Bruschetta

55

Wine Suggestion: Vintner's red

Pan fried Duck Liver

With fresh Sage, Date & Honey drizzle and caramelised Beetroot

50

Wine Suggestion: Minelli Pinot Noir Reserve

Avontuur Salmon and Avocado Roses

Filled with prawns and a wasabi drizzle, Soya sauce and pickled
Ginger

64

Wine Suggestion: Sauvignon Blanc

Quiche of the Day

Homemade Poppy Seed & Whole Meal Pastry, filled with the freshest ingredients
in a creamy, savoury custard

65

Wine suggestion: Cabernet Merlot

The Oratorio Platter

Smoked Salmon Trout, marinated Onion rings, grilled Prawns,
Horseradish cream, Potato salad, Greek Coleslaw salad, mixed oven
roasted vegetables

80

Wine Suggestion: Methode Cap Classique Brut N/V

The Var Platter

Italian Salami, Kudu Carpaccio, Pate, glazed Gammon,
wedge of cheese, pickles and Potato salad

85

Wine Suggestion: Dominion Royale Shiraz Reserve

Side salad

A selection of Saladlings

27

Table Salad - 4

Greek

58

Green

50

Main Meals

All main meals are accompanied by seasonal, oven roasted vegetables and Cajun fries

Norwegian Salmon served with a Dill cream & Cucumber diamonds

125

Wine Suggestion: Sarabande Sauvignon Blanc Reserve

Linefish of the day, when available

Served with grilled Lemon, Capers and a fresh Herb Butter

115

Wine Suggestion: Sarabande or Vintner's White

Ricotta, Tomato Fondue, & baby Pea Spaghetti

Topped with a Sprinkle of Garlic, Parmesan, Parsley, & Lemon Crumbs

70

Wine Suggestion: Sauvignon Blanc

Chicken fillet stuffed with **Taleggio cheese** & topped with a Thyme and Parsley crust & served with spiced Butternut cream

95

Wine Suggestion: Methode Cap Classique Brut N/V

Pork Fillet

with a Shitake Mushroom & Masala wine sauce

95

Wine Suggestion: Vintners Blend

Roast Duckling

In a pool of tangy Orange and Van Der Hum Sauce

130

Wine Suggestion: Luna De Miel Chardonnay Reserve

Lamb Chops

With a Port & Cranberry Sauce and an Onion Soubise

125

Wine Suggestion: Minelli Pinot Noir Reserve

Fillet of Beef

With The Chef's Choice of Sauce

138

Wine Suggestion: Baccarat

Afterthoughts

Deep Fried Ice Cream

Served with a rich Butterscotch splash

45

Warm Blueberry Streusel 'Cake'

Served with a Lemon Mascarpone

50

Crème Brulee

With an Almond Tuille cigar

49

Crisp Brandy Snap Basket

Filled with Scoops of Vanilla Ice Cream & a White Chocolate Fudge Sauce

45

Old fashioned Bread and Butter pudding

Served hot or cold with Cinnamon cream or Vanilla ice Cream

50

Bake of the Day

Gluten free and delicious!

With Greek Yoghurt

50

Affrogato –

Shot of brandy, Espresso with Ice Cream and an Almond Tuille

58

Chocolate Gulpers

Three Dark chocolate shots each filled with different Liquor;

Brandy, Amarula and Kahlua

55

Cheese Platter

Selection of local cheeses and preserves served with biscuits

78

Pears poached in Vanilla

Served with Gorgonzola and biscuits

70

Please note; service fee of 10% is added on to tables of 8 or more.

Beverages

Filter Coffee	14
Refill	7
Decaffeinated Coffee	15
Single Espresso	13
Double Espresso	16
Cappuccino	18
Decaffeinated Cappuccino	18
Café Latté	20
Orange Juice	12
Appetizer /Red Grape/White Grape	17
Coke/ Coke Light/Coke Zero	15
Fanta Orange/ Fanta Grape	15
BOS Iced tea	17
Mineral Water Small	17
Mineral Water Large	26

Brandy's, Dom Pedro's and Dessert Coffees:

Speciality coffees;

Irish coffee	(Jameson's)	38
Dom Pedro	(Kahlua, Jameson's)	38
Estate Brandy	10 Year	55

White Wines

Glass

Bottle

Avontuur Methode Cap Classique Brut Non-Vintage 139

Aromas of ripe apple, pear and spicy gingerbread with a creamy mouth feel.
Dry finish.

Sauvignon Blanc 2013 28 78

Passion fruit and prickly pear on the nose. Well balanced and crisp.

Vintners Blend 2012/2013 27 72

Dry blush from Chardonnay and Pinot noir grapes. Refreshing and light.

Vintners White 2012/2013 24 70

Vibrantly fruity & fresh Sauvignon Blanc and Chardonnay blend.

Chardonnay reserve- 'Luna De Miel' 2010 46 138

Toasty oak dominates with a ripe fruit profile.

Sauvignon Blanc Reserve – 'Sarabande' 2010 35 131

Rich minerality , fresh and dry, gaining complexity with time.

Red Wines

	Glass	Bottle
Vintner's Red	26	82
A winning blend of Cabernet Sauvignon and Shiraz with ripe and spicy undertones		
Cabernet –Merlot 2011	30	103
Classic Bordeaux-style blend with typical Helderberg Cabernet dominating with red plums and sweet French oak notes on the nose.		
Pinotage- 2008	28	99
Soft and elegant SA original, overlaid with integrated oak		
Pinot Noir Reserve –'Minelli' 2009	47	178
Soft tannins and unobtrusive wood treatment. Delicate cherry and raspberry on the nose. .		
Shiraz Reserve- 'Dominion Royale' 2009	47	161
Multi award-winning wine. Brooding, dark power with satin tannins. Substantial body.		
Cabernet Sauvignon 2009	36	129
Full-bodied with firm tannins.		
Cabernet Franc 2009	38	131
Top-rated, varietal expression. Steely layered fruit/fynbos aroma's.		
'Baccarat' - 2008	66	228
Bordeaux style blend of Cabernet Franc, Cabernet Sauvignon and Merlot. Avontuur's flagship red.		