

STARTER		MAIN		DESSERT	
Winter salad of slow roasted celeriac, white wine poached pear, rhubarb, celeriac and herb butter pureé, fresh celery, Avondale pecan nut, fine herbs and flowers <i>Avondale Camissa 2023 - R66</i>	R205	Roasted Karoo lamb rump, glazed lamb rib, masala spiced lentil fricassee, amasi labneh, fresh apple and turmeric pickled baby carrots <i>Avondale Samsara 2019 - R110</i>	R350	Baked dark chocolate hotpot, orange compote, Avondale pecan nut tuile, pecan nut ice cream and wood sorrel <i>Avondale Muscat Blanc 2008 - R74</i>	R140
Minute cured Struisbaai Kabeljou, homemade ponzu, fresh ginger, radish, pickled daikon, salt and pepper squid <i>Avondale Anima 2022 - R98</i>	R205	Gratinated cauliflower, potato dumpling, Swiss chard, crispy sage, aged Boerenkaas, salsa verde, capers, cauliflower and parmesan veloute <i>Avondale Cyclus 2021 - R114</i>	R320	Steamed espresso “crème brûlée”, whipped caramel, cocoa nib biscuit, toasted almond streusel and blueberries <i>Avondale Muscat Blanc 2008 - R74</i>	R140
Rare roasted Buffelshoek springbok loin, textures of organic beetroot, beetroot pureé, roasted baby beetroot, toasted pumpkin seeds and fresh horseradish <i>Avondale Qvevri Red 2025 - R98</i>	R205	Dry aged grassfed Overberg beef sirloin Aged grassfed Overberg beef fillet charred broccoli, pea pureé, curly kale, baby onions and green peppercorn jus <i>Avondale La Luna 2018 - R150</i>	R350 R370	Selection of 5 cheeses, fig preserve, strawberry jam, sourdough toast, parmesan and seed cracker <i>Avondale La Luna 2018 - R150</i>	R188
Braised grassfed beef shin tortellini, roasted button mushrooms, sage butter, garlic pureé, parmesan and fried garlic <i>Avondale Qvevri Red 2025 - R98</i>	R205	Butter roasted Kingklip, warm dressing of zucchini, prawn and parsley, tempura aubergine, charred aubergine, toasted nori and fish bone broth <i>Avondale Cyclus 2021 - R114</i>	R345	White chocolate panna cotta, semi dried orange, mint, meringue and brown butter ice cream <i>Avondale Muscat Blanc 2008 - R74</i>	R140
Steamed Saldanha Bay mussel velouté, seared Rainbow trout, fresh apple, chive, fennel crudites and wood sorrel <i>Avondale Cyclus 2021 - R114</i>	R205	Confit Kroondale duck leg, seared duck breast, honeyed parsnip pureé, sous vide parsnips, spicy cucumber, daikon radish and sesame salad, cara cara orange and kale <i>Avondale Qvevri Red 2025 - R98</i>	R350	Whipped custard tart, macerated strawberries, wood sorrel and honeycomb <i>Avondale Muscat Blanc 2008 - R74</i>	R140
Dry aged grassfed beef tartare, parmesan, chive, pickled jalapeño, smoked bone marrow, grain mustard emulsion fried cauliflower and fried Mondial potato <i>Avondale Jonty's Duck Pekin White 2025 - R58</i>	R205			Basque cheesecake, vanilla poached rhubarb, oat and honey streusel and buttermilk ice cream <i>Avondale Muscat Blanc 2008 - R74</i>	R140
6-hour hot smoked free range pork cheek, caramelized tomato and soy pureé, pickled peppers, baby gem lettuce and puffed rice <i>Avondale Cyclus 2021 - R114</i>	R205				