STARTER

Cold smoked Lourensford trout, R170

tosazu, semi dried orange and grapefruit,

fresh chilli, spring onions, fresh radish,

salt and pepper squid and mustard flowers

*Avondale Camissa 2022 - R68*

Salad of spring greens, herbs and flowers, R165

steamed broccoli from the garden, parsley pesto,

avocado, fresh and fried fennel bulb, green beans,

pea pureé, toasted seeds and Dalewood feta

*Avondale Anima 2020 - R92*

Rare roasted Buffelshoek springbok loin, R170

caramelized butternut, butternut pureé,

toasted pecan nut dressing, dried pear

and crispy sage

*Avondale Qvevri Red 2022 - R92*

Fricassee of steamed Saldanha Bay mussels, R170

chorizo and chives, fresh Granny Smith apples,

pea pureé, potato angel hair and butter emulsion

*Avondale Anima 2020 - R92*

12-hour braised Impala shank tortellini, R170

truffled white bean espuma, crispy sage,

charred Packham pear and watercress

*Avondale Qvevri Red 2022 - R92*

MAIN

DESSERT

Avondale lemon tart,

white chocolate and toasted coconut mousse, coconut flakes, roasted pineapple and passion fruit compôte

*Avondale Muscat Blanc 2008 - R43 /*

*Avondale Camissa 2022 - R68*

Selection of 5 cheeses,

preserved suurvygie and compressed apple,

beetroot and mustard preserve,

seed cracker and sourdough toast

*Avondale La Luna 2017 - R145*

Baked pot de crème,

macerated strawberries and blueberries,

honeycomb, edible flower and berry sorbet

*Avondale Muscat Blanc 2008 - R43 /*

*Avondale Armilla Blanc de Blanc 2016 - R98*

Roasted apple and pecan nut streusel,

crème Anglaise, Avondale pecan nut ice cream,

ginger biscuit and wood sorrel

*Avondale Muscat Blanc 2008 - R43*

R125

R165

R125

R120

R290

R298

R295

R280

R300

R335

Confit Kroondal duck, seared duck breast,

pickled blueberries, organic baby beetroots,

turnip fondant, beetroot and cocoa nib jus

*Avondale Qvevri Red 2022 - R92*

Roasted Karoo lamb rack,

hot smoked and braised lamb shoulder,

gratinated cauliflower, fermented cauliflower florets, cauliflower crudites and cauliflower velouté

*Avondale Samsara 2016 - R105*

Butter roasted kingklip,

fricassee of roasted prawn, baby marrow,

sugar snap pea, mange tout, braised pak choy,

wilted fava bean shoots and grain mustard velouté

*Avondale Cyclus 2019 - R98*

Slow cooked aubergine, red and white quinoa,

warm dressing of semi dried baby tomatoes,

toasted garlic and parsley, soft goats cheese,

charred Brussels sprout, carrot pureé and basil

*Avondale Cyclus 2019 - R98*

Dry aged grassfed Napier beef sirloin

Dry aged grassfed Napier beef fillet

fricassee of pancetta, steamed carrots, parsley,

portobellini and brown mushrooms, baby onions

and caramelized onion pureé

*Avondale La Luna 2017 - R145*