

# *The* M E N U

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## SMALL BOWLS

### TOKYO TACOS 85

Yellow-fin tuna with edamame beans, red onion, cucumber, & wasabi mayo

### LAMB WONTON BASKET 120

Pulled Karoo lamb, rosemary crème fraiche, butternut chutney

### BRAISED PORK BELLY LOLLIPOPS 95

Korean BBQ basting, coriander, lime & sesame

### POPPERDEWS (V) 80

Crumbed peppadews filled with creamed cheese, parmesan, rocket & radish

### OXTAIL PHYLLO CIGARS 115

Complimented with coriander yogurt

## STARTERS

### GLAZED BBQ PORK RIBS 125

With truffled cheese samp

### SPANISH PAPRIKA SQUID 135

Chive & vermicelli noodle with wasabi mayo

### KOREAN CHICKEN 105

Master stock basting, sushi rice & oriental marinated red cabbage

### BOCCONCINI & WALNUT SALAD (V) 95

Crumbed bocconcini, walnuts, baby beetroot, onion & balsamic glaze

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## MAINS

### DECONSTRUCTED BEEF WELLINGTON 265

250g Beef fillet served with a Dijon & Pecorino pastry puff  
Complimented by horse radish panna cotta and mushroom sauce

### DEBONED HALF CHICKEN 175

Served with creamy mash, onions & roast chicken jus

### YELLOW-FIN TUNA STEAK 165

Served with coconut infused basmati rice, garden vegetables & a chilli-lime dressing

### THAI STYLE PRAWN CURRY 195

Mild coconut & coriander curry with Basmati rice

### PAN SEARED VENISON 265

Served with fried polenta, bone marrow gratin, baby carrots and cauliflower puree

### WAGYU BEEF BURGER 150

Grilled beef burger with tomato, lettuce & Pecorino cheese  
Served with hand cut chips & onion rings

### MUSHROOM GNOCCHI (V) 155

Potato gnocchi tossed with mushroom, basil & pecorino  
Drizzled with a beurre blanc sauce

### ROASTED PORK BELLY 215

Accompanied by apple slaw & chilli caramel dressing

## SIDES

Egg fried rice 45

Truffled cheese samp 45

Bone marrow gratin 65

Garden salad 45

Sauces available: Peppercorn, cheese, mushroom 40

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## DESSERT

BAKED CHEESECAKE 68

With candied nuts

RICH BOSTON BROWNIE 85

Served with vanilla ice cream

CLASSIC WAFFLE 65

Served with vanilla ice cream & maple syrup

AMARULA PANNA COTTA 70

Complimented by honeycomb

LOCAL CHEESE SELECTION 145

Selection of local cheeses served with crostini and home-made preserves & chutney

alluvia

Please note that while we make every effort to use fresh ingredients in the preparation of foods and beverages, certain foods and beverages served on these premises may contain artificial colourants, flavourants and preservatives. In addition, certain foodstuffs may contain, or may have been prepared in premises where tree nuts are present.

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## BREAKFAST

### ALLUVIA FULL HOUSE BREAKFAST 95

Pan-fried Bacon with a choice pork or beef sausage, served with two eggs, buttered garlic mushrooms, roasted plum tomatoes.  
served with home-made farm loaf toast

### OUR SIMONSBURG "BREKKIE" 125

Local chorizo, bacon, tomato & onion smoor, herb fried mushrooms,  
two eggs & seed loaf toast 125

### ALLUVIA STYLE EGGS BENEDICT 90

Toasted English muffin, topped with crispy streaky bacon,  
two poached eggs & classic hollandaise sauce

### CROISSANT FRENCH TOAST 85

Baked croissant French toast, prime cut bacon, two fried eggs, maple syrup

### POTATO ROSTI STACK 80

Butternut, spinach, feta & potato rosti topped with avocado salsa & two poached eggs

### BACON AND EGG WRAP 90

Creamy scrambled egg, bacon, rocket, creamed cheese, avocado and tomato chutney

### HEALTH PLATE 75

Greek yogurt, toasted muesli, organic honey & fresh seasonal fruit

### THREE-EGG OMELETTE OF YOUR CHOICE 80

- Bacon, tomato and spring onion
  - Grilled Mushroom, spinach & cheese
  - Feta, caramelised onion & bacon
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# The HISTORY

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Nestled amidst the breathtaking Cape Winelands, our estate is more than just a winery. It's a captivating destination where luxury meets relaxation, offering an array of delightful experiences. Prepare to embark on a journey of wine, gastronomy, and rejuvenation.

As you step foot onto our enchanting grounds, you'll discover the origin of our name, Alluvia. Derived from the Latin word "alluvius," it symbolizes the wondrous process of soil being deposited by running water, nurturing our vineyards with rich and fertile earth. This very essence forms the foundation of our exceptional wines. Picture alluvial soil, mingling with Table Mountain sandstone and granite from the embracing mountains, creating a terroir that is truly unique. But Alluvia is more than just a winemaking haven; it is a testament to history and passion. The Manor House, a stately building that graces our estate, has a remarkable story. Constructed in 1914, it once served as South Africa's first Montessori School, where the distinguished author Catherine Heywood taught. During the warm summer months, the school thrived outdoors, while the winter welcomed lessons in the charming dining room.

In time, the Brugman family nurtured the guest house and tasting room, producing the renowned "Ilke wine" and solidifying Alluvia's reputation as a Cabernet Sauvignon destination. Then, in 2014, the dynamic duo of Mike and Maureen Russon, accomplished business owners from Cape Town, took the helm. With their keen eye for hospitality, they expanded the estate, introducing a thriving restaurant, a versatile conference center, and an idyllic wedding venue. Additionally, they transformed our boutique hotel into a haven of luxury and elegance.

As you continue your journey through our menu, be prepared to tantalize your taste buds with an exquisite array of culinary delights.

From locally sourced ingredients to expertly crafted dishes, our bistro-style restaurant offers a symphony of flavors that will leave you craving for more. At Alluvia, we invite you to savor the essence of our estate, where history, wine, and delectable cuisine intertwine.

Welcome to a world of indulgence. Welcome to Alluvia Boutique Winery.

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