



The History

Nestled amidst the breathtaking beauty of the Stellenbosch Wineroute, Alluvia Boutique Winery stands as a testament to our unwavering dedication to the craft of winemaking. Our name itself, derived from the word alluvial, which refers to soil deposits caused by running water, speaks volumes about our deep connection to the land, and specifically the soil, our vineyards are rooted in.

Here, on the slopes of the Simonsberg Mountain, where the Tukulu and Oakleaf soil types reign supreme, our vines thrive in the embrace of nature's bounty.

These dense, nutrient-rich soils, with their exceptional water retention qualities, give our grapes a strength and vitality that is reflected in every bottle we produce. It's this unique terroir that sets Alluvia apart, giving our wines a depth and complexity that simply cannot be replicated anywhere else.

Today, as you raise your glasses and toast to the magic of winemaking, we invite each of you to join us on a sensory journey. From the crisp freshness of our Sauvignon Blanc to the silky smoothness of our award-winning, Cabernet Sauvignon each sip tells a story of craftsmanship and dedication, of vines reaching deep into the soil to capture the essence of their unique surroundings.

So please, take a moment to savor each sip, to let the flavors dance across your palate and transport you to a place where time seems to stand still. For here at Alluvia Winery, every bottle tells a story waiting to be shared, and we are thrilled to have you here to experience it with us.

Cheers, and welcome to Alluvia.

The Menu

BREAKFAST

HEALTH PLATE(V) – 95

Savor the freshness of Greek yogurt layered with crunchy toasted muesli, drizzled with organic honey, and adorned with an array of vibrant, fresh seasonal fruits.

POTATO ROSTI STACK(V) – 95

Experience a symphony of flavors with our butternut, spinach, feta, chilli, mixed herbs, and potato rosti, crowned with a vibrant avocado salsa, fresh rocket, and perfected with two impeccably poached eggs.

THREE-EGG OMELETTE OF YOUR CHOICE – 90

Explore the savory delights of our menu:

**Bacon, Tomato, and Spring Onion*

**Grilled Mushroom, Spinach & Cheese*

**Feta, Caramelized Onion & Bacon*

CROISSANT FRENCH TOAST – 115

Flaky baked croissant French toast paired with succulent prime cut bacon, perfectly fried eggs, and drizzled with luscious maple syrup.

ALLUVIA STYLE EGGS BENEDICT – 115

Elevate your breakfast with a toasted English muffin adorned with fresh rocket, crispy bacon, two expertly poached eggs, and luxuriously drizzled with a classic hollandaise sauce.

ALLUVIA FULL HOUSE BREAKFAST – 135

Savor the rich flavors of pan-fried bacon paired with your choice of savory pork or beef sausage, complemented by two perfectly cooked eggs. Delight in the delectable combination of sauteed mushrooms and roasted plum tomatoes, all served alongside a slice of homemade farm loaf toast to complete this hearty and satisfying dish.

AVO ON TOAST – 95

Indulge in a delectable creamy avo, and peppery rocket, served on two slices of our home baked farm loaf toast.

STEAK & EGG BREAKFAST – 140

Savor the rich flavors of pan-fried bacon paired with grilled beef minute steak, complemented by two perfectly cooked eggs, accompanied with crispy fried potato hash browns.

SMALL BOWLS

ANTIPASTO PLATTER – 195

Indulge in a delectable assortment of biltong and droë wors, perfectly cured for a savory experience, chicken liver pate accompanied by our homemade fruit preserves, olive tapenade, crunchy mixed nuts, and freshly baked artisanal bread.

POPPERDEWS (V) – 90

Delight in the exquisite taste of crumbed peppadews, generously filled with a luxurious blend of creamed cheese & chilies and accompanied with creamy mayo and fresh radish.

TOKYO TACOS – 90

Savor the exquisite fusion of flavors with this line fish creation, featuring a medley of edamame beans, red onion, fresh coriander, chilies, sesame seeds, and cucumber, all harmonized by the zing of wasabi mayo, served between crispy fried wonton rounds for a tantalizing textural experience.

GREEK SQUID – 85

Tender calamari, sauteed to perfection, bathed in a luscious lemon butter sauce, enhanced with briny capers, fresh coriander, parsley, and juicy rosa tomatoes, served with peppery fresh rocket, and crispy artisanal bread.

BRAISED PORK BELLY LOLLIPOPS – 95

Experience the succulence of tender pork belly cubes glazed with a savory Korean BBQ basting, enhanced with the nutty richness of mixed sesame seeds.

TUNA CANNELONI – 110

Delicate pasta tubes stuffed with delightful combination of tender tuna, fresh coriander, mixed peppers, red onions, fresh chili, soy sauce and sesame seed oil, then crumbed and fried to a golden crisp. Served with a tantalizing maple soy sauce.

KOREAN CHICKEN – 95

Succulent poultry bathed in a rich master stock glaze with hints of chili and garlic. Paired with exquisite sushi rice and complemented by a symphony of oriental marinated cabbage leaves.

BOCCONCINI & WALNUT SALAD (V) – 130

Savor the exquisite combination of crumbed bocconcini cheese, Cajun-spiced walnuts, tender beetroot, red onion, sauteed green beans, salad leaves, and a drizzle of balsamic glaze in this refreshing salad.

BBQ MUSTARD CHICKEN WINGS – 95

Tender chicken wings are coated in a tangy BBQ mustard sauce, caramelized to perfection, and paired with our zesty Cajun-spiced popcorn.

MAINS

AVO & POTATO DUMPLING(V) – 160

Potato dumplings tossed in a basil & spinach Beurre Blanc sauce topped with creamy avocado delicately coated in a crispy panko crumb and served with spicy wasabi crème fraiche.

THAI CHICKEN & MUSSEL CURRY – 145

A tantalizing fusion of tender chicken and succulent mussels simmered in a fragrant blend of coriander, lemongrass, and tomatoes. Accompanied by a fiery sambal, homemade chutney, crispy rice paper poppadum, and basmati rice.

CRUMBED CHICKEN BURGER – 175

Panko crumbed chicken breast, served on a toasted burger bun, with cabbage slaw, coriander mayo & a pineapple salsa, accompanied by hand-cut potato chips & onion rings.

WAGYU BEEF BURGER – 195

Grilled wagyu beef burger patty served on a toasted burger bun, with tomato, lettuce & pecorino cheese, accompanied with hand-cut potato chips & onion rings.

DE-BONED HALF CHICKEN – 195

Rolled and roasted deboned chicken, accompanied with creamy mash, onions, bok-choi, and a hearty chicken jus.

ROASTED PORK BELLY – 235

Roasted pork belly dressed with a chili, soy and caramel sauce served alongside stir-fry veg, Chinese egg noodles & an apple, cabbage slaw.

SPICY PRAWN & POLENTA – 330

Cajun spiced prawn with local chorizo sausage, fresh coriander, red onion, garlic, and peppers, laid on a bed of polenta cooked with chicken stock and butter.

CUT OF THE DAY – SQ

Rotating selection of prime beef, grilled to perfection, and served with a complimenting side.

PAN SEARED VENISON – SQ

A Rotating selection of Venison Meat, served with scalloped potatoes, and asparagus spears alongside a red wine jus.

CATCH OF THE DAY – SQ

Freshly caught line fish accompanied by a rotating selection of sides to create a delightful seafood experience.

SIDES

Hand-Cut Potato Chips - 35

Garden Salad - 55

Basmati Rice - 55

Roasted Vegetables - 65

Truffled Cheese Smp - 65

Creamy Potato Mash & Gravy - 65

GOURMET PIZZAS

SPINACH, BUTTERNUT & FETA(V) – 135

Delicate layers of tender spinach and caramelized butternut meet the rich, savory notes of feta.

BACON, FETA & AVO – 145

Indulge in a culinary masterpiece with our bacon, feta, and avocado pizza. Experience the perfect harmony of crispy bacon, tangy feta, and creamy avocado.

PULLED PORK & AUBERGINE – 155

Tender pulled pork and smoky grilled aubergines rest upon a creamy yogurt and cream cheese base, drizzled with rich tahini, sesame oil, and sprinkled with toasted sesame seeds, and fresh spring onions for a burst of vibrant flavor.

SALAMI, FETA, OLIVE & MUSHROOM – 145

Savory slices of premium salami complement the tangy notes of feta cheese, while briny olives and earthy mushrooms add depth and texture.

BBQ CHICKEN, FETA & PEPPADEW – 145

Succulent pieces of barbecue-seasoned chicken meet the creamy tanginess of feta, perfectly balanced with the sweet and mild spicy kick of peppadews.

BANANA & BEEF – 155

Juicy beef steak slices mingle with the sweetness of ripe bananas, and jalapenos creating a surprising and delightful flavor combination, while fresh coriander adds a burst of herbal freshness, elevating each bite to new heights.

MEAT SUPREME – 145

Loaded with a tantalizing array of savory meats including pastrami, hickory ham, and salami, and generously topped with melted mozzarella cheese, on a perfectly crafted pizza base, this pizza is a celebration of indulgence.

DESSERTS

CLASSIC WAFFLE – 65

Satisfy your sweet cravings with our classic waffle, served with a scoop of luscious vanilla ice cream, and drizzled with golden maple syrup, creating a perfect symphony of flavors.

CHAI MALVA PUDDING – 65

A traditional South African favorite. With a moist texture, hints of aromatic chai spices, and rich caramel sauce, and perfectly paired with the smoothness of our homemade custard, this dessert will have you longing for more.

BAKED CHEESECAKE – 80

Indulge in the decadence of our baked cheesecake adorned with a delightful topping of candied nuts, offering a perfect blend of creamy sweetness and crunchy perfection.

RICH BOSTON BROWNIE – 95

Delight in the decadence of our rich Boston brownie, served with a scoop of velvety vanilla ice cream for a harmonious blend of indulgent flavors and textures.

LOCAL CHEESE SELECTION – 295

Explore a curated selection of local cheeses, elegantly presented with biscuits and crostini, and accompanied by our home-made preserves and chutney for a delightful and sophisticated tasting experience.

**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.*

**While our meat is sourced from a Halal-certified supplier, our kitchen is not Halal-friendly. We do our best to minimize cross-contamination, but please be aware of this when making your selection.*

KIDS MENU

TODAY'S TOSSED PASTA – 60

This whimsical dish features perfectly cooked pasta tossed in a vibrant tomato sauce and topped with a generous sprinkling of grated cheese. A playful and flavorful creation that will surely bring smiles to little faces.

MARGHERITA PIZZA – 65

Crafted on a golden crust, this pizza is adorned with a luscious layer of authentic Neapolitan sauce and melted mozzarella, offering a classic taste experience for our little connoisseurs. A timeless favorite that captures the essence of simple, delicious goodness.

ADD:

Mushroom - 18

Avocado - 18

Ham - 20

Bacon - 20

GRILLED WAFFLE & CHEESE – 70

Perfectly grilled waffles sandwich with oozing melted cheese, creating a deliciously satisfying treat that's sure to bring smiles to little faces. Served with a side of hand-cut potato fries.

CHICKEN STRIPS – 70

Crispy and golden chicken strips are paired with perfectly seasoned potato chips, creating a delightful duo. Dive into the classic taste of tomato sauce for a comforting and satisfying experience, making this dish a kid-friendly favorite that guarantees smiles all around.