

The HISTORY

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.

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.

Please, take a moment to savour each sip, to let the flavours dance across your palate and transport you to a place where time seems to stand still. Here at Alluvia Boutique 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!





Important

If you suffer from any allergies please advise one of our waiters for further information about the ingredients used in our meals. If you wish to order a meal without a certain ingredient, feel free to let us know and we will gladly assist as far as possible from our kitchen.

We make every effort to use fresh ingredients in the preparation of meals and beverages, yet certain meals 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 be aware of this when making your selection.

Good food takes time: Food preparation can take up to 30 minutes.

A 12% service fee is applicable for group tables larger than six people.



BREAKFAST

HEALTH PLATE

 95

Greek yogurt, crunchy toasted muesli, organic honey, fresh seasonal fruits.

THREE-EGG OMELETTE OF YOUR CHOICE 100

- Bacon, tomato and spring onion, or
- Grilled mushroom, spinach and cheese, or
- Feta, caramelized onion and bacon.



AVO ON TOAST

   105

Creamy avo, fresh rocket, home baked farm loaf toast.

- Add crispy bacon +35
- Add poached egg +20

POTATO ROSTI STACK

 105

Butternut, spinach, feta, and potato rosti, avocado salsa, poached eggs.

CROISSANT FRENCH TOAST

120

Baked french toast croissant, prime cut bacon, fried eggs and maple syrup.

ALLUVIA STYLE EGGS BENEDICT

135

Toasted english muffin, prime cut bacon, poached eggs and hollandaise sauce.

CONTINENTAL BREAKFAST PLATTER

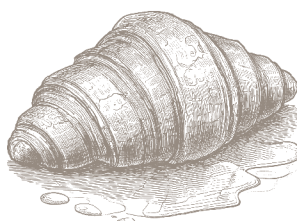
140

Croissant, boerenkaas, jam, fresh fruit, muesli, and yoghurt.

ALLUVIA FULL HOUSE BREAKFAST

145

Prime cut bacon, two eggs, rosa tomatoes, mushrooms, homemade farm loaf toast and choice between pork or beef sausage.



FRIENDLY TO



Vegetarians



Vegans



Gluten-Intolerant



Lactose-Intolerant

SMALL BOWLS

OYSTER WITH MIGNONETTE SAUCE 45

Oyster, red wine vinegar and red onion.

Pair with Alluvia Rosé Cap Classique.

CHEESE CIGARS 75

Spring roll pastry filled with a three-cheese filling / citrus gastric sauce.

WALDORF SALAD 80

Apple, celery, walnuts, cos lettuce, grapes, and a sweet mustard mayo dressing.

Add seared yellowfin tuna SQ

Add grilled chicken strips 40

BRAISED PORK BELLY LOLLIPOPS 115

Tender pork belly, Korean BBQ basting, coriander, lime, sesame seeds and mash potato.

BBQ MUSTARD CHICKEN WINGS 115

Chicken wings, BBQ mustard sauce and Cajun-spiced popcorn.

GREEK SQUID 115

Sautéed calamari, briny capers, rosa tomatoes, fresh rocket, lemon butter sauce and ciabatta bread.

KOREAN CHICKEN 125

Deboned chicken, Korean BBQ glaze, sushi rice, sesame seeds and sautéed cabbage.

BOCCONCINI SALAD 145

Panko crumbed bocconcini cheese, green leaves, green beans, baby beetroot, walnuts, red onion and a balsamic dressing.

TOKYO TACOS 150

Yellowfin tuna, edamame beans, red onion, cucumber, wasabi mayo and crispy wonton rounds.

LAMB RIBLETS 195

Asian marinated lamb riblets, sweet potato crisps, apple and carrot tartare sauce.

Pair with Alluvia Cabernet Franc.



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PLATTERS TO SHARE

POMODORO STYLE BAKED CAMEMBERT

🍽️ 195

Camembert cheese, artisanal bread, tomatoes and olives.

ALLUVIA PLOUGHMAN'S PLATTER

385

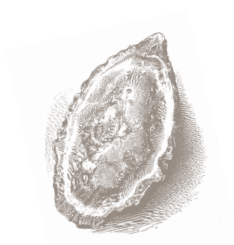
Dalewood cheese, crackers, preserves, cured meat and seasonal fruit.

DOZEN PRAWNS

🍽️ 445

Prawns, basmati rice and choice of lemon butter, garlic butter or chili garlic butter sauce.

- Pair with Alluvia Sauvignon Blanc.



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MAINS

THAI CHICKEN & MUSSEL CURRY 145

Tender chicken, mussels, fresh coriander, lemongrass, tomatoes, fiery sambal, homemade chutney, rice paper poppadum and basmati rice.

CAULIFLOWER STEAK 🌱 🌱 🌱 165

Cauliflower steak, potato mash, mushroom sauce and crispy kale.

CRUMBED CHICKEN BURGER 175

Crumbed chicken breast, cabbage slaw, coriander mayo, pineapple salsa, hand-cut chips and onion rings.

WAGYU BEEF BURGER 195

Wagyu beef patty, tomato, lettuce, boerenkaas cheese, hand-cut chips and onion rings.

EGG PLANT SCHNITZEL 🌱 🌱 🌱 210

Crumbed egg plant, homemade hummus and garden salad.

Pair with Alluvia Rosé.

ROASTED PORK BELLY 🌱 250

Roasted pork belly, chili, soy and caramel sauce, stir-fry noodles.

CUT OF THE DAY SQ

A rotating selection of beef served with a complimentary side.

Pair with Alluvia Cabernet Sauvignon.

CATCH OF THE DAY SQ

A rotating selection of fresh fish served with a complimentary side.

Pair with Alluvia Artemis.

ACCOMPANIMENTS / COMPLIMENTS

Hand-cut potato chips / Creamy potato mash / Basmati rice	45
Roasted vegetables	45
Garden salad	55
Onion rings	45
Mushroom sauce	45
Peppercorn sauce	45



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🌱 Vegetarians 🌱 Vegans 🌱 Gluten-Intolerant 🌱 Lactose-Intolerant

PIZZAS

SPINACH, BUTTERNUT & FETA	 135
Spinach, caramelized butternut, feta, mozzarella and napolitana sauce.	
BBQ CHICKEN, FETA & MUSHROOM	160
BBQ chicken, feta, mushrooms and mozzarella and napolitana sauce.	
MEAT SUPREME	160
Pastrami, hickory ham, salami, mozzarella and napolitana sauce.	
BACON, FETA & AVO	170
Prime cut bacon, feta, avocado, mozzarella, and napolitana sauce.	

KIDS MENU

TODAY'S TOSSED PASTA	60
Vibrant tomato sauce, grated cheese and rotating pasta selection.	
GRILLED WAFFLE & CHEESE	85
Grilled waffle, cheese and hand-cut potato fries.	
CHICKEN STRIPS	85
Golden chicken strips and hand-cut potato fries.	
MARGHERITA PIZZA	135
Napolitana sauce and mozzarella cheese.	
add mushrooms	25
add slices of avocado	35
add ham	25
add bacon	35



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DESSERTS

CLASSIC WAFFLE

🍌 65

Classic waffle, vanilla ice cream, maple syrup and seasonal fruit.

VEGAN PANNA COTTA

🌱🍌🍌 65

Coconut cream base topped with a mixed berry coulis.

BAKED CHEESECAKE

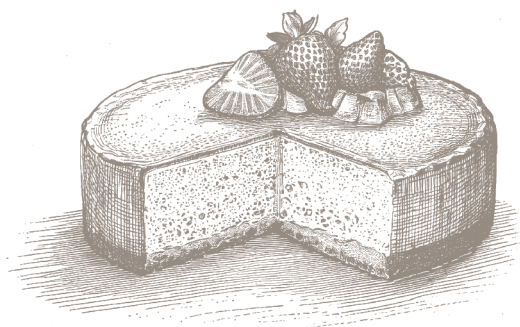
🍌 85

Cheesecake with a biscuit base, dash of powdered sugar and fresh strawberries.

RICH BOSTON BROWNIE

🍌 95

Boston brownie and vanilla ice cream.



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NON-ALCOHOLIC BEVERAGES

SOFT DRINKS

Mixers: Lemonade, Soda, Tonic, Ginger Ale,	
Grapefruit Tonic, Dry Lemon	R25
Fruit Juice: Orange, Guava, Apple, Cranberry	R30
Coke, Coke Zero, Coke Light	R35
Fanta Oange, Crème Soda	R35
Appletizer, Grapetizer	R45
Iced Tea Peach & Lemon	R45
Rock Shandy & Steelworx	R45
Red Bull	R50

Still & Sparkling Water 440ml	R45
Still & Sparkling Water 750ml	R65

Iced Americano	R35
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MILKSHAKES

Chocolate, Strawberry, Bubblegum, Banana,	
Salted Caramel, Vanilla, Coffee	R55

HOT BEVERAGES

Single Espresso	R20
Double Espresso	R25
Americano	R30
Cappuccino	R35
Café Latte	R35
Cortado	R30
Hot Chocolate	R35
Chai Latte	R35
Ceylon Tea	R30
Rooibos Tea	R30
Peppermint Tea	R35
Earl Grey Tea	R35
Green Tea	R35



A SENSORY *Journey*

WELCOME TO ALLUVIA BOUTIQUE WINE ESTATE,
WHERE WE INVITE YOU TO EMBARK ON A
JOURNEY THAT CELEBRATES THE RICH TAPESTRY
OF SOUTH AFRICAN FLAVOURS.

Nestled in the heart of the picturesque South African Winelands, our boutique wine estate is delighted to present a new and exhilarating drinks menu that pays homage to the vibrant spirit of our nation.

At Alluvia, we take immense pride in showcasing the finest local brands of spirits, from the velvety richness of South African whiskies to the crisp allure of artisanal gins. Our commitment to authenticity extends to every sip, ensuring an unparalleled experience for our guests seeking a true taste of Africa.

Immerse yourself in the soulful notes of homegrown rum and vodka, crafted with dedication by local distillers who draw inspiration from the diverse landscapes that surround us. As you peruse our menu, you'll discover an enticing selection that reflects the diversity of South Africa's terroir and the artisans who transform it into liquid gold.

For those seeking a refreshing local touch, our curated collection of South African craft beers promises a voyage through the country's unique brewing traditions. From bold craft brews to crisp lagers, each beer on our menu tells a story of passion and innovation, inviting you to savour the essence of South African craftsmanship.

Join us at Alluvia Wine Estate, where every sip is an invitation to explore the flavours of South Africa, and every glass is a celebration of the artistry that defines our vibrant nation. Cheers to a unique African experience, one that lingers long after the last drop has been savoured.



ALCOHOLIC BEVERAGES

BEERS

Devils Peak Hero Non-Alcoholic Beer	R40
Jack Black Brewers Lager	R40
Jack Black Atlantic Weiss	R45
Copper Dawn Dark Lager	R60
Jack Black Skeleton Coast IPA	R60
Darling Brew Lightspeed Lager	R60
Loadshed Lager (on tap)	R65

CIDERS

Loxtonia Crispy Apple	R60
Loxtonia Stonefruit	R60
Loxtonia Stonefruit Non-alcoholic	R60

VODKA

Albatross Vodka	R45
Triple Three Citrus Vodka	R45

GIN

Triple Three African Botanical Gin	R35
Triple Three Raspberry Pink Gin	R35
Triple Three Orange & Nectare Gin	R35
Malachite Gin	R40
Drum Gin	R40

RUM

Elephantom Rum	R35
Tapanga White Rum	R55

BRANDY

Buffelsfontein Brandy	R25
Karo 13yr Potstill Brandy	R55
Boplaas Brandy	R55
Blaauwklippen 10yr Potstill Brandy	R85



WHISKY

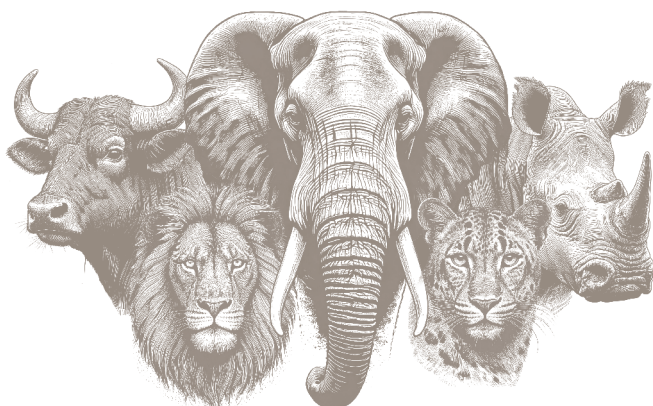
TOOR Rooibos Whisky	R35
TOOR Original Whisky	R35
TOOR Camel Thorn Whisky	R35
Bains Whisky	R35
Boplaas 6yr Single Grain Whisky	R65
Boplaas 8yr Single Grain Whisky	R95

OTHER SPIRITS & LIQUEURS

Royal Rhino	R30
Amarula	R30
Wilderer Rooibos Husk Spirit	R40
Triple Three Golden Delicious Apple Brandy Digestif	R45
Leonista Black Reposado Agave Spirit	R50
Leonista Blanco Silver Agave Spirit	R50
Blaauwklippen Before & After	R65
Triple Three Distiller's Cut	R155



THE BIG FIVE *Cocktails*



GO ON A SENSORY SAFARI NOW AND
EXPERIENCE THE BIG FIVE IN THE WINELANDS.

Each cocktail uniquely features a local artisanal spirit that has reference to the majestic big five of the animal kingdom found in South Africa, namely the king of beasts, the lion, the buffalo, the elephant, the leopard, and the endangered white rhino.

OU BUFFEL	65
Buffelsfontein brandy and coke (South Africa's favourite).	
ELEPHANT BULL	95
Elephantom rum, beer and ginger beer.	
THE WHITE RHINO	110
Royal Rhino, gin, lemon juice, rooibos syrup, bitters and ginger ale.	
THE SLY LEOPARD	110
Tapanga white rum, triple sec, fresh lime juice and passionfruit pulp.	
THE LION'S ROAR	110
Leonista Agave spirit, triple sec, fresh lime and habanero chili.	





ALLUVIA SIGNATURE *Cocktails*

BLOODY ARTEMIS	65
Alluvia Artemis, tomatoes, red pepper and jalapeno.	
SAUVIGNON SPRITZ	95
Alluvia Sauvignon Blanc, lime and fresh mint.	
CLOVELLY	110
Alluvia Straw wine, honey, lemon juice and mint leaves.	
CABERNET COBBLER	110
Alluvia Cabernet Sauvignon, lemon juice and soda water.	
SOUR FRANC	110
Alluvia Cabernet Franc, lemon juice and whisky.	
SGROPPINO	110
Alluvia Cap Classique Rosé and vanilla sorbet.	



CONNECT

With Us



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Password: alluviaguest



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EMAIL:

reservations@alluvia.co.za



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@alluviaboutiquewinery



FACEBOOK:

Alluvia Boutique Winery



PINTEREST:

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