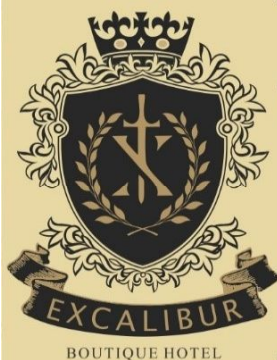



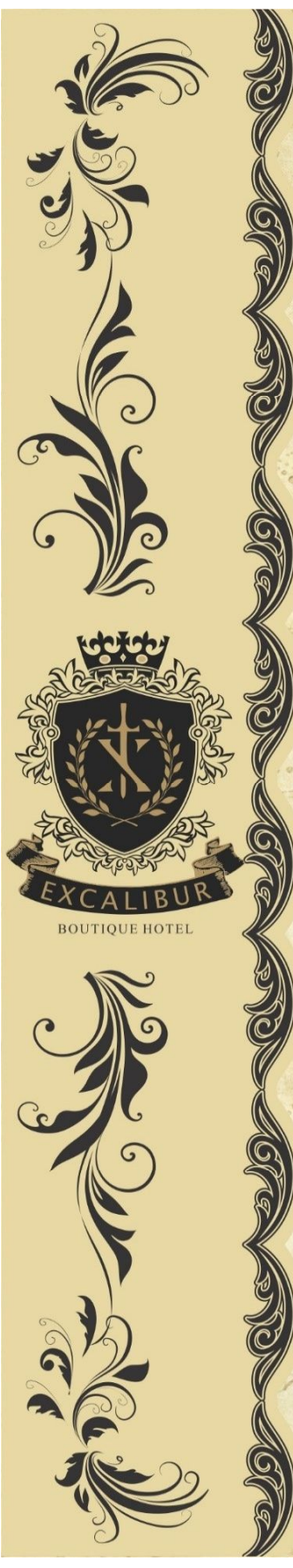
**EXCALIBUR**

**AVALON**

**RESTAURANT MENU**







Transforming medieval recipes into products to tickle twenty-first century taste buds is an exciting challenge, and this is where the fusion between past and present really happens. The Avalon Restaurant combines modern technology with medieval flavours to create a surprisingly happy pairing. Medieval food was seasonal, sustainable, and often dairy-free. What's not to love!

Recreating medieval dishes is an adventure. Medieval cookbooks only detail the food of the elite, and it's unlikely that any were written by the cooks themselves! Like incomplete puzzles, the recipes rarely mention quantities, or temperatures, and give few instructions. We have sensitively reconstructed, with a dose of creative license, truly unique and tantalising dishes to transport your culinary senses on a true journey of discovery.

## NOTES

- 🕒 Kindly inform the hotel staff of any allergies prior to placing an order (All food may contain traces of nuts)
- 🕒 Consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.
- 🕒 Please allow 20 minutes for your order, 30 minutes if "Well Done" to be served, tables with large number of guests please allow a longer waiting time
- 🕒 A 10% Service charge will be added to tables of 10 and more.
- 🕒 PLEASE NOTE NO PERSON IS ALLOWED TO PLAY ON THE FOUNTAIN OR IN THE WATER FOR THEIR OWN SAFETY

**RIGHT OF ADMISSION RESERVED**



# BREAKFAST MENU

SERVED FROM 08H00 – 11H00

## SQUIRES BREAKFAST

R52

*Two eggs, two strips of bacon, grilled tomato and one slices of toast, a glass of fruit juice or a cup of coffee/tea*

## ENGLISH BREAKFAST

R105

*Two eggs (fried, poached, boiled or scrambled), two pieces of grilled bacon, grilled tomato, beef sausage, mushrooms and baked beans, served with white or brown toast French fries, a glass of fruit juice or a cup of coffee/tea*

## FLAPJACKS

R60

*Blueberry and lemon flapjacks served with fresh blueberries, crème fraiche and honey a glass of fruit juice or a cup of coffee/tea*

## EGGS BENEDICT

R70

*Two poached eggs, spinach, hickory ham, hollandaise sauce served on a English muffin a glass of fruit juice or a cup of coffee/tea*

## THREE EGGS OMELETTE

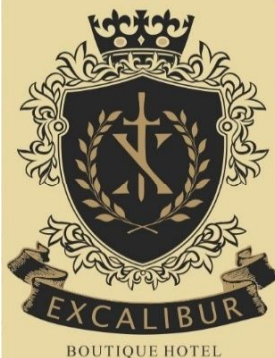
R75

*Three eggs omelette with cheese and your choice of one extra filling served with your choice of white or brown toast, French fries, a glass of fruit juice or a cup of coffee/tea*

*Choose between: bacon, tomato, mushrooms, ham or mozzarella*

*Add a third filling*

R17





# LUNCH MEALS

SERVED FROM 11H00

## GRILLED PANINI R85

Served with a Variety of Fillings, and a side order of salad and Condiments

Smoked Chicken and Mayonnaise OR

Ham, Cheese and Tomato; OR

Tuna Mayonnaise

## FOCACCIA (V) R70

Focaccia filled with Grilled Vegetables and Rocket Pesto

## ESCALOPE OF SALMON R135

Escalope of Salmon with Black Treacle, Juniper and Sherry Dressing

- Suggested Pairing with Boschendal Chardonnay Pinot Noir

## BETROOT AND ROCKET SALAD (V) R55

Beetroot and Rocket Salad served with Orange Segments, Herb Croutons and a House Dressing

- Suggested Pairing with Franschoek Cellar Sauvignon Blanc

## SWEET CHILLI CHICKEN WRAP R85

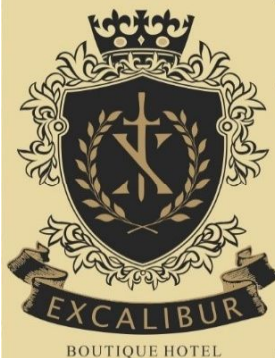
Sweet Chilli Chicken served in a Tortilla with Garden Vegetables and Sour Cream

- Suggested Pairing with Boschendal Le Bouquet

## SAVORY CHICKEN PARCELS R85

Savoury Chicken Parcels Wrapped in Bacon, Drizzled with Pouring Syrup and Served with a Crisp Spinach and Rocket Salad

- Suggested Pairing with French Quarter White Rhône Blend





# LUNCH MEALS

SERVED FROM 11H00

## MEDITERRANEAN SALAD (V) R60

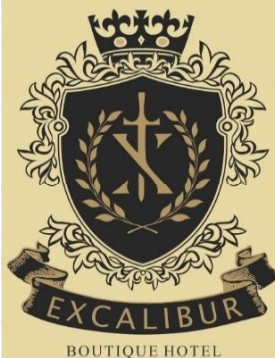
Mixed Greens set on a bed of Char-Grilled Vegetables, Drizzled in Olive Oil and Balsamic Vinegar Served with Crumbed Deep-Fried Feta and Chefs Tangy Dressing  
- Suggested Pairing with Brampton Rosé

## CLUB PANINI R115

Grilled Panini, filled with Smoked Chicken, Bacon, Fried Egg and Tomato served with Chips or Potato Wedges

## GRILLED STEAK R110

300G Beef Rump, served with 1 Egg & French Fries





# STARTERS

SERVED FROM 11H00

## AVOCADO & PRAWN

R115

King prawns, remoulade, and avocado served with crisp cos lettuce and lemon wedges

## ESCARGOTS

R85

Snails with your choice of a creamy lemon or garlic butter, topped with our secret 3 cheese mixture & served with the Excalibur bread basket

## BUFFALO WINGS

R75

Anchor's bay famous buffalo wings made at excalibur served with a choice of BBQ sauce or *HOT* dipping sauce

## CHEESY GARLIC & BACON ROLL

R52

Homemade bread roll filled with mozzarella, cheddar, garlic and crispy bacon shards

## CRUMBED MUSHROOMS

R65

A bowl of succulent crumbed mushrooms deep fried till golden and served with tartare sauce

## CARPACCIO

R105

SERVED ON A TIAN OF ROCKET, AVOCADO AND CUCUMBER, SPLASHED WITH A CAPE GOOSEBERRY DRESSING

## CALAMARI STARTER

R75

150g Calamari, Grilled or Fried, served with tartar sauce

## PERI-PERI CHICKEN LIVERS

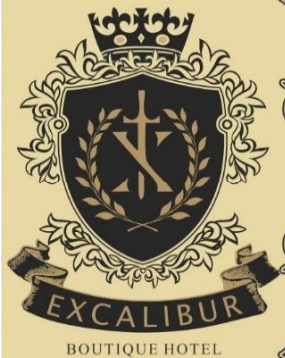
R75

Peri-Peri Chicken Livers, choose between mild or hot, made with Oak aged Brandy and Sweet Sherry complimented with Lady Finger Herb Sandwiches

## SOUP (SEASONAL)

R40

Please do ask your waiter for our soup of the day





# MAIN COURSE

SERVED FROM 11H00

## GRILLED LINE FISH ..... R165

Served with garlic and olive oil wilted spinach, ratatouille vegetables complimented with a saffron and white wine cream

## TRIO STUDY OF THE SOUTH AFRICAN KAROO LAMB ..... R195

Grilled lamb cutlet, pressed braised lamb shank and crumbed lamb sweetbreads with cumin roasted carrot puree and Parisienne potatoes tossed in rosemary salt

## GRILLED STEAKS ..... R185

400G Beef Sirloin aged on the Bone





Or

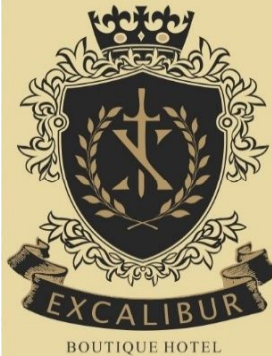
300G Beef Fillet

Or

500G T-bone steak

With sautéed seasonal vegetables and crispy onion rings and your choice of

-  Baked potato with sour cream and chives OR
-  Parmesan and truffle infused potato wedges OR
-  Mealie pap fingers OR
-  French fries





# MAIN COURSE

SERVED FROM 11H00

**500gr STICKY RIBS** ..... **R155**

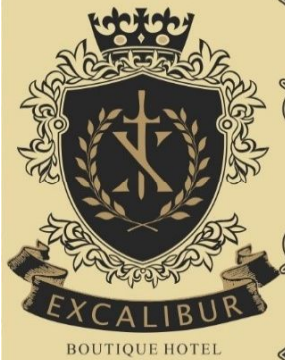
Pork Ribs Basted in Soy Sauce, Brown Sugar and Tomato Sauce served with French Fries & Onion Rings

**CROWN ROAST FREE RANGE CHICKEN** ..... **R135**

Chicken breast roasted and carved away from the bone, served with Pommes William, sautéed baby vegetables and jus gras

## SIDE DISHES'

Black pepper corn sauce	R17	Three cheese sauce	R17
Mushroom sauce	R17	Portuguese sauce	R17
Hollandaise sauce Home Made	R17	Mustard sauce	R17
Tartare sauce	R17	Creamy garlic sauce	R17
Excalibur's Seasonal salad	R20	Sweet potato fries	R20
French Fries	R20	Onion Rings (Five pieces)	R17
Pap Fingers	R20	Vegetables	R20
Mash Potato	R20	Potato Wedges	R20
Baked Potato with Sour Cream	R20		





# SPECIALITY DISHES

SERVED FROM 11H00

## GOURMET BURGER R105

200G Beef patty topped with peppers, tomato, bacon, mushrooms and cheese mix with our BBQ sauce & Garnish, served with French fries or potato wedges

## EISBEIN R140

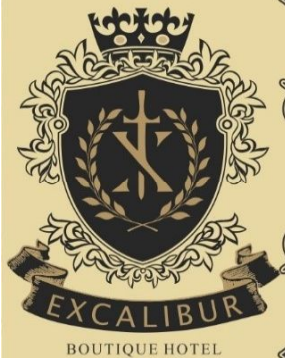
Eisbein baked in a RED'S apple cider & apricot glaze, served with Mustard mash & Sauerkraut, accompanied with homemade apple sauce and mustard

## EXCALIBURGER R320

(Serves Four People – Sharing Allowed)

The Tower of Avalon consisting of Four 200g Homemade Beef Patties, Peppers, Tomato, Bacon, Mushrooms and Our Secret Pesto and Cheese Mix, served between French Toast Buns and ending with the Ultimate Burger Bun and accompanied with a kilogram of Chips served on a platter and holding it together with Arthur's sword, the Excalibur

- Suggested Pairing with Franschoek Cellar Cabernet Sauvignon





# DESSERTS

**CHEESE CAKE WITH STRAWBERRIES AND CREAM R60**  
Vanilla cheese cake with textures of strawberries and cream

**BERRY ST. HONORE R55**  
Caramel dipped choux puffs on puff pastry with, chiboust and berries

**EXCALIBUR STYLE LEMON TART R55**  
Baked lemon tart with brûlée Italian meringue

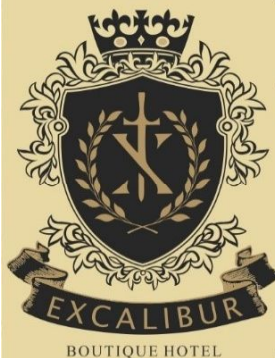
**CHOCOLATE MARQUISE R65**  
With macaroons and coffee ice cream

**CHEF`S CHEESE PLATTER R75**  
Brie, cheddar, creamy blue and aged Gouda, roasted BBQ nuts, lavash crackers and homemade chutneys

**WHISKEY & OATS CLOUDS R60**  
Toasted oats, whipped cream, berries and whiskey all folded together to create the perfect whiskey clouds garnished with fresh berries and honey

**CHOCOLATE BROWNIE`S R55**  
Chocolate brownies made with real chocolate, served with vanilla ice cream and drizzled with chocolate sauce and sprinkled with cherries and nuts

**MALVA PUDDING – R55**  
Traditional South African Malva pudding, covered with crème Anglaise and served with Vanilla ice cream with sugar garnish





# KIDDIES MENU

SERVED FROM 11H00

## CHICKEN NUGGETS R55

Deep Fried Chicken Nuggets and French Fries served with a Thousand Island Dip.

## CRAZY STICKY RIBS R60

Really Sticky Pork Ribs Basted in Soy Sauce, Brown Sugar and Tomato Sauce served with French Fries

## LEAN MACHINE CHICKEN SKEWERS R42

Two Juicy Chicken Skewers with Tomatoes and Cheddar Cheese served with French Fries

## MINI EXCALIBURGER R55

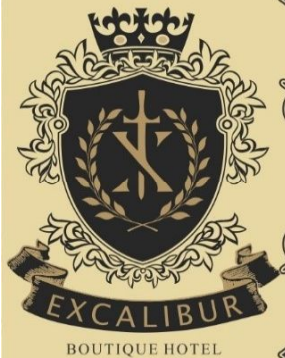
The Mini Tower of Camelot consisting of a 100g Homemade Beef Patty, Tomato, Lettuce and Cheese, served on French Toast Bun and French Fries.

## TOASTED CHEESE R38

Three slices of Bread topped with the most delicious Cheese and melted to perfection, served with French Fries

## ICE CREAM WITH CHOCOLATE SAUCE R35

Two scoops of Ice Cream served with a chocolate sauce and a sprinkle of popping candy. Choose from Vanilla, Chocolate or Berry Ice cream flavours.










# HOT BEVERAGES

Excalibur Coffee	R19
Cappuccino	R21
Espresso	R19
Espresso Doppio	R23
Café Latte	R20
Hot Chocolate	R20
Iced Coffee	R24
Tea (Rooibos/5 Roses)	R19
(English Breakfast/Earl Grey)	

# ALCOHOLIC COFFEES



<b>Excalibur Knights' coffee</b>	R38
One tot of Tia Maria and one tot Van Der Hum, topped with Excalibur Coffee and fresh cream	
<b>Jamaican coffee</b>	R38
One tot of Rum with Excalibur Coffee and fresh cream.	
<b>Irish coffee</b>	R38
One tot Whiskey topped with Excalibur Coffee and fresh cream	
<b>Royal coffee</b>	R38
One tot of Brandy topped with Excalibur Coffee and fresh cream	
<b>Kahlua coffee</b>	R38
One tot of Kahlua topped with Excalibur Coffee and Cream	
<b>Dom Pedro single</b>	R38
One tot of your favourite alcohol, blended together with vanilla ice cream	
 Whiskey	
 Brandy	
 Kahlua	
 Amarula	





## SPECIALITY DRINKS

Arthurs' Mead (Red or White) Sangria

Carafe 500ml

R52

Carafe 1Lt

R99

## COLD BEVERAGES

### Water

Still Water 500ml

R17

Sparkling Water 500ml

R17

Still Water 1,5lt

R27

Sparkling Water 1lt

R23

## Soft Drinks & Mixers

300ml

R19

Coke, Coke light, Coke zero, Sprite Zero, Tab, Fanta, Crème Soda, Sparberry

200ml

R17

Coke, Coke light, Tab, Tonic, Ginger Ale and Lemonade

Dry Lemon

R18

Tomato Cocktail

R25

Assorted Juice 300ml

R20

Ice Tea (Peach, Lemon)

R19

Appletizer

R25

Grapetizer white and red

R25

Redbull

R32

Rock Shandy

R25

### Milkshakes

R28

*Vanilla, Strawberry, Banana, Chocolate, Bubble gum, Lime*

### Slush Puppy

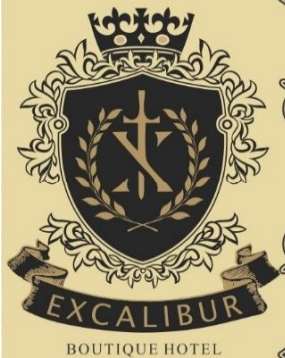
R16

*Raspberry, Strawberry*

### Merlins' Ice Cap

R31

*Single tot of Vodka served with a slush puppy of your choice*







## Beer & Flavoured Beer

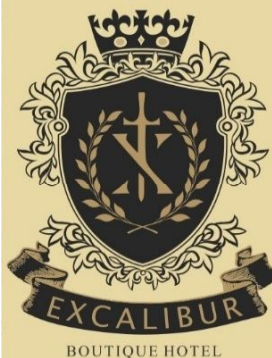
Castle Lager - 340ml	R22
Castle Lite - 340ml	R23
Castle Lager Free – Non Alcoholic - 340ml	R24
Black Label - 340ml	R22
Budweiser - 330ml	R24
Windhoek Lager - 330ml	R23
Windhoek Light - 330ml	R23
Amstel Lager - 330ml	R22
Amstel Radler - 330ml	R22
Millers Draught - 330ml	R23
Heineken - 330ml	R26
Flying Fish Lemon - 330ml	R23
Flying Fish Apple - 330ml	R23
Stella Artois - 330ml	R29
Becks Blue Non Alcoholic - 330ml	R22

## Draughts

Castle Light Draught - 500ml	R28
Castle Draught - 500ml	R25

## Ciders and Spirit Coolers

Bacardi Breezer Peach	R25
Smirnoff Spin	R32
Savanna Dry / Light	R26
Smirnoff Storm	R33
Brutal Fruit Litchi	R25
Hunters Extreme	R26
Hunters Dry	R25
Red Square Energising	R33
Smirnoff Double Black	R32
Tipo Tinto R&R	R39







## Whiskey

Bells	R18
J&B	R19
Jack Daniels	R22
Jameson	R25
Johnnie Walker Black	R31

## Brandy

Richelieu	R17
KWV 5yr	R19
Klipdrift Premium	R19
KWV 10yr	R20
Olof Bergh	R17

## Rum

Bacardi Superior White Rum	R19
Squadron Rum	R18
Captain Morgan	R18
Red Heart	R18
Spiced Gold	R16
Southern Comfort	R16

## Spirits

### Vodka

Smirnoff Vodka	R14
Absolut Vodka	R20

### Cane

Mainstay Cane	R15
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### Gin

Gordons Gin	R15
Bombay Sapphire Gin	R20
Seagram's Gin	R15
Tanqueray Gin	R18

