AVIANTO

JOIN US FOR A

EXCLUSIVE PICNIC

WEATHER CONTINGENCY

In case of inclement weather, your dining experience will be moved indoors to ensure your comfort & enjoyment.

011 668 3000 | info@avianto.co.za | R114 Driefontein Road, Muldersdrift | www.avianto.co.za

1073

AVIANTO

EXCLUSIVE PICNICS
MENU

R1900 FOR TWO GUESTS
Additional guests will be charged R900 per person

CHOOSE BETWEEN A STANDARD, VEGAN OR VEGETARIAN PICNIC MENU

INCLUDES: Picnic basket, exclusive set-up, blankets, poofs, cushions, T-pee tent, umbrella, pallet table, cutlery & crockery, waiter service and a choice of Red, White, Rose or Sparkling Wine

PICNIC MENU

HOME-MADE FRESH BREAD SELECTION
With Flavoured Butters, Peppadew Pesto and Basil Aioli

PANZANELLA SALAD
With Fresh Micro Greens Salad

LOCAL CHEESE BOARD
With Biscuits and Fig Preserve

SMOKED SALMON SLIVERS
Served with a Red Onion Marmalade, Cream Cheese and Deep-Fried Capers

CHARCUTERIE
Served with Marinated Olives and Spicy Tomato Chutney

SELECTION OF BILTONG, CARAMELIZED NUTS, DRYWORS AND DRIED FRUITS THYME INFUSED MEATBALLS
Served with a Garlic Humus

BALSAMIC GLAZED STRAWBERRY AND BRIE WRAP

SOY & HONEY MARINATED BEEF KEBABS

AVIANTO CHOCOLATE BROWNIE
With Dark Chocolate Mousse and a Chocolate Shard

FRESH SEASONAL BERRY SALAD
In a Strawberry Sorbet Sauce

SEASONAL WHOLE FRUITS

FERRERO ROCHER'S

CHOCOLATE DIPPED STRAWBERRIES

AVIANTO

EXCLUSIVE PICNICS
MENU

VEGAN MENU

DRIED FRUIT COUSCOUS SALAD

ROASTED BUTTERNUT & BASIL SALAD

TOASTED RYE BREAD CROUTON
Served with Roasted Vegetable and Peppadew Pesto

TOASTED MIX NUT BRITTLE
Served with Dried Fruits

CRUDITÉS
Served with a Beetroot Humus and Thyme Oven Roasted Cocktail Tomatoes

CUCUMBER, AVOCADO AND SPICY TOMATO CHUTNEY WRAP

ROASTED PAPRIKA AUBERGINE & CAULIFLOWER
Served on a Rice Cake topped with Apple Chutney

FRESH SEASONAL BERRY SALAD IN A STRAWBERRY SORBET SAUCE

CHOCOLATE DIPPED STRAWBERRIES

VEGAN BROWNIES

SEASONAL WHOLE FRUITS

VEGETARIAN MENU

STRAWBERRY & BRIE WRAP

GRILLED HALLOUMI BATONS
Served with Apple Chutney

CLASSIC GREEK SALAD
With Feta and Lemon Zest

VEGETABLE STIR FRY WRAP
Served with a Honey & Soy Glaze

CRUDITÉS
Served with Beetroot Humus and Olive Tapenade

SPANAKOPITA
Served with Tzatziki and Tomato Chutney

BANANA BREAD MINI CAKES

AVIANTO CHOCOLATE BROWNIE
With a Dark Chocolate Mousse and a Chocolate Shard

FRESH SEASONAL BERRY SALAD

SEASONAL WHOLE FRUITS

CHOCOLATE DIPPED STRAWBERRIES

FERRERO ROCHER'S

AVIANTO

EXCLUSIVE PICNICS
MENU

WINE OPTIONS

KWV CLASSIC SAUVIGNON BLANC
Elegant and refreshing aromas of Passion Fruit, Pineapple and Guava

OR

KWV ROSÉ
Bright and fruity with prominent aromas of Red Berries and Pomegranate

OR

FRANSCHHOEK CELLAR MERLOT
Plum and Cherry aromas with hints of Herbal Tea and Liquorice with a smooth Sour Cherry finish

OR

FRANSCHHOEK CELLAR CABERNET SAUVIGNON
Aromas of ripe Plums and Blueberries with hints of Cigar Box, Mint, Herbs and Cedary Oak

OR

KWV SPARKLING CUVÉE BRUT
Rich Tropical Fruit aromas with a crisp, dry finish

OR

KWV DEMI SEC
Aromas of Honey-suckle and Tropical Fruit with a semi-sweet but crisp finish

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