

AVIANTO

JOIN US THIS

EASTER WEEKEND

18 - 21 APRIL 2025

Celebrate
with an
Exclusive
Picnic

DATE	18-21 April 2025
BOOKINGS	BOOK 48H IN ADVANCE
PRICE	950 PER PERSON

BOOK NOW

WEATHER CONTINGENCY

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

AVIANTO

Easter

PICNIC MENU

BITES TO BEGIN

HOME-MADE FRESH BREAD SELECTION

Served with Love-infused Flavoured Butters, Peppadew Pesto, and Basil Aioli.

PANZANELLA SALAD

Tossed with Fresh Micro Greens for a burst of freshness

LOCAL CHEESE BOARD

Accompanied by Biscuits and Sweet Fig Preserve.

THE PERFECT PAIRINGS

SMOKED SALMON SLIVERS

Served with Red Onion Marmalade, Cream Cheese, and Deep-Fried Capers

CHARCUTERIE

Featuring Marinated Olives and a Fiery Tomato Chutney

BITES

Biltong, Caramelized Nuts, Drywors & Dried Fruits

THYME-INFUSED MEATBALLS

on a bed of Garlic Hummus.

WRAPS

Balsamic Glazed Strawberry and Brie Wrap

BEEF

Soy & Honey Marinated Beef Kebabs

SWEET ENDINGS

BERRY SALAD

Seasonal Berries Drizzled with a Strawberry Sorbet Sauce.

AVIANTO BROWNIE

With Dark Chocolate Mousse and a Chocolate Shard.

STRAWBERRY KISSES

Chocolate-Dipped Strawberries

GOLDEN MOMENTS

Ferrero Rocher's



A V I A N T O
Easter
PICNIC MENU

VEGAN MENU

DRIED FRUIT COUSCOUS SALAD

ROASTED BUTTERNUT & BASIL SALAD

TOASTED MIXED NUT BRITTLE
with Dried Fruits

WRAPS
with cucumber, Avocado and Spicy Tomato

SEASONAL BERRY SALAD

VEGAN BROWNIES

VEGETARIAN MENU

STRAWBERRY & BRIE WRAP

GRILLED HALLOUMI BATONS
with Apple Chutney.

CLASSIC GREEK SALAD
with Feta and Lemon Zest

VEGETABLE STIR FRY WRAP

SPANAKOPITA

Served with Tzatziki and Tomato Chutney

WINE OPTIONS

KWV ROSÉ
Aromatic Red Berries and Pomegranate.

KWV SAUVIGNON BLANC

Tropical and Refreshing

SPARKLING KWV CUVÉE BRUT
Crisp, Bright, and Bubbly

