



CALL & COLLECT

Call / WhatsApp – Order – Collect – 072 290 2102

Tuesdays – Sundays 12h00 – 21h00

Choose from either our 180g steak mince burger or our free range chicken breast burger, served with our rustic fries. All our burgers are dressed with shredded lettuce, sliced tomato, dill pickle, caramelised onion, the Manor's sauce.

THE MANOR'S BURGER R110

Add streaky bacon R25 / cheddar cheese R18

THE ITALIAN BURGER R120

Basil pesto, mozzarella, basil and balsamic glaze.

THE MEXICAN BURGER R150

Sliced jalapeno, oregano, cilantro, guac and nachos... you add your crunch.

THE VEGETARIAN BURGER R80

Mushroom and lentil.

Add avo R20 / cheddar cheese R15 / feta R15

SLICED, TOASTED CIABATTA SANDWICHES SERVED WITH RUSTIC FRIES

Choose your filling

Griddled free range chicken breast, sliced Mozzarella with our homemade pesto & sundried tomato pesto R125

OR

Sliced Mozzarella, sliced tomatoes, fresh basil, olive oil, balsamic glaze & pesto mayo R90

OR

Asian style steamed prawns, avo, fresh ginger, coriander, spring onions, cucumber, lemongrass, carrot, toasted sesame seeds with a soy, mayo, lime dressing R140

OR

Smoked Trout, cream cheese, slivers of red onion, fried caperberries, black pepper, lemon juice & zest R120

BBQ'D PORK SPARE RIBS R170 (500G) / R325 (1KG)

Served with our rustic fries and a fresh cucumber salad with Greek yoghurt, mint, chives & lemon juice dressing.

PAYMENT AND DELIVERY INFORMATION

We accept cash, card or eft payments.

Please take a picture as proof of payment and send it via WhatsApp. This will be required in order to confirm the order.

EAT

SIMPLE & FRESH



SWEET POTATO GNOCCHI R140

Prepared in a light creamy sauce, wilted spinach leaves, grated Grana Padano, nutmeg, a hint of garlic & finished with lemon zest, chiffonade crispy leeks, toasted pine nuts and a drizzle of olive oil.

SWEET POTATO GNOCCHI RAGU R150

Prepared in a rich beef, tomato, red wine, celery, onion, carrot, garlic & oregano sauce finished with Grana Padano & chiffonade crispy leeks.

ASIAN

ANGRY OR GRUMPY DUCK R123

Aromatic angry duck prepared with a blend of Thai herbs, garlic, fresh lemongrass, chilli & sautéed vegetables, its got bite! Served with Jasmine rice.

THAI RED OR GREEN CURRY

Chicken R115 / Prawn R140 / Tofu R100

Traditional Thai curry delicately prepared with seasonal vegetables in coconut milk, served with Jasmine rice.

PHAD THAI

Chicken R140 / Prawn R155 / Tofu R130

Prepared with fresh garlic, fresh lemon juice, fried egg noodles, spring onions, soy & fish sauce finished with fresh coriander and chopped toasted peanuts.

THAI STYLE STICKY BBQ PORK BELLY R130

Prepared with Jasmine fried rice, griddled bok choy, mange tout, carrots, bean sprouts, lemongrass, sesame seed oil, chilli, toasted sesame seeds, served with a soft boiled egg on the side.

INDIAN SPICED LAMB MADRAS R190

Tender lamb shoulder slow cooked in Chef Vincent's secret sauce, served with Basmati rice or our homemade roti.

CHICKEN MAKHANI R155

Prepared with aromatic Indian spices, cashews & coconut milk served with our homemade roti and our sambals – beetroot raita, banana with coconut, chopped tomatoes & onion, served with Basmati rice.

EXTRA PORTION OF RICE R30

EXTRA HOMEMADE ROTI R35