

EAT

SIMPLE & FRESH



LIGHT LUNCH MENU

12h00 - 16h00

Choose from either our 180g steak mince burger or our free range chicken breast burger, served with our rustic fries.

THE MANOR'S BURGER R105

Shredded lettuce, sliced tomato, dill pickle, caramelised onion, the Manor's sauce.

Add streaky bacon R25 / cheddar cheese R18

THE ITALIAN BURGER R115

Pesto, mozzarella, basil and balsamic glaze.

THE MEXICAN BURGER R145

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

THE MUSHROOM & LENTIL VEGETARIAN BURGER R75

Shredded lettuce, sliced tomato, dill pickle, caramelised onion, the Manor's sauce.

Add avo R20 / cheddar cheese R15 / feta R15

PANKO'D CRUMBED FISHCAKE R95

Made with hake, mashed potato, peas, dill, lemon zest, Italian parsley served with a side of greens, baby tomatoes, cucumber, our homemade marinated kalamata olives, lemon zest & a lemon wedge.

CAESAR SALAD SERVED WITH A POACHED EGG R105

Crispy cos lettuce, traditional Caesar dressing, crispy Parma ham, ciabatta croutes, served with a soft poached egg finished with a swirl of olive oil.

Add a griddled free range chicken breast R25

CHEFS WRAP WITH GRIDDLED CHICKEN STRIPS R90

Prepared with fresh basil, baby spinach, avo, carrots, red cabbage, broccoli, cucumber, toasted sunflower seeds, basil mayo served with the Manor's rustic fries.

Vegetarian R75

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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

R120

OR

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

R85

OR

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

R135

MANOR'S CHICKEN SCHNITZEL R115

Panko crumbed free range chicken breast, served with either mash or rustic fries with a creamy button and porcini mushroom sauce on the side.

250G SIRLOIN GREMOLATA R190

Prepared medium/rare with a generous dollop of the Manor's gremolata (parsley, lemon zest & juice, capers, anchovies, olive oil, black pepper) finished with preserved lemon bites served with our mini loaves (dotted with rosemary, garlic and olive oil) with a boutique leaf side salad of baby rosa tomatoes, cucumber, red onion, lemon zest, the manor's olives & olive oil.

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CRAYFISH TAIL SALAD R175

Steamed crayfish tails sliced, served with wedges of iceberg lettuce, cucumber, finely sliced spring onion, avo slices and sourdough croutes, dressed with a yoghurt, lemon juice & zest, dill dressing finished with olive oil, black pepper & pomegranate rubies or rehydrated cranberries (seasonal).

BRUNCH IN A BOWL KALE SALAD R75

Marinated kale leaves (Dijon mustard, red wine vinaigrette, olive oil, salt & black pepper dressing) with cranberries, toasted pecans, goats cheese, finely sliced red onion, crispy bacon bites, baby rosa tomatoes & two boiled eggs.

THE MANORS QUICHE & SALAD R80

Roast chicken, baby spinach, cream, peas, broccoli, tarragon, mature cheddar, grated Grana Padano, spring onions, grated courgette, thyme, salt, black pepper served with a boutique leaf side salad of baby rosa tomatoes, cucumber, lemon zest, red onion, the manor's olives & olive oil.

LEMON PASTA WITH GRANA PADANO R75

Prepared with fresh lemon juice & zest, a dash of crème fraîche, salt & black pepper, finished with a panko crumb pangritata with toasted almonds, parsley and a smattering of garlic

SIRLOIN TAGLIATA R160

220g Griddled sirloin prepared medium / rare, sliced, served at room temperature on a bed of spaghetti pasta with fresh garlic, basil, Italian parsley, lemon zest, salt & black pepper, baby tomatoes, olive oil, finished with Grana Padano shavings & toasted pine nuts.

INTRODUCING THE MANOR'S HOMEMADE ICE-CREAM MILKSHAKES

Nutella R55

Strawberry R55