

EAT

SIMPLE & FRESH



LUNCH MENU

12h00 - 16h00

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 pink sauce.

THE MANOR'S BURGER R115

Add streaky bacon R25 / cheddar cheese R18

THE ITALIAN BURGER R130

Basil pesto, Mozzarella, fresh basil and balsamic glaze.

THE MEXICAN BURGER R145

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

THE MUSHROOM & LENTIL VEGETARIAN BURGER R95

Add avo R20 / cheddar cheese R18 / feta R15

PANKO CRUMBED FISHCAKE R105

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, rustic fries & a lemon wedge.

CHEFS WRAP WITH GRIDDLED CHICKEN STRIPS R95

Fresh basil, baby spinach, avo, carrots, red cabbage, broccoli, cucumber, toasted sunflower seeds, basil mayo served with the Manor's rustic fries.
Choice of white or wholewheat wrap.

Vegetarian R80

EAT OPERATING TIMES: 08h00 – 22h00 Monday – Sunday

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LUNCH MENU

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 **R135**

OR

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

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 **R31**

CHEF'S CHICKEN SALAD **R85**

Baby spinach, avo, carrots, red cabbage, broccoli, cucumber, toasted sunflower seeds and small bites of our preserved lemon with basil pesto mayo dressing on the side.

BRUNCH IN A BOWL KALE SALAD **R80**

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

CRAYFISH TAIL SALAD (SEASONAL) **R180**

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

MANOR'S CHICKEN SCHNITZEL **R130**

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

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250G SIRLOIN GREMOLATA R198

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, our mini loaves (rosemary, garlic and olive oil) served with a boutique leaf side salad.

SIRLOIN TAGLIATA R180

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.

THE MANOR'S QUICHE & SALAD R98

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.

LEMON & CRÈME FRAÎCHE PASTA R90

Prepared with fresh lemon juice & zest, salt & black pepper, finished with Grana Padano & a panko crumb pangritata with toasted almonds, parsley and a smattering of garlic.

CALAMARI RINGS R120

Panko crumbed with Italian parsley, lemon zest, salt & black pepper, served with Chef's homemade tartar sauce with smashed peas and our rustic fries.

OR

Pan fried with olive oil, parsley, garlic and fresh lemon juice, served with Chef's homemade tartar sauce with smashed peas and our rustic fries

THE MANOR'S HOMEMADE ICE-CREAM MILKSHAKES

Vanilla R48

Nutella R55

Fresh strawberry R55