



# **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 BEEF OR FREE RANGE CHICKEN BURGER R115

Add streaky bacon R25 / cheddar cheese R18

## PANKO CRUMBED FISH BURGER R140

Panko crumbed hake goujons, prepared with a pea & mint puree, harissa mayo and charcoaled cos lettuce leaves served with rustic fries.

## 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.

## TWO OR THREE SHREDDED DUCK CIABATTINI ROLLS R100 / R150

Prepared with Asian style BBQ sauce, julienned cucumber, carrot, mixed cabbage, fresh ginger, toasted sesame seeds, coriander and sriracha mayo.





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## 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

#### **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.

#### **VEGETARIAN MEZE BOWL R125**

Baked aubergine finished with harissa mayo drizzle, griddled baby marrows, a quickly pickled tomato & red onion salad, feta, Manor's marinated olives, humus, dukkah, griddled lemon wedge, olive oil, parsley and served with a grilled pita (white or wholewheat) with olive oil and dried oregano.

## 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.

## **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.





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## 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.

## FRIED CALAMARI RINGS R125

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

## PAN-FRIED NAMIBIAN PATAGONICA CALAMARI (280G) R195

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

## CHEF'S GRIDDLED CHICKEN WRAP OR SALAD R95 / R90

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

Choice of white or wholewheat wrap.

Vegetarian R80

## THE MANOR'S HOMEMADE ICE-CREAM MILKSHAKES

Vanilla R48 Nutella R55 Fresh strawberry R55