

EAT OPERATING TIMES: 07h30 – 21h30 Monday – Sunday

BREAKFAST MENU

08h00 - 15h00

SEASONAL FRUIT SALAD SERVED WITH GREEK YOGHURT R45

Add our fabulous home-made Muesli R45

Made with almonds, oats, honey, cornflakes, dried apricots, All-Bran, cranberries, hazelnuts, pecan nuts, pumpkin & sunflower seeds

EL PIXO R98

Sweetcorn fritters made with feta, chilli & spring onions, served with slices of avocado, streaky bacon, two poached eggs, grilled baby tomatoes, fresh coriander, olive oil, lemon zest, a wedge of lemon and chilli on the side.

THE MANOR'S FULL ENGLISH R115

Two eggs, streaky bacon, sausage (your choice), pan-fried mushrooms, butter beans in a cream/tomato sauce, with a little garlic & squeeze of lemon juice, served with half a roasted tomato with a sprig of thyme 2 slices of toast (your choice).

EGGS BENEDICT PLAIN R65

Two poached eggs on a toasted English muffin with hollandaise.

Add streaky bacon R85 / smoked salmon R90 / Rocket R12

TURKISH DELIGHT R80

Sourdough toast with smashed avocado, lemon juice & zest, salt, black pepper, homemade Dukkah, crispy kale, two poached eggs, feta, lemon zest finished with olive oil, served with chilli on the side.

PERSIAN STYLE EGGS R80

Toasted flat roti with our homemade ricotta, Greek Yoghurt with mint, two poached eggs, panfried tomato & onion with chilli flakes, olives, feta, drizzled with a smoked paprika butter & finished with fresh parsley, mint & a lemon wedge.

THE MANOR'S FRENCH TOAST R68

The Manor's homemade ricotta, fresh strawberries, maple syrup, mint leaves & sprinkled with icing sugar.

Add streaky bacon R25

PLAIN OMELETTE R50

Three egg omelette with two slices of toast (your choice).

Add your filling

Streaky bacon R25 / grilled baby tomato R10 / griddled button mushrooms R20 / pan-fried onions R8 / Cheddar cheese R18 / feta R8 / smoked salmon R30 / homemade basil pesto R30 / asparagus R35 / baby spinach R8 / avo R20

CROISSANT WITH BUTTER R50

Add your filling

Scrambled eggs R20 / streaky bacon R25 / grilled baby tomato R10 / griddled button mushrooms R20 / pan-fried onions R8 / cheddar cheese R18 / smoked salmon R30 / avo R20

EXTRA HONEY R10

EXTRA MAPLE SYRUP R10

EAT OPERATING TIMES: 07h30 – 21h30 Monday – Sunday

STARTERS & SNACKS

12h00 - 21h30

THE MANOR'S ZUCCHINI FRIES R50

Panko crumbed, served with an aioli and lemon wedge.

PERI-PERI CHICKEN LIVERS / PRAWNS R60 / R95

Pan-fried with cream, cherry tomatoes, peri-peri, smoked paprika, garlic, onion, lemon zest & juice.
Served with our homemade Portuguese roll.

THE MANOR'S FAMOUS RUSTIC FRIES R65

Flavoured with Cajun spice, served with the Manor's pink sauce & tomato sauce.

CHINESE PORK BELLY POPS R90

Prepared with white peppered panko breadcrumbs, quickly pickled carrot, cucumber & red cabbage side salad with a soy, scallion, chilli, ginger & toasted sesame seed dipping sauce.

BEEF SHIN CROQUETTES R70

Served with chutney

LIGHTLY DUSTED FRIED SQUID TENTACLES R95

Served with a Sriracha mayo..

EAT OPERATING TIMES: 07h30 – 21h30 Monday – Sunday

ASIAN MENU

12h00 - 21h30

STARTER

PRAWN & CHICKEN SU MAI PRAWN DUMPLINGS R70

Prepared with lemongrass, ginger, spring onion, toasted sesame seeds & chilli served with our delicious homemade pickled veg side & dipping sauce.

MAINS

THAI CALAMARI OR CHICKEN SALAD (200G)

R140 / R135

Prepared with julienned carrots, cucumber, rainbow cabbage, spring onions, lemon grass, fresh ginger, toasted peanuts, coriander, black & white sesame seeds, sesame seed oil finished with a red Thai peanut dressing.

CRISPY/ANGRY OR GRUMPY DUCK R155/R180

Aromatic duck prepared with a blend of Thai herbs, fresh lemongrass, garlic, chilli & sautéed vegetables, it's got bite!

Add Jasmine rice R30

THAI RED OR GREEN CURRY

Tofu R95 / Chicken R110 / Prawn R135

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

PHAD THAI

Tofu R125 / Chicken R142 / Prawn R178

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

THAI STYLE STICKY PORK BELLY R132 / CHICKEN R110

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

INDIAN SPICED LAMB MADRAS R170

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

CHICKEN MAKHANI R158

Prepared with aromatic Indian spices, cashews & fresh cream served with our sambals - beetroot raita, banana with coconut, chopped tomatoes & onion, served with Basmati rice or our homemade roti.

BASMATI RICE R30

STICKY RICE R30

ROTI R32

EAT OPERATING TIMES: 07h30 – 21h30 Monday – Sunday

LUNCH MENU

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.

You can build your best buddy into the burger you desire

BEST BUDDY BEEF BURGER R115

Add streaky bacon R25 / cheddar cheese R18 / jalapeno R12.50 / feta R15 / avo R20

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.

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.

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.

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.

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

EAT OPERATING TIMES: 07h30 – 21h30 Monday – Sunday

DINNER

17h00 - 21h30

EAT OPERATING TIMES: 07h30 - 21h30 Monday - Sunday

BEEF FILLET (250G) WITH OUR HOMEMADE JUS R250

Served with charcoaled spring onions, roasted baby tomatoes & zucchini with thyme, and a baked potato or rustic fries.

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.

BEER BATTERED HAKE R120

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

BBQ'D PORK SPARE RIBS R150 (400G) / R209 (600G)

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

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

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.

PAN FRIED SWEET POTATO GNOCCHI

CREAMY WILTED BABY SPINACH SAUCE R145

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

OR

CREAMY PORCINI AND BUTTON MUSHROOMS SAUCE R180 (V)

Prepared in a creamy porcini and button mushrooms sauce with thyme, toasted pine nuts, grated Grana Padano, lemon zest and crispy finely sliced leeks.

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.

You can build your best buddy into the burger you desire

BEST BUDDY BEEF BURGER R115

Add streaky bacon R25 / cheddar cheese R18 / jalapeno R12.50 / mozzarella R18 / avo R20

THE MUSHROOM & LENTIL VEGETARIAN BURGER R95

Add avo R20 / cheddar cheese R18 / feta R15

SOMETHING SWEET

CHOCOLATE FONDANT R65

We use 71% organic dark chocolate.
Served with our homemade toasted
white marshmallow ice cream.

THE MANOR'S ETON MESS R60

Crème anglaise, chewy meringue
& fresh seasonal berries.

THE MALVA PUDDING

Malva pudding served with our custard ice-cream - R70

EAT OPERATING TIMES: 07h30 – 21h30 Monday – Sunday