

# BREAKFAST MENU

08H00 – 14H00

## SEASONAL FRUIT SALAD, GREEK YOGHURT AND HONEY R65

### ADD OUR FABULOUS HOMEMADE MUEZL R55

Almonds, oats, puffed multigrain cereal, honey, cornflakes, dried apricots, bran flakes, dried cranberries, hazelnuts, dates, pecan nuts and pumpkin seed

## EL PIXO R130

Sweetcorn fritters, avocado slices, streaky bacon, poached eggs, cherry tomatoes, fresh coriander, olive oil, lemon zest, a wedge of lemon and chilli on the side.

## THE MANOR'S FARM STYLE R140

Two eggs, streaky bacon, sausage (your choice), pan-fried mushrooms, butter beans in a cream/tomato sauce, grilled tomato, 2 slices of toast (your choice).

## EGGS BENEDICT R120

Streaky bacon, poached eggs, toasted English muffin, hollandaise.

## EGGS ROYALE R150

Smoked rainbow trout, poached eggs, toasted English muffin, hollandaise

## EGGS FLORENTINE R120

Sautéed spinach, poached eggs, toasted English muffin, hollandaise.

## TURKISH DELIGHT (V) R95

Sourdough toast, smashed avocado, homemade Dukkah, crispy kale poached eggs, feta, lemon wedge, served with chilli on the side.

## PERSIAN STYLE EGGS (V) R100

Toasted roti, homemade ricotta, Greek yoghurt, mint, poached eggs, grilled tomato & onion, chilli flakes, kalamata olives, feta, smoked paprika butter and lemon wedge.

## THE MANOR'S FRENCH TOAST (V) R90

Homemade ricotta, fresh strawberries, maple syrup, mint leaves & sprinkled with icing sugar.

**Add bacon R30**

## CROISSANT (V) R60

Butter and jam

## OMELETTE (V) R80

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

**Add your filling**

Streaky bacon **R30**/ Grilled baby tomato **R12** /

Grilled mushrooms **R18**/ Pan-fried onions **R12** / Cheddar cheese **R20**/  
Feta **R12**/ Rainbow trout **R35** / Baby spinach **R12**/ Avocado **R25**

## BREAD SELECTION

Sourdough **R18**, Seeded bread **R15**, White R **R15**, Rye **R20**, Gluten Free **R25**

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

## STARTERS & SNACKS

12h00 - 21h30

### THE MANOR'S ZUCCHINI FRIES (V) R60

Panko crumbed, served with an aioli and lemon wedge.

### PERI-PERI CHICKEN LIVERS R80 / PERI-PERI PRAWNS R140

Smoked paprika and peri-peri cream sauce, cherry tomato, Portuguese roll.

### TRUFFLE RUSTIC FRIES (V) R100

Truffle salt, Chipotle mayo.

Add Parmesan R22

### CHINESE PORK BELLY POPS R115

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 R95

Wild rocket, Smokey chutney

### LIGHTLY DUSTED SQUID TENTACLES R115

Served with a Sriracha mayo

### GARLIC MUSSELS R 80

In Creamy white wine sauce

### PRAWN & CHICKEN SU MAI PRAWN DUMPLINGS R90

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



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# ASIAN MENU

12h00 - 21h30

## **THAI CALAMARI OR CHICKEN SALAD** **R170 / R160**

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 R220**

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

## **THAI RED OR GREEN CURRY**

**Tofu R115 / Chicken R135 / Prawn R165**

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

## **PHAD THAI**

**Tofu R150 / Chicken R170 / Prawn R220**

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 R160 / CHICKEN R135**

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 R220**

Tender lamb slow cooked in our secret sauce, served with Basmati rice or our homemade roti.

## **CHICKEN MAKHANI R190**

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.

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

# LUNCH MENU

12h00 - 17h00

*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, caramelized onion & the Manor's sauce  
You can build your best buddy into the burger you desire*

## **BEST BUDDY BEEF BURGER R150**

Add streaky bacon R30 / cheddar cheese R22 / pickled jalapeno R15 / feta R18 / avo R24

## **MUSHROOM & LENTIL BURGER (V) R130**

Add avo R24 / cheddar cheese R22 / feta R18/ pickled jalapeno R15

## **PANKO CRUMBED FISHCAKE R130**

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 R130**

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

Add a griddled free range chicken breast R40

## **BRUNCH IN A BOWL KALE SALAD R110**

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

## **CHEF'S GRIDDLED CHICKEN SALAD R115**

Fresh basil, baby spinach, avo, carrots, red cabbage, broccoli, cucumber, red onion, toasted sunflower seeds, basil mayo dressing

## **SIRLOIN TAGLIATA R220**

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.

## **CALAMARI RINGS R150**

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

## **CHEF'S GRIDDLED CHICKEN WRAP R115**

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 R95**

## **BEER BATTERED HAKE R150**

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

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# DINNER

18h00 - 21h30

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## **BEEF FILLET (250G) R300**

Charcoaled spring onions, sautéed seasonal veg with thyme, baked potato with crème fraiche or rustic fries and red wine jus.

## **SIRLOIN / T-BONE / RUMP R 250**

Truffle chips , sauteed greens , slow roasted tomato and wild mushroom sauce

## **BBQ'D PORK SPARE RIBS R180 (400G) / R250 (600G)**

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

## **PAN-FRIED NAMIBIAN PATAGONICA CALAMARI R220**

Prepared with olive oil, parsley, garlic and fresh lemon juice, sauteed tomato and kalamata olives, served with rustic fries and Chef's homemade tartar sauce

## **MANOR'S CHICKEN POUSSIN R180**

Mustard mash, oven roasted vine tomato and sautéed green and a mustard cream sauce

## **SWEET POTATO GNOCCHI (V) R175**

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.

## **FISH R 220**

Pan fried Seabass with a mediterranean veg medley , braised baby fennel, Lemon and caper sauce

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## SOMETHING SWEET

### **CHOCOLATE FONDANT R90**

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

### **THE MANOR'S ETON MESS R75**

Crème anglaise, chewy meringue  
& fresh seasonal berries.

### **THE MALVA PUDDING R80**

Malva pudding served with our custard ice-cream

### **TRIO OF SORBET R75**

Chef Choice

### **SEMIFREDDO R85**

Hibiscus infused with pistachio crumble

### **FRUIT PLATE 80**

Seasonal fruit served with cream cheese mousse



