

Dear Guest

**Welcome to Ivory Manor**

We encourage you to take some time out of this busy, fast-paced lifestyle to relax.

Enjoy our beautiful gardens and tranquil surroundings, listen to the fountains trickling away, embrace the songs of the birds and savour the sound of the crackling fireplace.

We pride ourselves in the quality of our food and service that we render.

Please note that your food may take longer to prepare than a typical franchise restaurant. We prepare our food with fresh products and a lot of love, hence why it may take longer to be served.

We appreciate your understanding and value your continued support.





## *Cold Breakfast Selection*

Served from 07:00 until 11:00

**Pastry selection – Serves 2 to 3 guests** **115**  
**(20-minute baking time) (x7 Pastries)**

*Selection of freshly baked Croissants, Sweet Pastries and Muffins, served with Butter, Cheese and Preserves.*

**Full Continental Plate** **105**  
*Yoghurt & Granola Glass, Selection of Fresh Seasonal Fruit Cuts, Mini Muffin, Cold Meat & Cheese Skewer.*

**Scone Plate** **75**  
*Two freshly baked Scones with Butter, Cheese and Preserves.*

**Lady Manor Artistry Fruit Canvas** **95**  
*Selection of fresh Seasonal Fruits arranged on a plate, served with infused Greek Yoghurt, Chunky White Chocolate Granola. Rooibos Honey Dip.*

## *Light Breakfast Collection*

Served from 07:00 until 13:00

**Banana French Toast** **95**  
*Banana Bread French Toast topped with Chunky Bacon Jam, Grilled Banana Crispy Bacon & drizzled with Thyme Whiskey Syrup.*

**Sundried Tomato & Anchovy Bruschetta** **85**  
*White Anchovy, Sundried Tomato & Basil Salsa, Butter-Fried Egg with Spring Onions, Pesto & Parmesan on Grilled Bruschetta.*

**Nordic Salmon Waffle** **95**  
*Salmon & Chive Cream Cheese Mousse filled Crisp Nordic Waffle with Champagne Sabayon & Lemon Pearls with a Micro Baby Spinach Citrus Salad.*



*Hot Breakfast Selection*

Served from 07:00 until 11:00

**Savoury Breakfast Waffle**

*Belgian Waffle with Biltong Cream Cheese Truffles, Grilled Maple Glazed Bacon, Espresso Bacon Jam, with Poached Eggs and Sauce Hollandaise.*

**Manor Benedict**

*Traditional Buttermilk Scones, Chives & Crème Fraiche, Poached Eggs, Smoked Salmon topped with Lemon Hollandaise & served with Red Onion Relish.*

**The Fairy Tale Nest**

*Creamy Soft Scramble with cured Gypsy Ham, Grilled Asparagus, Potato & Cheese Croquette with Mustard Creme Dressing & Crispy Phyllo Nest.*

**Ivory Manor Breakfast**

*Two fried Eggs, Grilled Bacon, Beef Sausage Pinwheel, Crispy Hash Brown, Thyme Marinated Mushrooms & Roasted Rosa Tomatoes.*

**The Periwinkle Omelette (V)**

*Three-egg Omelette topped with Tomato, Mushroom Medley & Mozzarella Cheese served with Basil Pesto and Roasted Rosa Tomatoes.*

**HOT SELECTION ONLY 165**  
**ADD A GLASS OF BUBBLY 50**



**“All in-house guests to enjoy the continental plate (or a selection from the continental options), as well as a choice from our hot selection & freshly squeezed juice.”**



**IVORY MANOR**  
*Boutique Hotel*

*Light Lunch*

Served from 12:00 until 16.00pm

**"Please take note that these items take a minimum of 20 minutes to prepare".**

**Gourmet BBQ Chicken Wrap 155**

*Crispy Chicken Strips, Garlic Aioli, Baby Lettuce and Greens  
Beer battered Onion Rings & a Side.*

**Lady Ivory Pancakes 100**

*Bolognaise Lean Beef Mince filled Pancakes topped with Karoo Crumble,  
Three Cheese Sauce and Smoked Marinara Reduction with brandy-soaked  
Raisin Gel.*

**Manor Rustic Manor Quiche 100**

*Quiche served with Ivory House Salad (choice of):  
Chicken, Camembert & Cranberry.  
Grilled Beef Fillet, Butternut, Pepper dew & Feta.  
Bacon, Halloumi & Roasted Rosemary Apple.  
Ratatouille Vegetable & Cheese.*

**The Chef's Burger 160**

*Matured Minced Beef (250g) served Medium, Swiss Cheese, Grilled Pastrami,  
Sauerkraut, Caramelised Onion, House Burger Sauce, Beer Batter Onion  
Rings & a Side.*

**Signature Manor Chicken "BLT" Sandwich 160**

*Soft Italian Rosemary Focaccia Filled with Grilled Lemon 'n Herb Chicken  
Breast, Crispy Bacon, Fried Egg, Greens, Marinated Tomato, Cheese and  
Creamy Remoulade Sauce & a Side.*

**Sides: Potato Wedges, Potato Fries, Sweet Potato Fries or Ivory House Salad**



## *The Salad & Pasta Collection*

- Smoked Salmon Salad** **135**  
*Avocado (seasonal), Smoked Baby Beets, Black Balsamic Strawberries, Pickled Cucumber, Halloumi Cheese & Creamy Herb dressing.*
- Goats Cheese and Beetroot Salad (V)** **105**  
*Pickled Beetroot Medley, Orange, Celery, Macadamia, Goats Cheese Mousse & Wholegrain dressing.*
- Ivory Caesar Salad (V)** **145**  
*Crisp Coss Lettuce, Garlic Croutons, Anchovy Fillets, Parmesan Shavings and a Caesar dressing & Spring Onion Tuile.  
Grilled Chicken*
- Tagliatelle Limone (V)** **155**  
*Home-Made Tagliatelle Pasta with Lemon Zest, Fresh Lemon Juice, Parmesan, Black Pepper, Cream and Butter.*
- Chicken Piccata** **160**  
*Piccata style chicken, Al Dente Linguine, Roast Bell Pepper, Pea's & Creamy Café de Paris Sauce, Basil & Fried Capers.*





## *Chef's Starter Recommendation*

Served from 16:00 until 22:00pm

*"Please note that these items take a minimum of 20 minutes to prepare"*

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|---|------------|
| <b>Argentinean Laksa Prawn &amp; Carrot</b>   | <b>105</b> |
| <i>Grilled Marinated Prawns, Carrot Medley &amp; Onion with Creamy Laksa Sauce.</i>   |            |
| <b>Tapestry Antipasti Canvas</b>  | <b>105</b> |
| <i>Deli Cold, Indezi Cheese, House Pickles, Marinated Olives, Petit Pesto Mozzarella Balls, Hummus &amp; Parmesan Twists &amp; Sour dough Crostini.</i>     |            |
| <i>Sharing for 2 people <b>180</b></i>  |            |
| <b>Venison Carpaccio</b>  | <b>105</b> |
| <i>Parmesan, Capers, Garlic Tullie, Wild Rocket &amp; infused Berries.</i>  |            |
| <b>Duo Of Pork</b>  | <b>105</b> |
| <i>Cumin &amp; Fennel Crispy Pork Belly &amp; Slow Roasted Pulled Pork Turn Over, Apple Puree, Coconut &amp; Pineapple Chutney.</i>                         |            |
| <b>Biltong Mushroom Risotto</b>   | <b>105</b> |
| <i>Biltong, Mushroom, Creamy Risotto, Pecorino Cheese &amp; Mushroom Wafer</i>  |            |
| <b>Vegetarian Arancini (V)</b>  | <b>95</b>  |
| <i>Panko Crumbed Sundried Tomato, Spring Onion, &amp; Halloumi Risotto Ball, Sauteed Baby Spinach with Butternut Cream Sauce &amp; Pumpkin Pie Crumble.</i> |            |
| <b>Yorkshire Manor Pudding</b>  | <b>105</b> |
| <i>Slow Braised Red Wine &amp; Rosemary Deboned Oxtail, Golden Yorkshire Pudding, Micro Ivory Slaw &amp; Crispy Glass Potatoes.</i>                         |            |



## *Main Course*

Served from 16:00 until 22:00pm

**“Please take note that these items take a minimum of 30 minutes to prepare”**

### **Beef**

*Dry-aged Ribeye Steak (400g)*

**305**

**Or**

*Grilled Beef Fillet (300g)*

**275**

*Cognac Peppercorn Sauce or Mushroom & Thyme or Red Wine Demi Glaze*

*Served with “Sweet Cinnamon Pumpkin Fritters”, Thyme Carrots, Broccoli Florets and Horseradish Pommies Pears.*

### **Lamb Shank**

**305**

*Slow Braised Lamb Shank, Sweet Potato Mash, Natural Red Wine Jus & Oven Roasted Root Vegetables.*

### **Salmon Niçoise**

**290**

*Pan fried Norwegian Salmon with a Warm Niçoise Salad and Caper Parsley Crème Sauce.*

### **Golden Hake & Peas**

**175**

*Shallow Fried Smoked Paprika & Lime Hake, Creamy Pea Risotto, Grilled Seasonal Vegetables & Lemon Garlic Butter*

### **Olive & Thyme Chicken**

**175**

*Grilled Chicken Thighs, Infused Bulgar Wheat, Beet Puree with Lemon Velouté & Green Herb Oil, Wild Rocket Leaves, Golden Cauliflower Croquettes & Olives.*

### **Chicken Supreme**

**175**

*Chicken Breast stuffed with Mushrooms, Sage & Cheese with Golden Hassel Back Potatoes, Roast Butternut Puree, Creamy Spinach, Blistered Tomatoes finished with a Chicken Velouté.*

### **Truffle & Mushroom Gnocchi (V)**

**165**

*Pan fried Exotic Mushrooms, Pesto Gnocchi and Cherry Tomato dressing with Parmesan Shavings.*

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**Char-Grilled Cauliflower Steak (V)**

**165**

*Cauliflower Puree, Sweet Potato, Asparagus Spears & Baby Corn.*

**Mild Masala Vegetable Curry (V)**

**160**

*Mild Masala Creamy tomato Chick Pea Curry with Cauliflower, Grilled Broccolini, Buttery Roti, Tomato & Cucumber Salsa, Coconut & Pineapple Chutney & Coriander.*





*Desserts*

Served from 12:00 until 22.00pm

**Signature Amarula Cake**

*Dark Chocolate Nutella Sponge, Amarula Cheesecake Mousse*

**95**

**Lavender Cheesecake**

*Baked Cheesecake, Fig Preserve.*

**95**

**Cake of the Day**

*Please ask waitron for the Cake Speciality of the day*

**85**

**Milk Tart Cannoli**

*Crisp Cannoli filled with Milk Tart & Cinnamon Ice Cream.*

**90**

**Crème Brûlée**

*Dark Chocolate layered Crème Brûlée with Apricot & Cardamon Ice Cream*

**95**

Enjoy a glass of dessert wine or fortified wine from our wine list.

