



**IVORY MANOR**  
*Boutique Hotel*

*Breakfast*

Served from 07:00 until 11:00

**PASTRY SELECTION STAND**

**55**

*Choose 2 of our freshly baked Pastries from our in-house bakery and enjoy it with our variety of teas or coffees  
Croissants, scones, muffins, sweet pastries or banana bread served with butter, cheese, jam and marmalade*

**LADY IVORY SUNRISE**

**70**

*Seasonal fruits and berries served with infused Greek yoghurt, rooibos honey dip and white chocolate granola*

**COCONUT BLACK RICE PUDDING**

**65**

*Cooked in coconut milk with fresh banana slices, toasted almond, blue berries, drizzle of raw honey and mint*

**AVOCADO ON TOAST**

**95**

*Lightly buttered homemade seeded bread, sautéed cherry tomato, chunky avocado, poached eggs, toasted sesame seeds, wild rocket, with balsamic reduction and micro herbs*

**HOT-SMOKED SALMON SCRAMBLE**

**165**

*Freshly baked croissant, 50gr Smoked salmon trout, free range scrambled eggs, baby spinach, asparagus, cottage cheese and chives*

**MANOR BENEDICT**

**150**

*Toasted English muffin, spinach, herbed cream cheese, poached hen eggs topped with traditional hollandaise sauce and a tomato & onion salsa*

**IVORY MANOR BREAKFAST**

**175**

*Two fried eggs, grilled bacon, sausage, chakalaka, roasted tomato & mushroom medley and crispy hash brown*

**BARLEY HEALTH BOWL**

**140**

*Sauteed brown mushrooms, tomato confit cherry tomatoes, grilled asparagus spears, avocado slices, medium boiled egg, with mustard crème dressing*

*Chopped Back Bacon, mozzarella, crispy potato, peppers and chives*





**IVORY MANOR**  
*Boutique Hotel*

*Salads*

**IVORY CAESAR SALAD 110**

*Crisp Cos lettuce, garlic croutons, anchovy fillets, parmesan shavings, medium poached egg with Caesar dressing and onion tuile*

**Add Chicken 145**

**CAULIFLOWER AND BASIL 120**

*With rocket, sriracha aioli, baby marrow spaghetti, burnt baby onion, buffalo mozzarella with paprika and ginger oil*

**TUNA NICOISE SALAD 120**

*Pan seared tuna, parmentier potato, green beans, cos lettuce cherry tomatoes marinated olives, egg, peppers, cucumber Dressed with Dijon mustard and red wine vinaigrette*

*Light Lunch*

**MANOR RUSTIC QUICHE 125**

*Chicken, Camembert & cranberry  
Grilled beef, butternut, pepper dew & feta  
Ratatouille vegetables and cheese  
Served with salad and a creamy blue cheese dressing*

**SIGNATURE MANOR CHICKEN 130**

*Toasted ciabatta bread with grilled lemon and herb chicken fillet, crispy bacon, rocket, tomato, cheese and creamy remoulade sauce*

**THE CHEFS BURGER 170**

*Matured ground beef (250g) served medium with Swiss cheese, gherkins, grilled pastrami, tomato jam, house burger sauce, beer batter onion rings and fries*

**HAKE AND SWEET POTATO FRIES 160**

*Fennel slaw, pea puree, ponzu aioli, charred lemon and pea shoot salad*

**HEARTY LAMB RAGU 180**

*Slow braised pulled leg of lamb with linguini, chilli flakes, rocket and parmesan shavings*





# IVORY MANOR

*Boutique Hotel*

Served from 16:00 until 22:00pm

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

## *Salads*

### **ROASTED VEGETABLE AND QUINOA SALAD 90**

Seasonal Roasted Vegetables with Deep Fried Halloumi, Steamed Quinoa, Toasted Sunflower Seeds, Chickpea Hummus and Rocket dressed with a Smoked Balsamic Reduction

### **BILTONG, FETA & FIG SALAD 100**

Shavings Of Beef Biltong served on a Bed of Cos Lettuce, Figs, Cucumber, Tomato & Candied Cashew Nuts, topped with Gooseberry Dressing

## *Starters*

### **YORKSHIRE MANOR PUDDING 110**

Slow braised pulled lamb with Chives and shallots, Micro Ivory Slaw and Crispy Glass Potatoes

### **SALT AND PEPPER SQUID 130**

Crispy Calamari rings and heads with Velvet Smooth Ponzu Mayo, Pickled Carrots, Spring Onion, Creamy Avo Mousse and micro greens

### **IVORY MANOR SOUP OF THE DAY 85**

With garlic infused cream, salted Parsley & spring onion, green oil and Parmesan melba toast

## *From the Grill*

### **RIBEYE STEAK ON THE BONE (450 gr) 320**

Served with a Cognac Peppercorn sauce

### **FIRE ROASTED BABY CHICKEN (300 gr) 220**

With a mild Prego sauce

### **GARLIC AND CHILLI BUTTERFLIED TIGER PRAWNS (6 each) 290**

Served with a Lemon and herb butter sauce

### **SMOKED BEEF RIBS (300 gr) 260**

With our inhouse barbeque sauce

## *Vegetarian options*

### **CAULIFLOWER STEAK 160**

Served with a creamy miso and mushroom gravy

**Grills are served with a choice of French Fries, Potato mash, or Sweet Potato Chips with crispy Onions and oven roasted Vegetables**



## *Main Course*

**SLOW BRAISED LAMB SHANK (400gr) 340**

*Served with Sweet Potato Herbed Mash, Oven Roasted Root Vegetables and Natural Red Wine Jus*

**PAN SEARED KINGKLIP FILLET 270**

*With Baby Prawns, Charred Limes, Aromatic Asian Greens, Buttered Mash, Crispy Sea Wheat and Miso Broth*

**GRILLED FREE-RANGE CHICKEN SUPREME 240**

*Creamy Cauliflower Risotto, Pan Fried Mange Tout, Charred Baby Onions Cups Finished with a Wild Mushroom Sauce*

**TRADITIONAL BEEF WELLINGTON (200GR) 290**

*Fillet Mignon Medallions Cooked Medium/Rare, Red Wine and Rosemary Jus served with Butternut Puree and Buttered Seasonal vegetables*

**MUSTARD AND HERB CRUSTED LAMB RACK 280**

*Roasted Potato with Crème Fraiche, Herbed Baby Carrots, Broccolini, Crispy Baby Onions with Mint & Red Wine Demi Glaze*

**SLOW ROASTED PORK BELLY 240**

*with Crispy Crackling, Cauliflower Puree, Potato Parmesan Fondant, Seasonal Vegetables accompanied by Apple & Thyme Jus*

**MOONSTONE HOT POT OXTAIL 300**

*Slow Braised Red Wine & Rosemary Oxtail, Soft Parmasen Polenta with sage butter and Pan-fried asparagus*

## *Vegetarian options*

**SMOKED EGGPLANT STEAK 160**

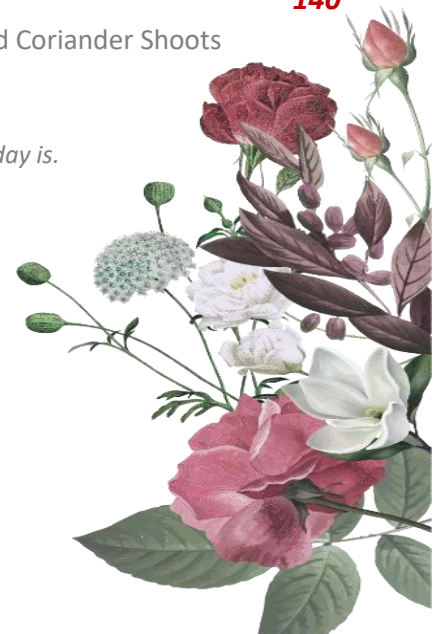
*Potato croquets, Confit Cherry, Baby Marrow Noodles, Haricot vert with Napolitana Sauce Garnished with Fresh Basil Shoots & Toasted Sesame Seeds*

**SPINACH AND MUSHROOM KORMA 140**

*Coconut Rice, Riata, Mango Chutney, Tomato Salsa, Papadum and Coriander Shoots*

**CHEFS SPECIAL OF THE DAY**

*Please find out from our waiters what the special of the day is.*





**IM**  
**IVORY MANOR**  
*Boutique Hotel*  
*Desserts*

**CLASSICAL CHOCOLATE NEMESIS**

**120**

*With mixed Berry compote, chocolate shavings, vanilla crumbs and fresh berries*

**BUTTERNUT & COCONUT BRULLEE**

**90**

*Sweetened sunflower dust, Brandy snaps and coconut foam*

**MALVA PUDDING WITH AMARULA CREME ANGLAISE**

**110**

*Vanilla ice cream, milk tuile and fresh berries*

**POACHED PEAR IN SWEET WINE**

**100**

*With vanilla Mascarpone, white chocolate macaroon and caramelised walnuts nuts*

**DEEP FRIED VANILLA ICE CREAM**

**120**

*Fluffy pistachio sponge with passion fruit mousse and coulis garnished with.*

***Enquire from waiter what our cake of the day is for only R95 per slice.***

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

