



SELECTION OF LOCAL CHEESE BOARD

110

125

With homemade seed crackers, preserves, nuts and fruits

CHARCUTERIE

Cold cuts with homemade pickles, marinated olives, grilled artichokes, dips and breads



MANOR RUSTIC QUICHE

105

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

IVORY CAESAR SALAD 110

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

Add Chicken

SIGNATURE MANOR CHICKEN SANDWICH 130

Soft Italian rosemary focaccia filled with grilled lemon and herb chicken fillet, crispy bacon, fried eggs, rocket, tomato, cheese and creamy remoulade sauce

THE CHEFS BURGER

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

TAGLIATELLE ALL' ARRABBIATA

Fresh pasta tossed in and a spicy Italian tomato sauce with chives, basil, parmesan cheese, green oil and dukka dust

CAPE MALAY FISH AND PRAWN CURRY 170

Herbed basmati rice, sambal, banana yogurt, toasted coconut, coriander and a crispy poppadum.

BEEF TAGLIATA

Grilled medium beef fillet on a wild rocket salad, baby tomatoes, julienne red onion, shimeji mushrooms, shaved parmesan, garlic oil with balsamic dressing

170

140

185

145