

THE
MANOR
AT NEDERBURG

TO GET THINGS STARTED

CRISPY SQUID Main Option; add a side of Fries or Garden Salad Chenin Blanc, Garlic & Coriander Crème with Orange & Citrus dressing <i>Recommended wine: The Heritage Heroes Anchorman</i>	R115 R225
BEEF TARTAR Cape Malay Beef Tartare served with Cured Egg Yolk & Sesame Crisps <i>Recommended wine: The Manor House Chardonnay</i>	R120
HARVEST POKE BOWL Fresh & pickled veg served with Avocado, Goat's Cheese & Smoked Salmon <i>Recommended wine: Cap Classique Brut (MCC)</i>	R125
SEASONAL STIR-FRY (GLUTEN FREE & CONTAINS NUTS) Add grilled Chicken Crispy Vegetables tossed in Sweet Soy Glaze with Ramen Noodles & Kewpie Dressing <i>Recommended wine: The Baronne - chilled</i>	R95 R45

MAINS

AMASI FRIED CHICKEN BURGER Crunchy Pickled Cabbage on a soft Milk Roll & Celery Ranch Dressing <i>Recommended wine: The Winemasters Chardonnay</i>	R135
PAN SEARED RAINBOW TROUT Nederburg Rainbow Trout served with Quinoa Salad, Crispy Peppers, Red Onions & Pineapple Salsa <i>Recommended wine: The Winemasters Rosé</i>	R180
BRAISED LAMB SALAD Deboned Lamb Neck served with Couscous & Balsamic Cherry Tomatoes with Roasted Feta <i>Recommended wine: The Heritage Heroes Brewmaster - chilled</i>	R165
"PLANKIE" STEAK With Avocado and Grapefruit salad <i>Recommended wine: The Manor House Cabernet Sauvignon - chilled</i>	R185
PORK BELLY RAMEN Asian Style Pork Belly with soy cured egg yolk, Noodles and Creamy Soy Dressing <i>Recommended wine: The Double Barrel Reserve - chilled</i>	R160
AUBERGINE Ratatouille style Aubergine, Courgette, Roasted Peppers & Chevin <i>Recommended wine: The Manor House Chardonnay</i>	R135

LINGERING ENDINGS

WHITE CHOCOLATE & PUMPKIN FONDANT Vanilla Ice Cream <i>Recommended wine: The Noble Late Harvest</i>	R75
BUCHU AND AMASI PARFAIT Served with preserved Citrus and Rooibos <i>Recommended wine: The Double Barrel Reserve - chilled</i>	R75
SORBET/ICE CREAM OF THE DAY OR CAKE OF THE DAY	R65

PICKS OF THE SEASON
ASK YOUR WAITER ABOUT OUR DAILY BLACKBOARD SPECIALS