



MANOR HOUSE BISTRO AND TERRACE

BRUNCH Served until 12h00 midday

French Toast Roll-Ups

Streaky bacon, strawberries, maple syrup and cinnamon
125

Indulge

Served on rye, low GI, brown or white bread
Streaky bacon, smashed avocado, cottage cheese, tomato, chili preserve, poached egg and roasted balsamic tomato on vine
155

Eggs Benedict

Smoked salmon or black forest ham, hollandaise sauce, charcoal English muffins, rocket and truffle exotic tomatoes
155

English Breakfast

Choice of eggs, breakfast sausage (lamb, beef or pork), streaky bacon, potato croquettes, black baked beans, exotic tomatoes and mushrooms
165

OPEN SANDWICH WITH RUSTIC FRIES OR SWEET POTATO FRIES

Choice of rye, health or brioche bread

Buffalo mozzarella, heirloom tomatoes, tomato and chilli reduction, avocado, basil **V**
125

Pulled pork shoulder, quince chutney and smoked paprika mustard
155

TOASTED SANDWICH WITH RUSTIC FRIES OR SWEET POTATO FRIES

Choice of Rye, low GI, brown or white

Smoked chicken mayonnaise
155

Tuna mayonnaise
155

Bacon and cheddar cheese
125

Roast beef and emmental cheese
125

Gypsy ham, tomato and cheddar cheese
125

Bacon, lettuce, tomato and mayonnaise
125

CHICKEN CAESAR WHOLE WHEAT WRAP

Lime and chive grilled chicken, cos lettuce, streaky bacon, parmesan shavings and caesar dressing
165



V Vegetarian Option **H** Healthy Option + Contains Nuts



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TRIO OF FINGER SANDWICHES

Smoked salmon and cream cheese

Cucumber and minted cream cheese

Roast beef and honey mustard

125

The Fairlawns (Beef Burger)

Served with or without black brioche bun

Choice of rustic fries or sweet potato fries

Beef burger, smoked onion peppadew relish, camembert cheese, avocado and streaky bacon garnish

225

BITES

Battered cauliflower bits and smoked paprika aioli

75

Chilli and olive oil rubbed beef biltong

125

Toasted nuts and mixed olives

105

STARTERS

Lady Luscious

Strawberry, deep fried halloumi, avocado, honey mustard dressing and micro greens

145

Springbok

Smoked springbok carpaccio, Japanese mayonnaise, parmesan chips and tomato salsa croutes

165

Asparagus

Cucumber rolled goat's cheese, exotic tomato, olive, balsamic reduction and truffle oil

150

Lazy Days

Upside down tomato tart, fresh basil and mascarpone cheese

105

Cured Salmon

Beetroot cured salmon, fresh apple and celery salad, crème fraiche dressing, pumpernickel bread and soya pearls

165

MAINS

Baboo Bobotie

Traditional lamb bobotie and apricot chutney

205





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Oxtail

Oxtail slow cooked on the bone, cauliflower mash and garden vegetables
265

Sea Bass

Beetroot variations, tender stem broccoli, goat's cheese and orange
210

Thai Red Vegetable Curry

Cashew nuts, sticky coconut scented jasmine rice and pineapple salsa **V**
185

Pork Ribs

Grilled pork ribs, sweet potato fries and green salad
255

PASTA

Salmon Carbonara

Fettuccine pasta and asparagus
195

Spaghetti Bolognese

Parmesan shavings and truffle oil
165

Sides **V**

Mixed green vegetable

Cauliflower mash

Sweet potato mash

45

DESSERT

Fruity Toots

Seasonal fruit cube salad, berries, fruit pearls and vanilla gelato
95

Cheesecake

Passion fruit and vanilla and mixed citrus salad
105

Hazelnut

Azèlia 34 % molten lava cake, burnt butter crumble and honey comb gelato
120

Cheese Board

Local cheeses, fig and watermelon preserve, berries and lavash
205

Frozen Trio of Treats

3 scoops of gelato, frozen yogurt and sorbet
105

