

BACK

THE
MANOR
AT NEDERBURG

BREAKFAST 9AM – 11:30AM

Homemade muesli	70
Full cream yoghurt, winter fruits	
Shakshuka	80
Poached eggs in tomato & pepper sauce, naan bread, fresh coriander	
Nederburg Chefs Classic	105
Bacon, eggs, boerewors, homemade Chakalaka, baby spinach & mushroom, toasted bread	
Eggs Benedict	100
English muffin, roasted tomato, gypsy ham, sauvignon blanc hollandaise	
Add Salmon: R20	
French Toast	85
Crème fraiche, berry compote, preserved fig crispy bacon	

TO SHARE – ALL DAY

The Manor house cheese board	150
The Manor house cheese and cold meat board	175
Nachos	150

Chakalaka, cheddar, avo, whipped cream
cheese, red onion salsa

**Marinated olives, roasted nuts
and beef biltong 75**

**Duck spring rolls spicy sweet
hoisin dipping sauce 75**

SUPERHEROES KIDDIES MEALS

Cheese griller & potato mash 55

Chicken strips, fries 65

**Spaghetti bolognese,
mozzarella 70**

Fish goujons, mayonnaise, fries 70

Waffle & maple syrup 65

Ice cream & choc sauce 45

KIDDIES SIDES

Skinny fries 35

Buttered corn on the cob 30

Mushy garden peas 30

STARTERS & SOMETHING LIGHT

Cured Tuna	85
Corn salsa, pickled baby onions soya & balsamic glaze	
Quinoa Salad	80
Chick peas, Danish feta, crispy leeks, red pepper sauce	
Add crispy fried squid: R35	
Fried artichokes	75
Spiced carrot pureé, confit cherry tomato, glazed rainbow carrots	
Classically served oysters (6)	150
Candied Baby Beets	70
Roasted baby beets with orange gremolata and chevin cheese	

MAIN DISHES

Sous vide line fish	140
Scored squid tubes, cauliflower florets, smoked spring onions and lemon butter sauce	
Oven roasted beef fillet	150
Baby vegetables, smoked potato puree and jus	
Nederburg Baronne burger	140
Spiced lamb crispy bacon, brie cheese, guacamole with potato wedges	
Chili glazed pork belly	160
Layered potato, gratinated parmesan apple & rooibos sauce	
Battered hake	125
Salt and vinegar cigars, pineapple salsa, lime aioli	

Halloumi and sun dried tomato polenta 125

Deep fried baby vegetables, spiced tomato sauce and balsamic glaze

– Substitute halloumi for grilled tofu (vegan)

Buttermilk fried chicken burger 140

Peppadew salsa, salted potato wedges

SIDE DISHES

Add one of the following to your main 30

Add two of the following to your main 55

Creamed spinach & feta

Cinnamon and honey glazed pumpkin wedges

Crispy salted skin on potato wedges or Shoe string fries

Potato spuds with whipped crème fraiche

Roasted baby beets with orange gremolata and chevin cheese

Chefs garden salad

Samp and beans

Buttered green beans

*Service charge on tables of 8 guests and more.
DAILY SPECIALS OR MEAL OF THE DAY –
PLEASE ASK YOUR WAITER FOR DETAILS*

TO END

Dark chocolate fondant, beetroot ice cream, brandy snap	75
Cake of the day SQ	65
Trio of tarts, pecan, seasonal fruit & crème pâtisserie, hertzoggie	85
Deconstructed Banoffee Crunchy, toffee, banana, chantilly	70
Marble cheese cake, Nederburg cabernet coulis	70

CHEESE

A glass of Nederburg Noble Late Harvest with
your favourite bite of cheese :

Gorgonzola, melba & freshly cut fruit	65
Brie wedge, preserved green fig & toasted ciabatta bread	50
Matured Boerenkaas, citrus marmalade & sesame lavash	50
Semi - hard Gruyere, spiced pineapple & cracker	60

FROM THE BAR

Soft Drinks (Coke, Coke Zero, Fanta, Crème Soda)	25
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Iced Tea (Peach, Lemon)	28
Tisers (Apple & Red Grapetiser)	28
Boxed Fruit Juice	25
Mineral Water – still or sparkling	28
Non-alc Bubbly	120
Non-alc Ciders (Savanah & Hunters)	30
Virgin Mojito	45
Virgin Mary	45
Virgin Honey Mule	45
Rock Shandy	45
Duchess Virgin Gin & Tonic	45
Mimosa	50

BUT FIRST, COFFEE

Cappuccino	30
Americano	28
Café Latte	30

Flat White	30
Espresso single/double	20/25
Red Cappuccino	30
Chai Latte	30
Hot Chocolate	30
Assorted Teas	25
(Ceylon, Green, Rooibos, Earl Grey, English Breakfast)	

PICNIC AT THE MANOR

R480 per basket, serves two guests, we supply all your picnic needs. BOOKED IN ADVNACE

Welcome to the Manor lawns . . .

We have prepared your picnic with love and attention and our friendly team are available for any additional requests you might have. Please do not hesitate to call on them.

To start...

Sliced salami & ham, white rind cheese & semi matured cheese

Freshly baked bread rolls and butter, grapes

Biltong ives, pickles, nuts, crackers, hummus, pesto & cream cheese

For the main event...

Whole roasted spiced baby chicken sautéed caramelised new potatoes, lemon beurre blanc

Chef's garden salad and vinaigrette

Not so bitter ending...

Cinnamon coffee doughnuts, fruit skewers

Your picnic includes a bottle of sparkling wine with our compliments. We supply all the crockery, cutlery and picnic blanket needs.

Soft drinks, waters, non-alcoholic ciders and hot beverages are available to order from your waitron.

We trust you enjoy your picnic and thank you for your support.

All the best,

The Manor at Nederburg team

CRISP AND LIGHT

Cuveé Brut	105
Sparkling and fresh fruity fun	
Nederburg Cap Classique	195
Great minerality, orange zest and freshly baked Brioche	
Nederburg Sauvignon Blanc	85
Grapefruit, green pepper, green olives and lime	
The Manor Sauvignon Blanc	175
Gooseberry, passion fruit and peach	
II Centuries Sauvignon Blanc	335
Herbaceous with a hint of garden pea and asparagus	

A TOUCH OF OAK

Nederburg Chardonnay 85
Citrus, apricot & vanilla oak flavours

The Young Airhawk Sauvignon Blanc 190
Tomato vine, lemon zest and minerals

The Anchorman Chenin Blanc 190
Gentle oak and tropical fruit

DELIGHTFULLY DIFFERENT

Nederburg Grenache / Carignan Rose 85
Grapefruit, pomegranate, apple & strawberry – the quintessential summer wine

Ingenuity White Blend 250
A big and bold blend, crisp, fresh and layers of fruit, flowers and a hint of spice

Noble Late Harvest 130
Luscious apricot and honey

FULL-BODIED & FRUITY

Nederburg Merlot 100
Deep red, flavours of berries, soft juicy tannins, touch of oak and chocolate

Nederburg Pinotage
Delightfully well balanced, distinctive Pinotage red fruits and smokiness

Nederburg Shiraz 100
Dark chocolate and sour cherries – great with lamb

The Manor House Shiraz **215**

Blueberries, blackcurrant and loads of pepper

A CABERNET COLLECTION

Nederburg Cabernet **100**

Sauvignon

A trusted favourite – loads of dark fruit and tobacco flavours

The Manor House Cabernet **215**

Sauvignon

Pepper and herb garden with a splash of blackcurrant and plum

II Centuries Cabernet **505**

Sauvignon

Complex with hints of earthiness, oak, and rich dark fruit

BLENDED MAGIC

Baronne **75**

Deliciously fruit forward and smooth with hints of cherries and prunes

Edelrood **100**

Blend of Cabernet Sauvignon & Merlot, great potential for maturing

The Brewmaster Bordeaux **225**

Blend

Complex and silky, with dark fruit and a cheeky pepper finish

The Motorcycle Marvel Rhone **255**

Blend

Loads of spice, leather and plummy fruit

Ingenuity Spanish Blend 360

Soft and silky, fruitcake, cinnamon and liquorice

Ingenuity Italian Blend 405

Balanced plum and fruit palate with a smooth finish

WINE COCKTAILS

Tiny Green Bubbles 75

Coriander or mint syrup, gin, lemon juice, fresh green apple, Nederburg Cuvee Brut

Noble in the Sun 85

4 options of Bitters: celery, peach, grapefruit or aromatic. Noble Late Harvest, Bain's

Red Wine Cobbler 60

Muddled citrus and castor sugar shaken with Nederburg Cabernet Sauvignon

Smirking Honey Mule 70

Ginger beer, vodka, freshly squeezed lemon juice

**SUNDAY STYLE LUNCHES,
BUFFET TO TABLE**

Pre booking essential with choices from below offering

Minimum 4 guests – maximum 20 guests

1 main dish + 2 sides R155

2 mains + 2 Side R185

Add extra Side @ R30 per person

MAIN DISHES

**Thai green chicken & prawn curry,
steamed basmati, sambals,
poppudums**

**Traditional lamb stew, chakalaka,
samp & beans**

**Oven baked melanzane,
gratinated parmesan**

**Oven roasted oxtail, garlic
mashed potatoes**

**Tomato beef bredie, mielie pap,
sun dried tomato pesto**

Grilled whole beef fillet, jus

**Pan fried kingklip, smoked spring
onions and lemon butter sauce**

SIDES

Creamed spinach & feta

Cinnamon and honey glazed pumpkin wedges

Crispy salted skin on potato wedges

Potato spuds with whipped crème fraiche

Roasted baby beets with orange gremolata and
chevin cheese

Chefs garden salad

Samp and beans

Buttered green beans

Garlic butter asparagus