

THE
MANOR
AT NEDERBURG

|| BREAKFAST – 9:00 to 11:30 ||

HOMEMADE MUESLI Full cream yoghurt and winter fruits	R70
SHAKSHUKA Poached eggs in tomato & pepper sauce, naan bread and fresh coriander	R80
NEDERBURG CHEF'S CLASSIC Eggs, bacon, boerewors, homemade chakalaka, baby spinach, mushrooms and toast	R105
EGGS BENEDICT Poached eggs on English muffin, served with roasted tomato, gypsy ham and Sauvignon blanc hollandaise Substitute ham for smoked salmon	R100 R20
FRENCH TOAST served with crème fraiche, berry compote, preserved fig and crispy bacon	R85

|| TO SHARE – ALL DAY ||

The Manor House CHEESE BOARD	R150
The Manor House CHEESE AND COLD MEAT BOARD	R175
NACHOS, chakalaka, cheddar, avocado, whipped cream cheese and red onion salsa	R150
MARINATED OLIVES, roasted nuts and beef biltong	R75
DUCK SPRING ROLLS with spicy sweet hoisin dipping sauce	R75

|| SUPERHEROES KIDS' MEALS ||

Cheese griller & potato mash	R55
Chicken strips	R65
Spaghetti bolognese with mozzarella	R70
Fish goujons and mayonnaise	R70
Waffle and maple syrup	R65
Ice cream and chocolate sauce	R45

|| SIDE DISHES FOR KIDS ||

Skinny fries	R35
Buttered corn on the cob	R30
Mushy garden peas	R30

|| STARTERS & SOMETHING LIGHT ||

CURED TUNA, corn salsa, pickled baby onions, soya & balsamic glaze	R85
QUINOA SALAD, chick peas, Danish feta, crispy leeks and red pepper sauce Add crispy fried squid	R80 R35
FRIED ARTICHOKES, spiced carrot purée, confit cherry tomato and glazed rainbow carrots	R75
CLASSICALLY SERVED OYSTERS (6)	R150
CANDIED BABY BEETS Roasted baby beets with orange gremolata and chevin cheese	R70

|| MAIN DISHES ||

SOUS VIDE LINE FISH, scored squid tubes, cauliflower florets, smoked spring onions and lemon butter sauce	R140
OVEN-ROASTED BEEF FILLET, baby vegetables, smoked potato purée and jus	R150
NEDERBURG BARONNE BURGER, spiced lamb, crispy bacon, brie cheese and guacamole, served with potato wedges	R140
CHILI-GLAZED PORK BELLY, layered potato, gratinated parmesan, apple & rooibos sauce	R160
BATTERED HAKE, salt and vinegar cigars, pineapple salsa and lime aioli	R125
HALLOUMI AND SUNDRIED TOMATO POLENTA, deep-fried baby vegetables, spiced tomato sauce and balsamic glaze - Substitute halloumi for grilled tofu (vegan)	R125
BUTTERMILK-FRIED CHICKEN BURGER, peppadew salsa, and salted potato wedges	R140

|| SIDE DISHES ||

ADD ONE of the following to your main dish	R30
ADD TWO of the following to your main dish	R55
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	
Chef's garden salad	
Samp and beans	
Buttered green beans	

|| TO END ||

DARK CHOCOLATE FONDANT, beetroot ice cream, brandy snap	R75
CAKE OF THE DAY SQ	R65
TRIO OF TARTS: Pecan, seasonal fruit & crème patisserie and hertzoggie	R85
DECONSTRUCTED BANOFFEE PIE, Crunchy, toffee, banana and Chantilly cream	R70
MARBLE CHEESE CAKE with Nederburg Cabernet Sauvignon coulis	R70

|| CHEESE ||

A glass of NEDERBURG NOBLE LATE HARVEST with your FAVOURITE BITE OF CHEESE:	
Gorgonzola, melba and freshly cut fruit	R65
Brie wedge, preserved green fig and toasted ciabatta bread	R50
Matured Boerenkaas (farmhouse cheese), citrus marmalade and sesame lavash	R50
Semi-hard Gruyere, spiced pineapple and cracker	R60