

THE
MANOR
AT NEDERBURG

FOR THE LOVE OF LOCAL BREAKFAST

08:30 - 11:30

FRENCH TOAST	R85
Soft Enriched Bread dipped in Spiced egg mixture and served with Berry Coulis & Citrus Crème Fraiche	
MUESLI BOWL	R95
Stewed Fruit, Served with Plain Greek Yoghurt, Toasted Nut Muesli & Honey	
BREAKFAST POKE BOWL	R120
Smoked Salmon with Selection of Crispy Greens, Goat's cheese and Soft Poached Egg	
SHAKSHUKA	R145
Poached Egg in Tomato relish, Feta & Olives Topped with Boerenkaas Served with Toasted Bread.	
THE MANOR BREAKFAST	R165
Eggs, Bacon, Boerewors, Steak, Fried Mushrooms, Cherry Tomatoes, Hash Brown & Toasted Bread	
KIDDIES BREAKFAST	R65
Scrambled Eggs, Boerewors, Flapjack & Toast	
BREAD OPTIONS	R30
Ciabatta	
Sour Dough	
White or Brown Loaf	
Seed Loaf	
COFFEES & TEAS	
Cappuccino / Cafe Latte	R35
Flat White / Chai Latte	R35
Red Cappuccino / Hot Chocolate	R35
Americano	R30
Espresso Single	R20
Espresso Double	R25
Almond Milk	R25
Assorted Teas	R25
<i>Ceylon, Green, Rooibos, Earl Grey, English Breakfast</i>	

PICKS OF THE SEASON

ASK YOUR WAITER ABOUT OUR DAILY BLACKBOARD SPECIALS

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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 & Trout <i>Recommended wine: Cap Classique Brut (MCC)</i>	R125
SEASONAL STIR-FRY <i>(GLUTEN FREE & CONTAINS NUTS)</i> 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
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FROM THE BAR

Soft Drinks (<i>Coke, Coke Zero, Fanta, Cream Soda</i>)	R25
Iced Tea (<i>Peach, Lemon</i>)	R28
Appletiser	R28
Boxed Fruit Juice	R25
Mineral Water 750ml (<i>Still, Sparkling</i>)	R30
Non-Alcoholic Bubbly (<i>JC Le Roux</i>)	R120
Non-Alcoholic Ciders (<i>Hunter's, Savanna</i>)	R30
Virgin Mojito	R45
Virgin Mary	R45
Virgin Honey Mule	R45
Steelworks (<i>Cola Tonic, Ginger Beer, Lime, Bitters</i>)	R50
Rock Shandy	R45
Mimosa	R50
Vawter (<i>Cucumber, Lemon & Lime, Grapefruit</i>)	R30

|| CRISP & LIGHT ||

Cuvée Brut R110
 Sparkling & fresh fruity fun

Cap Classique Brut (MCC) R195
 Great minerality, orange zest and
 freshly baked brioche

Winemasters Sauvignon Blanc R85
 Grapefruit, green pepper, green olives & lime

|| TOUCH OF OAK ||

Winemasters Chardonnay R85
 Citrus, apricot & vanilla oak

The Manor House Chardonnay R175
 Shortbread & ripe yellow fruit

Heritage Heroes

The Anchorman Chenin Blanc R190
 Gentle oak & tropical fruit

|| DELIGHTFULLY DIFFERENT ||

Winemasters Grenache/Carignan Rosé R85
 Grapefruit, pomegranate, apple & strawberry
 - the quintessential summer wine

Winemasters Noble Late Harvest R130
 Luscious apricot & honey

|| FULL-BODIED & FRUITY ||

Winemasters Merlot R100
 Deep red, flavours of berries, soft juicy
 tannins, touch of oak & chocolate

Winemasters Pinotage R100
 Delightfully well-balanced, distinctive Pinotage
 red fruits & smokiness

Winemasters Shiraz R100
 Dark chocolate & sour cherries

The Manor House Shiraz R220
 Blueberries, blackcurrant & loads of pepper

ANYTIME TASTES OF HOME

MANOR HOUSE PLATTER	R300
Beef Bitterballen, BBQ Chicken Wings, Pork Belly Ribs, Fries, Garden Salad and Freshly Baked Breads and Preserves	
CHEESE BOARD	R200
Selection of Locally Sourced Cheese and Freshly Baked Breads	
NUTS, BILTONG AND OLIVES	R125
Spiced Caramelised Nuts, Beef Biltong and Home-Made Olives	
BREAD BOARD FOR TWO	R85
Selection of Homemade Freshly Baked breads & Preserves	

|| WINE COCKTAILS ||

Tiny Green Bubbles R75
 Coriander or mint syrup, gin, lemon juice,
 fresh green apple, Cuvée Brut

Noble in the Sun R85
 Three options of bitters: Celery,
 grapefruit or aromatic, Noble Late Harvest,
 Bains Cape Mountain Whisky

Smirking Honey Mule R70
 Ginger beer, vodka, freshly squeezed lemon

|| CABERNET COLLECTION ||

Winemasters Cabernet Sauvignon R100
 A trusted favourite - loads of dark fruit &
 tobacco flavours

The Manor House Cabernet Sauvignon R220
 Pepper & herb garden with a splash of
 blackcurrant & plum

Private Bin Two Centuries R515
 Complex with hints of earthiness, oak,
 & rich dark fruit

|| BLEND MAGIC ||

Baronne R75
 Deliciously fruit forward and smooth with
 hints of cherries and prunes

Edelrood R100
 Dark berries, red fruit, some mocha and vanilla

Double Barrel Reserve R115
 Bold plump blueberry & cassis aromas
 that carry through to the palate

Heritage Heroes

The Brew Master Bordeaux-style Red Blend R225
 Complex and silky, with dark fruit &
 cheeky pepper finish

Heritage Heroes

The Motorcycle Marvel Rhône-style Red Blend R225
 Loads of spice, leather & plummy fruit

Kitchen Round of Beers

R20

Cash Tip to the Kitchen

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THE STOEP MENU
 SATURDAYS FROM 15:00

FROM THE BAR

Soft Drinks (<i>Coke, Coke Zero, Fanta, Cream Soda</i>)	R25
Iced Tea (<i>Peach, Lemon</i>)	R28
Appletiser	R28
Boxed Fruit Juice	R25
Mineral Water 750ml (<i>Still, Sparkling</i>)	R30
Non-Alcoholic Bubbly (<i>JC Le Roux</i>)	R120
Non-Alcoholic Ciders (<i>Hunter's, Savanna</i>)	R30
Virgin Mojito	R45
Virgin Mary	R45
Virgin Honey Mule	R45
Steelworks (<i>Cola Tonic, Ginger Beer, Lime, Bitters</i>)	R50
Rock Shandy	R45
Mimosa	R50
Vawter (<i>Cucumber, Lemon & Lime, Grapefruit</i>)	R30

|| CRISP & LIGHT ||

<i>Cuvée Brut</i> R110 Sparkling & fresh fruity fun
<i>Cap Classique Brut (MCC)</i> R195 Great minerality, orange zest and freshly baked brioche
<i>Winemasters Sauvignon Blanc</i> R85 Grapefruit, green pepper, green olives & lime

|| TOUCH OF OAK ||

<i>Winemasters Chardonnay</i> R85 Citrus, apricot & vanilla oak
<i>The Manor House Chardonnay</i> R175 Shortbread & ripe yellow fruit <i>Heritage Heroes</i>
<i>The Anchorman Chenin Blanc</i> R190 Gentle oak & tropical fruit

|| DELIGHTFULLY DIFFERENT ||

<i>Winemasters Grenache/Carignan Rosé</i> R85 Grapefruit, pomegranate, apple & strawberry - the quintessential summer wine
<i>Winemasters Noble Late Harvest</i> R130 Luscious apricot & honey

|| FULL-BODIED & FRUITY ||

<i>Winemasters Merlot</i> R100 Deep red, flavours of berries, soft juicy tannins, touch of oak & chocolate
<i>Winemasters Pinotage</i> R100 Delightfully well-balanced, distinctive Pinotage red fruits & smokiness
<i>Winemasters Shiraz</i> R100 Dark chocolate & sour cherries
<i>The Manor House Shiraz</i> R220 Blueberries, blackcurrant & loads of pepper

ANYTIME TASTES OF HOME

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Beef Bitterballen, BBQ Chicken Wings, Pork Belly Ribs, Fries, Garden Salad and Freshly Baked Breads and Preserves	
CHEESE BOARD	R200
Selection of Locally Sourced Cheese and Freshly Baked Breads	
NUTS, BILTONG AND OLIVES	R125
Spiced Caramelised Nuts, Beef Biltong and Home-Made Olives	
BREAD BOARD FOR TWO	R85
Selection of Homemade Freshly Baked breads & Preserves	

|| WINE COCKTAILS ||

<i>Tiny Green Bubbles</i> R75 Coriander or mint syrup, gin, lemon juice, fresh green apple, Cuvée Brut
<i>Noble in the Sun</i> R85 Three options of bitters: Celery, grapefruit or aromatic, Noble Late Harvest, Bains Cape Mountain Whisky
<i>Smirking Honey Mule</i> R70 Ginger beer, vodka, freshly squeezed lemon

|| CABERNET COLLECTION ||

<i>Winemasters Cabernet Sauvignon</i> R100 A trusted favourite - loads of dark fruit & tobacco flavours
<i>The Manor House Cabernet Sauvignon</i> R220 Pepper & herb garden with a splash of blackcurrant & plum
<i>Private Bin Two Centuries</i> R515 Complex with hints of earthiness, oak, & rich dark fruit

|| BLEND MAGIC ||

<i>Baronne</i> R75 Deliciously fruit forward and smooth with hints of cherries and prunes
<i>Edelrood</i> R100 Dark berries, red fruit, some mocha and vanilla
<i>Double Barrel Reserve</i> R115 Bold plump blueberry & cassis aromas that carry through to the palate
<i>Heritage Heroes</i> <i>The Brew Master Bordeaux-style Red Blend</i> R225 Complex and silky, with dark fruit & cheeky pepper finish
<i>Heritage Heroes</i> <i>The Motorcycle Marvel Rhône-style Red Blend</i> R225 Loads of spice, leather & plummy fruit

Kitchen Round of Beers

R20

Cash Tip to the Kitchen

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THE MANOR KIDS

KIDDIES BREAKFAST

Scrambled Eggs, Boerewors, Flapjack & slice of Toast
R70

CHICKEN STRIPS & CHIPS

R70

MACARONI & CHEESE

R70

FISH STRIPS & CHIPS

R70

KIDS MILKSHAKE

R30

KIDS EXPERIENCES

ENQUIRE ABOUT AVAILABILITY OR 24 HOUR IN ADVANCE BOOKING

CUPCAKE DECORATION ACTIVITY (BOOKING ESSENTIAL)

Decorate and enjoy your own Cupcake workshop with Chef Arlene
R110

MILK & COOKIE PAIRING

3 Flavoured Milk & Cookie pairing Experience
R95

THE MANOR KIDS PICNIC

*Kiddies Chicken Strips & Chips, Fresh Seasonal Fruit, Peanuts & Raisins,
(separate for allergies) & a Boxed Fruit Juice*
R120

THE MARVEL KIDS PARTY BOX

Minimum booking of 6 kids

*Kiddies Breakfast **OR** Kiddies Chicken Strips & Chips, Boxed Juice, small pack of Smarties, two small Fizzers. a Fizz Pop lollipop. a pack of NikNaks & home made Popcorn*
R170

BUILD YOUR OWN PARTY BOX

ADVANCED BOOKING ESSENTIAL

PRICE PER CHILD

Kids Meal	R70
<i>Kiddies Breakfast or Kiddies Chicken Strips and Chips or Macaroni and Cheese</i>	
Goodie Bag	R110
<i>Boxed Juice, small pack of Smarties. two small Fizzers. Fizz Pop lollipop. pack of NikNaks and home made Popcorn</i>	
Healthy Goodie Bag	R60
<i>Dried Fruit, Boxed Juice, Cucumber sticks, Carrot sticks & baby Tomatoes</i>	
Kids Milkshake	R30
Milk & Cookie Pairing Activity	R95
Cupcake Decorating Activity	R110
Child Minder	R50/HOUR PER 5 KIDS
Jumping Castle	R550/FULL DAY