

# THE MANOR AT NEDERBURG

*Our chef and winemakers have pin-pointed the ideal wine pairing for each dish on our winter menu, which elevates the harmony between the pristine ingredients.*

## TO GET THINGS STARTED

HOMEMADE SOUP Served with bread & butter <i>Recommended wine: The Winemasters Merlot</i>	R95
CRISPY SQUID Avocado, feta, olives, baby tomato, cucumber, greens, citrus dressing <i>Recommended wine: The Manor House Chardonnay</i>	R115
BILTONG SPICED BEEF STRIPS Roasted vegetables, baby tomatoes, cucumber, avocado, pickled red onion, feta, honey-mustard dressing <i>Recommended wine: Baronne -chilled</i>	R125
GRILLED LEMON CHICKEN Citrus fruit, avocado, baby tomato, pickled red onion, cucumber, toasted nuts & mustard mayonnaise dressing <i>Recommended wine: The Winemasters Chardonnay</i>	R115
CAPE MALAY LAMB SAMOSAS Served with a yoghurt dip <i>Recommended wine: The Heritage Heroes Brewmaster - chilled</i>	R95

## MAINS

BRAISED PORK HARISSA TAGINE Slow cooked pork in a tomato Moroccan sauce with roasted vegetables, couscous & yogurt herb dressing <i>Recommended wine: The Winemasters Shiraz</i>	R195
AUBERGINE & CHICKPEA HARISSA TAGINE (VEG) Served with feta, Mediterranean couscous, yoghurt herb dressing <i>Recommended wine: The Winemasters Rosé</i>	R145
RAVIOLI (VEG) Spinach, cream cheese, feta, parmesan, creamy mushroom, garlic, white wine sauce <i>Recommended wine: The Manor House Chardonnay</i>	R135
GRILLED CHICKEN BREAST Stuffed with boerewors, Van Ryn brandy cream sauce, roasted vegetables & potato wedges <i>Recommended wine: The Manor House Chardonnay</i>	R195
BEEF FILLET Daily sauce or red wine jus, roasted vegetables, potato wedges <i>Recommended wine: The Manor House Cabernet Sauvignon</i>	R225

## LINGERING ENDINGS

ROOIBOS CHAI CRÈME BRÛLÉE AND BISCOTTI Winter warming rooibos, cardamom, cinnamon, nutmeg & ginger with biscotti <i>Recommended wine: The Winemasters Nable Late Harvest</i>	R95
AMARULA CHOCOLATE PUDDING WITH WHIPPED CREAM Decadent chocolate pudding baked in a Amarula cream sauce served with whipped cream <i>Recommended wine: The Double Barrel Reserve - chilled</i>	R85
DESSERT OF THE DAY	R85



THE  
**MANOR**  
 AT NEDERBURG

FROM THE BAR

Soft Drinks ( <i>Coke, Coke Zero, Fanta, Cream Soda</i> )	R25
Peach Iced Tea	R28
Appletiser	R28
Boxed Fruit Juice	R25
Mineral Water 750ml ( <i>Still, Sparkling</i> )	R30
Non-Alcoholic Bubbly ( <i>JC Le Roux</i> )	R100
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
Windhoek Lager	R30
Heineken	R30
Savanna ( <i>Dry, Chilli, Angry Lemon</i> )	R30
Hunter's Dry	R30
Mixers ( <i>Soda Water, Tonic, Lemonade</i> )	R15
Juice 1L Jugs ( <i>Orange, Apple</i> )	R65

**|| CRISP & LIGHT ||**

*Cuvée Brut R120*  
 Sparkling & fresh fruity fun

*Cap Classique Brut (MCC) R210*  
 Great minerality, orange zest and  
 freshly baked brioche

*Winemasters Sauvignon Blanc R90*  
 Grapefruit, green pepper, green olives & lime

**|| TOUCH OF OAK ||**

*Winemasters Chardonnay R90*  
 Citrus, apricot & vanilla oak

*The Manor House Chardonnay R135*  
 Shortbread & ripe yellow fruit

*Heritage Heroes*  
*The Anchorman Chenin Blanc R190*  
 Gentle oak & tropical fruit

**|| DELIGHTFULLY DIFFERENT ||**

*Winemasters Grenache/Carignan Rosé R90*  
 Grapefruit, pomegranate, apple & strawberry  
 – the quintessential summer wine

*Winemasters Noble Late Harvest R135*  
 Luscious apricot & honey

**|| FULL-BODIED & FRUITY ||**

*Winemasters Merlot R110*  
 Deep red, flavours of berries, soft juicy  
 tannins, touch of oak & chocolate

*Winemasters Pinotage R110*  
 Delightfully well-balanced, distinctive Pinotage  
 red fruits & smokiness

*Winemasters Shiraz R110*  
 Dark chocolate & sour cherries

*The Manor House Shiraz R165*  
 Blueberries, blackcurrant & loads of pepper

ANYTIME TASTES OF HOME

BREAD BOARD FOR TWO	R85
Selection of Homemade Freshly Baked Breads & Preserves	
NUTS, BILTONG AND OLIVES	R125
Spiced Caramelised Nuts, Beef Biltong & Local Olives	
MEZE PLATTER (VEG)	R145
Boboti Falafel, Feta, Olives, Crudité, Chutney Hummus, Tzatziki, Pita Bread	
CHEESE BOARD	R200
Selection of Locally Sourced Cheese & Freshly Baked Breads	
MANOR HOUSE PLATTER	R300
Beef Bitterballen, Lamb Samosas, Sweet Chilli Chicken Skewers, Pork Belly Ribs, Fries, House Salad, a Selection of Dips	

SANDWICHES

BOBOTI FALAFEL PITA (VEGAN)	R110
Chutney Hummus, Avocado & Falafel Filled Pita, Beetroot, Pickled Red Onion, Toasted Seed Salad, Tzatziki Dip	
SLOW COOKED PULLED BEEF CIABATTA	R125
Pickled Onion, Cabbage, Avocado, Lettuce, Tomato, Mayonaise	
SMOKED TROUT CIABATTA	R145
Citrus Cream Cheese, Cucumber, Capers, Avocado, Pickled Red Onion	

**|| 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,  
 Bain's Cape Mountain Whisky

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

**|| CABERNET COLLECTION ||**

*Winemasters Cabernet Sauvignon R110*  
 A trusted favourite – loads of dark fruit &  
 tobacco flavours

*The Manor House Cabernet Sauvignon R165*  
 Pepper & herb garden with a splash of  
 blackcurrant & plum

*Private Bin Two Centuries R435*  
 Complex with hints of earthiness, oak,  
 & rich dark fruit

**|| BLEND MAGIC ||**

*Baronne R80*  
 Deliciously fruit forward and smooth with  
 hints of cherries and prunes

*Edelrood R110*  
 Dark berries, red fruit, some mocha and vanilla

*Double Barrel Reserve R125*  
 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 & a  
 cheeky pepper finish

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