

THE
MANOR
AT NEDERBURG

BREAKFAST & TO SHARE – ALL DAY

Continental cheese plate, preserve, bread, danish	R95
Shakshuka poached eggs in tomato & pepper sauce, naan bread, fresh coriander	R75
Nederberg Chefs Classic bacon, eggs, boerewors, homemade chakalaka & corn fritter, baby spinach & mushroom	R100
Croque Monsieur ciabatta, roasted tomato, avocado hummus, emmental, gypsy ham, crème fraiche, chive scrambled eggs	R95
Raisin Bread French Toast crème fraiche, berry compote, crispy bacon	R75
Manor House cheese board	R145
Manor House cheese and charcuterie board	R170
Traditional Nachos	R145
Marinated olives, roasted nuts and beef biltong	R65



SUPERHEROES KIDDIES MEALS

Beef/crispy fried chicken burger	R55
Chicken strips	R60
Spaghetti bolognaise, mozzarella	R60
Waffle & maple syrup	R50
Ice cream & choc sauce	R40

KIDDIES SIDES

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

STARTERS & SOMETHING LIGHT

Chicken Caesar Salad cos lettuce, garlic croutons, caesar dressing	R95
Jalapeno Poppers	R55
Crispy bacon & beetroot	R65
Sticky sesame chicken wings & coleslaw	R75
Classically served oysters (6)	R150
Smoked Salmon candied orange, pink pepper corn crème fraiche	R95
Fries & dip	R55



MAIN DISHES

Banana leaf baked line fish & crispy fried squid, lime & parsley aioli	R225
Falafel, cumin & herb yoghurt, cucumber and moutabel sauce	R120
Nederburg Baronne Burger shoe string fries	R140
Chimichurri beef fillet, fennel & bacon puree	R140
Venison Loin honey & cinnamon pumpkin, prune jus	R140
Meaty platter for two bbq pork ribs, 300g carved rump, boerewors, polenta balls, corn chakalaka	R295
Spiced Free Range Baby Chicken sautéed caramelised new potatoes	R140 (H) R180 (F)

SIDE DISHES

Add one of the following to your main	R30
Add two of the following to your main	R50
Almond roasted garlic broccoli	
Buttered green beans	
Skinny fries OR skin on potato wedges	
Chef's garden salad	
Candied beetroot, thym	
Honey, cinnamon pumpkin wedges	



TO END

Dark chocolate tart, orange,
chantilly cream R85

Cake of the day R65

Lime eaton mess R70

CHEESE

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

Gorgonzola, melba & freshly cut fruit R65

Brie wedge, preserved green fig &
R50
toasted ciabatta bread

Matured Boerenkaas, citrus marmalade R50
& sesame lavash

Semi - hard Gruyere, spiced pineapple R60
& cracker



FROM THE BAR

Soft Drinks R25

(Coke, Coke Zero, Fanta, Crème Soda)

Iced Tea R28

(Peach, Lemon)

Tisers (Apple & Red Grapetiser) R28

Boxed Fruit Juice R25

Mineral Water - still or sparkling R28

Non-alc Bubbly R120

Non-alc Ciders R30

Virgin Mojito R45

Virgin Mary R45

Virgin Honey Mule R45

Duchess Virgin Gin & Tonic R45

Mimosa R50

BUT FIRST, COFFEE

Cappuccino R30

Americano R28

Café Latte R30

Flat White R30

Espresso single/double R20/R25

Red Cappuccino R30

Chai Latte R30

Hot Chocolate R30

Assorted Teas R25

(Ceylon, Green, Rooibos, Earl Grey, English
Breakfast)



PICNIC AT THE MANOR

R460 per basket, serves two guests, we supply
all your picnic needs. BOOKED IN ADVNACED

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...

A selection of local cheeses & cold meats

Fresh bread and butter

Olives, pickles, nuts

Crackers

Hummus

For the main event...

Roasted baby chicken with lemon zest and
thyme

Crispy roasted new potatoes with caramelised
onions

Crisp garden salad and vinaigrette

Not so bitter ending...

Decadent chocolate brownie served with cream

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	R105
Sparkling and fresh fruity fun	
Nederburg Cap Classique	R195
Great minerality, orange zest and freshly baked Brioche	
Nederburg Sauvignon Blanc	R85
Grapefruit, green pepper, green olives and lime	
The Manor Sauvignon Blanc	R175
Gooseberry, passion fruit and peach	
Il Centuries Sauvignon Blanc	R335
Herbaceous with a hint of garden pea and asparagus	

A TOUCH OF OAK

Nederburg Chardonnay	R85
Citrus, apricot & vanilla oak flavours	
The Young Airhawk Sauvignon Blanc	R190
Tomato vine, lemon zest and minerals	
The Anchorman Chenin Blanc	R190
Gentle oak and tropical fruit	

DELIGHTFULLY DIFFERENT

Nederburg Grenache/ Carignan Rose	R85
Grapefruit, pomegranate, apple & strawberry – the quintessential summer wine	
Ingenuity White Blend	R250
A big and bold blend, crisp, fresh and layers of fruit, flowers and a hint of spice	
Noble Late Harvest	R130
Luscious apricot and honey	



FULL-BODIED & FRUITY

Nederburg Merlot	R100
Deep red, flavours of berries, soft juicy tannins, touch of oak and chocolate	
Nederburg Pinotage	R100
Delightfully well balanced, distinctive Pinotage red fruits and smokiness	
Nederburg Shiraz	R100
Dark chocolate and sour cherries – great with lamb	
The Manor House Shiraz	R215
Blueberries, blackcurrant and loads of pepper	

A CABERNET COLLECTION

Nederburg Cabernet Sauvignon	R100
A trusted favourite – loads of dark fruit and tobacco flavours	
The Manor House Cabernet Sauvignon	R215
Pepper and herb garden with a splash of blackcurrant and plum	
Il Centuries Cabernet Sauvignon	R505
Complex with hints of earthiness, oak, and rich dark fruit	

BLENDED MAGIC

Baronne	R75
Deliciously fruit forward and smooth with hints of cherries and prunes	
Edelrood	R100
Blend of Cabernet Sauvignon & Merlot, great potential for maturing	
The Brewmaster Bordeaux Blend	R225
Complex and silky, with dark fruit and a cheeky pepper finish	



BLENDED MAGIC

The Motorcycle Marvel Rhone Blend	R225
Loads of spice, leather and plummy fruit	
Ingenuity Spanish Blend	R360
Soft and silky, fruitcake, cinnamon and liquorice	
Ingenuity Italian Blend	R405
Balanced plum and fruit palate with a smooth finish	

WINE COCKTAILS

Ooooh-Mami	R95
Noble Late harvest, tomato & fennel shrub, naartjie juice, gin, mushroom foam and coconut	
Tiny Green Bubbles	R75
Coriander or mint syrup, gin, lemon juice, fresh green apple, Nederburg Cuvee Brut	
Noble in the Sun	R85
4 options of Bitters: celery, peach, grapefruit or aromatic. Noble Late Harvest, gin/ Bains optional	
Red Wine Cobbler	R60
Muddled citrus and castor sugar shaken with Nederburg Cabernet Sauvignon	

