



*Dear Guest*

*Welcome to Ivory Manor.*

*We encourage you to take some time out of this busy, fast-paced lifestyle to relax. Enjoy our beautiful gardens and tranquil surroundings, listen to the fountains trickling away, embrace the songs of the birds and savour the sound of the crackling fireplace.*

*We pride ourselves in the quality of our food and service that we render.*

*Please note that your food may take longer to prepare than a typical franchise restaurant. We prepare our food with fresh products and a lot of love, hence why it may take longer to be served.*

*We appreciate your understanding and value your continued support.*



**IVORY MANOR**  
*Boutique Hotel*

**BREAKFAST  
(07h00-11h00)**

**CONTINENTAL**

**Freshly squeezed juice - 250ml or 500ml carafe**

Orange or Grapefruit (depending on seasonal availability)  
Vegetable (enquire at your waitron about the flavour of the day)

R40,00 (250ml)  
R75,00 (500ml)

**Pastry selection - Serves 2-3 guests**

**\*20 minutes baking time\***

(Selection of freshly baked croissants, sweet pastries and muffins - six in total - served with butter, cheese and preserves)

R90,00

**Toast selection - Serves 2-3 guests**

(Selection of homemade white, brown and seed loaf - 3 slices in total - served with butter, cheese and preserves)

R45,00

**Fresh fruit plate**

(Selection of fresh seasonal fruits cut and arranged on a plate, verjuice reduction)

R55,00

**Yoghurt & granola tart with a fruit splash**

(Greek style yoghurt & homemade granola tart with fresh fruit & berries served with a fruit coulis splash and honey on the side)

R60,00

**Continental plate**

Yoghurt & granola glass, sliced fresh fruit, mini muffin, cold meat & cheese skewer

R95,00

**Smoothie**

Frozen banana, mango, coconut, pineapple & mint smoothie

R45,00



  
**IVORY MANOR**  
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**HOT SELECTION**

**Banana French Toast**

(Sliced banana loaf dipped & fried in egg custard topped with crispy honey-glazed bacon, cream cheese, cheddar & maple syrup)

**OR**

(Sliced banana loaf dipped in egg custard topped with crispy honey-glazed bacon, mascarpone cheese, fresh berries, berry coulis)

**Manor Benedict (Pastrami, Salmon or Ham)**

(Toasted English muffin, chive & crème fraiche, poached eggs, a choice of beef pastrami **OR** smoked salmon **OR** Gypsey ham topped with lemon hollandaise & served with red onion relish, mustard & creamed horseradish on the side)

**Ivory Manor Breakfast**

(Two fried eggs, honey-glazed bacon, saucy beef sausage, hash brown, thyme marinated mushrooms & roasted Rosa tomatoes)

**Open Omelette (V)**

(Three-egg omelette topped with tomato, chilli & mozzarella cheese served with basil pesto, lemon crème fraiche & fresh tomato salsa on the side)

**OR**

(Three-egg omelette topped with smoked salmon, spring onion & cheddar cheese, served with chive crème fraiche, red onion relish & avocado (subject to seasonal availability) on the side)

**Mince & Egg Bagel**

(Toasted bagel, lemon crème fraiche, topped with savoury mince, cheddar, a fried egg & crispy onion crumbs served with fresh tomato salsa & chutney on the side)

**Hot Choice only – R105,00**  
**Add a glass of bubbly – R40.00**



**“All in-house guests to enjoy the continental plate (or a choice selected from the continental options), as well as a choice from our hot menu selection & freshly squeezed juice.”**



**IVORY MANOR**  
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**SMALL PLATES...To be enjoyed as bar snacks or a light lunch  
(11h00-17h00)**

*"Smaller portions of dishes served individually, to allow for a variety to be enjoyed."*

<b>Snack board</b> Marinated olives, spicy nuts, biltong, dry-wors & crisps	130
<b>Mini boerie rolls</b> Six mini boerie rolls (3) topped with caramelized onion, gorgonzola cream & rocket (3) topped with monkey-gland, mustard, camembert & rocket	115
<b>Trio of spring rolls</b> Bobotie springroll, passionfruit, pineapple & mint chutney Smoked chicken, corn, coriander & cheddar, red onion relish Creamed spinach & feta springroll, tomato chili jam	85
<b>Seafood duo</b> Bowl of tempura squid rings & a panko prawn skewer, rustic potato chips or sweet potato chips served with sauce tartare, sweet chili, ponzu sauce & lime Serves 1-2 guests	145
<b>Crumbed chicken strips</b> Crispy crumbed chicken strips, rustic potato chips or sweet potato chips, served with mustard mayonnaise & marie-rose sauce	125
<b>Cheesy bites (V)</b> Duo of crumbed mozzarella sticks & chili cheese nuggets, rustic potato chips or sweet potato chips served with lemon & parsley mayo & sweet chili sauce	135
<b>The Ivory Manor platter</b> (A platter with portions of the items listed above) Serves 3-6 guests	395
<b>Ploughman's cheese board</b> (Selection of cheese, charcuterie, fruit, biscuits & preserves) Serves 1-2 guests	135



**IVORY MANOR**  
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**FROM OUR BREAD BASKET  
(11h00-17h00)**

*"Please take note that these items take a minimum of 20 minutes to prepare."*

<b>Gourmet BBQ chicken wrap</b> Crispy chicken strips, Siracha & BBQ mayo, cucumber ribbons, carrot & pineapple served with avocado (depending on availability) & red onion relish, rustic potato chips <b>or</b> sweet potato chips	125
<b>Grilled beef burger</b> Siracha mayo, rocket, cheddar, tomato, gherkin & red onion salsa, monkeygland sauce served with rustic potato chips <b>or</b> sweet potato chips & onion rings	145
<b>The "Ultimate" toasted cheese, red onion relish</b> The "Ultimate" toasted cheese, ham & tomato, basil pesto (Served with a green side salad)	65 70
<b>Pizzette</b> Rocket, Parma ham, parmesan shavings, pine nuts & avo (depending on availability)	105
<b>OR</b> Tomato, mozzarella, basil & olive pizzette	95





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**A LA CARTE LUNCH AND DINNER  
(12h00-21h30)**

**TO START**

**Seared tuna salad** R125,00

Sesame & black pepper seared Tuna, horseradish mousse, cucumber, avocado cream, radish shavings, carrot & red pepper salsa, wasabi mayo, honey & soy vinaigrette



*Foothills Rose 2016 - R42 / R168*

**Feta, aubergine & artichoke stack (V)** R105,00

Crumbed feta cheese, stacked between grilled & marinated aubergines, roasted red bell peppers & artichokes, truffled onion crisps, rocket pesto, toasted walnuts & sherry vinaigrette



*La Bri Chardonnay 2017 - R48 / R215*

**Vegetable & cheese tray bake, toasted ciabatta (V)** R95,00

Rosa tomatoes, halloumi, portabellini mushrooms, fresh herbs & garlic served with toasted ciabatta, balsamic vinaigrette



*Felicity Pinot Noir 2016 - R50 / R198*

**Melon, Parma ham, rocket & parmesan salad** R115,00

Melon selection, Parma ham, rocket, parmesan crisp, balsamic vinaigrette



*Kloof Street Chenin Blanc 2016 - R42 / R178*

**Seared duck & stone fruit salad** R125,00

Seared sumac & pink peppercorn spiced duck breast, roasted stone fruit, asparagus, pickled fennel, cranberries, greens, feta & hazelnut truffles, citrus & poppyseed vinaigrette



*B-Vintners Muscat de Alexandrie R55*

**Smoked springbuck carpaccio salad** R120,00

Accompanied by mustard crème, red onion, gherkin & caper salsa, radish, parmesan, rocket & balsamic vinaigrette on the side



*Hartenberg Alchemy Blend 2016 - R45 / R230*



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**STARTERS CONTINUED...**

**Steamed mussels in white wine broth with lemon, parmesan & parsley** R135,00  
Steamed mussels in white wine broth served with freshly baked bread & butter

 *Fledge & Co. Fume Blanc 2016 - R45 / R268*

**Chicken Caesar salad**

Lemon & rosemary grilled chicken breast served on greens, parmesan, olives, anchovies, roasted artichokes, pine nuts, air-dried tomatoes, croutons, balsamic vinaigrette & yoghurt cream R115,00

 *Terra Del Capo Pinot Grigio 2018 - R40 / R158*

R145,00  
**(Main)**





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**TO FOLLOW**

***"Please take note that these items take a minimum of 25 minutes to prepare."***

**Beef**

Dry-aged Ribeye on the bone, mustard & herb butter (400-500g) 250

**OR**

Scotch fillet, mustard & herb butter (250g) 175

Rustic potato chips, seared green, roasted Rosa tomatoes, duo of creamy truffled mushroom sauce & homemade monkeygland sauce



*Beaumont Constable House Red 2015 - R46 / R238*

**Lamb**

French cut rack of lamb chops (200g) drizzled with pomegranate glaze, mint, cranberry, feta & pistachio couscous, butternut puree, hummus, roasted butternut fingers, seared greens & tzatziki 225



*Winery of Good Hope Pinotage 2017 - R45 / R198*

**Seared salmon**

Seared Norwegian salmon (200g), pea puree, quinoa, pickled fennel, cucumber, parmesan & other spring greens salad, lemon, poppy & passionfruit mayonnaise, radish 195



*Idun Chardonnay 2017 - R48 / R215*

**Pasta**

Carbonara with basil cream, bacon crumbs, pine nuts, lemony-tomato salsa, rocket & parmesan (V – no bacon crumbs) 145



*Terra del Capo Pinot Grigio 2017 - R40 / R158*

**Pork**

Smoked deboned pork neck steak (200g), soya & pineapple glaze, crispy potato croquettes, fennel & carrot puree, star anise seared spring carrots & grilled corn on the cob, fresh red onion, red bell pepper, grilled pineapple & coriander salsa 165



*Hartenberg Doorkeeper Shiraz 2016 - R48 / R198*



  
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**TO END**

**Strawberry & basil jelly with custard** 65  
Whole strawberries set in cranberry jelly, vanilla crumble, vanilla yoghurt custard, basil ice cream



*Clos Malverne Sparkling Wine NV - R45 / R225*

**Lemon & raspberry tart** 85  
Lemon tart, vanilla & pecan nut brittle crumble, raspberry meringue, raspberry gel, raspberry sorbet, sesame tuille



*Glen Carlo – The Welder 2015 - R45 / R245*

**Textures of passionfruit in a glass** 75  
Passionfruit creme, coconut crumble, passionfruit & custard mousse, passionfruit, pineapple & mint salad, passionfruit frozen yoghurt, wilted blue berries, white chocolate stick



*Donkiesbaai Hooiwyn 2016 – R65 / R395*

**Chocolate & caramel delish** 85  
Dark chocolate mousse, chocolate brownie, white chocolate mousse, chocolate tuille, cookies & cream ice cream, chocolate & caramel sauce



**Coconut & litchi crème brulee** 75  
Coconut crème brulee, coconut crumble, litchi ice cream, fresh litchi & coconut salad, almond biscotti



*Rustenberg Straw Wine 2016 – R55 / R250*

**Vanilla & peach panacotta** 65  
Vanilla yoghurt panacotta, rooibos & peach soup, fresh fruit & berries, mango sorbet, peach crisp



*Graham Beck Rhona Muscadel 2015 - R50 / R225*

**Scoop of ice cream or sorbet** 25  
(Select from our list of flavours available)

**IM**  
**IVORY MANOR**  
*Boutique Hotel*

**TEA GARDEN**  
**(10h00-17h00)**

“Please take note that certain items take a minimum of 20 minutes to be baked off.”

(Add a glass of bubbly – R40.00)



<b>Pecan &amp; cream</b> Pecan nut pie, chantilly cream	75
<b>Vanilla baked cheesecake, chantilly cream</b> New York baked cheesecake, chantilly cream, fruit & fruit coulis	60
<b>Red velvet cake, caramel</b> Southern red velvet cake, caramel & berries	55
<b>Meringue, custard cream &amp; fruit</b> Pavlova, custard cream, fruit salsa, passionfruit coulis	60
<b>Mississippi Mud Pie &amp; pistachio cream</b> Dark chocolate torte, pistachio cream	65
<b>Apple frangipane &amp; cream</b> Apple & almond tartlet, chantilly cream, berry coulis, vanilla custard	60
<b>Friandise stand</b> Chocolate truffle cup, Turkish delight, Scottish shortbread biscuit	45
<b>Savoury quiche</b> Served with a green side salad <ul style="list-style-type: none"><li>▪ Spinach &amp; Feta</li><li>▪ Tomato, basil &amp; mozzarella</li><li>▪ Ham &amp; cheddar</li></ul>	75
<b>Finger sandwich stand</b> (Total of six finger sandwiches) <ul style="list-style-type: none"><li>▪ Cucumber, cream cheese &amp; rocket</li><li>▪ Tomato, basil &amp; mozzarella</li></ul>	60



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- Salami, cheddar & olive tapenade

**PICNIC BASKETS**

**(Prepared with prior booking only)**  
**"To be enjoyed in the tranquility of our Gardens"**

Cheese board with cold meat selection, crackers & preserves  
Biltong, crisps  
Marinated olives  
Spicy nuts

Pasta salad jars  
(Bacon, smoked chicken or vegetarian option available)

**OR**

Roasted beetroot, butternut & feta salads, balsamic dressing & dukka

Choice between a sandwich OR wrap  
(Beef, ham, chicken OR vegetarian option available)

**OR**

Freshly baked quiche  
(Caprese OR creamed spinach & feta OR ham & cheddar)

Fresh fruit

Cake selection  
(Vanilla baked cheesecake OR Red velvet cake)

Bottle of white or red wine  
Bottle of sparkling or still water  
Homemade lemonade or ice tea

**R275 (Basket per person)**

**R495 (Basket to share)**

