



IVORY MANOR
Boutique Hotel

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.



Breakfast

Served from 07:00 until 11:00

CONTINENTAL

Freshly squeezed juice – 250ml or 500ml carafe

Orange or Grapefruit (depending on seasonal availability) (250ml) **40**

Vegetable (enquire about the flavour of the day) (500ml) **75**

Pastry selection – Serves 2 to 3 guests **90**

(20-minute baking time)

Selection of freshly baked croissants, sweet pastries and muffins, served with butter, cheese and preserves

Toast Selection – Serves 2 to 3 guests **45**

Selection of homemade white, brown and seed loaf, served with butter, cheese and preserves

Fresh fruit plate **55**

Selection of fresh seasonal fruits cut and arranged on a plate, served with verjuice reduction

Yoghurt & granola tart with fresh fruit splash **60**

Greek style yoghurt & homemade granola tart with fresh fruit & berries. Served with a fruit coulis splash and honey on the side

Continental Plate **95**

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

Smoothie **45**

Selection of double thick yoghurt or ice cream, served with wholesome chai seeds:

- Mango and dried dates
- Litchi and mint
- Summer berries



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 & fried in egg custard topped with crispy honey-glazed bacon mascarpone cheese, fresh berry coulis.

Manor Benedict

Served with Pastrami, Salmon or Ham

Toasted English muffin, chives & crème fraiche, poached eggs, a choice of beef pastrami, or smoked salmon or Gypsy 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 beef mince, cheddar, a fried egg & crispy onion crumbs served with fresh tomato salsa & chutney on the side.

HOT SELECTION ONLY

105

ADD A GLASS OF BUBBLY

40



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



Chef's Lunch Recommendation

Served from 12:00 until 16.00pm

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

Soup Du Jour	70
Chef Speciality Soup	
Baked Bone Marrow	65
Slow Baked Bone Marrow (100g), Caramelised Onion, Herbs, Toasted Ciabatta	
<i>Suggested Wine Pairing: Morgenster Nu Series Cabernet Franc – 45/240</i>	
Baked Camembert	115
Baked Camembert (80g), Rose Petal Infused Nuts, Toasted Home-Made Bread	
<i>Suggested Wine Pairing: La Bri Chardonnay – 60/245</i>	
Beef (400g-500g)	260
Dry-aged Ribeye Steak on the Bone (400g-500g)	
or	
Matured Sirloin (350g)	165
Served with garden salad and potato wedges	
<i>Suggested Wine Pairing: Brampton Cabernet Sauvignon – 45/145</i>	
Baked Fish Cake	95
Salmon Fish Cake, Kewpie, Red Onion Relish	
<i>Suggested Wine Pairing: Fledge & Co. Blanc Fume - 75/265</i>	



Chef's Lunch Recommendation

Served from 12:00 until 16.00pm

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

Gourmet BBQ Chicken Wrap **125**

Crispy Chicken Strips, Siracha & BBQ Mayonnaise, Avocado (subject to seasonal availability), Red Onion Relish & Rustic Wedges or Sweet Potato Chips

Suggested Wine Pairing: Diemersdal Sauvignon Blanc – 40/158

Ivory Manor Burger **145**

Matured Minced Beef (250g) served medium, Melted Mozzarella, Bacon, Caramelised Onion, Onion Rings & Potato Wedges

Suggested Wine pairing: Hartenberg Alchemy Red – 45/185

Chicken Caesar Salad **120**

Lemon & Herb Grilled Chicken Breast served on Greens, Parmesan, Olives, Anchovies, Balsamic Vinaigrette

Suggested Wine Pairing: Ivory Manor House Chenin Blanc – 30/120

Snack Board **175**

Biltong, Droë Wors, Marinated Olives, Vegetable Spring Rolls & Dips

Serves 1 to 2 guests

Locally Sourced Cheese **145**

Selection of Locally Sourced Cheese, homemade Pot Bread, Nuts & Preserves

Serves 1 to 2 guests

Rustic Manor Quiche **80**

Quiche served with Green Side Salad, (choice of:)

Spinach & Feta *or*

Chicken, Pesto & Mozzarella *or*

Ham & Cheddar

The Ultimate Toastie **75**

Homemade Toastie, Ham, Cheddar & Potato Wedges



Lunch Desserts

Served from 12:00 until 16.00pm

Lavender Cheese Cake Baked Cheese Cake, Fig Preserve	65
Orange Cake Orange Infused Cake, Passion Fruit Custard	65
Chocolate Fondant Melting Chocolate Volcano, Vanilla Ice Cream	75
Pavlova Fruit Coulis, Seasonal Fruit, Mint Cream	55
Tropical Panna Cotta Puff Pastry, Fruit Salsa	75
Cake of the Day Please ask waitron for the Cake Speciality of the Day	55

Suggested Dessert Wine per glass

Graham Beck Rhona Muscadel	36
Mullineux Straw Wine 2016	150





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Dinner Menu

Entrée

Served from 17:30 until 21:00pm

Soup du Jour 70

Chef Speciality Soup

Open Shell Mussels 75

Open Shell Mussels, White Wine Sauce

Suggested Wine Pairing: De Morgenzon DMZ Sauvignon Blanc – 55/198

Baked Bone Marrow 65

Slow Baked Bone Marrow, Caramelised Onion, Herbs, Toasted Ciabatta

Suggested Wine Pairing: Morgenster Nu Series Cabernet Franc – 65/240

Springbok Carpaccio 95

Parmesan, Greens, Capers, Ciabatta

Suggested Wine Pairing: Ataraxia Pinot Noir – 85/320

Truffle Risotto 95

Mushroom, Parmesan & Truffle Oil

Suggested Wine Pairing: Eikendal Chardonnay – 75/285

Vegetable Stack 95

Seasonal Vegetable, Mornay Sauce

Suggested Wine Pairing: Idun Chardonnay – 85/320



Main Course

Served from 17:30 until 21:00pm

“Please take note that these items take a minimum of 30 minutes to prepare”

Beef	260
Dry-aged Ribeye Steak on the Bone (400g-500g) Seasonal Vegetables, Pink Peppercorn Sauce	
or	
Matured Beef Fillet (250g)	155
Potato Croquette, Caramelised Onion, Deep Fried Onion Rings, Pink Pepper Corn Sauce	
<i>Suggested Wine Pairing: Hartenberg Cab/Shiraz - 60/220</i>	
Lamb Rack	140
Couscous, Feta, Pumpkin Seeds, Tzatziki, Hummus	
<i>Suggested Wine Pairing: Kershaw Smuggler's Boot GSM Red – 85/360</i>	
Pork Belly	145
Slow Braised Pork Belly, Curried Apple Puree, Crackling, Dehydrated Apple, Jus	
<i>Suggested Wine Pairing: Hartenberg Riesling – 55/185</i>	
Smoked Pork Neck	140
Smoked Pork Neck, Fruit Glaze, Potato Croquette & Carrot Puree	
<i>Suggested Wine Pairing: Creation Chardonnay – 95/335</i>	
Seared Norwegian Salmon	180
Served Medium Rare, Kewpie, Caviar, Greens	
<i>Suggested Wine Pairing: Bizoë Henrietta White – 95/345</i>	
Vegetarian Pasta	95





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Desserts

Served from 17:30 until 21:00pm

Chocolate Dome

Chocolate Mousse, Chocolate Ganache, Chocolate Mirror Glaze

75

Lavender Cheese Cake

Baked Cheese Cake, Fig Preserve

65

Orange Cake

Orange Infused Cake, Puff Pastry

65

Chocolate Fondant

Melting Chocolate Volcano, Vanilla Ice Cream

75

Pavlova

Fruit Coulis, Custard Cream

55

Enjoy a glass of dessert wine or fortified wine from our wine list.

