



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.





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Breakfast

Served from 07:00 until 11:00

CONTINENTAL

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

Artistry of Fruit **60**

Selection of fresh seasonal fruits arranged on a plate, served with infused Greek yoghurt, chunky white chocolate Granola. Rooibos honey dip.

Whiskey Overnight Oats **60**

Cold rolled oats with whiskey and coconut cream emulsion, served with peanut butter reduction and summer berries (Whiskey alcohol flambeéd off)

Continental Plate **95**

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

CELEBRATION FIVE COURSE **350**

First Flight

Sauvignon Blanc Sparkling wine on arrival.
Orchestra of fruits, infused gels, smoked pears, white chocolate Granola & Ivory honey rooibos yoghurt.

Second Flight

Cold rolled oats with layers of flambeed whiskey and coconut cream emulsion & peanut butter reduction and summer berries

Third Flight

Egg bread with smoked Haddock, Watercress, and apple salad

Fourth Flight

Boerewors pinwheel, maple bacon, potato hash brown, mushrooms and roasted tomatoes

Fifth Flight

Friandise



HOT SELECTION

Savoury Belgium Waffle

Belgium waffle with biltong cream cheese, honey glazed maple bacon, smoked bacon jam, grape thyme gel with poached egg and Hollandaise sauce.

Manor Benedict

Traditional buttermilk scones, chives & crème fraiche, poached eggs, smoked salmon topped with lemon hollandaise & served with red onion relish, mustard & creamed horseradish on the side.

Fairy-Tale Benedict

Poached duck egg served with cured gypsy ham on a bed of grilled asparagus, potato croquet & mustard dressing

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, Shimeji mushroom medley & mozzarella cheese served with basil pesto, lemon crème fraiche & fresh tomato salsa on the side.

Rustic Turkish Flatbread

Pan seared venison fillet, Turkish style flatbread with pickled cucumber and elderflower yoghurt.

HOT SELECTION ONLY 130
ADD A GLASS OF BUBBLY 35



“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"

| | |
|--|------------|
| Baked Bone Marrow | 65 |
| Slow Baked Bone Marrow (100g), Caramelised Onion, Herbs, Toasted Ciabatta | |
| From The Garden Salad | 95 |
| Goat's cheese, trio of beetroot, colourful radishes & black olive tuille | |
| Moroccan Chicken | 135 |
| Grilled chicken thighs with Lemon Velouté, wild rocket leaves, & Moroccan Infused cous cous | |
| G & T | 150 |
| Ivory Gin & Tonic cured Salmon with Avo puree & Kelp Caviar | |
| Smoked Sea bass | 160 |
| Lemongrass smoked sea bass, cucumber ketchup served with potato gnocchi Sea vegetable (samphire) and mussels | |
| Matured Beef Sirloin (350g) | 185 |
| Kalahari grass fed beef sirloin, salted caramel onion pearls, beer marrow jus Served on a bed of wild mushrooms, Dauphine potatoes, infused swiss chard | |



Lunch

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

130

Crispy chicken strips, garlic Aioli, baby lettuce and greens
Beer battered onion rings & rustic potato wedges or sweet potato chips

Or

Gourmet Beef Sirloin Wrap

Sliced roasted beef sirloin, Chimichurri salsa Verde, baby lettuce,
Carrot angel hair, Jack Daniels BBQ emulsion

Chef Burger

145

Matured Minced Beef (250g) served medium, smoked beef brisket,
Melted Mozzarella, bacon, caramelised onion, onion rings & potato wedges

Chicken Salad

105

Grilled chicken breast, baby lettuce, cherry tomatoes, danish feta, black olives
Basil pesto, Parmesan shaving and crostini sticks

Rustic Manor Quiche

80

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

Asparagus & Chervil or

Smoked Salmon & Leek or

Bacon, Apple & Rosemary

Chef's Choice Sourdough Open Sandwich

50

Let our Chef surprise you






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Lunch Desserts

Served from 12:00 until 16.00pm



| | |
|---|----|
| Lavender Cheese Cake Baked Cheese Cake, Fig Preserve | 65 |
| Deconstructed Milk Tart Shortbread biscuits, strawberry foam, toffee apple & cinnamon ice cream | 65 |
| Death by Chocolate Layered chocolate tart with air dried raspberries | 75 |
| Chocolate de Blanca White chocolate mousse, cardamon espuma, clementine sorbet | 60 |
| Lady Ivory Belgium Waffle Belgium waffle, rose syrup reduction, summer berry compote, Cookie dough ice cream, Nightshade cream and candy floss | 85 |
| Signature Honey Cake Honey sponge cake, marshmallow icing, Pistachio crumble, honey comb and scented Geranium drizzle | 65 |
| Cake of the Day Please ask waitron for the Cake Speciality of the Day | 55 |



Dinner Menu

Entrée

Served from 17:30 until 21:00pm

Soup du Jour 70

Chef Speciality Soup

Lobster 95

Elandsbaai lobster tail, beetroot & Laska sauce

Baked Bone Marrow 65

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

Springbok Carpaccio 95

Parmesan, capers, ciabatta, balsamic pears, wild rocket & infused berries

Smoked Chicken Risotto 95

Inhouse smoked chicken, butternut risotto with butternut puree
& cucumber ribbons

Vegetable Tart 95

Burned Violife Camembert, fig, and onion tart
(Violife is vegan cheese)



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) Pink Peppercorn Sauce | |
| or | |
| Ash matured Beef Fillet (350g) | 260 |
| Served with “pampoenkoekies”, rainbow baby carrots, sesame broccoli florets and rustic potato wedges | |
| Lamb | 260 |
| Oven roasted Karoo lamb shank, Parmesan polenta, passion lime relish & Seasonal Vegetables | |
| Pork | 160 |
| Beer braised pork belly, apple puree, sprouting broccoli, beer jus Crispy baby potatoes & green pepper relish | |
| Duck | 250 |
| Cured duck breast, pearly onions, carrot puree, rum infused cherries, Honey jus, seasonal vegetables served on Bulgar wheat popcorn | |
| Salmon | 250 |
| Norwegian salmon with English peas with Spanish Chorizo and truffle mash and sea asparagus | |
| Vegetarian | 95 |
| Asian roasted vegetables with balsamic gel, creamy risotto & Pan-fried Halloumi | |
| Venison | 250 |
| Deconstruction wellington: venison fillet, sprouting broccoli and Mushroom duxelles, cherry tomatoes, celeriac remoulade & chocolate tortellini (Waiter will inform you on venison type) | |





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Desserts

Served from 17:30 until 21:00pm

Muddy Garden Bed

Chocolate Mousse, Crème Fraiche sorbet, vanilla squash puree

75

Lavender Cheesecake

Baked Cheese Cake, Fig Preserve

65

Doughnut

Brioche doughnut, poached peaches and meadowed crème diplomat

65

Indian Surprise

Rhubarb, pomegranate Bhaapa Doi, pistachio burfi

75

Glass Artistry

Lemon curd, black current sorbet, oatmeal, and mint glass

55

Macaroons

Hazelnut macaroons, Raspberry Sorbet and a rose Opaline

65

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





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Platters

Pebble Tapestry

Mix Platter

Spanish Chorizo, Smoked Cherry Cabanossi, Salami, Karoo Biltong, Blue Cheese, Karoo Crumble, Figs, Hummus, Breadsticks, Panini Breads, Dried Apricots, Mixed Marinated Olives and Caramelised Nuts

Spring Bling

Meaty Platter

Beef Sirloin Chimichurri Strips, Crumbed Chicken Strips, Jalapeno Popper, Chilli Con Carne Chimi Changa, Chicken Chimi Changa, Pork Chimi Changa, Spanish Chorizo and Pineapple skewer, Boerewors Pinwheel and Tempura Prawns

Nightingale

Healthy Platter

Thai Spring Roll with Soya Sauce, Oven Roasted Seasonal Vegetables with Hummus Dip, Rye bread Sliders, Marinated Mushroom, Caprese Bruschetta, Marinated Olives, Pan Seared Halloumi Cheese and Marinated Bocconcini

Moonstone

Sweet Platter

Trio of Eclairs, Macaroons, Gourmet Cupcakes, Gourmet Doughnuts, Nougat and Chocolate Truffles

Platter for 2 @ 220

Platter for 4 @ 440

Platter for 6 @ 660

Platter for 8 @ 880

Platter for 10 @ 1000

Or build your own (per person)

Biltong 50

Steak Strips 50

Jalapeno Popper 30

Camembert 20

Roasted Nuts 25

Droëwors 50

Venison Bites 25

Beef Samosa 35

Brie 20

Preserves 40

Bockwurst 40

Chilli Bites 30

Beef Slider 35

Karoo Crumble 25

Pork Ribs 30

Chicken Strips 35

Bobotie Springroll 25

Bocconcini 25





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The Boys Snack Baskets

The Big Theuns

Marinated chicken drumlets three-way, pork spareribs, sirloin slices, fried Chorizo
Crispy potato wedges

115

Theunsie Samosa Basket

Vegetable Samosa, Beef Samosa, Chicken Samosa & Mutton Samosa
Crispy baby potatoes

95

The Thirsty Abrie

Jalapeno Poppers, drunken pork taco, siesta spicy wings
Skinny potato fries

95

Tangy Tommie

Loaded fries
With beer cheese sauce, bacon bits and biltong slices

85

AJliner

Russian, brisket chunks, roasted lamb ribs
Crispy sweet potato fries

100

