



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*

Served from 07:00 until 11:00

**CONTINENTAL**

- |  |           |
|--|-----------|
| <b>Pastry selection – Serves 2 to 3 guests</b><br><b>(20-minute baking time)</b><br>Selection of freshly baked croissants, sweet pastries and muffins,<br>served with butter, cheese and preserves | <b>90</b> |
| <b>Artistry of Fruit</b><br>Selection of fresh seasonal fruits arranged on a plate,<br>served with infused Greek yoghurt, chunky white chocolate Granola.<br>Rooibos honey dip.                    | <b>60</b> |
| <b>Continental Plate</b><br>Yoghurt & granola glass, slices fresh fruit, mini muffin, cold meat &<br>cheese skewer   | <b>95</b> |
| <b>Scone Plate</b><br>Two Freshly Baked scones with Butter, Cheese and Preserves   | <b>65</b> |



**HOT SELECTION**

**Savoury Breakfast Waffle**

Belgian Waffle with biltong cream cheese, honey glazed maple bacon, smoked bacon jam, 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.

**Fairy-Tale Benedict**

Poached eggs served with cured gypsy ham on a bed of grilled asparagus, potato croquette & mustard dressing.

**Ivory Manor Breakfast**

Two fried eggs, honey-glazed bacon, saucy beef sausage, potato croquette, thyme marinated mushrooms & roasted Rosa tomatoes.

**Omelette (V)**

Three-egg omelette topped with tomato, Mushroom medley & mozzarella cheese served with basil pesto and roasted Rosa Tomatoes

**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.”**



*Light 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.
- Chef Burger** **145**  
Matured Minced Beef (250g) served medium, bacon, caramelised onion,  
Melted Mozzarella, onion rings & potato wedges.
- Chicken Caesar Salad** **105**  
Grilled chicken breast, Cos Lettuce, Croutons, Anchovy fillets, Parmesan  
shavings and a Caesar dressing
- Rustic Manor Quiche** **80**  
Quiche served with Green Side Salad, (choice of:)  
Chicken and Cranberry *or*  
Goats cheese and Sundried Tomato *or*  
Bacon, Apple & Rosemary
- Tagliatelle Limone** **135** **(V)**  
Tagliatelle pasta with lemon zest, fresh lemon juice, parmesan,  
Black pepper and butter
- Tagliatelle Ivory Manor** **145**  
Tagliatelle pasta with chilli, cream and tomato sauce,  
Topped with shellfish and parmesan shavings





TORY MANOR

*Boutique Hotel*

*Chef's Starter Recommendation*

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

Served from 12:00 until 21:00pm

<b>Soup du Jour</b>	<b>(V)</b>	<b>70</b>
Chef Speciality Soup		
<b>Goats cheese and beetroot</b>	<b>(V)</b>	<b>85</b>
Pickled Beetroot and Goats cheese with a wholegrain dressing		
<b>Baked Bone Marrow</b>		<b>65</b>
Slow Baked Bone Marrow, Caramelised Onion, Herbs, Toasted Ciabatta		
<b>Venison Carpaccio</b>		<b>95</b>
Parmesan, capers, ciabatta, wild rocket & infused berries		
<b>Smoked Chicken Risotto</b>		<b>95</b>
Inhouse smoked chicken, Sundried tomato, risotto & basil pesto drizzle		
<b>Vegetarian Arancini</b>	<b>(V)</b>	<b>95</b>
Trio of Risotto Balls, Sundried Tomato, Spinach and mushroom With a butternut cream sauce		





# IVORY MANOR

*Boutique Hotel*

## *Main Course*

Served from 12:00 until 21:00pm

**"Please take note that these items take a minimum of 30 minutes to prepare"**

<b>Beef</b>		<b>260</b>
Dry-aged Ribeye Steak (400g)		
Pink Peppercorn Sauce		
<b>or</b>		
Grilled Beef Fillet (350g)		<b>230</b>
Served with "pampoen-koekies", Thyme carrots, broccoli florets and Dauphinoise Potatoes		
<b>Lamb</b>		<b>260</b>
Oven roasted Karoo lamb shank, Soft Parmesan polenta, Pan jus & Seasonal Vegetables		
<b>Salmon</b>		<b>250</b>
Pan fried Norwegian Salmon with Chorizo, Pea Mousse, Balsamic Cherry tomato dressing		
<b>Moroccan Chicken</b>		<b>135</b>
Grilled chicken thighs with Lemon Velouté, wild rocket leaves, & Moroccan Infused cous-cous		
<b>Smoked Sea bass</b>		<b>160</b>
Grilled Sea bass, Gnocchi, Lemon Candy Cane dressing, wilted greens		
<b>Bean Cassoulet</b>	<b>(V)</b>	<b>135</b>
White bean and Tomato Cassoulet with thyme served on a Pea Mousse.		
<b>Mushroom Gnocchi</b>	<b>(V)</b>	<b>135</b>
Pan Fried Mushroom, Pesto Gnocchi and Cherry tomato dressing with Parmesan Shavings		



*Desserts*

Served from 12:00 until 21.00pm

<b>Lavender Cheesecake</b> Baked Cheesecake, Fig Preserve	65
<b>Deconstructed Milk Tart</b> Shortbread biscuits, strawberry foam, toffee apple & cinnamon ice cream	65
<b>Death by Chocolate</b> Layered chocolate tart with air dried raspberries	75
<b>Cake of the Day</b> Please ask waitron for the Cake Speciality of the Day	55
<b>Doughnut</b> Brioche doughnut, peppermint crisp Mousse	55
<b>French Love Affair</b> Almond macaroons, Raspberry Sorbet and a Rose Syrup	65
<b>Ivory Manor Fondant (Dessert for two)</b> Golden silken Butternut and white chocolate fondants with a soft centre Home-made Thyme Ice cream and Ginger Crumb	135

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

