



LANZERAC  
1692



# Manor Kitchen

*Dinner Menu*

## Starters

CONFIT DUCK SALAD (HF, GF, DF, S) | R190

smoked cured duck, mushrooms, cauliflower crisps, suzanne vinaigrette

CRAYFISH CACIO E PEPE (HF) | R325

chive linguini, grapefruit bisque butter, charged thermidor, pink pepper

MODERN DAY CAPRESE (V, VE-SA, CN) | R160

mozzarella espuma, olive oil powder, bloody maria gel, basil tapioca

SALDANHA OYSTERS

3 warm oysters | R150

3 chilled oysters | R140

naked | oysters, salt, pepper, lemon (HF, DF, GF) | R65 per oyster

PAN SEARED QUEEN SCALLOPS | SQ

## Chef's Preferred

*available as a starter or main portion*

SEABASS & MUSSEL CHOWDER (S) R180 | R320

cucumber, pickled spekboom, rosemary, mustard seed rusk

CRISPY PORK BELLY (P) R160 | R260

apple celeriac purée, king oyster scallops, coriander oil, spiced mushroom juice

SHELLFISH RISOTTO (GF, DF-SA) R270 | R380

tomato bisque, cucumber, ginger coconut foam, charred onion

## Mains

SMOKED FILLET (HF-SA) | R290

roast heirloom carrots, garlic potato purée, beef kaaing, sweetbreads, onion, cabernet jus  
*or upgrade to Wagyu | R680*

BERRY CRUSTED VENISON (HF-SA, GF) | R320

cauliflower elements, compressed leeks, pickled shimeji mushrooms, blackberry espuma

DUO OF LAMB BELLY & CUTLET (HF-SA, GF) | R310

potato gratin, artichoke, lemon onion soubise, mint oil, blistered tomatoes

For your safety and ours, Lanzerac is a cashless establishment.  
We kindly request that the use of mobile phones is kept to a minimum, so as not to disturb other guests.  
(VE) VEGAN | (V) VEGETARIAN | (HF) HALAAL FRIENDLY | (P) CONTAINS PORK | (N) CONTAINS NUTS | (S) CONTAINS SEEDS  
(DF) DAIRY FREE | (GF) GLUTEN FREE | (-SA) SUBSTITUTE AVAILABLE