



LANZERAC
1692



Manor Kitchen



At the Manor Kitchen, we invite you to indulge in opulent buffet breakfasts or evening dining, offering classical dishes re-imagined with contemporary influences.

Take a glimpse of the creativity that goes into preparing these appetizing meals through the large-scale window, and view Chef Stephen and his team create masterpieces comprised of the very best local, and seasonal ingredients.

With craftsmanship and artistry, the chefs bring imaginative concepts into tangible forms, marrying the perfect balance of unique flavours and textures.





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Menu

Starters

SALAD OF EXOTIC MUSHROOMS

red quinoa, mushroom pesto, goats cheese, mushroom marmite, orange
R155

PAN-FRIED SCALLOPS

cauliflower cream, mint, zucchini, charcoal, edible flowers
R285

BLACKENED CURED SALMON

saffron fennel, coconut cream, asparagus, dill, cucumber, lemon emulsion
R140

HERB ROLLED TUNA

beetroot atchar, coriander butter, herb salad, lime rusk
R150

CREAM OF POTATO SOUP

duck egg, flaked snoek, pea, champagne mustard, wild garlic ketchup
R115

BEEF TARTARE

bone marrow, smoked ice cream, nasturtium, radish, rye
R140

SUMAC DUSTED STONE FRUIT SALAD

prosciutto ham, buffalo yoghurt, mustard leaves, honey, pickled raspberries
R135

FRESH OYSTERS ON THE ROCKS

three or six open oysters on ice with lemon
large east coast wild oyster

R55 EACH
R90 FOR THREE
R170 FOR SIX





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Mains

NOISETTE OF LAMB

smoked aubergine, olive potato puree, spring onion, parmesan, nasturtium, tomato jus

R245

SEABASS KEDGEREE

coconut curry risotto, poached cucumber, fennel, quail egg, bhaji crisps

R275

SIRLOIN OF BEEF

broccoli gratin puree, bone marrow jus, fondant potato, pea salad

R220

LOIN OF VENISON

confit sweet potato, pumpkin seed crumble, beetroot, spekboom, passion fruit

R285

SOUS VIDE PORK BELLY

white onion puree, pomme anna cubes, guava gel, cabbage, crackling

R210

HERB ROLLED SALMON

avocado velouté, lemon, caviar, apple, pickled cauliflower, buchu oil

R245

LARGE GRILLED PRAWNS

peri-peri marinate, lemon mayo, charcoal, herb salad, avo risotto

R400



All Mains Served with a Mélange of Seasonal Sides to the Table,

Inspired by our Local Producer





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Desserts

MILLIONAIRES CHOCOLATE PLATE

pinotage sponge, salted caramel, chocolate soil, buchu sorbet

R110

TONKA CRÈME BRÛLÉE

honeycomb, three ways of white chocolate, rhubarb gel, edible flowers

R95

PASSION FRUIT POSSET

seed tuile, pineapple, meringue, basil sorbet, granadilla gel

R85

CAPE MALVA PUDDING

brandy snap, berries, spiced pear, fudge crumble, hibiscus tea ice cream

R90

A CONTEMPORARY MILKTART

cinnamon, strawberries, pistachio mousse, strawberry ice cream

R80

DECONSTRUCTED LEMON MERINGUE

bubble glass, blueberry mousse, macaroon, candied citrus, berry caviar

R85

PEACH MELBA

grilled peaches, vanilla bavarois, almond sable, raspberries, mint ice cream

R90

SELECTION OF SOUTH AFRICA'S FINEST CHEESE

savoury biscuits, brioche, preserves, fresh fruit

R270

