



LANZERAC

1692

Manor Kitchen

Dinner Menu

Starters

SMOKED PORK TERRINE (GF) (P) | R130

miso carrot textures, carrot top gremolata, pickled cucumber, charcoal tapioca

ZUCCHINI WRAPPED CRAYFISH (GF) (N-SA) (DF-SA) | R300

tomato bisque butter, crispy chickpeas, coconut yoghurt, mint pesto

BEETROOT CURED SALMON (GF) (DF-SA) (HF) | R230

flaked prawn salad, sous vide belly, soya emulsion, dill compressed apple, ponzu caviar

FLAMED SNOEK & CORN CHOWDER (HF) (S) | R150

red onion relish, coriander, cucumber, malay mussels, cauliflower arancini

MODERN DAY CAPRESE (V) (HF) (VE-SA) (N-SA) (GF-SA) | R200

burrata, heirloom tomatoes, basil sponge, balsamic gel, pine nut crumble

WAGYU BEEF CARPACCIO (N-SA) (S-SA) (GF) (DF-SA) | R240

crisp celery, apple, pickled walnut, masala poached grapes, goats cheese cream

3 LARGE SALDANHA OYSTERS

warm | miso broth, horseradish espuma, crispy nori, chili citrus crumb (HF) (DF-SA) (GF-SA) | R150

chilled | oyster mayo, dill cucumber, yuzu caviar, lime oil (HF) (DF) (GF) | R140

naked | oysters, salt, pepper, lemon (HF) (DF) (GF) | R100

PAN SEARED QUEEN SCALLOPS | SQ

Mains

SLOW BRAISED BEEF CHEEKS (N-SA) | R270

smoked potato puree, onion tart, zucchini salad, chestnut, bone marrow

CITRUS SEARED LINEFISH (HF) (DF-SA) (GF) | R270

pea risotto, parmesan foam, salmon roe, asparagus, smoked tomato, crispy skin

PROSCUITTO WRAPPED COQ AU VIN (P-SA) (GF) (DF-SA) | R250

celeriac fondant, charred onions, mushrooms, milk poached leek, herb salad

BERRY CRUSTED DUCK (HF-SA) | R310

confit leg, beetroot, saffron potato pavé, white onion soubise, baby leek

VENISON WELLINGTON | R290

horseradish potato espuma, sumac spiced turnip, shimeji mushrooms, pinotage jus

DOUBLE BONE RACK OF LAMB (DF-SA) (GF-SA) | R340

braised shoulder, herb olive crust, provençal bean ragout, sweet potato

Desserts

RED VELVET FONDANT (N) (HF) | R100

raspberry textures, white chocolate, mint ice cream, hazelnut praline

TONKA BEAN CRÈME BRÛLÉE (N) (GF-SA) (HF) | R110

pistachio crumb, sponge, rose ice cream, candied petals

MRS ENGLISH BAKED CHEESECAKE (HF) | R95

granadilla sorbet, coconut lime jelly, ginger crumble, frozen mango

LAVENDER & EARL GREY PANNA COTTA (N) (HF) | R85

almond sable, blueberry sorbet, marinated apricot salsa, tea infused caviar

JONKERSHOEK FOREST LAYER | R95

black cherries, liquor cream, milk chocolate bark, brandied sponge, burnt white choc ice cream

CITRUS FRUIT PARFAIT (HF) | R85

lemon basil curd, yuzu crunch, coconut, meringue, candied peel

SELECTION OF SOUTH AFRICAN CHEESE (N) (GF-SA) (HF) (VE-SA) | R230

spiced pear, candied nuts, citrus compote, berries, biscuits

For your safety and ours, Lanzerac is a cashless establishment.

(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