



# MANOR HOUSE RESTAURANT

STANFORD VALLEY GUEST FARM

## Starter

creamy carrot, fennel & nutmeg soup	55
fried artichoke w homemade peppercorn aioli & lemon	55
bobotie spring rolls w sweet chilli sauce	60
spinach & ricotta gnocchi w burnt sage butter	65
prawn, chorizo & fresh chilli risotto	75
caesar salad w avocado & bacon	75

## Main

home made beef burger w local cheese, caramelised onions & thin cut chips	95
trout salad w strawberries, avocado & ginger	110
sweet potato gnocchi w a creamy tomato sauce	110
exotic mushroom risotto w grana	125
pan fried catch-of-the-day w a creamy caper sauce on baby potatoes & vegetables	165
pork belly w teriyaki glaze on pak choi with a cranberry, red onion & fennel salad	170
braised oxtail w creamy mash & seasonal vegetables	175
slow roast lamb shoulder on a barley & date risotto w quince	185

## Dessert

affogato	35
manor mini-sundae	45
decadent chocolate brownie w vanilla ice cream	60
home baked cheesecake w berry coulis	65
coconut rice-pudding w coconut sorbet, coconut shavings & marinated pineapple	65
pavlova w berries, rose crème & berry sorbet	70



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