



THE TASTE MANLEY *Welcome*

'FOOD IS OUR COMMON GROUND, A UNIVERSAL EXPERIENCE.'

JAMES BEARD

Dear Valued Guest,

Thank you for choosing to dine with us at **The Taste Restaurant**. Your support means the world to us and we're dedicated to making your dining experience truly delightful.

We kindly invite you to share your feedback on platforms such as **Dine Plan, Google, or Facebook The Taste at Manley** links. Your reviews help us spread the word about our restaurant. Don't forget, you can also conveniently book your table through Dine Plan.

In addition to our exquisite cuisine, we offer a range of services and amenities to enhance your visit:

- Wine Tasting & Sales from 10am to 4pm daily
- Buchanan Craft Beer Tasting
- Wedding & function venue, complete with a chapel
- Scenic Hiking & Cycling Trails
- Lawn Games & Boules Court
- Hosting events for product launches, corporate functions and celebrations of all kinds
- Private Chef & Catering services available upon request for other venues

Our Operating Hours:

Monday & Tuesday	Closed	Friday	8am to 10pm
Wednesday	8am to 10pm	Saturday	9am to 10pm
Thursday	8am to 4pm	Sunday	9am to 4pm

Feel free to connect to our complimentary Wi-Fi using the code: **guest@manley25**

At The Taste Restaurant, we are deeply passionate about our culinary creations, ensuring each dish is freshly prepared with care. Our aim is to make your experience personal, so sit back, relax, and enjoy the ambiance, excellent wine, and great company.

For wine enthusiasts, you can enjoy a **selection of 5 wines for R80** during your tasting experience. Something for the beer enthusiasts, you can enjoy a selection of our **local craft beer R15 a tasting per 100ml**.

Please note, gratuities are not included, but your generosity for exceptional service is always appreciated. A 10% service charge will be applied to tables or parties with more than 8 guests.

For any inquiries regarding weddings or functions, feel free to reach out to us at **info@tulbaghweddingvalley.co.za**.

Thank you once again for dining with us. We look forward to welcoming you back soon!

Warm regards

Nadia Beutler

and The Taste Restaurant Team



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THE TASTE MANLEY *Breakfast*

'WHY DO I DRINK CHAMPAGNE FOR BREAKFAST, DOESN'T EVERYONE?'

NOEL COWARD

AVOCADO TOAST topped with ONE poached egg with seed sprinkle, drizzled with olive oil & lemon (v)	89
HEALTH BREAKFAST comprising of yoghurt, granola & fresh fruit (v)	85
SALMON BENEDICT with TWO poached eggs on a toasted English muffin topped with cream cheese, smoked salmon, drizzled with hollandaise sauce & garnished with spring onion, capers & lemon	158
<i>HALF SALMON BENEDICT (one poached egg)</i>	109
BACON BENEDICT with TWO poached eggs on a toasted English muffin, with rocket topped with hollandaise sauce and garnished with spring onion	155
<i>HALF BACON BENEDICT (one poached egg)</i>	105
CHEFS SALMON BREAKFAST with scrambled egg, Franschoek smoked salmon ribbons, rocket, pickled red onion, with cream cheese & spring onion served with toasted homemade bread	165
MANLEY BREAKFAST with TWO eggs (poached, scrambled or fried) with bacon, mushrooms, & roasted baby tomatoes. Served with toasted homemade bread & jam	135
VEGETARIAN BREAKFAST with TWO eggs (poached, scrambled or fried) with mushrooms, baby tomatoes & spinach. Served with toasted homemade bread & jam (v)	130
CHEESE & CHARCUTERIE BOARD with chicken liver pate, salami, biltong, trio of South African cheeses with fresh fruit & preserves served with fresh bread	165
MIMOSA	85
GLASS KRONE BOREALIS MCC	95



Wine Suggestion for Breakfast, Sparkling wine of course, give one of our favourite local MCC a try, celebrating a new day.

Breakfast Menu is available until 12h00.

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THE TASTE MANLEY *Nibbles*

GARLIC PIZZA BREAD with olive oil, rosemary & garlic with feta (v)	110
HOMEMADE SNAP BREAD with hummus & basil pesto (v)	95
WINE TASTING CHEESE & CHARCUTERIE MINI PLATE (serves one) This is a small individual board served on top of a wine glass with a taste of red wine to compliment a small nibble plate	95
CHEESE & CHARCUTERIE BOARD with chicken liver pate, salami, biltong, trio of South African cheeses with fresh fruit & preserves served with fresh bread	165

Light Meals

'NOTHING BRINGS PEOPLE TOGETHER LIKE GOOD FOOD.'

ROASTED RED PEPPER & TOMATO SOUP drizzled with basil pesto and served with fresh bread (v) <i>Wine suggestion Manley Rosé</i>	85
DUO OF ARANCINI BALLS filled with mozzarella cheese, served on tomato salsa & topped with truffle mayo & parmesan (v) <i>Wine suggestion Manley Chenin Blanc</i>	95
TRIO OF BOBOTIE SPRINGROLLS with a homemade dried fruit chutney <i>Wine suggestion Manley Pinotage</i>	80
SPRINGBOK CARPACCIO served with rocket, capers, pickled red onion, olive oil, balsamic reduction & parmesan <i>Wine suggestion Manley Chenin Reserve</i>	135
PANFRIED PATAGONIAN SQUID with lemon butter & caper sauce served with homemade toasted bread <i>Wine suggestion Manley Sauvignon Blanc</i>	155
BAKED CAMEMBERT topped with figs & honeyed nuts served with toasted homemade bread (v) <i>Wine suggestion Manley Sauvignon Blanc</i>	150
PANKO CRUMBED CHICKEN STRIPS with a side of mayonnaise served with chips <i>Wine suggestion Manley Chenin Blanc</i>	95
HONEY MUSTARD CHICKEN SALAD with cucumber, lettuce, tomatoes, avocado & topped with feta <i>Wine suggestion Manley Sauvignon Blanc</i>	135
BURRATA SALAD spiced with Egyptian Dukkha, with rocket, figs, cucumber ribbons, baby tomatoes with salad leaves dressed with olive oil & balsamic reduction (v) Add Parma Ham <i>Wine suggestion Manley Viognier</i>	185 70



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THE TASTE MANLEY

Main Meals

'LAUGHTER IS BRIGHTEST IN THE PLACE WHERE FOOD IS GOOD.'

<p>VEGAN DUMPLINGS (6) served with a yellow curry coconut broth with a hint of lemon grass dressed with red chilli & sesame seeds (vg) <i>Wine suggestion Manley Viognier</i></p>	165
<p>CHICKEN ROULADE with free range chicken stuffed with basil pesto, sundried tomatoes, mushrooms with feta served with pomme puree and a creamy basil sauce served with baby vegetables <i>Wine suggestion Manley Chenin Reserve</i></p>	175
<p>OSTRICH FILLET, dressed with jus, served with butternut puree & roasted baby vegetables <i>Wine suggestion Manley Pinotage</i></p>	245
<p>FRANSCHHOEK TROUT FILLET (200g) served on couscous, with a mint truffled pea puree topped with wild mushrooms <i>Wine suggestion Manley Sauvignon Blanc</i></p>	285
<p>SLOW ROASTED SPRINGBOK SHANK served with pomme puree & roasted butternut garnished with baby vegetables and dressed with red wine jus <i>Wine suggestion Manley Shiraz 2018</i></p>	245
<p>BEEF BURGER 200g served on a Brioche bun with rocket, bacon, red wine caramelized onion, brie cheese served with Mozambican mayonnaise & chips <i>Wine suggestion Manley Shiraz 2020</i></p>	168
<p>CREAMY SEAFOOD LINGUINE white wine, mussels, prawns & Patagonian squid served with lemon <i>Wine suggestion Manley Chenin Blanc 2021</i></p>	210
<p>BEEF FILLET 200G served with a brandy pepper sauce & chips with a side of sauteed baby vegetables <i>Wine suggestion Manley Cabernet Sauvignon</i></p>	275

SIDES

Posh chips with grated parmesan & truffle oil	75
Chips	38
Side salad	55
Sauteed vegetables	55



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THE TASTE MANLEY *Pizza Menu*

'PIZZA IS NOT A "TREND" IT'S A WAY OF LIFE!'

CLASSIC

GARLIC PIZZA BREAD with olive oil, rosemary & garlic with feta (v)	110
MARGHERITA with homemade tomato sauce & mozzarella (v)	130
REGINA with mushrooms & bacon	135
HAWAIIAN with Parma ham & pineapple	138
BACON PIZZA with red wine caramelized onion & feta	146

GOURMET

PARMA HAM & BRIE CHEESE with figs	168
CAPRESE with shredded burrata, baby tomatoes and drizzled with basil pesto & balsamic reduction (v)	188
HONEY MUSTARD CHICKEN with peppadew, spring onion, avocado & feta	165
PULLED PORK with pineapple, peppadew, dressed with Mozambican mayonnaise & garnished with spring onion	168
VEGETARIAN with spinach, sundried tomatoes, mushrooms, olives & drizzled with basil pesto (v)	148

EXTRA TOPPINGS

Avocado, Baby Tomatoes, Basil Pesto, Feta, Mushrooms, Olives, Peppadew, Pineapple, Fig Preserve, Red Wine Caramelized Onion, Spring Onion, Sundried Tomatoes	26
Avocado, Bacon, Brie, Camembert, Chicken, Salami, Parmesan	39
Parma Ham	70
Extra Chilli or Extra Garlic	18
Substitute Mozzarella for Vegan Mozzarella (vg)	45
Gluten Free Pizza Base Additic	45



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THE TASTE MANLEY *Dessert*

**'YOU CAN'T BUY HAPPINESS, BUT YOU CAN BUY
DESSERT AND THAT'S KIND OF THE SAME THING.'**

DARK CHOCOLATE MOUSSE served with berry coulis	80
PAMPOENKOEKIES Maria's famous pumpkin fritters with a dusting of cinnamon, butterscotch sauce served with a scoop of vanilla ice cream	75
CRÈME BRÛLÉE served with a shortbread biscuit	90
HOMEMADE ICE CREAM OR SORBET	per scoop 42
DOM PEDRO SINGLE with a choice of Whisky, Kahlua, Amarula or Brandy with ice cream	75

Hot Drinks

Americano Coffee	32
Cappuccino or Flat White	38
Red Cappuccino	36
Single Espresso	26
Double Espresso	32
Café Late	40
Ice Coffee	35
Hot Chocolate	40
Chai Latte	40
Ceylon (5 Roses), Rooibos, Earl Grey Tea	30
Liqueur or Irish Coffee with your choice of Whisky, Kahlua, Amarula or Brandy topped with cream	75
Almond Milk alternative extra surcharge	15




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THE TASTE MANLEY Wine List

**'DRINKING GOOD WINE WITH GOOD FOOD IN GOOD COMPANY IS
ONE OF LIFE'S MOST CIVILIZED PLEASURES'**

	Bottle	Class
MANLEY CHENIN BLANC 2021 <i>Ripe characters of gooseberry, apricot and white peach, as well as soft yellow and white floral notes.</i>	180	50
MANLEY SAUVIGNON BLANC 2024 <i>This wine opens with a delightful bouquet of green apple skin, lime juice, citrus apple and slight herbal notes. On the palate, it finishes off with pineapple core & a bit of mango skin.</i>	180	50
MANLEY VIOGNIER 2024 <i>An off-dry wine showing yellow peach, apricot, dried daisies, and melon on the nose, complemented by some yellow pear, guava and green melon on the palate.</i>	170	48
MANLEY GRENACHE ROSÉ 2024 <i>This Grenache Rosé offers an intriguing mix of dragon fruit, lavender, plum, strawberry, and savory notes on the nose. The palate is bright with flavors of raspberry, pomegranate, and fresh cranberries.</i>	180	50
KRONE BOREALIS CUVÉE BRUT 2022 <i>On the palate bubbles like silk, featherweight and buoyant, languidly wrap around winter melon, white peach, fresh pineapple. Wet crystal acidity, limpid and mineral, unwinds along seams of coiled light.</i>	375	95
MANLEY UBUNTU PINOTAGE 2021 <i>Lighter styled, elegant and fruit-driven wine with notes of raspberry, red cherry and fresh plum. Grippy tannins falling away and giving you length on the aromatic side of the wine.</i>	130	38
MANLEY CABERNET SAUVIGNON 2020 <i>Deep-purple colour with notes of purple and black fruits, mainly soft cassis and blood plums, complemented by cigar box characters as well as seared green pepper on the palate.</i>	285	85
MANLEY PINOTAGE 2020 <i>Deep-red colour with notes of blueberry, black cherry, violets and slight leather on the palate, complemented with earthy notes and cocoa. Velvety texture and well-balanced tannins.</i>	285	85
MANLEY SHIRAZ 2018 <i>Mocha, dark chocolate and blackberry with subtle hint of spice/white pepper, strong full tannins.</i>	285	85
MANLEY SHIRAZ 2020 <i>Deep-red colour; A fragrant wine with notes of white vineyard roses, strong red berries, blackberries and dried cranberries as well as coffee bean and savoury notes on the palate.</i>	285	85
MANLEY CHENIN BLANC RESERVE 2023 <i>This wooded Chenin Blanc displays a complex array of aroma, including apricot, gooseberry, and hints of granite. The influence of new barrels adds notes of pecan nuts, cashews & sweet tobacco.</i>	315	
OLD VINTAGE WINES <i>We have selected a few of our very special vintage wines for your enjoyment. Please ask the waiter for more details.</i>	520	
WINE TASTING (5 WINES) between 10am & 4pm		80



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THE TASTE MANLEY *Beverages*

SOFT DRINKS

Coke, Coke Zero, Fanta Orange, Cream Soda, Sprite	35
Tonic Water, Soda Water, Lemonade, Ginger Ale	28
Appetizer, Grapetizer, Ice Tea	42
Tulbagh Aqua Small Still or Sparkling Water (500ml)	30
Tulbagh Aqua Still or Sparkling Water (750ml)	45
<i>Guests are encouraged to return water bottles for recycling - an excellent way to support sustainability, should you like to keep the bottle an extra R70 will be charged.</i>	
Lime, Cola or Passion Fruit Cordial	15
Milkshakes: vanilla, chocolate, strawberry, coffee, salted caramel	55
Red Bull	45
Rock Shandy: Soda Water, Lemonade & Bitters	68
Gunner: Ginger Ale, Lemonade & Bitters	68

BEERS & CIDERS

Castle Lager, Black Label	35
Castle Lite, Windhoek Lager	38
Windhoek Draught (440ml)	42
Savanna Dry, Savanna Lite, Brutal Fruit	42
Local Craft Buchanan Beer (ask for selection)	49
Local Craft Buchanan Beer (Tasting) per 100ml	15

SPIRITS (per 25ml)

Olofberg, Richelieu, Klipdrift Brandy, KWV 5 Year	28
Johnnie Walker Red Label, Bells Whisky	30
Jameson Irish, Jack Daniel, Bains Whiskey	35
Spice Gold Rum, Captain Morgan Dark Rum, Southern Comfort	30
Smirnoff Vodka	28
Cactus Jack Tequila	30
Tequila Gold	40
Craft Gin Selection	42

LIQUEURS, SHOOTERS & PORT

Amarula Cream, Amaretto, Poncho (Coffee Tequila), Kahlua, Frangelico	40
Lovoka Caramel Liqueur	32
Strawberry Lips, Melktert	25
Jagermeister	35
Allesveloren Port	45

COCKTAILS

Mimosa Cocktail	85
Kir Royale with Local MCC & Crème da Cassis	75
Mango Gin Cocktail garnished mint topped with lemonade	85
Aperol Spritz served with soda water & Local MCC	85



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