



THE TASTE MANLEY

Welcome

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.

Our **breakfast menu, taste plates and pizzas & signature dishes** are inspired by the freshest seasonal produce.

There's so much to enjoy during the winter months - come taste what's new!

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

- Wine Tasting & Sales from 10am to 4pm daily
- Buchanan Craft Beer Tasting at the Brewery on the premises
- Wedding & function venue, complete with a chapel & accommodation
- Scenic Hiking & Cycling Trails
- Lawn Games & Boules Court
- Private Chef & Catering services available upon request for other venues or private homes

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.

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

The Taste Restaurant Team



Morning Taste selection

FRUIT & YOGHURT CUP (V)	105
Granola Fresh Fruit Yoghurt Honey	
BREAKFAST PIZZA	165
TWO Fried Eggs Bacon Baby Tomatoes Mushrooms Hollandaise Sauce Spring Onions	
THE TASTE OMELETTE	135
THREE Egg Omelette, choose 3 of any of the following Bacon Feta Baby Tomatoes Parmesan Mushrooms Spring Onion	
CHEESE BOARD	145
Trio of Cheeses Bread Preserves Fresh Fruit	
Following Breakfasts have a choice of sourdough rye, ciabatta or English muffin:	
AVOCADO TOAST (VG)	98
Avocado Toasted bread of your choice Lime Pickled Red Onion Seed Sprinkle Local Olive Oil	
Add Poached Egg	12
Add Roasted Baby Tomatoes	28
Add Smoked Salmon	70
SMOKED SALMON BENEDICT	158
TWO Poached Eggs Cream Cheese Smoked Salmon Capers Hollandaise Lime Avocado	
PETITE SMOKED SALMON BENEDICT - ONE Poached Egg	115
BACON BENEDICT	148
TWO Poached Eggs Bacon Spring Onion Hollandaise Smoked Paprika	
PETITE BACON BENEDICT - ONE Poached Egg	105
MANLEY BREAKFAST	140
TWO Eggs of your choice Bacon Mushrooms Baby Tomatoes Homemade Toasted bread Jam	
MINI BREKKIE	95
ONE Egg of your choice Bacon Toasted Bread & Jam (Vegetarian option available)	
MIMOSA	95
GLASS KRONE BOREALIS MCC	98
ORANGE JUICE OR LEMONADE	32

Breakfast Menu is available until 12h00

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pride ourselves on the fresh, thoughtful preparation of each dish.

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Taste Plates

CREAMY LEEK & POTATO SOUP (V)	85
Potato Leeks Garlic Toasted Artisanal Bread	
Add Crispy Parma Ham	70
DUO OF ARANCINI (V)	98
Mozzarella Risotto Balls Herbed Aioli Parmesan	
VENISON CARPACCIO	140
Smoked Venison Salad Leaves Baby Tomatoes Capers Pickled Red Onion Olive Oil Balsamic Reduction Parmesan Toasted Artisanal Bread	
BAKED CAMEMBERT (V)	140
Camembert Cranberry Dressing Honeyed Nuts Toasted Artisanal Bread	
CREAMY WHITE WINE MUSSELS	140
Mussels White Wine Garlic Cream Toasted Artisanal Bread	
BOBOTIE CIGARS	110
Cape Malay Spiced Springrolls Dried Fruit Chutney Cucumber & Mint Raita	
CAULIFLOWER GOCHUJANG BITES (VG)	95
Battered Cauliflower Gochujang Sesame Seeds Spring Onion	
SUNDRIED TOMATO RAVIOLI (V)	135
Sundried Tomatoes Basil Pesto Chevin Cheese Toasted Pine Nuts	
BURRATA & CITRUS SALAD (V)	175
Burrata Citrus Pickled Red Onions Honeyed Nuts Herb Greens	
Add Parma Ham	70
HONEY MUSTARD CHICKEN SALAD	145
Honey Mustard Chicken Salad Leaves Baby Tomatoes Peppadews Pickled Red Onions Avocado Feta	
CHEESE BOARD	145
Trio of Cheeses Bread Preserves Fresh Fruit	

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Signature Mains

SUNDRIED TOMATO RAVIOLI (V)	170
Sundried Tomatoes Basil Pesto Oil Chevin Cheese Toasted Pine Nuts <i>Wine suggestion: Manley Chenin Blanc</i>	
GOCHUJANG CAULIFLOWER WINTER BOWL (VG)	165
Battered Cauliflower Gochujang Basmati Rice Soy Dressing Lime Sesame Seeds Spring Onion Baby Vegetables <i>Wine suggestion: Manley Viognier</i>	
PANKO CRUMBED KOREAN CHICKEN BURGER	175
Panko Crumbed Chicken Fillet Brioche Burger Bun Asian Slaw & Mayonnaise Pickled Red Onions Cucumber Ribbons Chips <i>Wine suggestion: Manley Eikenmaat</i>	
GOURMET BEEF BURGER (200g)	185
Beef Burger Brioche Burger Bun Brie Cheese Red Wine Caramelized Onion Chips <i>Wine suggestion: Manley Pinotage</i>	
SLOW ROASTED SPRINGBOK SHANK	245
Springbok Shank Pomme Purée Baby Vegetables Red Wine Jus <i>Wine suggestion: Manley Shiraz</i>	
SEAFOOD RISOTTO	255
Risotto Mussels Prawns Saffron Lemon Beurre Blanc <i>Wine suggestion: Manley Viognier</i>	
SLOW COOKED LAMB KNUCKLE CURRY	265
Lamb Knuckle Curry Basmati Rice Poppadum Tomato & Red Onion Salsa Cucumber & Mint Raita <i>Wine suggestion: Shiraz</i>	
SWEET & SOUR CHICKEN	185
Battered Chicken Fillet Basmati Rice Peppers Spring Onion Sesame Seeds <i>Wine suggestion: Grenache Rosé</i>	
PEPPER BEEF FILLET	295
200g Beef Fillet Brandy Pepper Sauce Pomme Purée Baby Vegetables <i>Wine suggestion: Manley Cabernet Sauvignon</i>	
SIDES	
Posh chips with Parmesan & Truffle oil	85
Chips	45
Side salad	45
Baby vegetables	55
Pomme Purée	50

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Taste of Pizza

GARLIC PIZZA BREAD (V) 120
Garlic | Olive Oil | Rosemary | Feta

MARGHERITA (V) 135
Homemade Tomato Sauce | Mozzarella

BREAKFAST PIZZA 165
TWO Fried Eggs | Bacon | Baby Tomatoes | Mushrooms |
Hollandaise Sauce | Spring Onions

HAWAIIAN 155
Parma Ham | Pineapple

FAB 155
Feta | Avocado | Bacon

PARMA HAM & BRIE 175
Parma Ham | Brie | Red Wine Caramelized Onion

CAPRESE 189
Shredded Burrata | Baby Tomatoes | Basil Pesto | Balsamic Glaze

HONEY MUSTARD CHICKEN 170
Honey Mustard Chicken | Peppadews | Sundried Tomatoes |
Avocado | Feta | Spring Onion

VEGETARIAN SUPREME (V) 150
Sundried tomatoes | Mushrooms | Olives | Avocado | Basil Pesto |
Spring Onion

POTATO PIZZA (V) 158
Potatoes | Creamed Leeks | Garlic | Rosemary | Feta

EXTRA TOPPINGS

Baby tomatoes | Basil Pesto | Capers | Creamed Leeks | Feta |
Mushrooms | Olives | Peppadew | Pineapple |
Red Wine Caramelized Onion | Spring Onion | Sundried Tomatoes 28

Avocado | Bacon | Brie | Camembert | Chicken | Salami | Parmesan 40

Parma Ham | Smoked Salmon 70

Chilli | Garlic 18

Substitute Mozzarella for Vegan Mozzarella (VG) 40

Gluten Free Pizza Base Additional 50

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Taste Desserts

DARK CHOCOLATE MOUSSE Chocolate Mousse Orange Segments	85
MARIA'S FAMOUS PAMPOENKOEKIES Pumpkin Fritters Butterscotch Sauce Vanilla Ice Cream	80
DUO OF CHOCOLATE TRUFFLES	68
RED WINE POACHED PEARS Poached Pear Biscuit Crumble Vanilla Ice Cream	85
LIQUEUR COFFEE Amarula Kahlua Whisky Brandy	75
DOM PEDRO SINGLE Amarula Kahlua Whisky Brandy	75
HOMEMADE ICE CREAM OR SORBET	per scoop 45
CHEESE BOARD Trio of Cheeses Bread Preserves Fresh Fruit	145

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Drinks

HOT

AMERICANO COFFEE Espresso Shot Hot Water	32
AMERICANO	32
FLAT WHITE	35
CAPPUCCINO	40
RED CAPPUCCINO	40
ESPRESSO	27
CORTADO	32
CAFÉ LATTE	40
HOT CHOCOLATE	35
CHAI LATTE	40
TEA Ceylon (5 roses) Rooibos Earl Grey	30
LIQUEUR COFFEE Amarula Kahlua Whisky Brandy	75
MILK ALTERNATIVE SURCHARGE	15

COLD

SOFT DRINKS 300ML	
Coke Coke Zero Fanta Orange Cream Soda Sprite Sprite Zero	35
Appletizer Grapetizer Ice Tea	48
SOFT DRINKS 200ML	30
Tonic Water Soda Water Lemonade Ginger Ale	
JUICE Lemonade Orange Juice	32
TULBAGH AQUA WATER	
Small Still Sparkling	32
Large Still Sparkling	45
CORDIAL Lime, Cola or Passion Fruit Cordial	15
MILKSHAKES	62
Bubblegum Chocolate Coffee Lime Peanut Butter Salted Caramel Strawberry Vanilla	
RED BULL	45
ROCK SHANDY Soda Water Lemonade Bitters	68
GUNNER Ginger Ale Lemonade Bitters	68

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Beverages

BEERS & CIDERS

CASTLE LAGER BLACK LABEL	38
CASTLE LITE WINDHOEK LAGER	40
WINDHOEK DRAUGHT	48
SAVANNA DRY SAVANNA LITE	48
LOCAL CRAFT BUCHANAN BEER (ask for selection)	50
LOCAL LOXTONIA CIDER (ask for selection)	55

SPIRITS & LIQUEURS PER 25ML

OLOF BERGH RICHELIEU KLIPDRIFT KWV 5 YEAR BRANDY	30
JOHNNIE WALKER RED LABEL BELLS WHISKY	32
JAMESON JACK DANIELS WHISKY	36
SPICE GOLD RUM CAPTAIN MORGAN DARK RUM SOUTHERN COMFORT	32
SMIRNOFF VODKA	30
CACTUS JACK TEQUILA	32
TEQUILA GOLD	42
CRAFT GIN SELECTION	44
AMARULA CREAM KAHLUA	42
CARAMEL VODKA LIQUEUR	35
JAGERMEISTER	36

COCKTAILS

MIMOSA COCKTAIL Orange Juice Sparkling Wine	90
ESPRESSO MARTINI Kahlua Vodka Espresso	90
APEROL SPRITZ Aperol Bubbly Soda Water Orange Slice	90
GIN COCKTAIL Monks Gin Tonic Orange Rosemary	75

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White wine

	Bottle	Glass
MANLEY CHENIN BLANC 2021 Ripe characters of gooseberry, apricot and white peach, as well as soft yellow and white floral notes.	180	50
MANLEY SAUVIGNON BLANC 2025 A vibrant, medium-bodied Sauvignon Blanc with expressive aromas of pineapple, guava, granadilla and yellow pear. Subtle notes of asparagus and green apple add freshness and complexity, creating a lively, fruit-driven wine with crisp balance.	180	50
MANLEY VIOGNIER 2025 Charms with delicate notes of fresh daisy, yellow rose and ripe yellow peach, layers of apricot, and a hint of candle wax to add depth while its fresh vibrant acidity brings lift and balance, bright aromatic white with finesse and elegance.	170	48
MANLEY GRENACHE ROSÉ 2025 Delights with aromas of raspberry, strawberry and pink rose, scented by hints of candy floss and pomegranate juice and candied apple, bright and refreshing, this charming rosé offers juicy elegance and vibrant appeal.	180	50
MANLEY EIKEMAAT 2024 Eikemaat is a rich blend of Semillon and Chardonnay with layers of apricot, mango, crushed apple and stone. The use of Swabian oak adds cedar, toast and sweet spice.		355
KRONE BOREALIS CUVÉE BRUT 2024 A blend of Chardonnay and Pinot Noir, oystershell and seabreeze minerality describe the entry, a hallmark of the Borealis. The energetic 2024 vintage paints visceral lines of cool acidity, framing a core of bright apple, lime and white pear.	375	98
WINE TASTING (5 WINES) between 10am and 4pm		80

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Red wine

	Bottle	Glass
MANLEY CABERNET SAUVIGNON 2021 Deep-ruby colour with notes of eucalyptus, seared green pepper, tomato leaf and black currant, black cherry and blackberry as well as blueberry, vanilla stick, sweet coffee bean and cocoa.	295	85
MANLEY PINOTAGE 2021 A medium-ruby Pinotage with lifted aromas of violets, dark cherry, ripe blackberry, mulberry, and blood plum. Subtle undertones of leather, nutmeg and cinnamon add warmth and complexity, creating a harmonious balance of dark fruit and gentle spice.	285	85
MANLEY PINOTAGE 2020 Showing notes of blueberry, black cherry, violets, and slight leather characters. On the palate, the wine is very well complemented with earthiness and cocoa notes. The tannins are very well balanced and velvety with a good length.	285	85
MANLEY SHIRAZ 2020 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.	285	85
WINE TASTING (5 WINES) between 10am and 4pm		80

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Nadia's Journey

What a journey it has been.

I grew up in a traditional German household in Somerset West, attending Somerset House Preparatory School, which gave me one of the greatest foundations in life. Being the youngest of three sisters - the "laat lammetjie," as we say in South Africa - I always wanted to be part of everything... even tagging along to the beach with my sisters and their boyfriends.

Today, my eldest sister Tanja is the director of Cape Town Wine Hub in Somerset West and creates incredible wines. My middle sister owns her own travel agency. Together, we could make quite the powerhouse team - though we are spread across different parts of the Western Cape. What remains constant is our beautiful, strong sister bond.

Growing up, my father made every celebration unforgettable. He loved to cook, and I would often watch and help him, while I took great pride in decorating the table for each special occasion. Christmas, Easter, birthdays - every moment was filled with thought, care, and love.

Before he passed, he gave me a name for a future restaurant: The Taste. How could I not honour that? I've always believed in creating experiences - because life is made up of moments.

My little man, Kiyahn, now 10 years old, is a gentle soul. When he's at the restaurant, he'll happily play with your children - and he already makes a great cup of coffee. A future assistant in the making.

Throughout my career, I've had the privilege of cooking for Hollywood producers, actors, singers, directors, billionaires, business owners, and celebrities. From Marbella in Spain to Plettenberg Bay, I've worked in renowned establishments, starting as a waiter and growing into roles as a guest house manager, restaurant manager, banqueting manager, wedding coordinator, events manager, and guest concierge. This industry found me - and I fell completely in love with it.



For many years, I said I would never open a restaurant. I loved being a private chef, focusing on quality and experience rather than quantity. But today, with The Taste, I've created something that stays true to that philosophy - keeping it small, personal, and always centred on quality. A successful business takes hard work, but it's the care, passion, and love from you and your team that truly make it thrive.

The Taste has become my heart - alongside our wedding company, Tulbagh Wedding Valley. Over my career, I've been part of more than 3,000 weddings, from the beaches of Plettenberg Bay to the vineyards of the Winelands. It is an honour to be part of such meaningful moments.

Our team is driven by passion. We create dream weddings across several Tulbagh venues, offering all-inclusive packages designed to be seamless and stress-free. My daughter Crystal, now an exceptional florist trained under some of South Africa's best, plays a key role in bringing each vision to life.

We wanted to give couples everything they need for their perfect day - beautifully planned, thoughtfully executed, and free from unnecessary stress - so they can truly be present with their loved ones. We do it all.

Whether it's a food and wine experience, an intimate gathering, a grand celebration, or something entirely unique - we make it happen.

This is a place of family, friends, laughter, and unforgettable moments.

Here's to celebrating many more weddings at our Tulbagh venues, and to our fourth year at Manley Wine Estate. Being voted a Top 5 Wedding Venue in the Western Cape and making the Top 100 DinePlan restaurants - voted by our patrons - means the world to us.

Thank you for being part of our journey.