



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)	120
Granola Fresh Fruit Yoghurt Honey	
BREAKFAST PIZZA	165
TWO Fried Eggs Bacon Baby Tomatoes Mushrooms Hollandaise Sauce Spring Onions	
THE TASTE OMELETTE	138
THREE Egg Omelette, choose 3 (THREE) of any of the following Avocado Baby Tomatoes Bacon Feta Mozzarella Mushrooms Parmesan Peppadews Peppers Spring Onion	
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	15
Add Roasted Baby Tomatoes	28
Add Smoked Salmon	70
SMOKED SALMON BENEDICT	160
TWO Poached Eggs Cream Cheese Smoked Salmon Capers Hollandaise Lime Avocado	
PETITE SMOKED SALMON BENEDICT - ONE Poached Egg	120
BACON BENEDICT	150
TWO Poached Eggs Bacon Spring Onion Hollandaise Smoked Paprika	
PETITE BACON BENEDICT - ONE Poached Egg	110
MANLEY BREAKFAST	140
TWO Eggs of your choice Bacon Mushrooms Baby Tomatoes Homemade Toasted bread Jam	
MINI BREKKIE	98
ONE Egg of your choice Bacon Toasted Bread & Jam (Vegetarian option available)	
CHEESE BOARD	145
Trio of Cheeses Artisanal Bread Preserves Fresh Fruit	
MIMOSA	95
GLASS KRONE BOREALIS MCC	105
FRESH ORANGE JUICE OR LEMONADE	35

Breakfast Menu is available until 11h30

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

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Taste Plates

A BOWL OF WARMTH	110
Ask your server about today's homemade soup creation served with Artisanal Bread	
DUO OF ARANCINI (V)	120
Mozzarella Risotto Balls Tomato Pomodoro Parmesan Basil Pesto	
VENISON CARPACCIO	125
Smoked Venison Salad Leaves Baby Tomatoes Capers Pickled Red Onion Olive Oil Balsamic Reduction Parmesan Toasted Artisanal Bread	
BAKED CAMEMBERT (V)	149
Camembert Cranberry Dressing Honeyed Nuts Toasted Artisanal Bread	
CREAMY WHITE WINE MUSSELS	135
Mussels White Wine Garlic Cream Toasted Artisanal Bread	
SAUCY SQUID WITH CREAMY WHITE WINE SAUCE WITH LEMON & CAPERS	145
Patagonian Squid Lemon Capers Toasted Artisanal Bread	
BOBOTIE CIGARS	130
Cape Malay Spiced Springrolls Dried Fruit Chutney Cucumber & Mint Raita	
CAULIFLOWER GOCHUJANG BITES (VG)	125
Battered Cauliflower Gochujang Sesame Seeds Spring Onion	
SUNDRIED TOMATO RAVIOLI (V) (6)	105
Sundried Tomatoes Basil Pesto Chevin Cheese Toasted Pine Nuts	
HONEY MUSTARD CHICKEN SALAD	165
Honey Mustard Chicken Salad Leaves Baby Tomatoes Peppadews Pickled Red Onions Avocado Feta	
PANKO CRUSTED CHICKEN TENDERS	110
Panko Crumbed Chicken Truffle Mayo	
CHEESE BOARD	145
Trio of Cheeses Artisanal Bread Preserves Fresh Fruit	

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Signature Mains

SUNDRIED TOMATO RAVIOLI (V) (10)	175
Sundried Tomatoes Basil Pesto Oil Chevin Cheese Toasted Pine Nuts	
<i>Wine suggestion: Manley Chenin Blanc</i>	
GOCHUJANG CAULIFLOWER WINTER BOWL (VG)	175
Battered Cauliflower Gochujang Basmati Rice Soy Dressing Lime Sesame Seeds Spring Onion Baby Vegetables	
<i>Wine suggestion: Manley Viognier</i>	
KOREAN GOCHUJANG CHICKEN BURGER	185
Panko Crumbed Chicken Fillet Brioche Burger Bun Asian Slaw & Mayonnaise Pickled Red Onions Cucumber Ribbons Chips	
<i>Wine suggestion: Manley Eikenmoat</i>	
GOURMET BEEF BURGER (200g)	190
Beef Burger Brioche Burger Bun Brie Cheese Red Wine Caramelized Onion Chips	
<i>Wine suggestion: Manley Pinotage</i>	
SLOW ROASTED SPRINGBOK SHANK	255
Springbok Shank Pomme Purée Baby Vegetables Red Wine Jus	
<i>Wine suggestion: Manley Shiraz</i>	
SEAFOOD LINGUINE	245
Homemade Linguine Mussels Prawns Patagonian Squid Creamy White Wine Sauce	
<i>Wine suggestion: Manley Viognier</i>	
LAMB KNUCKLE CURRY	285
Slow Cooked Lamb Knuckle Curry Basmati Rice Poppadum Tomato & Red Onion Salsa Cucumber & Mint Raita	
<i>Wine suggestion: Manley Shiraz</i>	
SWEET & SOUR CHICKEN	195
Battered Chicken Fillet Basmati Rice Peppers Spring Onion Sesame Seeds	
<i>Wine suggestion: Grenache Rosé</i>	
BRANDY PEPPER BEEF FILLET 200G	295
200G Fillet Brandy Pepper Sauce Chips Baby Vegetables	
<i>Wine suggestion: Manley Cabernet Sauvignon</i>	

SIDES

Posh chips with Parmesan & Truffle oil	85
Chips	45
Side salad	50
Baby vegetables	60
Pomme Purée	50

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Taste of Piza

GARLIC PIZZA BREAD (V) 130
Garlic | Olive Oil | Rosemary | Feta

MARGHERITA (V) 140
Homemade Tomato Sauce | Mozzarella

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

HAWAIIAN 170
Parma Ham | Pineapple

FAB 165
Feta | Avocado | Bacon

PARMA HAM & BRIE 180
Parma Ham | Brie | Red Wine Caramelized Onion

HONEY MUSTARD CHICKEN 180
Honey Mustard Chicken | Peppadews | Sundried Tomatoes |
Avocado | Feta | Spring Onion

VEGETARIAN SUPREME (V) 175
Sundried tomatoes | Mushrooms | Olives | Avocado | Basil Pesto |
Spring Onion

REGINIA PIZZA 160
Bacon | Mushrooms

EXTRA TOPPINGS

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

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

Parma Ham | Smoked Salmon 70

Bowl of Chilli | Bowl of Garlic 25

Substitute Mozzarella for Vegan Mozzarella (VG) 40

Gluten Free Pizza Base Additional 50

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Taste Desserts

BAKED CHEESE CAKE	110
Cheese Cake Butterscotch Sauce Sea Salt Flake	
WHITE CHOCOLATE MOUSSE	105
White Chocolate Mousse Strawberry & Basil Sorbet	
MARIA'S FAMOUS PAMPOENKOEKIES	90
Pumpkin Fritters Butterscotch Sauce Vanilla Ice Cream	
DUO OF CHOCOLATE TRUFFLES	70
DEATH BY CHOCOLATE	125
Chocolate Tart Chocolate Truffle Orange Sorbet	
LIQUEUR COFFEE	75
Amaretto Amarula Kahlua Whisky Brandy	
DOM PEDRO SINGLE	75
Amaretto Amarula Kahlua Whisky Brandy	
HOMEMADE ICE CREAM OR SORBET	per scoop 55
Chocolate Ice Cream Salted Caramel Pistachio & Lime Ice Cream Honeycomb Ice Cream Strawberry & Basil Sorbet (VG) Orange Sorbet (VG)	
CHEESE BOARD	145
Trio of Cheeses Artisanal Bread Preserves Fresh Fruit	

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BREAKFAST

MINI BREKKIE

ONE Egg of your choice | Bacon | Toasted Bread & Jam

98

KIDDIES MAINS

MINI MARGHERITA PIZZA

Homemade Tomato Sauce | Mozzarella

105

MINI HAWAIIAN PIZZA

Parma Ham | Pineapple

125

PANKO CRUSTED CHICKEN STRIPS

Panko Crumbed Chicken | Chips | Tomato Ketchup

110

LINGUINE PASTA

Homemade Tomato Sauce | Mozzarella

85

CHIPS

Tomato Ketchup

45

DESSERT

VANILLA ICE CREAM & CONE

55

VANILLA ICE CREAM & CHOCOLATE SAUCE

65

TASTEBUDDIES MILKSHAKES

Bubblegum | Chocolate | Lime | Salted Caramel |
Strawberry | Vanilla | Peanut Butter

50

Children under 12 years

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Drinks

HOT

AMERICANO	32
FLAT WHITE	35
CAPPUCCINO	40
MOERKOFFIE AMERICANO with Condensed Milk	45
RED CAPPUCCINO	40
ESPRESSO	28
CORTADO	32
CAFÉ BONBON ESPRESSO with a spoonful of Condensed Milk	36
CAFÉ LATTE	40
HOT CHOCOLATE	40
CHAI LATTE	40
TEA POT Ceylon Rooibos Earl Grey English Breakfast	35
LIQUEUR COFFEE Amaretto Amarula Kahlua Whisky Brandy	75
MILK ALTERNATIVE SURCHARGE	15

COLD

SOFT DRINKS 300ML Coke Coke Zero Fanta Orange Cream Soda Sprite Sprite Zero Appletizer Grapetizer Ice Tea Blueberry Tizer	35 48
SOFT DRINKS 200ML Tonic Water Soda Water Lemonade Ginger Ale	30
JUICE Lemonade Orange Juice	32
COFFEE Iced Coffee Vietnamese Iced Coffee with Condense Milk	45 55
TULBAGH AQUA WATER 500ml Small Still Sparkling 750ml Large Still Sparkling	32 45
CORDIAL Lime, Cola or Passion Fruit Cordial	15
MILKSHAKES Bubblemum Chocolate Coffee Lime Peanut Butter Salted Caramel Strawberry Vanilla	65
RED BULL	45
ROCK SHANDY Soda Water Lemonade Bitters	70
GUNNER Ginger Ale Lemonade Bitters	70

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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
BRUTAL FRUIT	38
LOCAL CRAFT BUCHANAN BEER (ask for selection)	52

NON ALCOHOLIC BEERS & CIDERS

ZERO HEINEKEN	38
ZERO SAVANNA	45

BRANDY

OLOF BERGH RICHELIEU KLIPDRIFT	32
KWV 5 YEAR	36

WHISKY

JOHNNIE WALKER RED LABEL BELLS	32
JAMESON JACK DANIELS	40
JOHNNIE WALKER BLACK	50

RUM

SPICE GOLD CAPTAIN MORGAN DARK	
SOUTHERN COMFORT	32

VODKA

SMIRNOFF	32
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TEQUILA

CACTUS JACK	32
TEQUILA GOLD	42

GIN

GORDONS	32
TANQUERAY	40
MONKS SIX DOGS	44

LIQUEURS

AMARULA CREAM CARAMEL VODKA	35
KAHLUA AMARETTO COINTREAU	42
JAGERMEISTER	36
MELKTERT STRAWBERRY LIPS	30

FORTIFIED WINE

ALLESVERLOREN PORT	45
MONIS MEDIUM SHERRY	30
PIERRE JOURDAN RATAFIA	55

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Cocktails

MIMOSA COCKTAIL	95
Orange Juice Sparkling Wine	
ESPRESSO MARTIN	185
Kahlua Vodka Espresso	
CREAMY LEMON MARGARITA	95
Tequila Cointreau Condensed Milk Lemon Mint	
AMARETTO MARGARITA	98
Amaretto Tequila Lime Juice Orange Juice Sugar Syrup Citrus Garnish	
APEROL SPRITZ	90
Aperol Bubbly Soda Water Orange Slice	
BLUEBERRY GIN	95
Monks Medella Gin Blueberry Tizer Blueberries Lemon Garnish Mint	
MINT MOJITO	85
Mint Syrup Rum Mint Lime Wedges Soda Water	
VIRGIN MINT MOJITO	65
Mint Syrup Mint Lime Wedges Soda Water	
HOT CHOCOLATE WITH RUM	70
Hot Chocolate Dark Rum Mini Marshmallows	

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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.	185	55
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.	185	55
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.	175	50
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.	185	55
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	105
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.	298	88
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.	289	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.	289	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.	289	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.