



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.

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
- 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 R100** 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

AÇAÍ BOWL (VG) Berries Coconut Granola Fresh Fruit	135
BREAKFAST PIZZA TWO Fried Eggs Bacon Baby Tomatoes Mushrooms Hollandaise Sauce Spring Onion	175
MARIA'S OMELETTE THREE Egg Omelette, choose 3 (THREE) of any of the following: Avocado Baby Tomatoes Bacon Cheddar Feta Mozzarella Mushrooms Parmesan Peppadews Peppers Spring Onion	135
FRENCH TOAST Brioche Challah Bacon Honey	120
Following Breakfasts have a choice of Sourdough Rye, Ciabatta, English Muffin or Challah Brioche:	
AVOCADO TOAST (VG) Avocado Toasted Bread of your Choice Lime Pickled Red Onion Seed Sprinkle Local Olive Oil Add Poached Egg Add Roasted Baby Tomatoes Add Smoked Salmon	98 20 30 80
SMOKED SALMON BENEDICT TWO Poached Eggs Cream Cheese Smoked Salmon Capers Hollandaise Sauce Lime Rocket	175
BACON BENEDICT TWO Poached Eggs Bacon Spring Onion Hollandaise Sauce Avocado Smoked Paprika	165
MANLEY BREAKFAST TWO Eggs of your choice Bacon Mushrooms Baby Tomatoes Toasted bread & jam	145
MINI BREKKIE ONE Egg of your choice Bacon Cheddar Toasted bread & jam (Vegetarian option available)	110
MIMOSA	95
GLASS KRONE BOREALIS MCC	105
JUICE (ORANGE JUICE OR LEMONADE)	38

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

DUO OF ARANCINI (V) Mozzarella Risotto Balls Saffron Aioli Parmesan	115
BAKED CAMEMBERT (V) Camembert Fig Preserve Honeyed Nuts Toasted Ciabatta	165
CREAMY WHITE WINE MUSSELS Mussels White Wine Garlic Cream Toasted Ciabatta	145
LINE FISH CEVICHE Line fish Tomato, Onion & Coriander Salsa Cucumber Jalapenos Lime Olive Oil Ciabatta	175
BOBOTIE CIGARS Cape Malay Spiced Springrolls Dried Fruit Chutney Cucumber & Mint Raita	135
CAULIFLOWER GOCHUJANG BITES (VG) Battered Cauliflower Gochujang Sesame Seeds Spring Onion	115
CAPRESE STYLE SALAD (V) Burrata Baby Tomatoes Olive Oil Basil Pesto Oil Pickled Red Onion Balsamic Reduction Capers Toasted Ciabatta	185
HOT HONEY CHICKEN SALAD Hot Honey Panko Chicken Cucumber Salad Leaves Baby Tomatoes Peppadews Pickled Red Onion Avocado Feta	165
SMOKED SALMON SALAD Cucumber Salad Leaves Dill Pickled Red Onion Capers Sriracha Mayo	175
HOT HONEY CHICKEN TENDERS Panko Crumbed Chicken Sriracha Mayo	125
SUMMER ROLLS (VG) Rice Paper Rolls Asian Slaw Cucumber Peppers Avocado Coriander Soy & Sesame Dressing	125
PULLED PORK & PINEAPPLE TACO DUO Corn Taco Soft Shell Coleslaw Pulled Pork & Pineapple Avocado Pico de Gallo Salsa Cheddar	135
CHEESE & CHARCUTERIE BOARD Serves 2 Serves 4 or more Trio of Cheeses Olives Honeyed Nuts Preserves Cold Meats Biltong Artisanal Bread Melba Toast Gherkins Fresh & Dried Fruit	225 375

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Signature Mains

ARTICHOKE & RICOTTA (V)	185
Creamy White Wine Sauce Thyme Parmesan Pine Nuts Grilled Artichokes	
<i>Wine suggestion: Manley Chenin Blanc</i>	
SUMMER ASIAN BOWL (VG)	165
Black Thai Rice Asian Slaw Edamame Beans Cucumber Avocado Sesame Seeds Spring Onion Soy Dressing Lime	
HOT HONEY CHICKEN SUMMER ASIAN BOWL	195
with above base	
GOCHUJANG CAULIFLOWER BITES	185
SUMMER ASIAN BOWL	
with above base	
<i>Wine suggestion: Manley Viognier</i>	
PANKO CRUMBED KOREAN CHICKEN BURGER	195
Panko Crumbed Chicken Fillet Gochujang Brioche Burger Bun Asian Slaw & Mayonnaise Pickled Red Onions Cucumber Ribbons Chips	
<i>Wine suggestion: Manley Eikenmaat</i>	
GOURMET BEEF BURGER	195
Beef Burger 200g Brioche Burger Bun Cheddar Cheese Bacon Caramelized Onion Chips	
<i>Wine suggestion: Manley Pinotage</i>	
PORK RIBS	245
Asian Style 400g Ribs Asian Slaw Chips	
<i>Wine suggestion: Manley Shiraz</i>	
OSTRICH FILLET	225
Ostrich Fillet Gnocchi Butternut Purée Baby Vegetables Red Wine Jus	
<i>Wine suggestion: Manley Pinotage</i>	
LINE FISH	255
Line Fish Pea Mint Puree Cous Cous Baby Vegetables Lemon Butter Sauce	
<i>Wine suggestion: Manley Sauvignon Blanc</i>	
BEEF FILLET	295
Beef Fillet 200g Baby Vegetables Creamy Risotto Choice of Brandy Pepper or Truffle Cream Sauce	
<i>Wine suggestion: Manley Cabernet Sauvignon</i>	
SIDES	
CHIPS	45
GREEK SALAD	65
Tomato Cucumber Red Onion Feta Olives	
ASIAN SALAD	65
Asian Slaw Cucumber Sesame Spring Onion Soy Dressing	
BABY VEGETABLES	65
Seasonal Baby Vegetables Herb Butter	

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Taste of Pizza

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

MARGHERITA PIZZA (V) 145
Homemade Tomato Sauce | Mozzarella

BREAKFAST PIZZA 175
TWO Fried Eggs | Bacon | Baby Tomatoes | Mushrooms |
Hollandaise Sauce | Spring Onion

HAWAIIAN PIZZA 175
Parma Ham | Pineapple

FAB PIZZA 175
Feta | Avocado | Bacon

PARMA HAM PIZZA 195
Rocket | Parmesan

CAPRESE PIZZA (V) 195
Shredded Burrata | Baby Tomatoes | Basil Pesto | Balsamic Glaze

HONEY MUSTARD CHICKEN PIZZA 185
Peppadew | Sundried Tomatoes | Avocado | Feta | Spring Onion

PULLED PORK PIZZA 185
BBQ Pulled Pork | Pineapple | Coriander | Jalapenos

VEGETARIAN SUPREME PIZZA 175
Sundried Tomatoes | Mushrooms | Artichokes | Olives |
Rocket | Spring Onion

EXTRA TOPPINGS

Artichokes | Baby Tomatoes | Basil Pesto | Capers | Coriander | 30
Feta | Jalapenos | Mushrooms | Olives | Peppadews | Pineapple |
Caramelized Onion | Rocket | Spring Onion | Sundried Tomatoes

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

Parma Ham | Smoked Salmon 80

Extra Chilli | Extra Garlic 20

Substitute Mozzarella for Vegan Mozzarella (VG) 40

Gluten Free Pizza Base Additional 60

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Taste Desserts

SEASONAL BERRIES & VANILLA ICE CREAM	95
Fresh Seasonal Berries Vanilla Ice Cream Berry Coulis	
CRÈME BRÛLÉE	95
Classic Vanilla Custard Caramelised Sugar Crust Lavender Biscuit	
BAKED CHEESECAKE	105
New York Style Cheesecake Seasonal Berries Berry Coulis	
WHITE CHOCOLATE MOUSSE WITH MANGO SORBET & BISCUIT CRUMBLE	105
Silky White Chocolate Mousse Homemade Mango Sorbet Biscuit Crumble	
DUO OF CHOCOLATE TRUFFLES	75
Handcrafted Belgian Chocolate Truffles	
DARK CHOCOLATE MOUSSE TART	125
Orange Sorbet Chocolate Truffle	
HOMEMADE ICE CREAM & SORBET	55
Seasonal Artisan Flavours <i>Please ask your waiter for today's selection (per scoop)</i>	
SINGLE DOM PEDRO	80
Vanilla Ice Cream Choice Of Amaretto, Amarula, Kahlúa, Frangelico Or Whisky	
LIQUEUR COFFEE	80
Espresso Coffee Choice Of Amaretto, Amarula, Kahlúa, Frangelico Or Whisky Cream	

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MINI MARGHERITA PIZZA (V) Homemade Tomato Sauce Mozzarella	105
MINI HAWAIIAN PIZZA Parma Ham Pineapple	115
PANKO CRUSTED CHICKEN STRIPS Panko Crumbed Chicken Chips Tomato Ketchup	110
CHIPS Tomato Ketchup	45
VANILLA ICE CREAM WITH CONE	55
VANILLA ICE CREAM & CHOCOLATE SAUCE	65
TASTEBUDDIES MILKSHAKES (kids size) Bubblegum Chocolate Lime Salted Caramel Strawberry Vanilla Peanut Butter	55

Children under 12 years

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Drinks

COLD

SOFT DRINKS 300ML

Coke | Coke Zero | Fanta Orange | Cream Soda | Sprite | Sprite Zero 35
Appetizer | Grapetizer | Peach & Lemon Ice Tea | Blueberry Tizer 48

SOFT DRINKS 200ML

Tonic Water | Soda Water | Lemonade | Ginger Ale 30

JUICE Lemonade | Orange Juice 38

COFFEE

Iced Coffee 48
Vietnamese Iced Coffee with Condensed Milk 58

TULBAGH AQUA WATER 500ml Small Still | Sparkling 32
750ml Large Still | Sparkling 45

CORDIAL Passion Fruit | Lime | Cola 15

MILKSHAKES

Bubblegum | Chocolate | Coffee | Lime | Peanut Butter |
Salted Caramel | Strawberry | Vanilla 68

REDBULL 48

ROCK SHANDY Soda Water | Lemonade | Bitters 72

GUNNER Ginger Ale | Lemonade | Bitters 72

HOT

AMERICANO 35

FLAT WHITE 38

CAPPUCCINO 40

MOERKOFFIE AMERICANO with Condensed Milk 48

RED CAPPUCCINO 40

ESPRESSO 30

CORTADO 35

CAFÉ BONBON ESPRESSO with Condensed Milk 38

CAFÉ LATTE 42

HOT CHOCOLATE 42

CHAI LATTE 42

TEA POT Ceylon | Rooibos | Earl Grey | English Breakfast 35

LIQUEUR COFFEE

Espresso Coffee | Choice of Amaretto, Amarula, Kahlua,
Frangelico or Whisky | Cream 80

ALMOND MILK ALTERNATIVE SURCHARGE 15

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Beverages

BEERS & CIDERS

CASTLE LAGER BLACK LABEL	40
CASTLE LITE WINDHOEK LAGER	42
WINDHOEK DRAUGHT	50
SAVANNA DRY SAVANNA LITE	48
LOCAL CRAFT BUCHANAN BEER (ask for selection)	55
BRUTAL FRUIT	42

NON ALCOHOLIC BEERS & CIDERS

ZERO HEINEKEN	42
ZERO SAVANNA	45

BRANDY

OLOF BERGH RICHELIEU KLIPDRIFT	35
KWV 5 YEAR	42

WHISKY

JOHNNIE WALKER RED LABEL BELLS WHISKY	35
JAMESON JACK DANIELS	45
JOHNNIE WALKER BLACK LABEL	55

RUM

SPICE GOLD CAPTAIN MORGAN DARK RUM SOUTHERN COMFORT	35
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VODKA

SMIRNOFF VODKA	35
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TEQUILA

CACTUS JACK TEQUILA	35
TEQUILA GOLD	45

GIN

GORDONS	35
LOCAL MONKS GIN SIX DOGS CRAFT GIN SELECTION	50

LIQUEURS

AMARULA CREAM CARAMEL VODKA	40
KAHLUA FRANGELICO AMARETTO COINTREAU	45
JAGERMEISTER	42
MELKTERT STRAWBERRY LIPS	32
APPLE SOURS CHERRY SOURS	32

FORTIFIED WINE

PIERRE JOURDAN RATAFIA	60
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Cocktails

MIMOSA COCKTAIL		95
Orange Juice Sparkling Wine		
LIMONCELLO SPRITZ		105
Limoncello Sparkling Wine Soda Water		
ESPRESSO MARTINI		98
Kahlua Vodka Espresso		
CREAMY LEMON MARGARITA		98
Tequila Cointreau Condensed Milk Lemon Mint		
AMARETTO MARGARITA		105
Amaretto Tequila Lime Juice Orange Juice Sugar Syrup Mint		
APEROL SPRITZ		98
Aperol Bubbly Soda Water Mint		
BLUEBERRY GIN COCKTAIL		98
Gin Blueberry Tizer Blueberries Lemon Mint		
MANGO SORBET GIN COCKTAIL		105
Gin Mango Lemonade Mango Sorbet Mint		
CHERRY JAR		98
Vodka Cherry Sours Apple Sours Lemonade Cherry Garnish		
PASSION FRUIT MOJITO		98
White Rum Passion Fruit Mint Lime Soda Water		
PINOTAGE SANGRIA	glass	95
(perfect for sharing or by the glass)	jug	320
Manley Pinotage Brandy Seasonal Fruit Orange Juice Soda Water		

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White wine

	Bottle	Glass
MANLEY CHENIN BLANC 2026 Our Tulbagh Chenin Blanc offers a crisp, elegant profile, showcasing the unique character of our valley's terroir. On the nose, it reveals inviting aromas of crushed apple and delicate white peach, while the palate is defined by subtle notes of fresh pear and a distinct mineral finish of wet stone. Beautifully balanced and refreshing.	175	55
MANLEY SAUVIGNON BLANC 2025 A vibrant, medium-bodied Sauvignon Blanc with expressive aromas of pineapple, guava, passion fruit and yellow pear. Subtle notes of asparagus and green apple add freshness and complexity, creating a lively, fruit-driven wine with crisp balance.	175	55
MANLEY VIOGNIER 2026 This elegant Viognier immediately captivates with aromas of white flowers, apricot, oranges and crushed stone. The palate showcases a beautiful complexity of yellow apple, peach and a delicate hint of sea mist. Elevated by a fresh, natural acidity and a wonderfully rounded texture, this wine is perfectly balanced and full of grace.	200	65
MANLEY GRENACHE ROSÉ 2026 Shining with a beautiful salmon colour, this elegant Rose delights with vibrant notes of fresh raspberry, strawberry, red cherry, and a hint of uplifting mint leaf. The palate is graceful and rounded, showcasing the lovely red fruit character with great freshness. A perfectly balanced wine with a lingering, elegant finish.	175	55
MANLEY EIKENMAAT 2024 Eikenmaat 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	350	
MANLEY EIKENMAAT 2025 A Chenin Blanc from old vines with notes of wet stone, crushed hillside, gooseberry, and apricot, custard apple, layered with a refreshing ocean breeze. Its special texture and evolving aromas linger, promising a memorable journey from the first sip to the last.	365	
KRONE BOREALIS CUVÉE BRUT 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		100

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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, wet coffee bean and cocoa.	310	90
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.	275	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.	275	85
MANLEY SHIRAZ 2021 Medium ruby coloured, with dried rose petals and dried violets on the nose as well as fresh pomegranate, cranberries, white peppercorns and notes of red plum, blackberry, cedar and tobacco.	275	85
WINE TASTING (5 WINES) between 10am and 4pm		100

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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 for now he is the "kids manager" appointed in this role for 4 years.

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 500 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, you can find her at CK Floral Design.

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, life is about moments, don't wait for them.

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

Being voted a Top 5 Wedding Venue in the Western Cape 2025 and making the Top 100 DinePlan restaurants - voted by our patrons - means the world to us.

Thank you for being part of our journey, with love Nadia & Team