



# THE TASTE MANLEY *Welcome*

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

JAMES BEARD

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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
- 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@manley22**

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** or a **selection of 8 wines for R120** 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

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# THE TASTE MANLEY *Art Exhibition*

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*We are delighted to feature a selection of  
stunning artwork displayed throughout The Taste Restaurant.*

## ANNE RAUBENHEIMER

Anne resigned as an art teacher in the early 1990s and has since explored her creativity across various mediums, including wildlife on silk and abstracts on glass sheets. In recent years, she has found deep fulfillment in experimenting with polymer clay.

Her passion for decorative elements, combined with her love for nature - especially mountains and landscapes - leads her to a unique visual art form. Anne's process involves rolling out, texturing, baking, and shaping polymer clay by cutting and trimming, then combining it with crushed ostrich eggshells and glass beads. The final step of painting and patinating results in richly detailed and decorative landscapes or formal designs.

## ALAN RAUBENHEIMER

Alan also resigned as an art teacher in 1994, initially to focus on painting but later discovered picture framing as a new career path. Nevertheless, his creative drive persisted, and photography became his artistic outlet. He captures textures, trees, rocks, and other intriguing subjects, building an extensive library of source material.

Alan's artistic approach involves significant editing to transform his photographs into creations that step away from traditional photography and approach the realm of crafted artwork. Often, he combines multiple images to create something entirely new, removing elements like blue skies to craft his vision. His work also embraces the excitement of printing on a wide range of materials. In addition to photography, he enjoys working with oil on canvas in a photorealistic style.

## ART FOR SALE

All artwork and prints are available for purchase. Pricing can be found next to each piece.

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# THE TASTE MANLEY *Breakfast*

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

NOEL COWARD

*Good Morning!*

*For all our Manley in-house guests, your included breakfast includes the following:*

*• One Tea or Coffee • One Juice • Any of the meals below marked with an asterisk (\*)*

*Please note, any additional items or extras will be charged accordingly.*

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AVOCADO TOAST topped with ONE poached egg with seed sprinkle, drizzled with olive oil & lime (v)	85*
YOGHURT PANNA COTTA with granola & grilled fruit (v)	80*
SALMON BENEDICT with TWO poached eggs on a toasted English muffin topped with cream cheese, avocado, smoked salmon, drizzled with hollandaise sauce & garnished with red onion, capers & lime	158
HALF SALMON BENEDICT (one poached egg)	108*
ASPARAGUS & CRISPY PARMA HAM BENEDICT with TWO poached eggs on a toasted English muffin, topped with hollandaise sauce and garnished with spring onion & lemon	158
HALF ASPARAGUS & PARMA HAM BENEDICT (one poached egg)	108*
BREAKFAST BENEDICT PIZZA with TWO free range fried eggs, topped with beef sausage, bacon, mushrooms, baby tomatoes, spring onion & drizzled with hollandaise sauce	155
HALF BENEDICT PIZZA (one fried egg)	105*
MANLEY BREAKFAST with TWO eggs (poached, scrambled or fried) with bacon, mushrooms, & roasted baby tomatoes. Served with toasted homemade bread & jam	130*
VEGETARIAN MANLEY BREAKFAST with TWO eggs (poached, scrambled or fried) with asparagus, mushrooms, baby tomatoes, and avocado. Served with toasted homemade bread & jam (v)	125*
FLAPJACKS with berry cream cheese, caramelized fruit, crispy bacon & drizzled with syrup	115*
FRESHLY SQUEEZED ORANGE JUICE (dependent on availability)	50
MIMOSA Freshly squeezed orange juice charged with local MCC	80
GLASS KRONE BORDELAIS MCC	90

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*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

## *Light Meals*

**'NOTHING BRINGS PEOPLE TOGETHER LIKE GOOD FOOD.'**

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MEXICAN CORN CHOWDER with lime, coriander & crème fraiche served with toasted ciabatta (v) <i>Wine suggestion Manley Sauvignon Blanc</i>	98
DUO OF ARANCINI BALLS filled with brie cheese, served on a cranberry dressing & topped with parmesan (v) <i>Wine suggestion - Manley Grenache Rosé</i>	95
TRIO OF VEGETABLE SPRINGROLLS with an Asian Sweet Chilli & Soy dressing (vg) <i>Wine suggestion - Manley Viognier</i>	75
PANFRIED PATAGONIAN SQUID with lemon & smoked paprika served with homemade toasted bread <i>Wine suggestion - Manley Chenin Blanc</i>	145
BAKED CAMEMBERT topped with thyme infused fig dressing & honeyed nuts served with toasted homemade bread (v) <i>Wine suggestion - Manley Pinotage</i>	148
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 with grilled nectarine & roasted asparagus dressed with a balsamic reduction (v) <i>Wine suggestion - Manley Ubuntu Pinotage</i>	175
SMOKED SALMON SALAD with citrus, berries, cucumber ribbons, capers, red onion & dollops of cream cheese <i>Wine suggestion - Manley Viognier</i>	155
DUO OF PULLED PORK SOFT TACOS with coleslaw, charred corn, jalapenos, avocado & coriander, dressed with sour cream <i>Wine suggestion - Manley Pinotage</i>	115
WINE TASTING CHEESE & CHARCUTERIE MINI BOARD (serves one) This is a small individual board served on top of your wine glass, lovely for a small nibble with wine tasting. Comprises of cheese, cold meat, fruit & cracker	85

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# THE TASTE MANLEY *Pizza Menu*

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

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## CLASSIC

PIZZA BREAD with garlic, feta & rosemary (v)	105
MARGHERITA with homemade tomato sauce & mozzarella (v)	125
HAWAIIAN with Parma ham & pineapple	140
REGINA with mushrooms & bacon	135

## GOURMET

PARMA HAM & BRIE CHEESE with fig preserve	170
BREAKFAST BENEDICT with TWO free range fried eggs, topped with beef sausage, bacon, mushrooms, baby tomatoes, spring onion & drizzled with hollandaise sauce	155
CAPRESE with shredded Burrata, baby tomatoes and drizzled with basil pesto & balsamic reduction (v)	190
HONEY MUSTARD CHICKEN with peppadew, spring onion, avocado & feta	160
BACON with red wine caramelized onion, feta & avocado	149
VEGETARIAN with olives, sundried tomatoes, asparagus, mushrooms, avocado & drizzled with basil pesto (v)	149
PULLED PORK with red onion, capsicum, jalapenos & coriander, drizzled with sour cream	165
SMOKED SALMON (no tomato base) with sour cream, mozzarella topped with smoked salmon, capers, spring onion & baby salad leaves, dressed with balsamic reduction	195

## EXTRA TOPPINGS

Avocado, Baby Tomatoes, Basil Pesto, Capers, Feta, Mushrooms, Olives, Peppadew, Peppers, Pineapple, Fig Preserve, Red Wine Caramelized Onion, Spring Onion, Sundried Tomatoes	24
Bacon, Beef Sausage, Brie, Camembert, Chicken, Parmesan, Pulled Pork	38
Parma Ham, Smoked Salmon	68
Extra Chilli or Extra Garlic	18
Substitute Mozzarella for Vegan Mozzarella (vg)	40
Gluten Free Pizza Bases Addition	50

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# THE TASTE MANLEY

## Main Meals

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

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ASPARAGUS RISOTTO with mint & lemon garnished with parmesan (v) <i>Wine suggestion - Manley Sauvignon Blanc</i>	165
ASIAN STYLE SWEET & SOUR CHICKEN topped with capsicum, served with basmati rice & topped with sesame seeds & spring onion <i>Wine suggestion - Manley Viognier</i>	145
OSTRICH FILLET with butternut puree, seasonal baby vegetables, drizzles with jus <i>Wine suggestion - Manley Pinotage</i>	225
FRESHWATER TROUT FILLET with asparagus, topped with a strawberry salsa served with a lemon butter sauce <i>Wine suggestion - Manley Grenache Rosé</i>	265
ASIAN STYLE PORK BELLY served with pomme puree & seasonal baby vegetables <i>Wine suggestion - Manley Chenin Blanc Reserve</i>	205
BBQ BEEF BURGER served on a burger bun with bacon, red wine caramelized onion, brie cheese & avocado served with Mozambican mayonnaise & potato wedges <i>Wine suggestion - Manley Pinotage</i>	165
PRAWN RAVIOLI served with a lemon butter & caper sauce topped with a prawn & parmesan <i>Wine suggestion - Manley Chenin Blanc Reserve</i>	235
BEEF FILLET 200G served with a brandy pepper sauce, pomme puree & seasonal baby vegetables <i>Wine suggestion - Manley Cabernet Sauvignon</i>	275

## SIDES

Posh chips (with grated parmesan & truffle oil)	75
Chips	30
Pomme puree	35
Side Salad	55
Seasonal baby vegetables	60

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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.'**

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WHITE CHOCOLATE MOUSSE served with grilled nectarines	90
DECONSTRUCTED ETON MESS served with meringue, cream and fresh berries	85
ROOIBOS CRÈME BRULEE served with vanilla shortbread	95
PAMPOEN KOEKIES Maria's famous Pumpkin fritters with a dusting of cinnamon, dressed with rooibos infused caramel & served with a scoop of vanilla pod ice cream	75
HOMEMADE ICE CREAM (choose from our various of flavours)	per scoop 42
DOM PEDRO SINGLE with a choice of Whisky, Kahlua, Amarula or Brandy with ice cream	75
LIQUEUR OR IRISH COFFEE with your choice of Whisky, Kahlua, Amarula or Brandy topped with cream	75

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## *Warm Drinks*

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AMERICANO COFFEE	30
CAPPUCCINO / FLAT WHITE	38
RED CAPPUCCINO	36
SINGLE ESPRESSO	26
DOUBLE ESPRESSO	32
CAFÉ LATTE	39
HOT CHOCOLATE	39
CHAI LATTE	39
CEYLON (5 ROSES), ROOIBOS, EARL GREY TEA	28
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	Glass
MANLEY CHENIN BLANC 2021 <i>Ripe characters of gooseberry, apricot and white peach, as well as soft yellow and white floral notes</i>	175	50
MANLEY SAUVIGNON BLANC 2024 <i>Delightful bouquet of elderflower, ocean breeze, green pepper, guava, and pineapple. On the palate, it reveals notes of green apple, green fig, apricot, and gooseberry</i>	175	50
MANLEY VIOGNIER 2024 <i>An off-dry wine showing yellow peach, apricot, dried daisies, and green apple skin on the nose, this aromatic Viognier will be complemented by some yellow pear, Guava and green Mango on the palate</i>	165	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>	175	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>	360	90
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>	125	35
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>	280	80
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>	275	78
MANLEY SHIRAZ 2018 <i>Mocha, dark chocolate and blackberry with subtle hint of spice/white pepper, strong full tannins</i>	275	78
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>	275	78
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 &amp; sweet tobacco</i>	310	
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 CHEESE & CHARCUTERIE MINI BOARD (serves one) <i>This is a small individual board served on top of your wine glass, lovely for a small nibble with wine tasting. Comprises of cheese, cold meat, fruit &amp; cracker</i>		85
WINE TASTING (5 WINES)		80
WINE TASTING (8 WINES)		120

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# THE TASTE MANLEY *Beverages*

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## SOFT DRINKS

Coke, Coke Zero, Fanta Orange, Cream Soda, Sprite	32
Tonic Water, Soda Water, Lemonade, Ginger Ale, Dry Lemon	28
Appetizer, Grapetizer, Ice Tea Peach, Ice Tea Lemon	42
Freshly Squeezed Orange Juice	50
Homemade Lemonade (per glass)	30
Small Still or Sparkling Water (440ml)	30
Large Still or Sparkling Water (750ml)	40
Lime, Cola or Passion Fruit Cordial	15
Milkshakes: <b>vanilla, chocolate, strawberry, coffee, salted caramel</b>	55
Red Bull	45
Rock Shandy: Soda Water, Lemonade & Bitters	65
Gunner: Ginger Ale, Lemonade & Bitters	65

## 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
Tulbagh Apple of my Eye	49

## SPIRITS (per 25ml)

Olofberg, Richelieu, Klipdrift Brandy, KVV 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	30
Tequila Gold	40
Monks Mary Jane Gin, Monks Medella, Six Dogs Craft Gin	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 & MORE

Mimosa Cocktail with Fresh Orange Juice & Local MCC	80
Aperol Spritz with Local MCC & Soda Water	95
Limoncello Spritz with Local MCC & Soda Water	95
Kir Royale with Local MCC & Crème da Cassis	75
Espresso Martini	85
Nectarine Thyme Gin Fizz	85
Green Monk Fizz with Basil garnished with cucumber	85

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