Parkes Manor

EST. 1927 - KNYSNA - SOUTH AFRICA

MENU

FROM THE BAR

HOT DRINKS

Tea	R 20
Espresso	R 20
Espresso Doppio	R 25
Espresso Macchiato	R 25
Caffè Creme	R 25
Cappuccino	R 30
Latte Macchiato	R 30

SOFT DRINKS

Coca Cola	R 30
Sprite	R 30
Schweppes	R 30
Appletizer	R 40
Grapetizer	R 40
Water Still / Sparkling small	R 25
Water Still / Sparkling large	R 50

BEERS

Castle	R 40
Castle Light	R 40
Windhoek Draught	R 45
Becks Alcoholfree	R 40
Jack Black (local craft beer)	R 45
Savanna Dry	R 45
Savanna Light	R 45

WHISKY SINGLE SHOT

Famous Grouse	R 30
Jack Daniels	R 35
Jameson	R 45
Johnnie Walker Black	R 45
Three Ships (local whisky)	R 50
Glenfiddich 12	R 80
Balvenie Double Wood 12	R 110

BRANDY & COGNAC SINGLE SHOT

Richelieu	R 30
KWV 10	R 40
Klipdrift Gold	R 45
Remy Martin	R 90

RUM SINGLE SHOT

R 30	Bacardi
R 30	Captain Morgan
R 30	Spiced Gold

WHITE SPIRITS SINGLE SHOT

R 35	Absolute Vodka
R 35	Gordon's Gin
R 40	Beefeater 24 Gin
R 45	Knysna Phantom Gin (local gin)

LIQUERS SINGLE SHOT

R 30	Amarula
R 35	Tequila Gold
R 35	Jägermeister
R 35	Frangelico

APERITIFS DOUBLE SHOT

R 30	Martini Bianco / Rosso / Dry
R 50	Campari

SHERRY & PORT DOUBLE SHOT

R 30	Old Brown Sherry
R 45	Allesverloren Port
R 45	KWV Cape Ruby Port

LONGDRINKS & COCKTAILS

R 50	Passionfruit & Lemonade/Soda
R 50	Kolatonic & Lemonade/Soda
R 60	Rock Shandy (non-alcoholic)
R 60	Steelworks (non-alcoholic)
R 85	Gin & Tonic
R 95	Moscow Mule
R 95	Knysna Sunrise
R 110	Rooibos Spritz
R 110	Mojito
R 120	Aperol Spritz

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FROM THE CELLAR

SPARKLING WINES

R 260 — LE DOMAINE NV
JC LE ROUX, STELLENBOSCH
fresh and gently sweet, crisp and fruity youthfulness, low in alcohol, clean finish

R 420 — KAAPSE VONKEL BRUT ROSE
SIMONSIG, STELLENBOSCH
elegant and dry, floral bouquet and high notes of fresh fruit, vibrantly finish

WHITE WINES

R 75 / R 260 — SAUVIGNON BLANC
STELLENRUST, STELLENBOSCH
a bouquet of yellow summer fruit and herbs, crisp acidity, medium body

R 320 — PINOT NOIR CHARDONNAY
HAUTE CABRIERE, FRANSCHHOEK
white peach, lychee and red fruit, a delectable full mouth feel and balance

R 360 — OLD VINE CHENIN BLANC
KLOOF STREET BY MULLINEUX, SWARTLAND
sun ripened pears and wet granite, vibrant acidity, round texture, fresh mineral finish

R 400 — JEZEBELLE CHARDONNAY
LA VIERGE, HERMANUS
sensuous, floral and citrus fruit on the nose, creamy white choc and marzipan flavours

ROSÉ WINES

FOUR COUSINS ROSÉ — R60 / R 200
VAN LOVEREN, ROBERTSON
a natural sweet wine, flavours of luscious tropical fruits, peaches & raisins

BLANC DE NOIR — R 75 / R 260
BOSCHENDAL, FRANSCHHOEK
fresh and easy, red berries on the nose, crisp and dry, hint of fruit sweetness

RED WINES

CABERNET SAUVIGNON — R 75 / R 260
DURBANVILLE HILLS, DURBANVILLE
elegant, medium bodied with silky tannins, dark fruit and hints of dark chocolate

SIGNATURE PINOTAGE — R 300
SPIER, STELLENBOSCH
easygoing, notes of black cherry and forest berries, smooth palate, balanced acidity

CELLAR SELECTION MERLOT — R 360
KLEINE ZALZE, STELLENBOSCH
juicy fruit flavours, smooth mouthfeel, elegant tannin structure, natural acidity

FAIRVIEW RANGE SHIRAZ — R 360
FAIRVIEW, PAARL
intense, hints of spice and black berries, cinnamon and vanilla flavours

AFFINITY BORDEAUX STYLE BLEND — R 460
LA BRI, FRANSCHHOEK
complex, smoky spice and cherry tobacco, firm tannins, lingering black fruit juiciness

FROM THE KITCHEN

Appetizers

PORTUGUESE SHERRY MUSSELS R 110
the spicy way served with roasted slices of our homemade country bread

PRAWN COCKTAIL R 145
the classic hors d'œuvre served with cocktail sauce on a salad bouquet

BRIE & PEAR TARTLET R 135
a vegetarian version, the sweet and savoury way to start a meal

OSTRICH TRINSHADO R 155
ostrich goulash in a spicy tomato based sauce with white wine, garlic & bayleaves

SOUP OF THE DAY R 80
please ask for today's flavour, served with our homemade country bread

Salads

GREEN SALAD R 120 (SMALL R 70)
mixed lettuce, cucumber, tomatoes, mixed peppers, celery cubes, olives, crumbled feta, homemade dressing à la Albert served with our homemade country bread

BUTTERNUT SALAD R 130 (SMALL R 80)
mixed lettuce, rocket, butternut stripes, parmesan cheese, homemade red balsamico dressing served with our homemade country bread

QUINOA & BEETROOT SALAD R 145 (SMALL R 80)
mixed lettuce, quinoa, beetroot, crumbled feta, avocado, homemade white balsamico dressing served with our homemade country bread

CAJUN CHICKEN SALAD R 160
mixed lettuce, cucumber, tomatoes, mixed peppers, avocado, celery cubes, chicken breast, homemade Italian dressing served with our homemade country bread

OSTRICH SALAD R 170
mixed lettuce, cucumber, tomatoes, mixed peppers, celery cubes, ostrich medallions, homemade red balsamico dressing served with our homemade country bread

Pastas

PENNE WITH TOMATO SALSA R 140
served with a mild tomato salsa
(or spicy to your taste) and parmesan cheese

CREAMY MUSHROOM FETTUCCINE R 160
served with our version of a creamy
mushroom sauce and parmesan cheese

VEGETABLE TAGLIATELLE WITH PESTO R 140
served with our homemade
green pesto and parmesan cheese

GNOCCHI WITH BLUE CHEESE SAUCE R 140
served with a creamy blue cheese sauce
and parmesan cheese

CREAMY BEEF PEPPER FETTUCCINE R 170
served with a creamy pepper sauce
and parmesan cheese

Sandwiches & Wraps

VEGETARIAN SANDWICH R 110
homemade country bread, lettuce, tomatoes, homemade pesto,
mozzarella cheese served with a fresh salad bouquet

HAM & CHEESE SANDWICH R 110
homemade country bread, lettuce, ham, homemade mayonnaise,
egg, onion rings, cheddar cheese served with a fresh salad bouquet

BEEF SANDWICH R 130
homemade country bread, lettuce, roast beef, mustard,
gherkins, cheddar cheese served with a fresh salad bouquet

VEGETARIAN WRAP R 120
tortilla wrap filled with bell pepper strips, lettuce, cucumber
and camembert cheese slices

CHICKEN & AVOCADO WRAP R 130
tortilla wrap filled with spicy chicken strips, avocado,
lettuce and tomato

Mains

VEGETARIAN DELIGHT R 180
aubergine and parmesan schnitzels
with a smoky tomato sauce

BUNLESS OSTRICH BURGER R 180
topped with a red onion marmalade and feta
on crispy lettuce served with potato fries

CHICKEN AND MUSHROOM RISOTTO R 180
creamy Arborio rice with pan-seared chicken, exotic
mushrooms, garnished with parmesan & white truffle oil

300GR GRILLED CATCH OF THE DAY R 230
served with rice, vegetables and lemon butter sauce

CAPE MALAY LAMB CURRY R 300
Jocelyn's traditional recipe, served with basmati rice

250GR GRILLED BEEF FILLET R 350
served with garlic mash, sautéed greens and a rich jus

SLOW-BRAISED LAMBSHANK R 350
tender, bone-in lamb shank in a port and rosemary reduction,
served with creamy mashed potato and seasonal vegetables

Kiddies Menu

CHICKEN NUGGETS AND CHIPS R 90

BATTERED FISH NUGGETS AND CHIPS R 90

PASTA ALFREDO R 90

BONELESS RIB BURGER AND CHIPS R 110

Desserts

FRESH FRUIT SALAD R 70
served with vanilla ice cream

MALVA PUDDING R 80
a truely South African special served with custard

TART OF THE DAY R 90
served with fresh fruits of the season

CRÈME BRÛLÉE R 90
infused with vanilla pod & topped with caramalized sugar

DON PEDRO R 90
ice cream milkshake with your choice of liqour

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