



The manor restaurant hours are 9am – 3.30pm
Wednesday to Sunday and Dinner Friday and
Saturday night 6pm till late.

We have created this menu for you to sit down
relax and enjoy the scenery, all meals are
made to order and made with love.

For a quicker dining experience please see
Sussurri café for light meals which are also
available to take away

Breakfast

9am – 11.30am

*Gluten free bread available on request

Angel's Toasted Muesli 15

House made honey toasted coconut oats with
apricot, macadamia nuts, dates, cranberries,
roasted almond slivers, pepitas and sunflower
seeds served with Coconut Yoghurt (DF, GF, V)

*Vegan

Waffles 15

Belgian waffles topped with coconut vanilla
yoghurt, fresh strawberries and maple syrup (V)

Farmyard Hot Pot 16

Potatoes, bacon, onion, peas, mushrooms and
herbs finished with little creek goat feta and
fresh tomato salsa and tasty cheese baked &
served with toasted sourdough (GF)

Garlic mushrooms 16

Served on toasted sourdough with avocado,
sesame seeds and fresh baby spinach

*vegan

- Add poached eggs \$5

Big Breakfast 25

Black forest smoked bacon with fried,
poached or scrambled eggs, oven roasted
tomato, hash browns, avocado, garlic
mushrooms and chorizo served on sourdough or
Turkish bread

Bacon & Eggs 15

Black forest smoked bacon with fried,
poached or scrambled eggs, served on
sourdough or Turkish bread

Eggs Benedict 17

Poached eggs on Turkish bread with your choice
of ham or smoked salmon finished with
hollandaise

BLT 14

Black forest smoked bacon with mescaline
lettuce, fresh tomato and house made
Australian ranch served on toasted
Turkish bread.

+ Sides +	Hollandaise	2.0
	Avocado	4.0
	Bacon	4.0
	Chorizo	4.0
	Mushrooms	4.0
	Eggs	5.0
	Hash browns	3.0

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Crepes

11.30am - 3.00pm

Savoury crêpes

Topped with Cheese, Served with Rice & Salad.

Chicken & Asparagus 18

In a creamy white wine sauce with a touch of mustard

Baby Spinach, Mushroom, Feta & Ricotta (v) 18

In a creamy white sauce

Seafood Mornay 20

Our selection of mix seafood, shallots with creamy Mornay sauce

Mexican 18

Our Mexica style sauce mixed with refried beans and your choice of either Chicken, Beef or Vegetarian filling

Sweet crêpes

Served with Vanilla bean or Soy ice cream.

Apple Crumble 18

Warm cinnamon stewed apples and sultanas wrapped inside a crepe, topped with house made crumble mix

Maple Syrup and Ice Cream 13

Served with vanilla bean Ice cream (GF)

Banana 18

Served with walnuts, warm house made butterscotch sauce, banana and vanilla bean Ice cream (GF)

Lemon and Sugar 13

Served with vanilla bean Ice cream (GF)

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Lunch

11.30am - 3.00pm

*Gluten free bread available on request

Beer Battered Flathead 22

Served with Dimond cut beer battered chips,
side salad, house dressing and tartare sauce

BLT 14

Black forest smoked bacon with mescaline
lettuce, fresh tomato and house made
Australian ranch served on toasted Turkish
bread.

Prawn and Chorizo Salad 19

Pan fried prawn's and chorizo served on a
fresh garden salad with citrus dressing
topped with crispy caper's (GF)

Nachos 18

Pulled Beef, Chicken or Vegetarian, served with
sour cream (GF)

*Vegan Option Available

Add guacamole 5

Lamb kofta poke bowl 25

Lamb with tabbouleh, cous cous, avocado, cucumber,
rocket, mint yoghurt, lemon and flat bread

*GF and vegan option available on request

Farmyard Hot Pot 16

Potatoes, bacon, onion, peas and herbs finished with
little creek goat feta and tasty cheese baked & served
with toasted sourdough (GF) *vegetarian option
available

Lemon Thyme Chicken Burger 20

Marinated lemon thyme chicken thigh, with
camembert cheese, bacon, tomato, mescaline
and aioli served on toasted Turkish bread
served with sweet potato chips

Pot Pie 18

Homemade pot pie (ask for flavour of the
day) topped with puff pastry

Salt and Pepper Squid 17

Served on a green salad served with house
made ranch and lemon straight from the
garden (GF)

Pasta of the day

Fresh hunter valley pasta co pasta (ask our
staff for flavour of the day)

EXTRAS

Beer battered chips with Aioli 7

Sweet potato chips with sweet chilli Aioli 7

Garlic or herb bread 8

Warm Sicilian olives 7

Bruschetta, with goat's feta and balsamic glaze 18

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Dinner menu

Entrée and starters

Garlic or herb bread **8**
Made on Turkish bread

Warm Sicilian olives **7**

Bruschetta **18**
Tomato, basil, Spanish onion, crumbled goats cheese feta and balsamic glaze served on La Tartine organic sourdough
***Vegan Option Available**

Salt & Pepper prawns and squid **15**
Served with homemade ranch sauce

Black sesame scallops **18**
On pimento puree with wasabi kewpie mayonnaise (gf) * Vegetarian option available

Crumbed camembert cheese **18**
Served with red currant jelly

House made falafel **14**
With rocket salad and harissa (spicy)

Sides

Garden salad **10**

Seasonal greens **8**

Beer battered chips **7**

Served with Aioli

Sweet potato chips **7**

Served with Sweet Chilli Aioli

Interesting Fact

The origin of the term entrée dates back to the early 16th century when there was a stated order of the meal.

The first stage which referred to the entrance to the table, thus the term Entree

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Main

- Grass fed sirloin steak** 31
On a bed of creamy mash broccolini and brandy pepper sauce
- Grilled Atlantic salmon** 30
Served on a medley of roast vegetables topped with beetroot mascarpone
- Moroccan spiced chicken** 28
On a grilled polenta cake with house made preserved lemon and parsley tapenade
- Grilled lamb rump** 31
Emerald valley lamb with smoked sweet potato puree green beans topped with a thyme, rosemary and tomato salsa
- Interesting Fact**
Emerald Valley lamb is produced in the fertile, pristine Goldfields region of western Victoria. Lamb has been produced there since 1880, giving it a rich history with solid blood lines. Widely considered a natural haven, the region is internationally recognised as one of the best grazing environments for producing premium export quality lamb that is delicate and succulent. As the 'superior taste by nature', all Emerald Valley lambs are 100% natural free range pasture fed lambs that have access to lush natural grass, clean water, and fresh country air.
- Sweet potato gnocchi** 26
Hunter valley pasta co gnocchi in a vegetable arrabiatta sauce (no spicy option available)
- Vegetable Stack** 26
Field mushroom, rocket, capsicum, grilled zucchini and halloumi stack (vegan option available)

Dessert

- Ariel's dessert**
"the desert of the angels" 16
Musk Panna cotta topped with chocolate "soil" and freeze dried strawberry angel floss (GF)
- Interesting Fact**
Ariel is the Archangel of nature. She has been called to oversee the protection and healing of animals and plants on earth. She inspires humans to take good care of planet earth. She is seen in pink light rays.
- Sticky Date pudding** 15
Served with warm house made butterscotch sauce and vanilla bean Ice cream
- Affogato** 8.5
Our house blend of Danes Caribbean organic espresso and vanilla bean ice cream (GF)
Add Liqueur Baileys, Butterscotch or Frangelico 3
Mr Black Coffee Liqueur 8
- Vegan Dessert of the day** 7
Served with soy vanilla ice cream (GF) (V)

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