

THE
GLASS
LOUNGE



A large, intricate, light gray floral and scrollwork pattern is positioned on the left side of the page, extending from the top to the bottom. The pattern features various leaves, acanthus-like scrolls, and circular motifs.

N
on
milner
restaurant



Table & Bar Tapas

Truffle & Cheese Croquettes (v)

red pepper aioli

70

Blue Cheese & Red Onion Arancini (v)

creamed horseradish

65

Cheesy Nachos (v)

guacamole, tomato salsa

68

Kalahari Board

biltong, droëwors, nuts, lightly salted crisps

115

Jalapeño & Cream Cheese Cigars (v)

mint coleslaw

86

Chicken & Thyme Lollipops

rocket salad, sweet & sour chutney, mixed nuts

65

Glass Lounge Board for Two (v)

jalapeño & cream cheese cigars, truffle & cheese croquettes, falafel

210



Light Meals

Tempura Battered Hake Fillet <i>french fries, homemade tartar sauce</i>	140
Chicken Schnitzel <i>mixed green salad, cheddar or mushroom sauce</i>	135
Assorted Cheese Board (v) <i>nuts, crackers, preserves, fruit</i>	120
Pasta Aglio E Olio <i>chilli, garlic, pecorino, prawns, rocket</i>	130
Bacon & Cheese Burger <i>onion rings, mustard mayonnaise, french fries, with your choice of a chicken or beef patty</i>	115
Soy Glazed Tofu (v) <i>pickled mushroom, side salad, melba toast</i>	125



Deluxe Wraps

Cajun Spiced Chicken Wrap

crispy bacon, avocado, feta, peppadews, baby greens, whole grain mayonnaise

100

Roasted Vegetable Wrap (v)

bulgarian yoghurt, truffle vinaigrette

77

Smoked Salmon Wrap

capers, cream cheese, red onion

115

Spinach & Feta Wrap (v)

red peppers, mushrooms

82



Gourmet Sandwiches

The Cape Millner Sandwich	100
<i>bacon, lettuce, fried egg, grilled chicken breast, tomato, cucumber, french fries</i>	
Halloumi & Smoked Salmon Ciabatta	105
<i>mixed leaves, basil pesto, wasabi</i>	
Cheese & Rosemary Panini (v)	85
<i>mixed leaves, bulgarian yoghurt, caramelised onion, peppadew</i>	
Build Your Own Sandwich	
<i>served on white, brown, rye bread or ciabatta with your choice of chips or side salad</i>	
2 fillings	60
3 fillings	65
4 fillings	74
Choose from any of the following toppings:	
<i>cheddar / fried eggs / bacon / chicken mayonnaise / tuna mayonnaise / gypsy ham / tomato / basil pesto</i>	



Salads

Goats Cheese & Pickled Beetroot Carpaccio (v)

mixed salad leaves, celery, bulgarian yoghurt, walnuts

85

Chargrilled Artichokes & Smoked Chicken

garden herbs, peppadews, almonds

105

Greek Salad (v)

mixed leaves, cucumber, tomato, red onion, olives, creamy feta

70

Caesar Salad

cos lettuce, bacon, croutons, white anchovy, pecorino

83

*with **chicken***

98

*with **prawns***

130

*with **smoked salmon***


105



Starters

Tuna Niçoise <i>baby potato, pickled quail egg, olives, rocket</i>	88
Crayfish Ravioli <i>butternut & granadilla pureé, coconut milk, pickled ginger, pomme granite</i>	135
Baked Camembert (v) <i>cranberries, french loaf, cumberland sauce</i>	105
Cured Duck Breast & Chorizo <i>olives, almond crumble, roasted garlic purée</i>	135
BBQ Pork Ribs <i>pineapple & mango salsa</i>	68/125*
Chicken Consommé <i>herb pancake, mini meatballs, pickled vegetables</i>	65
Creamy Wild Mushroom Soup <i>confit egg yolk, garlic croutons</i>	70

Available as a Main Course*



Mains

From The Block

once you have selected your cut of meat, select 2 sides & a sauce to accompany your meal

200g Rump Steak	170
200g Sirloin Steak	170
200g Pork Loin Chop	150
200g Ostrich Fillet	175
200g Lamb Loin Chops	180

Sides

*basmati rice / creamed spinach / butternut / mash / chips / potato wedges /
seasonal vegetables*

Sauces

peppercorn / cheese / mushroom / jus / hollandaise / rosemary jus



Mains

Confit Pork Belly <i>braised lentils, pak choi, mushroom ragout, brown butter</i>	160
Fried Line Fish <i>crushed baby potatoes, horseradish, spinach, sauce vierge</i>	140
Norwegian Salmon <i>dill & potato croquettes, confit fennel, orange pureé, shallot vinaigrette</i>	225
Spinach & Feta Chicken Roulade <i>baby carrots, potato rosti, rosemary jus</i>	155
Squid Ink Pasta <i>half shell mussels, cherry tomatoes, rocket</i>	135
Rosemary Glazed Lamb Shank <i>mash, ratatouille vegetables, tomato gravy</i>	145
Beef Isishebo <i>braised beef on the bone, chakalaka, mielie pap</i>	130
Truffle & Spinach Tagliatelle (v) <i>fried mushrooms, poached egg</i>	125
Coconut & Red Chilli Risotto (v) <i>roasted cauliflower, chestnuts, passionfruit & brown butter vinaigrette</i>	110

Sides

32

basmati rice / creamed spinach / butternut / mash / chips / potato wedges / seasonal vegetables



After Dinner Delights

Walnut & Carrot Cake <i>yoghurt sorbet, caramelised oranges</i>	65
Trio of Chocolate <i>dark chocolate tart, dark chocolate ganache filled macaroon, chocolate ice cream</i>	70
Salted Caramel Tiramisu <i>cherry glazed, mango sorbet</i>	76
Vanilla Custard Tart <i>passion fruit, caramelised oranges</i>	58
Ice Cream Cup <i>vanilla, chocolate & strawberry served with roasted nuts & berry compote</i>	55
Trio of Sorbet <i>fresh seasonal fruit</i>	60

Old Favourites & Milkshakes

Banana / Lime / Chocolate / Vanilla / Strawberry	40
Choc Chip Caramel & Salty Peanut / Choc Chip Peppermint	46
Chocolate Hazelnut Rock / Cookies & Cream	48



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Wine list



Champagne & Sparkling Wine

Veuve Clicquot Yellow Label

1200

blend of pinot noir, pinot meunier & chardonnay a perennial favourite the appeal is primarily in the rich, creamy texture & round balance

Moët Chandon Imperial Brut NV

1100

balanced & harmonious with mellow well developed flavours, it expresses the rich diversity of the champagne terroir

Môreson Miss Molly

55* (255)

beautiful fine mousse, which perfectly compliments its fruity freshness, the citrus & yeast aromas carry through from the nose to the palate making for a refreshing finish

Laborie Brut Rosé (Glass)

55* (255)

dark salmon pink mcc shows floral, strawberry & violets, with undertones of turkish delight & red apple on the nose, palate is elegant, lively & vibrant with a fine mousse & lingering, crisp finish all perfectly integrated for pure enjoyment

Durbanville Hills Sparking Sauvignon Blanc

230

the bubble in the wine elevates both the greener & the riper tropical elements of the sauvignon blanc, resulting in a delightful bouquet of green pepper, kiwi fruit, fig & gooseberry

Graham Beck Brut Rosé

375

pale silver-pink aromas with flavours of raspberries & cherries, a lively mousse on the palate

Simonsig Kaapse Vonkel Brut NV

375

expect delicate floral aromas with hints of ripe yellow apples & citrus to leap from your glass, layers of red berry & baked apple flavours add to the complexity of the wine



House Wines by the Glass

Leopards Leap Red 40

Leopards Leap White 40

White Wines - Sauvignon Blanc

Franschhoek Cellar 50* (175)

passion fruit, guava & ripe fig aromas, gooseberry & capsicum on the palate with a long sweet-fruited finish

Spice Route 265

tropical & grapefruit notes on the nose with intense lingering mouthfeel reminiscent of the cool climate granite soils of this dryland farmed vineyard

Zonnebloem Savignon Blanc 180

delightfully crisp & fresh by beautifully combining the fresh grassy & tropical fruit flavours with expressive green fig flavours, which follow on the palate


Tokara 265

vibrant deep straw colour with ripe tropical fruits such as guava, papaya & passion fruit intermingled with the more herbaceous aromas

First Sighting 220

tropical & citrus fruit nose, a full crisp palate & typically expressive notes of buchu & minerality

Glass* (Bottle)



Chardonnay

Anura

50* (175)

elegant lemon, lime & papaya flavours combined with a floral bouquet & hints of spice & honey which are integrated with subtle french oak & mineral aromas

Ken Forrester Petite

155


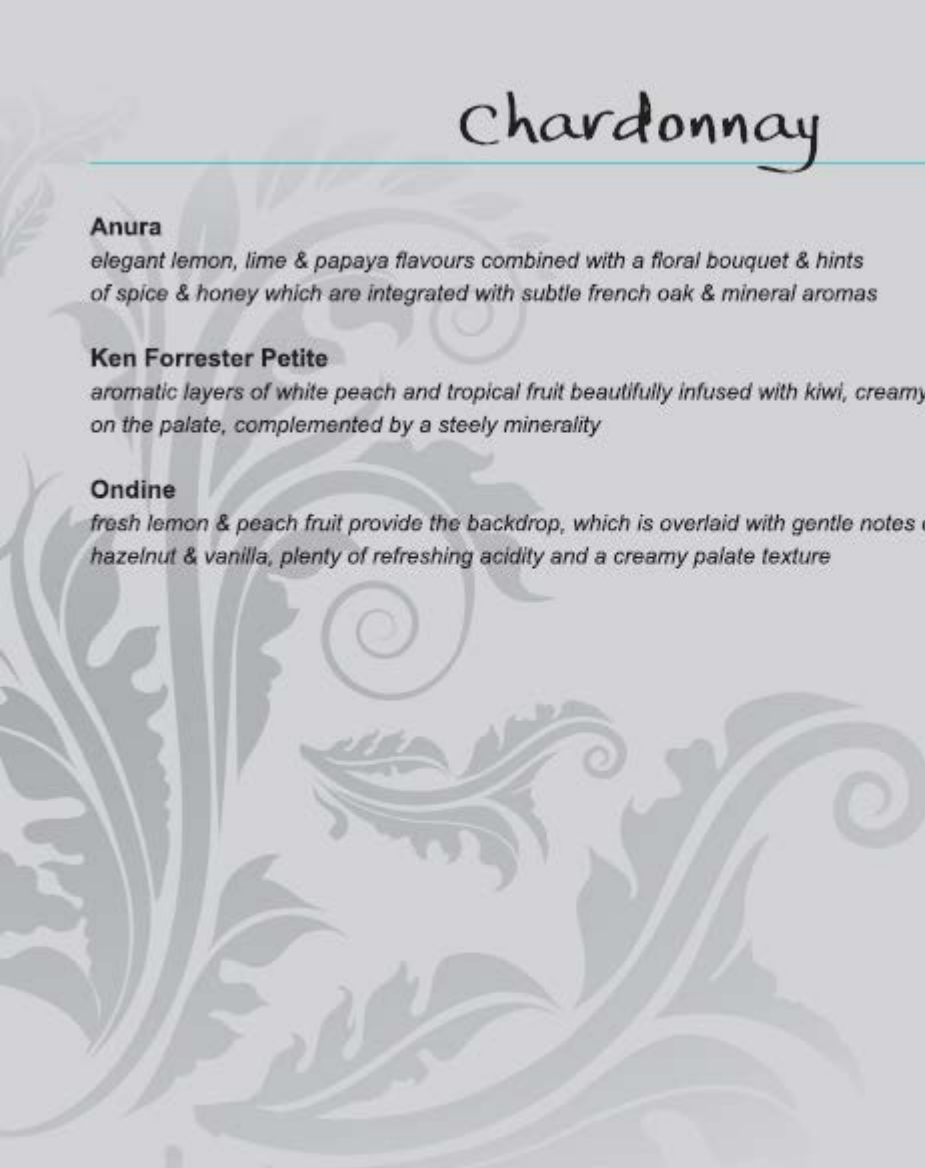
aromatic layers of white peach and tropical fruit beautifully infused with kiwi, creamy texture on the palate, complemented by a steely minerality

Ondine

280

fresh lemon & peach fruit provide the backdrop, which is overlaid with gentle notes of toasted hazelnut & vanilla, plenty of refreshing acidity and a creamy palate texture

Glass* (Bottle)



Chenin Blanc

Leopards Leap

combination of herbal & fruit aromas, underlined by a bold acidity, makes this wine a versatile companion. perfectly paired with rich seafood dishes, herb-infused tomato-based dishes & recipes that contain balsamic vinegar

45* (155)

Rickety Bridge

inviting aromas of guava & white peach with underlying floral & green fig notes, a full rich palate of tropical fruit, citrus & spice leads into a long-honeyed finish

205

Rosé

Hill & Dale Dry Rosé / Merlot

a vibrant & inviting wine with an elegant hue of rose petal pink, refreshing & fruity on the palate, there is a slight hint of sweetness preventing the wine from being overwhelmingly dry in the mouth


44* (140)

D'Aria Blush

rose petals, crushed summer berries, red cherries & watermelon aromas & flavours with an inspired dry fruity finish

165

Glass* (Bottle)



White Blends

Leopards Leap – Chardonnay Pinot Noir

46* (155)

prominent aromas of red fruit, raspberry & frangipane balanced by soft yellow fruit such as apple & warm citrus

Buitenverwachting Buiten Blanc

205

a light yet fruity palate of gooseberry, green melon & hints of green pepper makes this a great everyday wine to enjoy

Groot Constantia – Sauvignon Blanc Semillon

265


ripe, tropical fruit like pineapple & melon dominate the nose with underlying herbaceous characters

Graham Beck Gorgeous - Chardonnay Pinot Noir

210

this delightful blend offers wine lovers a fruit driven, features spicy, mineral scented aromas of orange blossom, jasmine & pear followed by layers of mouth filling raspberry cream, grapefruit, lime & honeydew melon flavours

Glass* (Bottle)



Red Wines - Cabernet Sauvignon

Guardian Peak Frontier

55* (230)

the ripe fruit & slightly more subtle black current & apricot flavours are well supported by an integrated tannin structure, this wine has a juicy, well rounded & a full mouth feel with a long, balanced finish

La Motte

370

grapes are hand-sorted to ensure juicy tannins while the style stays classic & offers exceptional maturation potential

L'Avenir

310

blackcurrant, dried fruits, leather & sundried grassy veld character on the nose & on the palate

Warwick The First Lady

275

dark chocolate, bramble berries, star anise, cloves, cracked black pepper & notes of fresh thyme smooth ripe, rounded tannins

Glass* (Bottle)



Merlot

Franschhoek Cellar

52* (205)

sleek, succulent merlot with attractive fresh plum, red cherry & fruitcake flavours that linger long & smooth

Leopards Leap

175

prominent red fruit aromas of mulberry & dark plum with subtle hints of toasted almonds & nutmeg

Fleur du Cap Unfiltered

400

multiple layers of dark fruit such as plum & blackcurrant with a hint of oak spice, the palate is plush, rich & velvety with well-balanced fruit & supple ripe tannins

Shiraz

Franschhoek Cellar Baker Station

52* (205)

pepper & spice as well as juicy black fruit, ripe tannin meatiness attractive oak spice with a smooth finish

Neil Ellis

310


perfumed shiraz with floral & cherry aromatics, the palate shows bright red fruits & spicy notes

First Sighting Shiraz

265

a great full-bodied wine with spicy pepper & mocha aromas, layered with vibrant red berry flavours has lingering tannins with a creamy finish

Glass* (Bottle)



Pinotage

Painted Wolf The Den

raspberry & black cherry fruit with liquorice, clove & cardamom spice & savoury toasty oak tones

50* (205)

Beyerskloof

beyerskloof famous 100% pinotage strong with plum flavours, velvety tannins with well structured, yet elegant & soft, medium-bodied


230

Diemersdal

nose of red fruits, vanilla, exotic spices & rich dark chocolate aromas, the palate is full flavoured & smoothly textured

320

Glass* (Bottle)



Red Blends

Music by D'Aria

shiraz, cabernet sauvignon & merlot with fresh raspberry aromas, plum blossom, ripe fig nuances & cassis undertones, exceptional elegance & length

42* (175)

La Motte Millennium

dusty, earthy nose with raspberry & mulberry fruit, cinnamon spice & a hint of mint, promising a complex wine


300

Beyerskloof Synergy

abundance of black fruit upon entry leads to a big, juicy middle with soft, well rounded tannins, a classic cape blend with a pleasant lingering aftertaste

270

Glass* (Bottle)



Cape Milner Cellar

Chamonix Chardonnay Reserve

bright straw yellow colour with golden highlights & exquisite aroma, with scents reminiscent of tropical fruit, ginger, spice & oatmeal it is well structured, with flavours of lime & toasted almonds on the palate

500

Delaire Graff White Reserve

zesty citrus, lime & almond with layers of pineapple, passion fruit & gooseberries a crisp, spicy minerality adds to a long & lingering finish

700

Constantia Glen - Red Blend

classic constantia blend of the five archetypal bordeaux varieties of cabernet sauvignon, merlot, cabernet franc, malbec & petit verdot

450

Hamilton Russel Pinot Noir

not overly fruity, soft & sweet and it generally shows hints of that alluring savoury primal character along with a dark, spicy, complex primary fruit perfume

1000

Meerlust Rubicon

the meerlust flagship wine is a blend of cabernet sauvignon, merlot, cabernet franc and petit verdot, the distinctive nose is intense with black currant & plum aromas, exotic spice & minerality

960

Glass* (Bottle)

