

THE  
GLASS  
LOUNGE





**N**  
on  
**milner**  
restaurant



# Table & Bar Tapas

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**Truffle, Cheese & Biltong Croquettes**

*red pepper aioli*

77

**Confit Cherry Tomatoes & Goat's Cheese Honeycomb (v)**

*green oil, balsamic, wild rocket, rosemary toast*

89

**Chickpea Falafel & Smoked Ostrich**

*aubergine caviar, cumin oil*

85

**Kalahari Board**

*biltong, droëwors, nuts, lightly salted crisps*

120

**Bacon & Cream Cheese Stuffed Peppers**

*grilled baby potatoes, roscoff onions*

89

**Marinated Shrimps & Pickled Quail Egg**

*saffron aioli, radish, spicy popcorn*

89

**Smoked Salmon & Crème Fraiche**

*salted chips, chives, pea shoots*

93



# Light Meals

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<b>Tempura Battered Hake Fillet</b> <i>french fries, tartar sauce</i>	145
<b>Panko Chicken Breast</b> <i>mixed green salad, cheddar or mushroom sauce</i>	135
<b>Assorted Cheese Board (v)</b> <i>nuts, crackers, preserves, fruit</i>	130
<b>Celeriac “Schnitzel” (v)</b> <i>sweet potato chips, exotic mushrooms, lime gremolata</i>	115
<b>Bacon &amp; Cheese Burger</b> <i>onion rings, mustard mayonnaise, french fries</i> <i>choice of a chicken or beef patty</i>	120
<b>Cheesy Nachos, Guacamole, Tomato Salsa (v)</b>	80
<i>add chicken</i>	12
<i>add bacon</i>	12
<i>add jalapeño</i>	8
<b>Vegan Poke Bowl (v)</b> <i>pickled beetroot, kimchi, soy glazed tofu, sprouts, edamame beans,</i> <i>shaved carrot, radish, pea shoots,</i> <i>ponzu dressing, roasted mixed nuts</i>	90



# Deluxe Wraps

## **Cajun Chicken Spiced Wrap**

*bacon, avocado crème, peppadews, feta cheese, baby greens, wholegrain mayonnaise*

108

## **Moroccan Chicken Wrap**

*cabbage, cumin, carrot, cucumber, greens, sunflower seeds  
curry yoghurt*

100

## **Haloumi & Grilled Vegetable Wrap (v)**

*pickled quail egg, sunflower seeds, baby greens,  
turmeric mayonnaise*

95

## **Spicy Smoked Salmon Wrap**

*capers, cream cheese, red onion, jalapeño, rocket, carrot,  
honey mustard dressing*

125

## **Wraps available in**

*gluten free  
cauliflower*

5

8

## **Baked Cheese Quesadilla (v)**

*avocado crème, sambal, green jalapeño  
add chicken  
add bacon*

100

12

12



# Gourmet Sandwiches

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## **The Cape Milner Sandwich**

105

*bacon, lettuce, fried egg, grilled chicken breast, tomato, cucumber, french fries*

## **Build Your Own Sandwich**

*choose from any of the following toppings:  
served on white, brown, rye bread or ciabatta  
with your choice of chips or side salad*

*2 fillings*

66

*3 fillings*

72

*4 fillings*

78

*cheddar / fried eggs / bacon / chicken mayonnaise  
tuna mayonnaise / gypsy ham / tomato / basil pesto*

## **Grilled Sirloin Ciabatta**

120

*sun-dried tomatoes, blue cheese, baby greens  
chipotle chilli mayonnaise*

## **Smoked Salmon Baguette**

120

*basil pesto, goat's cheese, baby greens, wasabi, pickled gherkin*

## **Fried Chorizo & Bacon Pretzel Bun**

95

*caramelised onion, sweet and sour chutney fried apple,  
wholegrain mustard*



# Salads

## **Crab & Smoked Salmon**

*baby leaves, avocado purée, sliced fennel, sunflower seeds, crunchy apple, radish, wasabi, cucumber, balsamic and olive oil vinaigrette*

130

## **House Salad (v)**

*baby leaves, pickled beetroot, celery, red onion, cherry tomatoes, grilled baby corn, roasted pear, walnuts, celery, pumpkin seeds, house dressing*

95

*add chicken*

12

## **Char-grilled Artichokes & Chorizo**

*baby leaves, peppadews, cucumber, cherry tomatoes, roasted quinoa, bacon, bell peppers, wild rocket, curry mayonnaise*

115

## **Classic Greek Salad (v)**

*mixed leaves, cucumber, tomato, red onion, olives, creamy feta, balsamic and olive oil vinaigrette*

78

## **Cape Milner Caesar**

*cos lettuce, cherry tomatoes, cucumber, bacon, whole-wheat croutons, white anchovy, pecorino cheese, garlic, mustard, olive oil, caesar dressing*

95

*add chicken*

12

*add prawns*

20

*add smoked salmon*

25



# Starters

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<b>Goat's Cheese &amp; Smoked Ostrich Carpaccio Vol Au Vent</b>	95
<i>preserved figs, mint oil, olives, capers</i>	
<b>West Coast Mussel Pot</b>	105
<i>french loaf, saran aioli, lemon tomato cucumber salsa</i>	
<b>Baked Camembert (v)</b>	115
<i>garlic purée, cranberries, ciabatta, cumberland sauce</i>	
<b>Tomato &amp; Mozzarella Rondell (v)</b>	110
<i>basil pesto, ciabatta, maldon salt, roasted garlic purée, balsamic glaze</i>	
<b>BBQ Pork Ribs</b>	90
<i>pineapple and mango salsa</i>	
<b>Wild Mushroom Soup</b>	88
<i>confit egg yolk, mini meatballs, garlic croutons</i>	
<b>Roasted Tomato &amp; Basil Veloute (v)</b>	75
<i>whole wheat croutons, pecorino tuille</i>	





# Mains

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## From the Block

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

<b>200g Rump Steak</b>	<b>182</b>
<b>200g Sirloin Steak</b>	<b>182</b>
<b>200g Pork Loin Chop</b>	<b>150</b>
<b>200g Ostrich Fillet</b>	<b>190</b>
<b>200g Lamb Loin Chops</b>	<b>185</b>

## Sides

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

## Sauces

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



# Mains

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<b>Grilled Rib Eye Steak 300g</b>	235
<i>baked potato, cream cheese and chives, green beans, brown butter, jus</i>	
<b>Fried Line Fish</b>	144
<i>crushed baby potatoes, horseradish, spinach, sauce vierge</i>	
<b>Norwegian Salmon</b>	260
<i>dill and potato croquettes, confit fennel, orange purée, shallot vinaigrette</i>	
<b>Harissa Spiced Chicken Breast</b>	135
<i>orange flavoured couscous, grilled baby marrow and peppers, chicken jus</i>	
<b>Stuffed Roasted Butternut (v)</b>	85
<i>syrup glazed, spinach and brown rice stuffing, lychee and lime salsa</i>	
<b>Rosemary Glazed Lamb Shank</b>	165
<i>mash, ratatouille vegetables, tomato gravy</i>	
<b>Beef Isishebo</b>	135
<i>braised beef on the bone, chakalaka, mielie pap</i>	
<b>Squid Ink Pasta</b>	125
<i>half shell mussels, cherry tomatoes, rocket</i>	
<b>Exotic Mushroom Risotto (v)</b>	115
<i>white truffle oil, poached egg, rocket, balsamic reduction</i>	

## Sides

35

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



# After Dinner Delights

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<b>Chocolate Duo &amp; Strawberry Ice Cream</b> <i>chocolate mousse and tart, strawberry compote, strawberry macaroon</i>	75
<b>Mango &amp; Lime Panna Cotta</b> <i>warm pancake, poached mango and chilli salad, vanilla ice cream</i>	55
<b>Honey &amp; Thyme Parfait</b> <i>salted caramel tart, vanilla hazelnut crumble, strawberry ice cream</i>	65
<b>Passion Fruit &amp; Vanilla Cheesecake</b> <i>ginger infused berry compote, granadilla sorbet</i>	70
<b>“Classic Malva”</b> <i>amarula egnog, caramelised walnuts, cinnamon dust</i>	63
<b>Trio of Sorbet</b> <i>seasonal fruit</i>	65
<b>Ice Cream Cup</b> <i>berry compote, chantilly cream, mixed nuts</i>	60

## Milkshakes

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<b>Banana / Lime / Chocolate / Vanilla / Strawberry</b>	45
<b>Chocolate Hazelnut Rock / Cookies and Cream</b>	50



# Speciality Coffee

<i>Americano</i>	27
<i>Decaf Americano</i>	29
<i>Cappuccino</i>	29
<i>Decaf Cappuccino</i>	31
<i>Espresso</i>	24
<i>Double Espresso</i>	29
<i>Latte</i>	32
<i>Add Espresso</i>	16
<i>Add Almond Milk</i>	5
<b>Speciality Coffee</b>	
<i>Red Cappuccino</i>	32
<i>Red Latte</i>	36
<i>Vanilla Latte</i>	36
<i>Hot Chocolate</i>	36
<i>White Chocolate Latte</i>	36
<i>Iced Coffee</i>	38
<i>Irish Coffee</i>	60
<b>Dom Pedro</b>	
<i>Mojito Sunday: jack daniel's disaronno, mint, ice cream</i>	60
<i>Chocolate Dream: tia maria, hot chocolate, kit-kat, ice cream</i>	60
<b>Hot Chocolate</b>	36
<i>Hot Chocolate Dream: chambord, hot chocolate, cream</i>	55
<i>Winter Italiano: disaronno, espresso, hot chocolate, cream</i>	55
<i>Peppermint Surprise: jack daniel's disaronno, hot chocolate, peppermint crisp</i>	55