the cape milner

Tapas

Truffle & Cheese Croquettes (v) R 73
red pepper aioli

Jalapeño & Cream Cheese Cigars (v) R 86
mint coleslaw

Kalahari Board R 120
biltong, droewors, nuts, lightly salted crisps

Glass Lounge Board for Two R 230
jalapeño & cream cheese cigars, truffle & cheese croquettes, falafel

Light meals

Tempura Battered Hake Fillet R 145
french fries, tartar sauce

Assorted Cheese Board (v) R 130
nuts, crackers, preserves fruit

Bacon & Cheese Burger R 120
onion rings, mustard mayonnaise, French fries
choice of a chicken or beef patty

Cheesy Nachos, Guacamole, Tomato Salsa (v) R 80
add chicken R 12
add bacon R 12
add jalapeño R 8

Vegan Poke Bowl R 90
Pickled beetroot, kimchi, soya glazed tofu, sprouts, edamame beans, shaved carrot, radish, pea shoots, ponzu dressing, radish, roasted mixed nuts

Cape Milner "Baskets"

Chicken Wings, Ribs and French fries R 120

Calamari 150g, Crumbed Prawns and French fries R 150

Ribs, 150g Calamari and French fries R 120

Sandwiches & wraps

Cajun Chicken Spice Wrap R 108
Bacon, avocado pulp, peppadews, feta cheese, baby greens, whole grain mayonnaise

Haloumi and Grilled Vegetable Wrap (v) R 95
Pickled quail egg, sunflower seeds, baby greens, turmeric mayo

Smoked Salmon Wrap R 125
capers, cream cheese, red onion

Gluten free wraps available

Baked Cheese Quesadilla (v) R 100
Avocado crème, sambal, green jalapeno
Add on chicken R 12
Add on bacon R 12

The Cape Milner Sandwich R 108
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 and ciabatta with your choice of chips or side salad
2 Fillings R 66
3 Fillings R 72
4 Fillings R 78

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

Salads

House Salad (v) R 95
baby leaves, chicken, pickled beetroot, celery, red onion, cherry tomato grilled baby corn, roasted pear, walnuts, celery, pumpkin seeds, house dressing

Classic Greek Salad (v) R 78
mixed leaves, cucumber, tomato, red onion olives, creamy feta, Balsamic and olive oil vinaigrette

Cape Milner Caesar R 95
cos lettuce, cherry tomato, cucumber, bacon, whole wheat croutons, white anchovy, pecorino cheese, garlic, mustard, olive oil
caesar dressing

add chicken R 12
add prawns R 20
add smoked salmon R 25

Starters

Goats cheese & smoked ostrich R95
carpaccio voil au vent
preserved figs, mint oil, olives, capers

West Coast Mussel Pot R 105
french loaf, saran aioli, lemon tomato cucumber salsa

Baked Camembert (v) R 115
garlic puree, cranberries, ciabatta, cumberland sauce

BBQ Pork Ribs R 90
Pineapple and mango salsa

Wild Mushroom Soup R 88
Confit egg yolk, mini meatballs, garlic croutons,

Mains

From the Block
Once you have selected your cut of meat, select 2 sides and a sauce to accompany your meal

200g Rump steak R 182
200g Sirloin steak R 182
200g Ostrich fillet R 190
200g Lamb loin chops R 185

Sides
nasmati rice / creamed spinach / butternut / mash / chips / potato wedges / seasonal vegetables /

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

Fried Line fish R 144
crushed baby potatoes, horseradish, spinach, sauce vierge

Harissa Spiced Chicken Breast, R 135
orange flavoured couscous, grilled baby marrow and peppers, chicken jus

Stuffed Roasted Butternut (v) R 85
syrup glazed, spinach & brown rice stuffing, lychee & lime salsa

Rosemary Glazed Lamb Shank R 165
mash, ratatouille vegetables, tomato gravy

Beef Isishebo R 135
braise beef on the bone, chakalaka, mielie pap

Exotic Mushroom Risotto (v) R 115
white truffle oil, poached egg, rocket, balsamic reduction

Desserts

Chocolate Duo & Strawberry Ice Cream R 75
Chocolate mousse & tart, strawberry compote, strawberry macaroon

Mango & Lime Panna Cotta R 55
Warm Pancake, poached mango and chilli salad, vanilla ice cream

Passion fruit & Vanilla Cheesecake R 70
grapefruit based berry compote, granadilla sorbet

"Classic Malva" R 63
amarula eggnog, caramelized walnuts, cinnamon dust

Trio of Sorbet R 65
Seasonal fruit

Ice Cream Cup R 60
berry compote, chantilly cream, mixed nuts

Wine list

Champagne

Veuve Clicquot NV 2000
Moët Chandon NV 1950

Method Cap Classique

Moreson Miss Molly 340
Leopards Leap Sparkling Chardonnay
Pinot Noir 285/(47)
Durbanville Hills Sparking Sauvignon Blanc 270/(46)
Graham Beck Brut Rose 270
Simonsig Kaapse Vonkel Brut NV 450
Pongracz Demi Sec 410

Sauvignon Blanc

Franschhoek 185/(50)
Spice Route 285
Zonnebloem 195
Juliette 300
First Sighting 240

Chardonnay

Anura 210/(53)
Plaisir de Merle 360
Kloovenburg Unwooded 195
Ondine 335
Ken Forrester Petit 170

Chenin Blanc

Leopards Leap 170/(45)
Muldersbosch "Steen op hout" 230

Rose and "Blush" wines

Hill and Dale Dry Rose Merlot 160/(47)
D'Aria Blush 215
Graham Beck Gorgeous Chardonnay Pinot Noir 230
Leopards Leap Chardonnay Pinot Noir 175/(47)

White Blends

Buitenverwachting Buiten Blanc 200
Ashbourne Sauvignon Blanc/Chardonnay 230
Christoffel Hazenwinkel 320

Cabernet Sauvignon

Brampton 240/(60)
La Motte 300
Croydon Vineyards " Covenant" 365
Warwick The First Lady 290

Merlot

Franschhoek 220/(52)
Leopards Leap 205
Boschendal 1685 430

Shiraz

Franschhoek Cellar Baker Station 220/(52)
Diemersdal 325
First Sighting 270

Pinotage

Painted Wolf The Den 240/(60)
Beyerskloof 260
Kanonkop Kadette 340

Red Blends

Music by D'Aria 190/(48)
La Motte Millennium 300
Beyerskloof Synergy 320

Cape Milner Cellar

Hartenburg Cabernet Savignon 650
Constantia Glen – Red Blend 3 750
Hamilton Russel Pinot Noir 1400
Meerlust Rubicon 1350
Southern Right Pinotage 830

House Wines by glass

Leopards Leap Red 42
Leopards Leap White 42