



the cape milner

## Light Meals

<b>Tempura Battered Hake Fillet</b>	145
french fries, tartar sauce	
<b>Bacon &amp; Cheese Burger</b>	120
onion rings, mustard mayonnaise, french fries choice of a chicken or beef patty	
<b>Cheesy Nachos, Guacamole, Tomato Salsa (v)</b>	80
add chicken	12
add bacon	12
add jalapeño	8
<b>Cape Milner "Baskets"</b>	
chicken wings, ribs & french fries	120
calamari 150g, crumbed prawns	150
ribs, 150g calamari & french fries	120
<b>Cajun Chicken Spice Wrap</b>	108
bacon, avocado pulp, peppadews, feta cheese, baby greens, whole grain mayonnaise	
<b>Haloumi &amp; Grilled Vegetable Wrap (v)</b>	95
roasted vegetables, bulgarian yoghurt, truffle vinaigrette	
<b>Smoked Salmon Wrap</b>	125
capers, cream cheese, red onion	
<b>The Cape Milner Sandwich</b>	105
bacon, lettuce, fried egg, grilled chicken breast, tomato, cucumber, french fries	
<b>Build Your Own Sandwich</b>	
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	66
3 fillings	72
4 fillings	78
<a href="#">cheddar / fried eggs / bacon / chicken mayonnaise</a> <a href="#">tuna mayonnaise/ gypsy ham /tomato /basil pesto</a>	
<b>Baked Cheese Quesadilla (v)</b>	100
avocado crème, sambal, green jalapeno	
add on chicken	12
add on bacon	12
<b>House Salad (v)</b>	95
baby leaves, pickled beetroot, celery, red onion, cherry tomato, grilled baby corn, roasted pear, walnuts, celery, pumpkin seeds house dressing	
chicken option	12
<b>Classic Greek Salad (v)</b>	78
mixed leaves, cucumber, tomato, red onion olives, creamy feta. balsamic and olive oil vinaigrette	
<b>Cape Milner Caesar</b>	95
cos lettuce, cherry tomato, cucumber, bacon, whole wheat croutons, white anchovy, pecorino cheese, garlic, mustard, olive oil caesar dressing	
add chicken	12
add prawns	20
add smoked salmon	25
<b>Vegan Poke Bowl (v)</b>	90
pickled beetroot, kimchi, soya glazed tofu, sprouts, edamame beans, shaved carrot, radish, pea shoots, ponzu dressing, radish, roasted mixed nuts	

## Starters

<b>Truffle &amp; Cheese Croquettes (v)</b>	73
red pepper aioli	
<b>Jalapeño &amp; Cream Cheese Cigars (v)</b>	86
mint coleslaw	
<b>West Coast Mussel Pot</b>	105
french loaf, saran aioli, lemon tomato cucumber salsa	
<b>Baked Camembert (v)</b>	115
garlic pureé, cranberries, ciabatta, cumberland sauce	
<b>Wild Mushroom Soup</b>	88
confit egg yolk, mini meatballs, garlic croutons,	

## Mains

<b>From the Block</b>	
<i>once you have selected your cut of meat, select 2 sides and a sauce to accompany your meal</i>	
200g rump steak	182
200g sirloin steak	182
200g ostrich fillet	190
200g lamb loin chops	185
<b>Sides</b>	
<a href="#">basmati rice / creamed spinach / butternut / mash / chips / potato wedges / seasonal vegetables</a>	
<b>Sauces</b>	
<a href="#">peppercorn / cheese / mushroom / jus / hollandaise / rosemary jus</a>	
<b>Fried Line fish</b>	144
crushed baby potatoes, horseradish, spinach, sauce vierge	
<b>Harissa Spiced Chicken Breast</b>	135
orange flavoured couscous, grilled baby marrow & peppers, chicken jus	
<b>Rosemary Glazed Lamb Shank</b>	165
mash, ratatouille vegetables, tomato gravy	
<b>Beef Isishebo</b>	135
braise beef on the bone, chakalaka, mielie pap	
<b>Exotic Mushroom Risotto (v)</b>	115
white truffle oil, poached egg, rocket, balsamic reduction	

## Desserts

<b>Chocolate Duo &amp; Strawberry Ice Cream</b>	75
chocolate mousse & tart, strawberry compote, strawberry macaroon	
<b>Mango &amp; Lime Panna Cotta</b>	55
warm pancake, poached mango & chilli salad, vanilla ice cream	
<b>Passion fruit &amp; Vanilla Cheesecake</b>	70
ginger infused berry compote, granadilla sorbet	
<b>"Classic Malva"</b>	63
amarula eggnog, caramelized walnuts, cinnamon dust	
<b>Ice Cream Cup</b>	60
berry compote, chantilly cream, mixed nuts	

## Wine List

bottle (per glass)

<b>Champagne</b>	
Veuve Clicquot NV	2000
Moët Chandon NV	1950
<b>Method Cap Classique</b>	
Moreson Miss Molly	340
Leopards Leap Sparkling Chardonnay Pinot Noir	285 (47)
Durbanville Hills Sparking Sauvignon Blanc	270 (46)
Graham Beck Brut Rose	495
Simonsig Kaapse Vonkel Brut NV	450
Pongracz Demi Sec	410
<b>Sauvignon Blanc</b>	
Franschhoek	185 (50)
Spice Route	285
Zonnebloem	195
Juliette	300
First Sighting	240
<b>Chardonnay</b>	
Anura	210 (53)
Plasir de Merle	360
Kloovenburg Unwooded	195
Ondine	335
Ken Forrester Petit	170
<b>Chenin Blanc</b>	
Leopards Leap	170 (45)
Muldersbosch "Steen op hout"	230
<b>Rosé &amp; "Blush" wines</b>	
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)
<b>White Blends</b>	
Buitenverwachting Buiten Blanc	200
Ashbourne Sauvignon Blanc/Chardonnay	230
Christoffel Hazenwinkel	320
<b>Cabernet Sauvignon</b>	
Brampton	240 (60)
La Motte	300
Croydon Vineyards " Covenant"	365
Warwick The First Lady	290
<b>Merlot</b>	
Franschhoek	220 (52)
Leopards Leap	205
Boschendal 1685	430
<b>Shiraz</b>	
Franschhoek Cellar Baker Station	220 (52)
Diemersdal	325
First Sighting	270
<b>Pinotage</b>	
Painted Wolf The Den	240 (60)
Beyerskloof	260
Kanonkop Kadette	340
<b>Red Blends</b>	
Music by D'Aria	190 (48)
La Motte Millennium	300
Beyerskloof Synergy	320
<b>Cape Milner Cellar</b>	
Hartenburg Cabernet Sauvignon	650
Constantia Glen - Red Blend 3	750
Hamilton Russel Pinot Noir	1400
Meerlust Rubicon	1350
Southern Right Pinotage	830
<b>House Wines By The Glass</b>	
Leopards Leap Red	42
Leopards Leap White	42