
A la Carte Menu



the cape milner

Light meals

Top up with a choice of:

Potato fries 30 | Garden salad 30 | Small portion of parmesan fat fries 55

Crispy fried coconut calamari goujons 98

With pineapple salsa

Tempura battered fried fish and chips 140

With tartar sauce

Vegetable samosa 77

With the side portion of smoked apricot sultana chutney and tzatziki

Sticky teriyaki chicken wings 140

And lime salsa

Wild mushroom arancini (VG) 110

In a truffle cauliflower humus

Local cheeseboard 190

Accompanied with charcoal lavash (Lebanese flat bread), fig preserve and nuts

Steak baguette 132

With balsamic onion marmalade and crumbed feta cheese

Smoked paprika chicken wrap 115

With peppadew, feta, guacamole and mint yogurt

Cape Milner dagwood 130

Cheese, bacon, fried egg, tomato, lettuce, grilled chicken fillet

2 Filling sandwich 110

Filling: bacon, cheese, tomato, tuna mayo, chicken mayo

Bread: brown, whole wheat, rye, panini and white

Burgers

Vegan (VG) With salad leaf's, panko mushroom, coleslaw	158
Cajun chicken Jalapeno, guacamole, salsa, lettuce and sweet chilli mayo	145
Home-made beef Pickles, lettuce, tomato, cheddar cheese and mustard mayo	160

Salads

Traditional Greek (V) Chunky tomatoes, olives, red onion, green pepper, feta slab and balsamic reduction	65
Quinoa and chickpea (VG) With roasted peppers, pumpkin seeds and vegan feta	145
Artichoke and greens salad (VG) Baby spinach, artichokes, green beans, broccoli, deep fried capers and lemon herb dressing	160
Ceaser Cos lettuce, cherry tomato, croutons, parmesan cheese, anchovies and dressing	135
Caprese (V) Roasted red pepper, heirloom tomato, basil, mozzarella and pesto dressing	140

Starters

Home cured Norwegian salmon	176
Chive and caper crème sauce, parsley oil, lemon caviar and melba toast	
Smoked snoek tortellini	140
In dill velouté and lime gremolata	
Burrata (V)	240
With honey-orange purée, pickled carrots, boutique salad and charcoal lavash	
Beef carpaccio	140
Rocket, parmesan shavings, pickled cucumber, heirloom tomato, fresh julienne apple and balsamic- honey reduction	
Vegetarian scotch egg (V)	85
With sweet potato nest, truffle cream, butternut emulsion and parsley oil	
Scotch egg	85
Truffle scented potato nest, butternut emulsion and rich jus	

Carne

Served with seasonal vegetables, fries and tempura onion rings grilled pesto tomato

200g Sirloin steak	210
200g Fillet steak	240
200g Lamb rack	240
200g Rump steak	210

Sauces

Peppercorn	38
Béarnaise	38
Mushroom	38
Jus	38

Side vegetables

Battonette pumpkin with chive cream cheese	30
Mash potato	30
Buttered charred baby corn	30
Phutu pap	30

West coast poisson

Prawn ragout In a creamy garlic- lemon sauce with toasted baguette	220
Grilled Cape salmon With stem broccoli and toasted almonds, pommes fondant, carrots emulsion and caviar-mussel sauce	170
Linguine mussel and prawn pasta With calamari creamy fennel and lemon sauce	240
Seafood au gratin Mussels, prawns, Patagonia calamari, line fish, hake, dill rice and liaison	290

Straight outa bokaap

Bokaap dishes served with sambals - onion tomato salsa and banana coriander yoghurt

Bokaap butter chicken With garlic naan and sambals	185
Cape Malay lamb curry With fragrant basmati rice, roti and sambals	260
Dahl and chickpea curry (VG) With garlic naan and sambals	140
Local style beef bobotie Served with poha rice with tzatziki and home-made chutney	185

Plants to plate

Smoked sweet potatoes gnocchi (VG) Roasted corn, toasted pistachio, Arij Amarillo (Peruvian yellow pepper sauce)	135
Wild mushroom ramen (VG) Japanese miso broth, Asian style vegetables, rice noodles, radish, spring onion and sesame seeds	170
Linguini alla Puttanesca (VG) Olives, crispy capers, and herb pangritata (crispy toasted flavoured breadcrumbs)	150
Grilled cauliflower steak (VG) With truffle humus, crispy kale, petit potato fondant, pickled baby beets and pistachio dust	150

Menu exceptional

Smoked bbq short rib Baby carrots, parsnip puree, and jus	220
Grilled ostrich Served oyster mushroom, cauliflower rice and juniper - berry sauce	270
Crispy skin chicken supreme With truffle sausage, pap arancini and chakalaka (local spicy bean cassalette)	220
Slow roasted lamb shank With rosemary potato puree, stem broccoli, carrot emulsion and minted jus	280
Milner beef isishebo Local style bone- in beef stew, Phutu pap (cooked maize meal) and seasonal vegetables	180
Chicken and leek penne pasta Panfried chicken fillet, exotic mushroom and creamy parmesan sauce with parsley- truffle oil	210
Pulled duck ramen Japanese miso broth, Asian style vegetables, soba noodles, radish, spring onion and soft-boiled egg	150

Pizzas

Classics

Classic margherita	135
Napolitano sauce, fior de latte (semi soft handmade mozzarella cheese) and fresh basil	
Mussel and calamari	215
Napolitano sauce, chilli, garlic and fresh chopped dill	
Prosciutto	175
Napolitano sauce and roasted shallots	
The Hawaiian	175
Napolitano sauce, grilled pineapple and gypsy ham	
Smoked paprika chicken and mushroom	175
Napolitano sauce, grilled spiced chicken and forest mushrooms	
The Mediterranean vendure (V)	145
Napolitano sauce, with grilled pesto vegetables and olives	

Sweet endings

Milner's baked cheesecake	115
Finished with lemon curd, home-made Turkish delight and almond dust	
French style almond souffle	90
Topped with soft serve home-made strawberry-biscotti ice cream	
Chefs' white chocolate- blue berry no baked cheesecake	90
With gingerbread crust, blueberry compote and pistachio soil	
Vegan dark chocolate mousse	115
In strawberry gazpacho, with mint pesto	
Summer cocktail rice pudding	70
With coconut cream, toasted almond, lemon essence and dried cranberries	
Dark chocolate nemesis	80
Salted caramel jellies, vanilla bean crème anglaise and seasonal fresh berries	

Cocktails

Classics & twists

Cosmopolitan	110
Premium vodka shaken with fresh lime, triple sec & cranberry juice served in a chilled martini glass & garnished with a citrus twist	
Margarita	125
Premium silver tequila with freshly squeezed lime juice & triple sec. Served straight up, on the rocks or frozen	
Twist: Peach & Mint	135
Classic mojito	120
Cuban light rum muddled with fresh lime, torn mint leaves & pure cane sugar, churned with crushed ice & charged with soda water	
Twist: Cranberry & Coconut	135
Gin martini	
The classic cocktail made famous by James Bond. Served dry or sweet with an olive or a twist	
Twists: Dirty martini (gin/ vodka)	135
Hazelnut vodka martini	135
Negroni	135
This classic has a botanical, bittersweet finish. London dry gin stirred with sweet red vermouth & campari	
Old fashioned	120
Kentucky straight bourbon stirred delicately with pure cane sugar, aromatic bitters & an orange twist	
Wild berry daiquiri	125
Cuban light rum blended smooth with kiwi purée, limes & fresh fruit juice	

Whiskey sour 115
Kentucky straight bourbon shaken pure cane sugar, aromatic bitters & freshly squeezed lemon juice. Served short over ice with a citrus twist

Caipirinha 115
A brazilian classic, cachaça cane spirit muddled with fresh lime quarters & pure cane sugar. Served short, churned with crushed ice

Moscow mule 110
A classic combination of vodka, fresh lime and ginger ale

The Milner's way

Twilight dream 136
Blended olmeca reposado tequila served with aperol, a dash of fresh grapefruit juice & pineapple puree

Sidecar 95
Local brandy, tangy lemon juice and elderflower shaken over rocks.

Twist: Hennessy vsop 230

Spritz, seltzers & fizz

French 76 130
Vodka shaken with tangy lime juice, simple sugar syrup topped with champagne & garnished with a lemon twist

Aperol spritz 130

Bellini 110
Your choice of peach, mango or raspberry purée, charged with fresh sparkling wine

Haru collins 115
London gin, tangy lemon juice, elderflower syrup, pineapple slices topped with soda water

Twist: premium vodka garnish with lemon wheel 115

Non - alcoholic

Frozen mint lemonade 95

A classic home-made lemonade blended frozen with natural lemon extracts, fresh mint leaves & fresh lemon juice

Mountain sunrise 95

Pressed apple juice with fresh lime, kiwi purée & mint leaves capped with crushed ice & finished off with a fresh orange float

Wine list

Champagne

Moët Chandon nv 2000

Veuve Clicquot 2250

Method cap classique & sparkling wine

Boschendal brut nv 600

Durbanville sparkling sauvignon blanc 315 (65)

Franschhoek Cellar royal brut 530

Leopards Leap sparkling chardonnay pinot noir 420 (70)

Roberston non-alcoholic 200

Sauvignon blanc

Diemersdal 295

Brampton 290 (68)

Cape Point Vineyards 350

Chardonnay

Anura	320
Brampton unwooded	290 (75)
Ken Forrester petit	275

Chenin blanc

Leopards Leap	260 (68)
Signatures of Doolhof – lady in white	350
Remhoogte First Light	300

Rose and “blush” wines

Boschendal Rose Garden rose	270
Hill and Dale dry rose merlot	285 (75)
Leopards Leap – chardonnay pinot noir	255

White blends

Boschendal blanc de noir	270 (70)
Terra del Capo Pinot Grigio	315
Music by Daria white	290

Cabernet sauvignon

Brampton	335 (86)
Warwick the First Lady	395

Merlot

Franschhoek Cellar	325 (85)
Leopards Leap	290

Shiraz

First Sighting	375
Franschhoek Cellar	300 (80)

Pinotage

Beyerskloof	315
Painted Wolf the Den	340 (90)

Red blends & single red cultivars

Boschendal Lanoy	320 (80)
Fable Mountain the Raptor Post red	295
Brampton Cinsault	335

Cape milner cellar (limited amounts & vintages)

Constantia Glen red blend 3	990
Hartenburg cabernet sauvignon	830
Allesverloren cabernet sauvignon	550
Southern Right pinotage	1150
Asara red	520

House wines by glass

Leopards Leap red	65
Leopards Leap white	62



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