A la Carte Menu

the cape milner

VG Vegan | **V** Vegetarian

Prices are shown in South African Rand

Bistro Bites

Smoked Paprika Wrap
with peppadew, feta, guacamole and mint yoghurt
Filling: chicken **125** | beef **150** | lamb **150**

Crispy Fried Coconut Calamari Goujons — 145
with egg fried rice, fried rice paper and gochujang sauce

Tempura Battered Fried Fish and Chips — 150
with tartare sauce

Sweet and Sour Lamb Petite Brioche Gatsby — 151
with butter lettuce, cucumber and plum sauce

Local Cheeseboard — 230
accompanied with charcoal lavash flat bread, fig preserve, nuts and lime salsa

2 Filling Sandwich — 120
filling: bacon, cheese, tomato, tuna mayo and chicken mayo
bread: brown, white, whole wheat, rye and ciabatta

Cape Milner Dagwood — 145
cheese, bacon, fried egg, tomato, lettuce and grilled chicken fillet

Vietnamese Vegetable Spring Roll VG — 65
with nuoc cham

Milner's Tasting Board to Share V — 250
tasting bites of, vegan waldorf salad, zucchini and tomato tartlet,
butternut gnocchi, vietnamese spring roll, pickles and mushroom dumpling

Burgers

Vegan VG 165
with salad leaves, panko mushroom, coleslaw

Cajun Chicken 165
jalapeno, guacamole, salsa, lettuce and sweet chilli mayo

Homemade Beef 180
pickles, lettuce, tomato, cheddar cheese and mustard mayo

Salads

Traditional Greek V 75
chunky tomatoes, olives, red onion, green pepper, feta slab and balsamic reduction

Quinoa and Vegetable Provencal VG 115
with pickled carrot, vegan feta and carrot-ginger dressing

Asparagus (seasonal) VG 155
baby spinach, stem broccoli, avocado flaxseed crackers and french dressing

Caprese V 160
roasted pepper, heirloom tomato, basil fior de latte and pesto dressing

Caesar 150
cos lettuce, cherry tomato, croutons, parmesan cheese, anchovies and dressing

Vegan Waldorf VG 105
granny smith apples, vegan mayo, celery, dried cranberries, walnut soil,
apple caviar, charcoal apple emulsion, crispy apple skin and celery oil

Starters

Beetroot Kingklip Gravlax basil sorbet, lemon aioli, pickled cucumber caviar, melba toast and herb oil	225
Duck Dumpling with orange hoisin sauce, radish, bok choy and sesame seeds	130
Burrata V heirloom tomato, plum salsa, mint dressing and crispy baguette	278
Beef Carpaccio arugula, parmesan shavings, roasted shallots, peppadew and rocket oil	145
Zucchini and Tomato Tart V baba ghanoush and sundried tomato ketchup	105
Lamb and Mushroom Tart chimichurri and wild mushroom ketchup	150
Potato Samosa V with homemade dhania chutney	65

Carne

200g Sirloin Steak	220
200g Fillet Steak	240
200g Lamb Rack	255
200g Rump Steak	220

Sauce

Peppercorn	40
Béarnaise	40
Mushroom	40
Jus	40

Side Vegetables

Roasted Corn on Cob	35
Mashed Potato	35
Roasted Baby Root Vegetables	35
Phutu Pap	35

West Coast Poisson

Mussel Ragout 230
sumac velouté, topped with herb pangritata and garlic grissini

Grilled Cob 215
potato dauphinoise, romanesco, pumpkin purée and caper-oregano sauce

Linguine Mussel and Prawn Pasta 298
with calamari, creamy fennel and lemon sauce

Seafood Au Gratin 330
mussels, prawns, patagonia calamari, line fish, hake, dill rice and liaison

Straight Outa Bokaap

Bokaap Butter Chicken 200
with garlic naan and sambals

Beef Rogan Josh 230
with fragrant basmati rice, roti and sambals

Butternut and Lentil Curry VG 155
with garlic naan and sambals

Lamb Denningvleis 255
served with poha rice

Plants to Plate

Butternut Gnocchi VG 145
creamy butter sauce topped with fresh sage and toasted walnuts

Mushroom Dumplings VG 95
truffle scented broth, charred shimeji and enoki mushrooms

Linguini Alla Puttanesca VG 150
olives, crispy capers, and herb pangritata

Cauliflower Risotto VG 185
with pickled mushrooms, beetroot emulsion and roasted sunflower seeds

Main Course

Smoked Bbq Short Rib hasselback carrots, herb potato purée and barbecue sauce	270
Grilled Ostrich vanilla-carrot emulsion, stem broccoli, fondant potato and berry jus	260
Grilled Chicken Fillet smoked onion purée, sweet potato fondant, roasted baby beet and thyme gravy	155
Slow Roasted Lamb Shank purée de pommes de terre, vegetable provençal and jus	320
Chef's Beef Oxtail with local style phutu pap and gremolata	210
Chicken And Leek Conchiglioni Pasta panfried chicken fillet, exotic mushroom and creamy parmesan sauce with parsley-truffle oil	240
Pulled Beef Ramen japanese miso broth, bok choy, daikon, mung bean, stir-fry vegetables, nori and noodles	200

Pizzas

Classic Margherita V napolitano sauce, fior de latte and fresh basil	145
Cajun Prawn and Crispy Capers napolitano sauce, chilli, garlic and fresh chopped dill	210
Prosciutto napolitano sauce and roasted shallots	210
The Hawaiian napolitano sauce, grilled pineapple and gypsy ham	175
Tandoori Chicken and Avocado napolitano sauce, grilled spiced chicken and sliced avocado	195
Artichoke, Olives, Sundried Tomato and Feta V napolitano sauce, drizzled with pesto oil	170

Sweet Endings

Milner's Baked Cheesecake 115
finished with lemon curd, orange essence coral tuille

Rooibos Crème Caramel 70
homemade almond and pistachio biscotti

Chef's White Chocolate-Blueberry No Baked Cheesecake 98
with black berry lacquer emulsion and salted caramel and vanilla jellies

Dark Chocolate Nemesis 105
with rustic strawberry swirl ice cream

Vegan Pistachio Delice 98
homemade matcha-mango sorbet

Cocktails

Cosmopolitan 125
premium vodka shaken with fresh lime, triple sec and cranberry juice
served in a chilled martini glass & garnished with a citrus twist

Pickletini 145
a tangy, refreshing cocktail that swaps olive brine for
pickle juice-perfect for pickle and martini lovers

classic	gin martini	140
	espresso martini	140

Spicy Jalapeno Margarita 125
this easy spicy margarita recipe combines orange juice, freshly squeezed lime juice,
and jalapeño slices with blanco tequila for a sweet and spicy cocktail

classic	margarita	125
	served straight up, or frozen	

Aperol Spritz 145

Watermelon and Mint Mojito 155
cuban light rum muddled with fresh lime, watermelon, torn fresh mint leaves,
churned with crushed ice and charged with soda water

classic	mojito	125

Moscow Mule 120
a classic combination of vodka, fresh lime and ginger ale

Negroni 145
this classic has a botanical, bittersweet finish. london dry gin
stirred with sweet red vermouth and campari

Maple Bacon Old Fashioned 145
kentucky bourbon, pure cane sugar/ aromatic bitters, dried maple bacon - its smoky,
savoury essence infuses the drink, while a crispy strip of streaky bacon garnish

classic	old fashioned	130

Shaken Nuclear Daiquiri 165
a cult cocktail consisting of white jamaican rum, lime,
monin almond/orgeat and green absinth

blended	mango	145
	wildberry	150

Amaretto Sour 135
kentucky straight bourbon, disaronno amaretto, citrus and angostura bitters

classic	whiskey sour	120
	kentucky straight bourbon shaken, pure cane sugar, aromatic bitters and 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
and pure cane sugar. served short, churned with crushed ice

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

	boschendal xo sidecar	185

Irish Coffee 95

Non - Alcoholic

Frozen Mint Lemonade 105
a classic homemade lemonade blended frozen with natural
lemon extracts, fresh mint leaves and fresh lemon juice

Mountain Sunrise 95
pressed apple juice with fresh lime, kiwi purée & mint leaves
capped with crushed ice and finished off with a fresh orange float

Cucumber and Mint Crush (Virgin Mojito) 90
muddled cucumber and mint, lime juice, pure cane sugar, and soda water

Discover our curated selection of

Premium Wines

Champagne

Moët & Chandon Brut Impérial — 1 845
a harmonious blend of pinot noir, pinot meunier and chardonnay, this iconic champagne offers vibrant fruitiness and elegant maturity. aromas of green apple and citrus fruit are complemented by mineral nuances with notes of brioche and fresh nuts.

green apple | citrus | brioche

Cap Classique

Boschendal Cap Classique — 595
pale gold with a flourish of delicate bubbles and enticing lemon cream, preceding layers of citrus. well rounded and creamy.

orange | lemon | creamy

L'Ormarins Blanc de Blanc — 655
crafted exclusively from chardonnay grapes, this mcc showcases a fine mousse with aromas of green apple, citrus blossom and hints of toasted almonds. palate is crisp and refreshing, leading to a long, elegant finish.

green apple | citrus blossom | toasted almond

Simonsig Kaapse Vonkel Brut — 515
a classic cap classique with a light golden hue. the nose reveals crisp green apple notes complemented by subtle hints of pear. on the palate, refreshing fruit-driven flavours take centre stage, leading to a clean, lingering finish.

green apple | pear | citrus

Strandveld Skaamgesiggie — 725
this delicate cap classique, made from pinot noir grapes, exhibits notes of strawberry, cherry and oyster shell. it has a fine, lingering mousse that delights the palate, offering a refreshing and elegant finish.

strawberry | cherry | oyster shell

White Wines

Chardonnay

De Wetshof Calcrete 395
an unoaked chardonnay from limestone-rich soils, showcasing a crystalline character with nuances of wet stone and saline minerality. its linear profile offers a refreshing palate, making it an excellent companion to seafood and poultry dishes.
citrus | pear drop | nuttiness

Delaire Graff Banghoek Reserve 880
elegant with layered nuances of vanilla, peach and honeycomb. a hint of minerality adds to the lingering finish, offering a well balanced and refined palate experience.
vanilla | peach | honeycomb

Bellingham Homestead 295
a pale lemon hue with a delicate tinge. it captivates the senses with vibrant aromas of fresh orange, lime and lemongrass alongside a subtle nutmeg spice.
fresh orange | nutmeg | refined finish

Diemersdal Unwooded 295
this stylish wine balances concentrated spicy aromas with fresh fruit flavours. the nose is elegant, with the richness of the fruit enhanced by apple and sweet melon aromas. nuances of lime on the palate combine to offer a delicious, flavourful wine with a creamy taste and lingering aftertaste.
apple | sweet melon | lime

La Motte 485
dry and crisp, this medium-bodied wine spotlights fragrant aromas of honey and tropical fruit. its creamy texture is layered with melon, white peach and citrus flavours, leading to a refreshing finish.
honey | white peach | citrus

Chenin Blanc

Cederberg 320
offers beautiful layers of melon, grapefruit and fleshy white pear.
five months of lees contact ensure a mouth-coating creaminess on
the palate with lively, crisp acidity to finish.
melon | grapefruit | white pear

Franschhoek Cellar 275
animated pear, pineapple, fleshy peach, nectarine and litchi aromas, supported
by a line of bright citrus and tropical fruit that blossom with leesy intrigue on the palate.
pineapple | peach | zesty finish

Stellenbosch Reserve 385
expressive aromas of pineapple and peach iced tea combine with a floral note of
honeysuckle. refreshingly racy acidity on the palate is balanced by fresh fruit flavours,
leading to a clean, lingering finish.
pineapple | peach iced tea | honeysuckle

Sauvignon Blanc

Buitenverwachting 380
the wine has a pale lemon-yellow colour and a bouquet reminiscent
of green figs with hints of gooseberry and a touch of green pepper.
the wine is dry, full-bodied, and has a long lingering finish.
green fig | gooseberry | green pepper

Franschhoek Cellar 275
tropical aromas tinged with capsicum open to cape gooseberry,
passion fruit and green-fig flavours balanced with a gentle acidity.
sweet pepper | green fig | fresh finish

Strandveld Pofadderbos 495
a single-vineyard wine with a powerful nose of fig leaf and khakibos. the palate
is creamy and full, featuring citrus, fynbos and oyster-shell minerality, complemented
by natural acidity and a long finish.
fig leaf | citrus | oyster shell

La Motte 315
light straw in colour with a hint of green. lots of fresh winter melon and gooseberry with distinctive lime aromas, very typical of la motte sauvignon blanc. silky and refreshing on the palate.
winter melon | gooseberry | lime

Rosé

Delaire Graff 495
made from 100 % cabernet franc, this unique rosé displays flavours of ripe strawberries, cassis and candyfloss with dark red berries and cream on the mid-palate. it has a juicy, crisp, dry finish.
strawberry | cassis | candyfloss

L'Avenir Glenrose 650
a vibrant and inviting sunset pink. a lively and layered nose with candy-sweet strawberry mingling with a delicate rose-petal note, ending with an abundance of citrus aromas. the palate is deceptively dry, with refreshing acidity.
strawberry | rose petal | citrus

Red Wines

Cabernet Sauvignon

Stellenbosch Reserve 475
reveals ripe flavours of cassis, black cherry and christmas cake, balanced with savoury notes of cigar box, toast and sandalwood, creating a juicy and textured mouthfeel.
cassis | christmas cake | cigar box

Rust & Vrede 995
deep, intense ruby with prominent aromas of juicy black cherry, blueberries and blackcurrant. perfumed notes of violet mingle with savoury aromas of leather, sandalwood and nutmeg. elegant and structured on the palate with ripe, refined tannins and balanced acidity.
black cherry | violet | leather

Cederberg 660
high-altitude vineyards contribute to this wine's intense blackcurrant aromas with cedarwood undertones and a hint of smokiness. the palate is full-bodied with firm tannins and a long, elegant finish.
blackcurrant | cedarwood | smoke

Tokara 395
bright claret in colour, this wine offers aromas of dark plum, subtle cassis and blackberry, complemented by underlying notes of five-spice and a hint of vanilla. the palate is rich with dark fruit interwoven with spice and light toast, finishing with silky tannins.
dark plum | cassis | vanilla

Merlot

Diemersdal 395
a rich and elegant merlot showcasing ripe blackberry and dried fruit aromas, complemented by hints of cedarwood, mint and spice. the palate is well structured with velvety tannins and a lingering finish.
blackberry | cedarwood | mint

Meerlust 995
intense dark brambly fruit on the nose, including mulberry, liquorice and damson plum, with hints of dark chocolate and spice. the full-bodied palate offers generous, ripe merlot fruit with refreshing acidity and structured, silky tannins.
mulberry | liquorice | dark chocolate

Vergelegen Reserve 2021 725
aromas of ripe plum intertwined with indulgent dark chocolate and subtle nutmeg notes. the palate is velvety soft, with well-integrated tannins and a long, elegant finish.
ripe plum | dark chocolate | nutmeg

Pinotage

Bellingham Homestead 295
a deep, dark red core with a ruby-tinged rim, enticing aromas of sweet spices, plums and mulberries, accented by a soft touch of vanilla.
red fruit | vanilla | red finish

L'Avenir 435
medium-bodied with fine-grained, silky tannins. the palate is smooth, offering seductive notes of crushed pomegranate, juicy plums and black cherries, complemented by sweet spiciness typical of fine pinotage.
pomegranate | plum | black cherry

Stellenrust Cornerstone 595
this wine offers raspberry, ripe peach and black cherry flavours with subtle oak nuances. the palate is warm and succulent, with a delicate, lingering sweet-and-sour finish and lifted acidity.
raspberry | peach | black cherry

Pinot Noir

Paul Cluver "The Village" 395
this wine displays beautiful, bright red colour with aromas of red fruits and ripe cherries. the palate unfolds with poached ripe plums, resulting in a medium-bodied wine with soft edges.
sour cherry | cranberry | rose petal

Grenache

Strandveld 670
delightfully aromatic with vibrant red berry and black cherry aromas, and intriguing fynbos notes. an opulent, juicy palate with masses of berry fruit supported by subtle, integrated oak and cool-climate tannins.
red berry | black cherry | fynbos

Syrah & Shiraz

Franschhoek Cellar Shiraz 275
a shiraz of depth and elegance with vibrant mulberry and plum flavours.
soft ripe tannins lead to a juicy, well-balanced finish of finesse.
ripe mulberry | plum | spice

Mullineux Syrah 1015
this perfumed syrah has notes of spicy citrus rind, refined black fruit, violets and lilies.
the palate is elegant and restrained with a silky texture balanced by fresh natural acidity,
leading to a long finish with supple tannins.
citrus rind | black fruit | violets

Saronsberg Provenance Shiraz 355
soft-textured tannins, full-bodied mouthfeel and a silken finish provide a platform
for a heady mix of red berry and black-fruit flavours combined with floral notes
and fynbos nuances.
red berry | black fruit | fynbos

Strandveld Syrah 680
a full-bodied wine with cloves, cracked black pepper and spicy aromas.
layered with intense blackberry fruit flavours, the palate is rich with firm tannins
and well-integrated oak, leading to a long, spicy finish.
cloves | black pepper | blackberry

Blended Red Wines

Bellingham 310
merlot and cabernet sauvignon from select blocks, aged in french oak.
blackcurrant, ripe cherry and black-fruit flavours with a smooth finish.
blackcurrant | ripe cherry | black fruit

Delaire Graff Botmaskop 970
rich aromas of cassis and spice with intense liquorice and blackberry flavours
on the palate and fine, lingering tannins. a powerful yet elegant wine
with optimal ageing potential.
cassis | liquorice | blackberry

Meerlust Rubicon 1 285
very youthful colour, deep and dense with an almost purple hue. quintessential rubicon nose with violets, ripe plum, cedarwood, fennel and intense spiciness. the palate is full-bodied, structured and packed with fresh dark fruit and rounded tannins.
violets | ripe plum | cedarwood

Rupert & Rothschild Classique 615
the layered palate has alluring plush red-fruit flavours: plum, raspberries and cherries. smooth, silky tannins sustain the spice, toasted caramel and forest-floor nuances. this integrated red has a lengthy fruit-filled finish.
plum | raspberry | toasted caramel

Simonsig Frans Malan 695
a rich, perfumed entrance onto the palate with concentrated, plush dark and black-berry fruits and soft, supple tannins.
blackberry | dark berry | soft tannins

The Last Elephant Franschhoek Cellar 1400
polished black fruit, evident tannins yet supple. an iron fist in a velvet glove. the nose is evocative, showing blackcurrants, red cherries, cedarwood, lead-pencil and cigar-box aromas.
red fruit | spices | polished finish

Wine By The Glass

White Wines

De Wetshof Calcrete Chardonnay 95
calcrete chardonnay is exclusive to the limestone-rich wine appellation between bonnievale and robertson. crystalline in character, with nuances of wet stone, a saline palate and oyster-shell minerality; all highlighted by a linear unwooded profile.
citrus | pear drop | nuttiness

Cederberg Chenin Blanc 85
refreshingly crisp, mineral palate brimming with green apple, juicy pear, granadilla and fresh herbs, ending with a zesty lemon-sherbet finish.
passion fruit | green apple | pear

Strandveld Pofadderbos Sauvignon Blanc 130

a single-vineyard wine with a powerful nose of fig leaf and khakibos. the palate is creamy and full, featuring citrus, fynbos and oyster-shell minerality, complemented by natural acidity and a long finish.

fig leaf | citrus | oyster shell

Red Wines

Tokara Cabernet Sauvignon 110

the palate is packed with bramble, berry coulis, dark cherry and subtle cassis, interwoven with light toasty nuances, complemented by underlying notes of raw tobacco and baking spices.

bramble | berry coulis | tobacco

Diemersdal Merlot 95

a rich and elegant merlot showcasing ripe blackberry and dried-fruit aromas, complemented by hints of cedarwood, mint and spice. the palate is well structured with velvety tannins and a lingering finish.

blackberry | dried fruit | vanilla

Stellenbosch Reserve Cabernet Sauvignon 125

reveals ripe flavours of cassis, black cherry and christmas cake, balanced with savoury notes of cigar box, toast and sandalwood, creating a juicy and textured mouthfeel.

cassis | christmas cake | cigar box

Simonsig Kaapse Vonkel Brut 110

a classic cap classique with a light golden hue. the nose reveals crisp green apple notes complemented by subtle hints of pear. on the palate, refreshing fruit-driven flavours take centre stage, leading to a clean, lingering finish.

green apple | pear | citrus