



MEET ON MILNER

RESTAURANT AND BAR

### **VENISON CARPACCIO**

**R105**

Thinly sliced lightly smoked springbok, shaved parmesan, rocket, capers and strawberries sprinkled with a light balsamic reduction sauce.

### **CHICKEN LIVERS**

**R80**

Sautéed in a creamy peri-peri sauce served mild or spicy.

### **ARTICHOKES AND HALLOUMI**

**R85**

Artichoke croquettes and grilled halloumi, served with a home-made basil pesto and tzatziki, drizzled with a red pepper sauce.

### **FALKLANDS CALAMARI**

**R85**

Grilled or flash fried, served with our homemade tartar sauce.

### **CREAMY MUSSELS**

**R85**

Steamed in white wine, and served in a creamy garlic and herb sauce.

### **SESAME CRUSTED CHICKEN STRIPS**

**R85**

Sesame coated buttermilk marinated chicken fillets, fried and topped with a creamy honey- Dijon mustard sauce.

### **FISH CAKES**

**R85**

Fresh homemade fish cakes, served with a basil pesto and tartar sauce.

## **BEEF TRINCHADO**

**R100**

Cubes of beef cooked in a spicy Portuguese style sauce, olives and cream added.

## **STEAK TARTARE**

**R110**

Raw beef fillet, hand chopped with gherkins, red onions and capers served mild or spicy.

## **FILLET STRIPS**

**R110**

Pan seared fillet strips, served with a Dutch wholegrain mustard sauce.

## **MILNER SALAD**

**R120**

Micro greens, grilled halloumi, roasted grapes, aubergine, artichoke croquettes, topped with our honey mustard dressing and cashew nuts topped with our honey mustard dressing.

## **GREEK SALAD**

**R85**

Micro Greens, Danish feta, cucumber, cherry tomatoes and red onions.

## **CHICKEN SALAD**

**R110**

Micro greens, fried sesame chicken fillets, orange segments, crispy carrots, cherry tomatoes, cashews nuts and topped with a Dijon mustard and honey dressing.

## **SMOKED SALMON SALAD**

**R130**

Micro greens, smoked salmon, capers, sesame crusted cream cheese balls and red onion.

## SIGNATURE DISHES AND MAINS

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### FRESH LINEFISH OF THE DAY

SQ

Filleted linefish grilled, served with a caper and lemon butter sauce.

### CALAMARI

R190

Grilled with lemon butter or flash fried (our speciality), served with our homemade tartar sauce

### MUSSELS A LA BELLE

R190

Steamed in white wine and served with a creamy garlic and herb sauce.

### FISH CAKE & CALAMARI COMBO

R190

Fresh homemade fish cakes and starter calamari with lemon butter or fried and served with homemade tartar sauce.

### SESAME CRUSTED CHICKEN STRIPS

R190

Sesame coated buttermilk marinated chicken fillets, fried and served with a honey and Dijon mustard sauce.

### LAMB OF THE DAY

SQ

Your server will inform you of the lamb of the day.

### BEEF TRINCHADO

R210

Cubes of beef cooked in a spicy Portuguese style sauce, olives and cream added.

## SPECIALITY GRILLS

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### SIRLOIN / FILLET

#### PARISIENNE

**R190**

**R220**

Topped with Cafe de Paris butter.

#### ROSSINI

**R210**

**R240**

Topped with creamy chicken liver sauce.

#### DIJON

**R210**

**R240**

Served with our famous Dijon sauce.

#### BRANDY PEPPER

**R210**

**R240**

Beef steak, served with brandy peppercorn sauce.

#### NEW YORK PEPPER CRUSTED

**R210**

**R240**

Pepper crusted, grilled, served with a creamy black peppercorn sauce.

#### HUNTERS STEAK

**R210**

**R240**

Bacon, mushroom and red wine sauce.

#### BONE MARROW, ROSEMARY AND BROWN GRAVY

**R220**

**R250**

Topped with bone marrow, rosemary and brown gravy.

**ALL MAINS SERVED WITH YOUR CHOICE OF SIDE**

Triple Cooked Chips / Vegetables / Zucchini Fries / Side Salad / Mash

Extra Sides R25

## SIGNATURE DISHES AND MAINS

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### STEAK TARTARE

**R220**

Raw beef fillet, hand chopped with gherkins, red onions and capers served mild or spicy.

### FILLET DUO

**R240**

Two medallions of Beef Fillet, one topped with a madagascar peppercorn sauce, the other a French dijon mustard sauce.

### PASTA PENNE

#### BASIL PESTO

**R140**

Homemade basil pesto, sundried tomato, roasted brinjal and olives prepared in a creamy white wine sauce.

#### LEMON CHICKEN

**R150**

Sautéed chicken fillets, mushrooms, baby marrows in a creamy lemon sauce.

#### BENJAMIN BOLOGNESE

**R150**

Bolognese mince pasta.

#### DI MARE

**R180**

Pan seared prawns, smoked salmon and calamari heads in a creamy white wine sauce.



## DESSERT

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### DUO OF ICE CREAM

R70

Ask your waiter for our selection of icecreams.

### MILNER MOUSSE

R70

Milner chocolate mousse, strawberries and flaked almonds.

### PUMPKIN FRITTERS

R72

Salted caramel sauce, vanilla bean ice cream, thyme and honey.

### CRÈME BRULÉE

R72

Ask your waitron about this weeks flavour.

### CHOCOLATE BROWNIES

R75

Homemade brownies served with roasted coconut ice cream.

### DON PEDRO / SPECIALTY COFFEE

R50

Amarula / Kahlúa / Jameson Whiskey.

TEA	R22	AMERICANO	R26
DECAF	R24	CAPPUCCINO OR RED CAPPUCCINO	R30
ESPRESSO	R24	LATTE OR CHAI	R38
MACCHIATO	R24	HOT CHOCOLATE WHITE   DARK	R38
DOUBLE ESPRESSO	R26		