

## The MILLHOUSE KITCHEN

# MENU



### SALDANHA BAY OYSTERS

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*lemon, tabasco, cracked black pepper*

**R25** an oyster | **6 oysters R120** | **12 oysters R230**

*Add Vietnamese dressing or classic mignonette | R20*

*Suggested pairing: Lourensford Cap Classique Brut*

### SMALL PLATES

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**GARLIC & HERB FOCACCIA (v)** **R65**

**HAND CUT FRIES (v)** **R65**

*truffle oil, parmesan, aioli*

**GRILLED HALLOUMI (v)** **R75**

*pea hummus, baby marrow, mint, lemon*

**CALAMARI FRITTI** **R95**

*miso, pineapple, chilli*

**BURRATA, TOMATO, BASIL** **R120**

**GAZPACHO (v)**

**APRICOT GLAZED CHICKEN** **R85**

*curry emulsion, coriander*

**SEARED FILLET CARPACCIO** **R100**

*caponata, chimichurri, focaccia croûtes*

*Ideally paired with Chef's Wine Series Red Blend*

**SALDANHA BAY MUSSELS** **R95**

*white wine, cream*

**SMOKED TROUT & SAFFRON ARANCINI** **R110**

*fennel salad, coconut, lemongrass*

*Ideally paired with Chef's Wine Series White Blend*

### PLATTERS

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**SEASONAL CHEESE BOARD** **R220**

*(serves 2)*

*assorted cheeses, preserves, ciabatta bread*

**ANTI PASTI PLATTER** **R230**

*(serves 2)*

*selection of cheese, cured meats, flat bread, olives*

### SALADS

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*\* Add chicken R45 or trout R65 to any salad*

**GREEN SALAD** **R110**

*tender stem broccolini, courgetti, baby spinach, kale, avocado, cucumber, parmesan, balsamic*

**ROASTED BUTTERNUT & BEETROOT** **R120**

*couscous, tomatoes, rocket, feta, toasted sunflower seeds, orange, mustard dressing*

**CAESAR SALAD** **R120**

*cos lettuce, bacon, anchovies, egg, croutons*

**CAPRESE SALAD** **R120**

*fior di latte, tomato, basil oil*

### FISH AND GRILLS

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**GRILLED FISH OF THE DAY** **R250**

*baby potatoes, seasonal vegetables, citrus velouté*

**PAN OF PRAWNS** **R220**

*peri-peri or garlic, lemon & herb side salad or fries*

**ROASTED PORK BELLY** **R220**

*sweet potato, red cabbage, apple*

**THE MILLHOUSE BURGER** **R145**

*grilled chicken, beef or vegan with bacon jam*

*add bacon or avocado R25 each*

**CAPE MALAY BURGER** **R145**

*fried chicken, curry mayo, coleslaw*

**GRILLED STEAK & CHIPS**

*slow roasted tomato, crispy kale*

*fillet 250g* **R210**

*sirloin 300g* **R195**

*rib-eye 300g* **R260**

*add prawns or calamari* **R65**

*mushroom or pepper sauce* **R35**

**SEAFOOD PLATTER (serves 2)** **R595**

*fish of the day, 6 prawns, fried calamari, mussels, lemon butter, tartare sauce, chips & salad*

## WOODFIRED PIZZAS

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*\* vegan cheese and gluten free bases available at additional charge*

<b>CAPRESE (v)</b> classic tomato, mozzarella, basil	<b>R95</b>
<b>PAPA G</b> mozzarella, salami, avocado, oregano, chilli	<b>R145</b>
<b>GREEK (v)</b> spinach, olives, feta	<b>R120</b>
<b>PORK BELLY</b> pineapple, coriander	<b>R145</b>
<b>PERI – PERI CHICKEN</b> spicy chicken, jalapenos, chilli	<b>R135</b>
<b>CHICKEN, AVO &amp; FETA</b>	<b>R135</b>
<b>CHORIZO &amp; PRAWN</b> capers, chipotle chilli, coriander	<b>R160</b>
<b>BACON, AVO &amp; FETA</b>	<b>R135</b>
<b>MEXICAN</b> beef bolognaise, chilli, onions, peppers	<b>R135</b>
<b>CHEF'S FAVOURITE</b> salami, anchovies, capers, chilli	<b>R140</b>
<b>GYPSY HAM &amp; MUSHROOM</b>	<b>R125</b>
<b>THE ROB</b> steak, salami, chorizo, chilli	<b>R160</b>
<b>PARMA HAM</b> rocket, tomato, basil pesto	<b>R180</b>

## WOODFIRED PIZZA BIANCA

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*Plain bases – no tomato sauce or mozzarella*

<b>LAMB FLATBREAD</b> braised lamb, red onion, feta, tzatziki, mint, coriander	<b>R180</b>
<b>BILTONG</b> gorgonzola, green fig, balsamic glaze	<b>R180</b>
<b>BUTTERNUT (v)</b> cream cheese, caramelized onion, sage	<b>R135</b>

## PASTA AND RISOTTO

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<b>MUSHROOM RISOTTO (v)</b> parmesan, truffle oil, rocket	<b>R180</b>
<b>BUTTERNUT RAVIOLI (v)</b> sage butter, pine nuts, parmesan, rocket	<b>R210</b>
<b>ALFREDO</b> cream, mushroom, bacon	<b>R170</b>
<b>GRILLED CHICKEN LINGUINI</b> basil pesto, cherry tomato, broccoli, feta	<b>R195</b>
<b>SEAFOOD COCONUT CURRY LINGUINI</b> fish, prawns, calamari, mussel, tomato, ginger, lemongrass, coriander	<b>R220</b>

## DESSERTS AND CAKES

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<b>BAKED CHEESECAKE</b>	<b>R75</b>
<b>CRÈME BRÛLÉE</b> biscotti	<b>R65</b>
<b>NAKED CHOCOLATE TORTE</b>	<b>R80</b>
<b>AFFOGATO</b> ice-cream, espresso	<b>R75</b>
<b>TIRAMISU</b>	<b>R75</b>
<b>CANAPÉ DESSERT PLATTER</b> cheesecake, crème brûlée, lemon cup	<b>R85</b>
<b>MILLHOUSE DOM PEDRO</b> whisky, rum, brandy, amarula or tequila	<b>R70</b>
<b>IRISH COFFEE</b>	<b>R70</b>
<b>LAS PALATAS</b> Ask your waiter for available ice-cream options & flavours.	<b>R50</b>

*Ask your waiter about our full selection of brandy, whisky and liqueurs.*

