

STARTERS & SALADS

ALL STARTERS CAN BE DONE IN SMALLER TAPAS STYLE PORTIONS.

VENISON CARPACCIO	R95
Thinly sliced lightly smoked venison, shaved parmesan, rocket, crispy capers and balsamic glaze.	
ARTICHOKES AND HALLOUMI	R80
Fried artichoke croquettes and grilled halloumi, with basil pesto, red pepper sauce and tzatziki.	
FALKLANDS CALAMARI	R75
Grilled with lemon butter or fried and served with homemade tartar sauce.	
STEAMED MUSSELS	R75
Steamed in white wine and served with a garlic and herb cream sauce.	
CHICKEN LIVERS	R75
In a fragrant creamy sauce- served mild or spicy.	
STEAK TARTARE	R95
Raw beef, finely chopped with gherkins, onions and capers- served mild or spicy.	
BEEF TRINCHADO	R85
Tender cubes of rump cooked in a paprika cream sauce- served mild or spicy.	
SESAME CRUSTED CHICKEN STRIPS	R75
Sesame coated buttermilk marinated chicken, fried and served with Dijon sauce.	
FILLET STRIPS	R105
Fillet Strips, served with Dijon Mustard.	

Please Note: Tables of 6 and bigger will automatically be charged a 10% service fee.*

ALL MAINS SERVED WITH YOUR CHOICE OF SIDE
Triple cooked chips / Vegetables / Zucchini Fries / Side Salad / Mash
Extra Sides R30

SIGNATURE DISHES AND MAINS

FISH OF THE DAY

SQ

Please ask your waiter about the fish dish of the day

FALKLANDS CALAMARI

R170

Grilled with lemon butter or fried and served with homemade tartar sauce.

STEAMED MUSSELS

R175

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

STEAK TARTARE

R190

Raw beef, finely chopped with gherkins, onions and capers- served mild or spicy.

BEEF TRINCHADO

R190

Tender cubes of rump cooked in a paprika cream sauce- served mild or spicy.

SESAME CRUSTED CHICKEN STRIPS

R170

Sesame coated buttermilk marinated chicken, fried and served with Dijon sauce.

LAMB OF THE DAY

SQ

Please ask your waiter about the lamb dish of the day.

GRILLS

RUMP | FILLET

Grilled

R160 R180

Parisienne | Topped with Café de Paris butter.

R170 R190

Cajun | pan fried in Cajun Spice.

R195 R200

Rossini | Topped with creamy chicken liver sauce.

R200 R220

Dijon | Served with our famous Dijon sauce.

R200 R220

au Poivre | served with brandy peppercorn sauce.

R200 R220

Fillet Duo | 2 fillet medallions, grilled, 1 topped with pepper sauce, the other with a honey-Dijon mustard sauce.

R220

GREEK SALAD **R88**

Mixed leaves, danish feta cheese, tomatoes, onions and cucumber.

CHICKEN SALAD **R110**

Mixed leaves, fried sesame chicken, orange, crispy carrots, cherry tomato, cashews and Dijon and honey sauce.

MILNER SALAD **R110**

Mixed leaves, roasted grapes, aubergine, artichoke croquettes, avocado, pine nuts and honey.

HALLOUMI SALAD **R98**

Mixed leaves, grilled halloumi, roasted butternut, brinjals, apple, avocado, almonds and honey.

SMOKED SALMON SALAD **R120**

Mixed leaves, smoked salmon, capers, onions and cream cheese.

PASTA PENNE

BASIL PESTO **R125**

Homemade basil pesto, sundried tomato, brinjal and olives.

LEMON CHICKEN **R130**

Lemon chicken, mushrooms, baby marrows, fresh cream and parmesan.

MINCE PASTA **R145**

Pasta served with a bolognese mince topped with parmesan cheese.

DI MARE **R160**

Prawns, smoked salmon and calamari heads in a dill and leek cream sauce.

BEEF FILLET PASTA **R175**

Fillet strips pan fried in a creamy mushroom and tomatoe sauce topped with parmesan cheese.

DESSERT

CHOCOLATE BROWNIES	R75
Homemade brownies served with roasted cocnut ice cream.	
DUO OF ICE CREAM	R65
Ask your waiter for our selection of icecreams.	
MILNER MOUSSE	R65
Milner chocolate mousse, strawberries and flaked almonds.	
PUMPKIN FRITTERS	R72
Salted caramel sauce, vanilla bean ice cream, thyme and honey.	
CRÈME BRULEE	SQ
Ask your waitron about this weeks flavour.	
DON PEDRO / SPECIALTY COFFEE	R48
Amarula / Kahlúa / Jameson Whiskey .	

HOT BEVERAGES

ESPRESSO	R20
DOUBLE ESPRESSO	R25
MACCHIATO	R22
AMERICANO	R26
CAPPUCCINO OR RED CAPPUCCINO	R30
HOT CHOCOLATE <small>WHITE DARK</small>	R38
LATTE OR CHAI	R34
TEA (Please ask your waiter for our selection)	R20

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