


B**Brunch**

Served daily until 4pm

waffle eggs benedict 80

poached eggs smothered in creamy hollandaise on crispy back bacon and on a bed of wild rocket

pecan and blueberry French toast 70

drizzled with maple syrup, served with clotted cream

cranberry granola 80

served with honey and double thick plain yoghurt

*Ask your waiter about our "Boozey Brunch" special.

T**High Tea**

R180 per person

- chocolate croissants
- macarons
- chocolate covered strawberries
- popcorn with truffle honey
- mini milk tart with shortbread crumb and cinnamon ice cream
- camembert and red onion marmalade vol-au-vents
- toasted fillet and pesto sandwiches
- toasted wild mushroom sandwiches
- toasted smoked salmon, cream cheese and cucumber sandwiches
- mini butter croissants

*We require a minimum of 48 hour notice

milk&honey



By Chef Justine Joseph
www.milkhoneybar.co.za



S

Starters / Snacks

tempura prawns	135
prawns in tempura batter with chilli jam and lime aioli	
wild mushroom arancini	70
deep fried risotto balls dressed in sage burnt butter, crispy kale and a parmesan crisp	
hoisin chicken wings	80
with sticky plum and ginger dipping sauce	
triple fried fries	65
with parmesan and truffle oil	
smokey bbq riblets	90
buttermilk onion rings	35
beef biltong	70
pan-fried in butter, black pepper and thyme	
cheese nachos	60
pan-fried calamari	70
in butter, garlic & chilli, dressed with chilli oil, served with lime aioli	
chicken popcorn	55
served with honey mustard dressing	
halloumi fries	65
with yoghurt dressing, dehydrated pineapple chips and pomegranate	
oysters with champagne froth	30
(add caviar)	

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M

Mains

fillet	195
250g fillet served with entrecôte sauce and dauphinoise potatoes	
"fish & chips"	95
beer battered hake fillet served with crispy potato skins, served with minted pea purée and lime aioli	
duck and cherry pot pie	110
served with heirloom & mixed greens salad	
mac and cheese	90
made with a blend of four cheeses and fresh thyme	
add lobster	240

B

Buns

chicken bun	85
buttermilk fried chicken in brioche, sriracha mayo, red onion, lime and gem	
cheese burger	130
200g rump and bacon burger, red onion marmalade, camembert on a bed of wild rocket topped with buttermilk onion rings	
lobster waffle	240
pickled red onion, lobster mayo, heirloom salsa, pan-fried lobster tail in butter, garlic and chilli	
hot dog tasting plate	240
four individual mini gourmet hot dogs on pretzel buns	
• cheese griller with traditional tomato sauce and mustard	
• frankfurter topped with Asian slaw, wasabi mayo, spring onion, sesame seeds, pickled red onion and radish	
• bacon and cheese griller topped with blue cheese, bacon and buttermilk onion rings	
• bockwurst topped with nachos, cheddar cheese, heirloom salsa, jalapeños, crème fraîche and guacamole	

S

Salads

seared fillet salad	105
thinly sliced seared fillet tossed in mint and basil pesto on a bed of mixed greens, cucumber ribbons and pickled red pepper, topped with crushed walnuts	
quinoa salad	R80
dried cranberries and goji berries with baby corn, baby carrots, spring onion and goats cheese	

P

Platters

chicken popcorn, wild mushroom arancini, nachos, buttermilk onion rings, halloumi fries, calamari, popcorn with truffle honey.	300
smokey BBQ riblets, hoisin chicken wings, tempura prawns, triple fried fries, buttermilk onion rings, biltong, popcorn with truffle honey.	400

D

Desserts

milk tart	60
with short bread crumb and cinnamon ice cream	
chocolate brownie	65
with smashed fudge and peanut ice cream	
honey ice cream with honeycomb	45

