MILLHOUSE kitchen

Chef Bjorn Guido welcomes you

MENU

BRUSCHETTA

Tasting platter 140

FIOR DE LATTE & ANCHOVIES 39

AUBERGINE, MINT & GOATS CHEESE 37

HUMMUS, RED PEPPER & BASIL 35

ARTICHOKES, CURED LEMON & OLIVES 38

SMALL PLATES

CRISPY FLATBREAD, RED ONION, PARMESAN, ROCKET & AGED BALSAMIC 45

GRILLED SPICY SQUID, PEPPERS & LEMON MAYO 55

PULLED PORK IN COS LEAVES WITH A CHEEKY SALSA 65

GRILLED CALF'S LIVER, CARAMELIZED ONIONS & PORT REDUCTION 62

MUSSELS, CIDER, CREAM & OREGANO 65

ANTI PASTI PLANK - TO SHARE OR NOT TO SHARE 89
MOZZARELLA, CURED MEATS, GRILLED VEGETABLES, HUMMUS, OLIVES

BEEF CARPACCIO, MELBA TOAST, SLICED APPLE, RED ONION, PARMESAN 62

PAPPA AL POMODORO SOUP | *Tomato & bread soup* 45

- GOURMET WOOD FIRED PIZZETTE BIANCO -

FIOR DE LATTE, CHERRY TOMATOES & BALSAMIC 40

ARTICHOKES, HONEY, MINT & BALSAMIC 48

PULLED DUCK, CORIANDER & PORT REDUCTION 63

- SALAD -

BEETROOT, GOATS CHEESE, BUTTERNUT CRISPS, GARDEN LEAVES & BALSAMIC 68

LEAVES, PULLED DUCK, CORIANDER, BERRIES & PORT REDUCTION 82

HOUSE SALAD | DRESSED LEAVES, TOMATOES, OLIVES, MOZZARELLA, RED ONION 62

- RISOTTO-

GRILLED PRAWNS ON LEMON, PEA & MARSCAPONE RISOTTO 135

MUSHROOM RISOTTO, ROASTED TOMATOES, PARMESAN & TRUFFLE OIL 62| 88

LAMB, AUBERGINE & MINT RISOTTO 92

PASTA

MAMAS MEATBALLS, SPICY TOMATO SAUCE 88

VEAL, PORT & WILD MUSHROOMS ON AGLIO AL OLIO PASTA 95

GNOCCHI ROMANO, WILTED SPINACH, MUSHROOMS, BEURRE NOISETTE 79

MAIN PLATES

GRILLED BEEF SIRLOIN / FILLET 120 | 155
BUTTERNUT PUREE, HERBED WEDGES, GREEN BEANS & MERLOT JUS

PORK BELLY 98
BUTTERED MASHED POTATOES, BRAISED RED CABBAGE, APPLE & BACON SAUCE

MILLHOUSE BEEF BURGER 89
TOMATO COMPOTE, AGED CHEDDAR, RED ONION, GHERKIN, HAND CUT CHIPS

LAMB BURGER 89
AIOLI, MATURE CHEDDAR, ONION RING, HAND CUT CHIPS

PORK RIBS | 600g 140
APPLE & CIDER BASTING, HAND CUT CHIPS

SPRINGBOK LOIN 172
CAULIFLOWER PUREE, WILD MUSHROOMS, POACHED BEETROOT & GARDEN PEAS

SLOW COOKED LAMB SHANK 135
BUTTERED MASHED POTATOES & SLOW ROASTED VEGETABLES

CRUMBED VEAL LIMONE 98
MARSCAPONE & LEMON BABY POTATOES, GREEN BEANS & CHERRY TOMATOES

FISH OF THE DAY 115
GRILLED POLENTA, ROASTED RED PEPPER, SPINACH & SALSA

WOOD FIRED PIZZA

SPINACH, GOATS CHEESE & OLIVES 79

BUTTERNUT, CREAM CHEESE, CARAMELIZED ONION & SAGE 72

WILD MUSHROOM, BLACK FOREST HAM & TRUFFLE OIL 79

PAPA G | SALAMI, AVOCADO & CHILLI 78

SQUID, PRAWNS, RED PEPPER, GARLIC & CHILLI 92

MISS PIGGY | PORK BELLY, PINEAPPLE, AVOCADO & CORIANDER 79

TOMATO, BASIL, GOATS CHEESE & HONEY 68

ANCHOVIES, CAPERS & LIME 69

BOLOGNAISE, PARMESAN 80

SIDES

POSH CHIPS *garlic, lemon & parsley*	24
GARDEN SALAD	20
GRILLED VEGETABLES	22
HAND CUT CHIPS	18
SWEET POTATO CHIPS, AIOLI	30
PEPPER OR BERNAISE SAUCE	19

FACEBOOK Themillhousekitchen
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10% gratuity will be added to tables with 8 guests & more.

Great food takes time, please be patient.