To Start

SOUP OF THE DAY	54
OLIVES ON ICE, SUNDRIED TOMATO TAPENADE, GRILLED CIABATTA	65
SPICED GRILLED SQUID, HOMEMADE TARTAR, GARDEN ROCKET	72
BEEF FILLET CARPACCIO, FRESH APPLE WHOLEGRAIN MUSTARD VINAIGRETTE	75
PIZZETTE, GRILLED EGGPLANT, BUTTERNUT, CARAMELIZED ONION, GOATS CHEESE & MOZZARELLA	72
ANTI PASTI PLANK FIOR DI LATTE, CURED MEATS, GRILLED VEGETABLES, HUMMUS, OLIVES & CIABATTA	115
WEST COAST MUSSELS, CIDER, CREAM & OREGANO	72|110
CHICKEN LIVER PATE, MELBA TOAST GRAPE CHUTNEY	68
TOMATO, MOZZARELLA & BASIL BRUSCHETTA	62
HUMMUS & RED PEPPER BRUSCHETTA	65

Wood Fired Pizza

FLATBREAD, RED ONION, PARMESAN, CHERRY TOMATOES, BALSAMIC	45
CREAM CHEESE, BUTTERNUT, CARAMELIZED ONION, SAGE	85
MUSHROOM, BACON & THYME	98
PAPA G | SALAMI, AVOCADO, OREGANO & CHILLI (SQ)	85
MISS PIGGY | PORK BELLY, PINEAPPLE, AVO & FRESH CORIANDER	90
TOMATO, BASIL, GOATS CHEESE & HONEY	85
BACON, BANANA & GARLIC	75
OLIVES & ARTICHOKES	89
BRIE, GRAPES & CRISPY PROSCIUTTO	90
CAPRESE. BUFFALO MOZZARELLA & BASIL	85
SPINACH, OLIVES, SUNDRIED TOMATOES	76
PEAR, GORGONZOLA, MACADAMIA & HONEY	85
BIANCO. CARAMELIZED ONION, GOATS CHEESE & BALSAMIC	88
ANCHOVY & LIME	72
STICKY PULLED PORK, RED PEPPER & CORIANDER	110

Salad

BEETROOT, ORANGE, CARROT, GRAPES & RICOTTA	72
ROCKET, OLIVES, SUNDRIED TOMATOES, PARMESAN	62
ROASTED BUTTERNUT, WILTED GREENS, CARAMELIZED RED ONION,, RICOTTA, TOASTED PINENUTS, BALSAMIC	78

Pasta and Risotto

ALFREDO PAOLINI, CREAM, CRISPY PROSCIUTTO, MUSHROOMS	85
MAMA'S MEAT BALLS	75
PRAWN, CHILLI & FENNEL	165
AGLIO OLIO PASTA & PANGRITATA	68
WILD MUSHROOM RISOTTO, SLOW ROASTED TOMATOES, PARMESAN, TRUFFLE OIL	75 | 115
PRAWNS, LEMON, GARDEN PEAS & MARSCAPONE RISOTTO	165

Fish and Poultry

FISH OF THE DAY 125
APRICOT COUSCOUS, ROASTED PEPPER, MARINATED COURGETTE

WEST COAST MUSSELS 110
CIDER, CREAM, OREGANO

SOLE 149
PRAWNS, BABY POTATOES, HERB BUTTER, GARDEN SALAD

HALF ROAST CHICKEN 128
BUTTERED POTATO MASH, GRILLED VEG, WILD MUSHROOM SAUCE

Meat

GRILLED BEEF FILLET, 185
POTATO WEDGES, RAINBOW SLAW, HERB & MUSTARD BUTTER

SLIDER BURGER TRIO 98
SPICY STEAK | MEXICAN STEAK | PULLED PORK 'N SLAW

CRUMBED VEAL, MARSCAPONE BABY POTATOES, 145
GREEN BEANS & SLOW ROASTED CHERRY TOMATOES

GRILLED PORK CHOP 135
CARAMELIZED APPLES, POLENTA & ROCKET SALAD

WOOD FIRED PORK BELLY
SWEET POTATO MASH, RED CABBAGE SALAD 139

BRICK GRILLED LAMB LOIN CHOPS 175
WILTED SPINACH, 3 BEAN SALAD & WOOD ROASTED BEETROOTS

Sides

CHILLI FRIES	30
POSH FRIES	30
SWEET POTATO FRIES WITH AIOLI	30
GRILLED VEGETABLES	28
MUSHROOM SAUCE	30
PEPPER SAUCE	26
BERNAISE SAUCE	26
HAND CUT CHIPS	22
RAINBOW SLAW	28

CORKAGE | R45 PER BOTTLE OF WINE. R60 PER BOTTLE OF SPARKLING.

10% GRATUITY WILL BE ADDED TO TABLES OF MORE THAN 8 GUESTS

FIND US ON FACEBOOK
/TheMillhousekicthen.co.za

MILLHOUSE KITCHEN

LOURENSFORD ESTATE

chef bjorn guido