



MILLHOUSE kitchen
LOURENSFORD ESTATE

SOMERSET WEST

by bjorn guido

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STARTERS

CAULIFLOWER HOT POPS blue cheese & smoked paprika.....	75
SWEET CORN & TRUFFLE RISOTTO poached egg.....	68
SPICY CHICKEN LIVER PARFAIT pawpaw & toasted brioche.....	85
HARVEST SALAD.....	75
smoked trout/chicken/pork.....	45
BEETROOT CARPACCIO pesto, crisps & salt.....	68
WATERMELON "PIZZA" nasturtiums, pistachio, chevre & prosciutto.....	75
BANTING BLT bacon, lettuce & tomato.....	65
BUDDAH BOWL quinoa, avocado, wild mushrooms, wild rocket & crudité, green goddess dressing.....	75
smoked trout/chicken/pork.....	45
STOKBROOD (serves 2) paw-paw & vanilla jam.....	65
ANTIPASTI PLATTER (serves 2-3) Burrata cheese, cured meats, chicken liver parfait, hummus, olives.....	265

SIDES

HAND CUT FRIES posh/chilli/kale.....	42
FRESH GARDEN VEGETABLES.....	39
HARVEST SALAD.....	39
SAUCE mushroom/pepper/béarnaise.....	26

WOOD FIRED PIZZA

FLATBREAD RED ONION, PARMESAN, CHERRY TOMATOES & BALSAMIC.....	62
FOCACCIA GARLIC BUTTER, ROSEMARY, PARMESAN & FETA CHEESE.....	72
BUTTERNUT CREAM CHEESE, CARAMELIZED ONION & SAGE.....	95
BACON MUSHROOM & THYME.....	98
PAPA G SALAMI, AVO, OREGANO & CHILLI.....	115
SALAMI MUSHROOM & ONION.....	115
CHÈVRE TOMATO, BASIL & HONEY.....	95
POPEYE SPINACH & OLIVES.....	95
CHICKEN AVOCADO, PINEAPPLE & GARLIC.....	125
PARMA HAM & ROCKET.....	142
CALZONE SALAMI, HAM & PIQUANTE PEPPERS (takes a little longer)	128

MAINS

BEEF / LAMB BURGER bacon jam, mature cheddar, sweet mustard & buttermilk onion rings.....	139
GRILLED BEEF STEAK 250G root vegetables & chimichurri	
SIRLOIN.....	185
FILLET.....	198
WOOD FIRED PORK BELLY sweet potato mash, red cabbage, apple & bacon sauce.....	195
PORK RIBS prickly pear barbeque sauce, apple & fennel cabbage slaw.....	185
FRIED CHICKEN TACO'S crispy lettuce, avocado, jalapeno coriander cream, spicy tomato salsa, fresh lime.....	125
GRILLED LINE FISH bok choy, pickled seasonal veg.....	160
WEST COAST MUSSELS cider cream & oregano.....	138
ALFREDO PAOLINI crispy prosciutto & mushrooms.....	110
ROASTED CAULIFLOWER RISOTTO sage, almond & crispy prosciutto.....	165
WILD MUSHROOM RISOTTO truffle oil.....	135
GNOCCI butternut, spinach pesto, sundried tomatoes & parmesan.....	95

DESSERTS

CHEESECAKE.....	68
NAKED CHOCOLATE TORTE.....	78
TIRAMISU.....	68
LEMON TART.....	75
PISTACHIO MERINGUE white chocolate yogurt.....	65
CHOCOLATE BROWNIES vanilla ice cream, salted caramel sauce.....	68
HOME-MADE "FARMER'S CHEESE" (serves 2) roasted grapes, figs & multi seed crackers.....	95

CORKAGE R45/750ml BOTTLE OF WINE,
R65/750 ml BOTTLE OF MCC/SPARKLING
10% GRATUITY ADDED TO TABLES OF 8 OR MORE GUESTS.