



MILL ST
BISTRO

RESTAURANT WEEK SA 2025
MENU

TO SHARE FOR THE TABLE

Wood fired flatbread, fermented garlic butter, butternut hummus

TO START

Chicken liver parfait, crispy chicken skin crumble, pear and saffron chutney,
toasted brioche

Or

Smoked beetroot and fig salad, whipped Dalewood feta cheese, fynbos and
honey vinaigrette, toasted pecans

TO FOLLOW

Confit duck leg, BBQ bean fricassee, buttered cabbage

Or

Slow cooked beef shin ragout, tagliatelle, herb sauce, pecorino

TO FINISH

Seasonal fruit mille-feuille, crème anglaise

Or

Vanilla panna cotta, spiced mango

Sweet treats

5 COURSES R550

5 COURSES WITH SOMMELIER'S CHOICE OF HALF A BOTTLE OF WINE P/P R700

*No BYO for Restaurant Week SA which runs from the 28th March to the 4th May 2025
A discretionary service charge of 10% will be added to your bill*