

# MIKO

## BAR MENU

### SNACKS

- Spring Rolls.....R80**  
Confit duck Spring rolls with mango atchar mayonnaise
- Rissoles.....R75**  
Cheese and jalapeno rissoles with gorgonzola cream
- Samosa.....R60**  
Cape Malay beef samosa with cucumber riata
- Spanakopita.....R85**  
Spinach and feta spanakopita with a spicy tomato sauce
- Pool-side platter.....R370**  
Duck Spring Rolls, Cheese and Jalapeno Rissoles, Beef Samosas, Spinach and Feta Spanakopita, Olives and Camembert. Serves two guests

### MAINS

- Angus beef burger.....R145**  
Toasted sesame seed bun, cheddar cheese, tomato and raspberry vinegar compote, tomato, lettuce and pickled cucumber with thick cut fries
- Fish and chips.....R145**  
Cured and battered hake fillet with thick cut chips, minted mushy peas and tartar sauce
- Caesar salad (V).....R100**  
Crisp bacon, garlic croutons, white anchovies, baby gem lettuce and anchovy dressing
- Potato gnocchi (V).....R155**  
With sun dried tomato pesto, parmesan and whipped feta, fresh basil
- Beef fillet.....R245**  
Seasonal vegetables, skinny fries and port jus
- Harissa spiced chicken supreme.....R180**  
Seasonal vegetable, skinny fries and lime butter sauce

(V) denotes vegetarian dishes. (N) indicates a dish contains nuts. If you have any specific dietary requirements, and in particular any food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.  
Our chefs work with as many local suppliers as possible to reduce the amount of 'food miles' before dishes arrive at your table. We're also careful not to use any endangered species of fish and aim to use those approved by the Marine Stewardship Council.

**Toasties.....R80**  
Choice of white, brown or rye bread  
Ham and Cheese  
Cheese and tomato  
Camembert, cranberries and rocket  
Served with garden salad and skinny fries

## DESSERTS

**Selection of ice cream.....R55**  
Please enquire with your waitron for the selection of the day

**Local cheese plate.....R110**  
Dalewood camembert with preserved fig, Fairview goats Chevin with  
hanepoot jam, Simonsig gorgonzola with beetroot chutney served with  
linseed lavoush

**Strawberry Eaton Mess.....R65**  
Mullied berries, Chantilly cream, meringues, phyllo shards and creme  
analgise

**Dark chocolate cremeaux.....R65**  
Butter scotch espuma, rose geranium ice cream, salted cranberry granola

**Seasonal fruit plate.....R60**  
Passionfruit sorbet