

MILK/HONEY

DINNER

6 PM - 9 PM

SMALL PLATES

from 3pm

Flatbread 8
homemade hot flatbread with olive oil & dukkah

Edamame 8
steamed edamame, rice wine vinegar flakes

Curly Fries 12
crunchy curly fries, aioli

Guacamole Asian Style 16
kimchi guacamole, grilled flat bread

Milk & Honey homemade bao's

Fried Chicken Bao 11
fried chicken, pineapple, kimchi slaw
OR make it hot n spicy chicken

Crispy Pork Bao 12.5
crispy pork belly, hoisin, pickled cucumber

Teriyaki Prawn Bao 11
teriyaki prawn, pickled daikon, preserved lemon, coriander

Korean Pork Bao 11
slow cooked korean pork, pickled carrots, gochuchang mayo, peanuts, coriander

Ceviche 17
local raw fish marinated in light spiced coconut & lime, baby cos cups, prawn crackers

Fried Pork Dumplings 16
pan fried five spice pork dumplings, soy sesame dipping sauce, (8 dumplings per serve)

K.F.C - Korean Fried Chicken 16
crispy fried chicken thigh, korean chilli, nuoc cham... make it hot n spicy?? Only if you can handle the heat

Flatbread Fish Sliders 16
tempura fish sliders, tartare mayonnaise, cos, pickle (3 per serve)

Extra Slider 4

Pork Cup Platter 16
char sui roasted pork belly pieces, cos lettuce, kimchi mayo, pickled vegetables, peanuts

SIDES

potato gratin, parmesan, cream 8

hot daily greens 7

fries, aioli 7

green salad 7

LARGE PLATES

from 6pm

Five Spice Duck 35
five spice duck breast, shitake mushroom risotto, tamari almonds & mushroom crumb

Korean Pork 29
slow cooked korean spiced pork, salted coconut & pandan sauce, red cabbage & apple slaw, coriander, peanuts

Tempura Fish of the Day 31
tempura local fish of the day on edamame puree, edamame beans, fresh herb salad, pickled ginger & fries

Lamb Rack 34
dukkah crusted lamb rack, kumera miso mash & smoked beans

Noodle Bowl 29
malaysian mee goreng egg noodles, fried chicken, shitake mushrooms, spring onion, cucumber, peanuts, coriander, chilli, lemon

Tamarind Beef Cheeks 30
beef cheeks slow cooked in tamarind & kaffir lime sauce, parsnip & potato mash, lotus flower crisp

Chargrilled Beef 34
beef sirloin, potato gratin, peppered green beans, cranberry & mushroom jus

PLEASE NOTE EXTRAS CAN BE ADDED TO DISHES BUT NOT SWAPPED OUT AS SUBSTITUES

PLEASE INFORM US OF ANY ALLERGIES

MILK/HONEY

DINNER

5 P M - L A T E

three scoops	11
affogato – two scoops of vanilla bean with hawthorne espresso	10
add your choice of liqueur	+5

SWEET

Ice Cream Pie 15.5
turkish delight ice cream pie, rose
water chantilly cream, sugared
almonds

Vanilla Mousse 15.5
creamy vanilla mousse with a
chocolate sauce, crispy meringue,
vanilla bean ice cream & strawberry
sauce

Sticky Pud 15.5
sticky south african pudding, orange
custard, vanilla bean ice cream, spiced
biscuit

Warm Chocolate 15.5
warm chocolate fondant, apple &
berry coulis, raspberry & white
chocolate ice cream, chocolate snap

Hot Apple Tart 15.5
apple tart tatin, vanilla ice cream,
apple wafer (cooked to order; allow 12 -
14 minutes)

ICE CREAMS & SORBETS

ask your waiter for today's flavours

one scoop	5
two scoops	8

SOMETHING SMALL TO FINISH

biscotti & a glass of local sticky	15
dark chocolate sea salt fudge & a shot of patron XO café 'incendio'	11

CHEESE

40g cheese per serve / crackers made
in house

Sheep Milk Cheddar 14
origin earth 'sleeping giant' aged
sheep's cheddar, rosemary infused
honey, oat crackers

Ash Rubbed Brie 14
waimata manuka ash rubbed brie,
sesame crackers, cranberry & onion
jam

Bit of both 25

DESSERT WINE

45mls / 75mls	
la collina 'tardi' LH viognier	9.5 / 14.2
wooding tree 'tickled pink' LH pinot noir	9.3 / 14

PORT-LIKE

45mls / 75mls

clearview sea red (HB)	6 / 10
trinity hill touriga (HB)	9.3 / 15.5

LIQUEURS

45mls

amaretto, frangelico, nocello, licor 43	8
drambuie, gran marnier, st germain	9
patron XO café 'incendio' (30ml)	9

COGNAC / ARMAGNAC / GRAPPA

45mls

henessey VS cognac	12
henessey VSOP cognac	14
remy martin VSOP cognac	18.5
delord VSOP bas-armagnac	14
delord XO bas-armagnac	18
luigi francoli barrique 5 year old grappa	12
luigi francoli barrique 7 year old grappa	15

DRINKS AND SWEETS ALL DAY
INFORM US OF ANY ALLERGIES

GRAM OR FB @THEMILKANDHONEY
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