

WELCOME TO

Milkie's

RESTAURANT
& GRILL

VANRHYNSDORP

Namaqua Lodge

22 Voortrekker street, Vanrhynsdorp, 8170

027 219 1633 ~ 027 219 1377
082 872 9999 ~ 084 705 6681

Breakfast Hours:

Monday – Friday: 07:00 – 10:00
Saturday – Sunday: 08:00 – 10:00

Lunch Hours:

Mondays: Closed
Tuesday – Friday: 11:00 – 15:00
Saturday: 11:00 – 14:00
Sundays: Closed

Dinner Hours:

Monday – Saturday: 18:00 – 21:00
Sunday: 18:00 – 20:00

A 10% service fee will be charged to ALL tables of 8 people and more
No Split Bills – One Table One Bill



STARTERS

Crumbed Mushrooms – R 110

Crumbed mushrooms served with a side of tartar sauce

Calamari – R 120

Calamari strips prepared either deep-fried or pan-fried with a tartar sauce

Chicken Wings – R 140

Chicken wings grilled with a sticky sweet basting or a hot Peri-Peri basting

Garlic Snails – R 120

Snails sauteed in a garlic butter and topped with melted cheese



SALADS

♥ Greek Salad – R 110

Green Salad served with olives, feta and salad dressing

Chicken Salad – R 140

Green Salad served with chicken, pineapple and salad dressing



FISH

All meals are served with your choice of the following sides:

- ~ Green Salad ~ Vegetables ~ Chips ~
- ~ Potato with sour cream or butter ~

Please specify how you would like your fish prepared:

- ~ Pan-Fried ~ Deep-Fried ~

Hake – R 140

A hake fillet served with tartar sauce, garlic or lemon butter and a side of your choice

Hake & Calamari – R 180

Hake and calamari served with tartar sauce, garlic or lemon butter and a side of your choice

CHICKEN

All meals are served with your choice of the following sides:
~ Green Salad ~ Vegetables ~ Chips ~ Potato with sour cream or butter ~

Chicken Schnitzel – R 170

Crumbed chicken fillet served with a side of your choice

Cheddarmelt Chicken Schnitzel – R 200

Crumbed chicken fillet topped with cheese, served with mushroom sauce and a side of your choice

Chicken Cordon Bleu – R 170

*Chicken fillet stuffed with ham and cheese, deep-fried to perfection
Served with a sauce and a side of your choice*

Chicken Strips – R 180

Chicken strips deep-fried and served with a side of your choice

Sticky Wings – R 220

Chicken wings grilled with either a sticky sweet basting or hot peri-peri basting, served with a side of your choice



BURGERS

All meals are served with your choice of the following sides:
~ Green Salad ~ Vegetables ~ Chips ~ Potato with sour cream or butter ~

Beef Burger – R 170

Delicious beef burger served with a side of your choice

Chicken Burger – R 170

Chicken fillet crumbed or grilled served with a side of your choice

Bacon & Avo Burger – R 190

*Beef or chicken burger topped with bacon and avo
Served with a side of your choice*

Full House Burger – R 210

*Beef or chicken burger topped with bacon, cheese, mushrooms, avo and egg
Served with a side of your choice*



BURGER TOP UPS

Add any of the following toppings on your burger and make it your own



Bacon – R 25

Feta – R 15

Mushrooms – R 15

Avo – R 15

Pineapple – R 15

Cheddar Cheese – R 15

Mozzarella Cheese – R 15

Egg – R 15

THE ULTIMATE STEAK GUIDE



Blue

seared outside
ensure all edges are sealed.
100% red centre
internal temp: 10–29 C
should feel spongy with no resistance



Rare

seared outside
75% red centre
internal temp: 30–51 C
should feel soft and spongy with slight resistance



Medium Rare

seared outside
50% red centre
internal temp: 57–63 C
should feel fairly soft, fairly spongy and slightly springy



Medium

seared outside
25% red centre
internal temp: 63–68 C
should feel fairly firm and springy



Medium Well

slight hint of pink
internal temp: 72–77 C
should feel firm with a slight spring



Well Done

100% brown throughout
internal temp: 77 C +
should feel very firm and will spring back quickly

MEAT

All meals are served with your choice of the following sides:
~ Green Salad ~ Vegetables ~ Chips ~ Potato with sour cream or butter ~

Rump 200g – R 180

A tender beef rump grilled to perfection. Perfect for the ladies.

Rump 400g – R 225

A tender beef rump grilled to perfection. For the hungry!

Sirloin 350g – R 215

A juicy beef sirloin grilled to perfection. For those looking for something extra.

T-Bone 500g – R 250

500g T-bone grilled and basted. Best of both worlds.

Spare Ribs 350g – R 210

Pork ribs grilled and basted with our delicious basting sauce. No cutlery needed.

Spare Ribs 750g – R 275

Our delicious ribs grilled and basted for the biggest of eaters. Enjoy it hungry!



PIZZA

Namakwalander – R 135

Bacon, Feta and Avo

♥ Vegetarian – R 120

Mushrooms, Onions, Olives, Peppadew and topped with Avo

Regina – R 120

Ham and Mushrooms

♥ Three Cheeses – R 125

Feta, Mozzarella & Cheddar Cheese

Rib – R 145

Deboned Spare Ribs, Onion, Peppadew and Pineapple

Hawaiian – R 125

Ham and Pineapple

Chicken – R 140

Chicken, Pineapple, Mushrooms and Peppadews

Meaty – R 160

Deboned Spare Ribs, Bacon, Salami, Onion, Mozzarella and Peppadew

Salami – R 130

Salami, Feta and Mozzarella

Pizza Toppings

Green Peppers - R10

Garlic - R10

Onion - R10

Olives - R 15

Mushrooms - R 15

Peppadew - R 15

Feta - R 15

Mozzarella - R 15

Avo - R15

Pineapple - R15

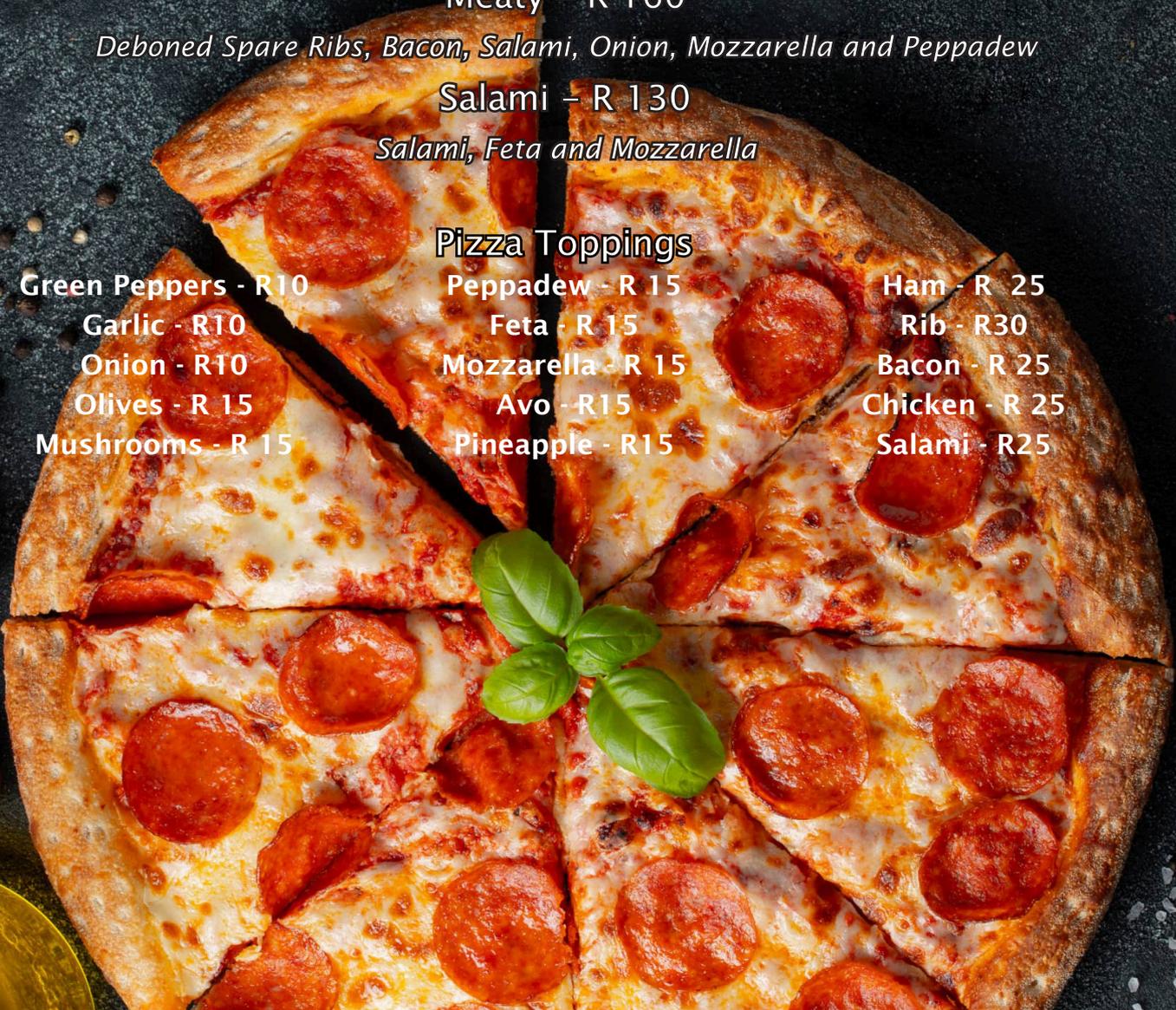
Ham - R 25

Rib - R30

Bacon - R 25

Chicken - R 25

Salami - R25





SIDES

Chips – R 25

Onion Rings – R 25

Green Salad – R 30

Vegetables – R 30

Potato served with sour cream or butter – R 20

SAUCES

Sauce – R30

Sauces can be mixed to your choice

*Cheese
Mushroom*

*Pepper
Peri-Peri*

*Garlic
Monkey Gland*



KIDDIES

Only served for children
12 years and younger

MAINS

- Beef Burger & Chips – R 100
- Chicken Burger & Chips – R 100
- Chicken Strips & Chips – R 90
- Margherita Pizza – R 75

DESSERTS

Milkshake – R 55

Choose your flavour:

- ~ Banana ~ Strawberry ~ Chocolate ~ Lime ~
- ~ Bubblegum ~ Vanilla ~

Deluxe Milkshake – R 65

Choose your flavour:

- ~ Bar One ~ Salted Caramel ~

Ice-Cream & Choc Sauce – R 50

DESSERTS

Ice-Cream with Chocolate Sauce – R 70

Vanilla ice-cream served with chocolate sauce

Malva Pudding – R 90

Toffee malva pudding served with ice-cream

Salted Caramel Cheese Cake – R 95

Creamy cheese cake with buttery biscuit base topped with infused caramel topping

Milkshakes – R 80

Choose your flavour:

*~ Banana ~ Strawberry ~ Chocolate ~ Lime ~
~ Bubblegum ~ Vanilla ~ Coffee ~*

Deluxe Milkshake – R 95

Choose your flavour:

~ Bar One ~ Salted Caramel ~

Dom Pedro Single – R 70

Choose your flavour:

~ Kahlua ~ Amarula ~ Frangelico ~ Whiskey ~

Dom Pedro Double – R 95

Choose your flavour:

~ Kahlua ~ Amarula ~ Frangelico ~ Whiskey ~



HOT BEVERAGES

Single Espresso – R 15

Double Espresso – R 30

Black Coffee – R 20

White Coffee – R 20

Cappuccino – R 25

Mocha – R 25

Hot Chocolate – R 25

Five Roses Tea – R 20

Rooibos Tea – R 20

Instant Organic Rooibos Tea – R 30

Red Cappuccino – R 25



COLD BEVERAGES

Coke – R 20

Coke Zero – R 20

Sprite – R 20

Sprite Zero – R 20

Granadilla Twist – R 20

Fanta Orange – R 20

Sparberry – R 20

Creme Soda – R 20

Appletizer – R 25

Grapetizer Red – R 25

Cappy – R 20

~ Breakfast Punch ~ Tropical ~

~ Orange ~ Apple ~

Rock Shandy – R 35

Lemonade – R 20

Ginger Ale – R 20

Soda Water – R 20

Dry Lemon – R20

Tonic Water – R 20

Still Water 500ml – R 20

Sparkling Water 500ml – R 20

Red Bull – R 30



BEERS & CIDERS

Amstel Radler – R 25	Hunters Dry – R 30
Black Label – R 25	Hunters Gold – R 30
Castle Lager – R 25	Savanna Zero – R 30
Castle Lite – R 25	Savanna Lite – R 30
Heineken Zero – R 25	Savanna Dry – R 30
Heineken – R 25	Brutal Fruit – R 30
Heineken Silver – R25	Flying Fish – R 30
Windhoek Lager – R 25	Black Crown Gin & Dry Lemon– R 30
Windhoek Draught – R 30	Bernini Mimosa – R 28



SHOTS

Jagermeister – R 25

Jagerbomb – R 110

4 x Jagermeisters served with Red Bull

Gold Tequila – R 30

Silver Tequila – R 30

La Voka Caramel – R 25

Libido – R 15

Springbokkie – R 25

Peppermint Liqueur & Amarula



COCKTAILS

Mojito – R 70

Rum, Mojito Syrup, Lime Juice & Soda Water

Tequila Sunrise – R 55

Tequila, Grenadine Syrup & Orange Juice

Purple Rain – R 55

Vodka, Blue Curacao, Grenadine, Lime Juice & Pineapple Juice

Pina Colada – R 65

Rum, Pina Colada Syrup, Lime Juice & Pineapple Juice

Strawberry Daiquiri – R 65

Rum, Strawberry Syrup & Lemon Juice

Strawberry Daiquiri Mocktail – R 50

Strawberry Syrup & Lemon Juice

Pina Colada Mocktail – R 50

Pina Colada Syrup, Lime Juice & Pineapple Juice



SPIRITS

Whiskey

J&B - R 20

Bells - R 20

Johnny Walker Red Label - R 25

Johnny Walker Black Label - R 35

Jack Daniels - R 30

Jack Daniels Honey - R 30

Jameson - R 30

Brandy

Olof Bergh - R 15

Klipdrift - R 15

Namaqua 3 yr Klipwerf - R 15

Richelieu - R 18

Klipdrift Premium - R 20

Namaqua 5 yr Superior - R 20

Rum

Red Heart Rum - R 20

Bacardi White Rum - R 25

Captain Morgan Spice Gold - R 18

Vodka

Smirnoff Vodka - R 15

Absolut Vodka - R 25

Gin

Gordon's - R 20

Beefeater Original - R 25

Beefeater Pink - R 25

Beefeater Blood Orange - R 25

Liquers

Kahlua - R 25

Amarula - R 20

Frangelico - R 25

Chocolate Liquer - R 20

Oude Meester Peppermint - R 20

Other

Malibu - R 20



NAMAQUA

WINES

Going since 1947, Namaqua Wines takes its name from the Namaqua West Coast region – an area famous for its unexploited coastal strip that is coloured with wild flowers during spring. According to the history books, the first documented sale of wine in the Namaqua West Coast region was penned by the French explorer Francois le Vaillant in the late 18th century.

Every grape variety is unique with their own traits and characteristics that some love while others dislike. We've crafted each cultivar to let it speak for itself.

The Namaqua West Coast has much to offer as a wine producing area: the soils are fertile, the climate is relatively mild thanks to the cool Atlantic ocean winds and the region has a low rainfall. For these reasons, our winemakers have decided to focus the cultivar range, using selected white and red varieties that shine under these winemaking conditions.

Sparkling Wine

B4 Play - R 100

The Bubbly that kick-starts any event to assure it turns out to be a great affair. Billions of tiny bubbles turn this fresh unique wine into a fizzy fantasy, perfect for any occasion. Just pop the cork, ignite the night and the rest will flow...

Grape Juice

Namaqua White - R 55

White sparkling grape juice.

Namaqua Red - R 55

Red sparkling grape juice.

White Wines

Namaqua Sweet White - R 70

With a gentle breeze from the nearby ocean to cool them down, the grapes are perfect for creating the affordable quality that our everyday drinking wines provide.

Namaqua Sauvignon Blanc - R 85

The perfect wine to pack in your picnic basket. Namaqua Sauvignon Blanc is brimming with notes of asparagus and freshly cut grass. This easy-drinking wine pairs well with light pasta dishes, mild cheeses, poultry and seafood.

Namaqua Chenin Blanc - R 85

A tongue-tingling classic with a fresh, tropical bouquet and well-balanced palate, hinting at citrus and guava. This medium-bodied wine pairs well with boboties, salads and quiche, or fish and shellfish.

Cape West Sandveld - R 150

A complex, fun blend of Chardonnay, Sauvignon Blanc and Chenin Blanc, each contributing to a harmonious melange of crisp fruit flavours. Lightly oaked, well-balanced with a lingering dry finish.

Rose Wines

Namaqua Sweet Rose - R 70

With a gentle breeze from the nearby ocean to cool them down, the grapes are perfect for creating the affordable quality that our everyday drinking wines provide.



NAMAQUA

WINES

Red Wines

Namaqua Merlot - R 85

A decadent, fruit-filled combination, hinting of red cherry and ripe mulberries with mild tannins to round off the flavours. Best enjoyed with red meat and hearty, tomato-based dishes, as well as a variety of desserts, for example, dark chocolate.

Namaqua Pinotage - R 85

South Africa's own unique varietal boasts a full-mouth flavour of plum and red berry, and hints of oak on the palate to create an enjoyable, smoky finish. Best enjoyed around a traditional "braaivleis vuur" with friends.

Namaqua Shiraz - R 85

With spicy aromas closely followed by a palate of dark berries, mouth-watering mocha and long vanilla finish, our full-bodied Shiraz is best enjoyed with red meats, poultry, sharp cheeses and hearty pasta dishes -also great with chips and salsa.

Cape West Stoneflower - R 150

Deep, dark ruby red colour. Lots of dark fruit, red berries, plums on the nose with hints of spice. Lingering aftertaste of dark, spicy chocolate flavours finishing with a soft, well-balanced tannin structure.

Cape West The Blend - R 150

Dark, deep purple-red colour. A very rare complex nose with nuances of spice, cloves, pepper, cedar, dark fruit, developing into hints of fresh violets. Lingering taste of salty, dark chocolate and infused cherries. The wine has a full-bodied mouthfeel, with smooth and silky tannin structure.

Dessert Wines

Namaqua Hanepoot Jerepigo - R 110 BTL - R 20 GLS

This hanepoot has a rich golden colour with a light green tint. a full-bodied, creamy taste with muscat and raisin

Namaqua White Muscadel - R 110 BTL - R 20 GLS

This Port has citrus aromas in this light straw coloured muscadel complements the bursting flavours of raisins and honey

Namaqua Red Muscadel - R 110 BTL - R 20 GLS

A perfectly sweet muscadel with its velvety red colour has lots of raisin and muscadel flavours

Namaqua Cape Ruby Port - R 110 BTL - R20 GLS

Black fruit, plums and mocha on the nose. Soft but firm tannin structure. Chocolate on finish with long aftertaste.





Established in 1956, Klawer Wine Cellar is proud to be part of the Olifants River Wine Route. Located in Klawer, our wines celebrate quality and sustainability, crafted from the rich produce of the region. Each vintage reflects the rhythm of nature — from rainfall to farming practices — ensuring unique character in every bottle.

As the gateway to the Olifants River Valley, we welcome visitors with warmth and charm. The striking facade of Klawer Wine Cellar invites you to discover wines made with passion and care.

Chenin Blanc – R 90

Fresh, crispy with tropical aromas and a complex aftertaste. Enjoy well-chilled with fish, chicken or Malay curries.

Sauvignon Blanc – R 90

Bright citrus and tropical fruit aromas lead into a crisp, refreshing palate. Zesty acidity and subtle herbal notes carry through to a clean, lingering finish.

Chardonnay – R 90

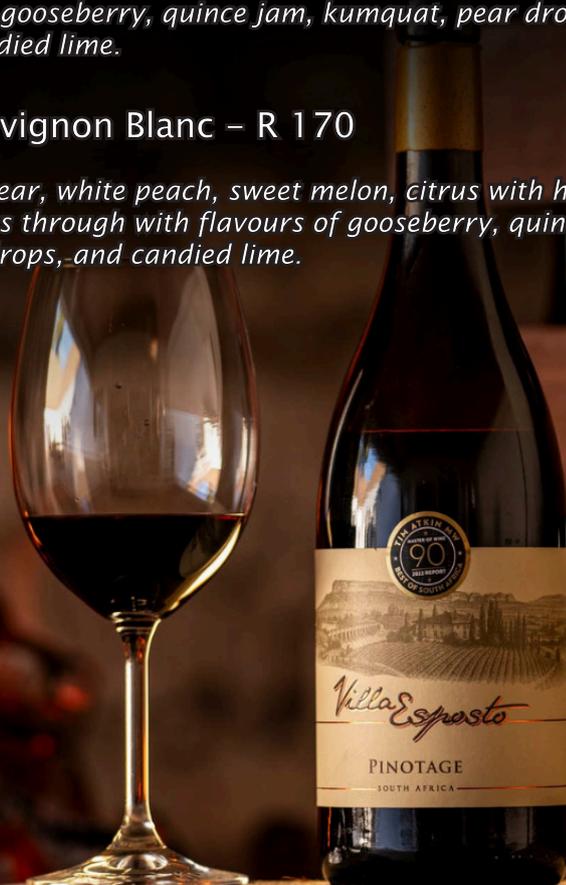
Crisp lemon and citrus flavours, with a soft and well-balanced middle palate. Slightly oak adds depth, leading to a long, refined finish.

Cloudskraal Sauvignon Blanc – R 170

Aromas of elderflower, ripe pear, white peach, sweet melon, citrus with hints of waterblommetjies. Intense nose follows through with flavours of gooseberry, quince jam, kumquat, pear drops, and candied lime.

Villa Esposto Sauvignon Blanc – R 170

Pale lemon in colour with elderflower, ripe pear, white peach, sweet melon, citrus with hints of waterblommetjies on the intense nose. Follows through with flavours of gooseberry, quince jam, kumquat, pear drops, and candied lime.





Merlot – R 90

Balanced and approachable, with ripe fruit at its core. Hints of warm spice, fresh mint, and earthy undertones add depth, leading to a supple, harmonious finish.

Cabernet Sauvignon – R 90

Ripe berry flavours with a well-balanced spicy palate. A smooth oak aroma adds to its complexity.

Shiraz / Malbec – R 90

Medium-bodied and expressive, this blend offers layers of mixed spice with soft, silky tannins. The palate is smooth and balanced, finishing with gentle warmth and refined elegance.

Villa Esposto Pinotage – R 170

A vibrant blend showing dark berry fruit with hints of pepper and vanilla. The palate is soft and rounded, unfolding into notes of prune and chocolate. Twelve months of barrel ageing lend subtle complexity and a smooth, lingering finish. Made from dry land bush vine.

Villa Esposto Rose – R 130

A dry rose with a delicate onion skin colour, scents of spice coated strawberry & vivid flavours of red cherry plum

Michelle Sparkling Wine – R 130

Fresh, strawberry flavours with a pink hue which makes this perfect for ladies

African Rooibos Vermouth – R 150

A true South-African product infused with rooibos and buchu. Flavours of rooibos and muscat are complemented by a rich, textured mouth feel





LUTZVILLE

VINEYARDS

Lutzville Vineyards, home of the Classic, Diamond and Francois Le Vaillant Collections. The secret behind the rich character, approachable style, juicy fruit and elegant structure of our wines lies in our unique location on the West Coast of South Africa. Fresh Atlantic morning breezes roll in and cool down the vineyards. The hot sunny days and crisp evenings result in large temperature differences between day and night. Matched with our ideal soils, these micro climates happily conspire to create the best growing conditions for our grapes – the perfect ingredients for our outstanding South African wines.

Cape Elephant Chenin Blanc – R 95

Packed with tropical fruit aromas, and crisp zesty wine. Well balanced palate with a lingering finish.

Convergence Bay Chenin Blanc – R 160

Vibrant tropical fruit aromas. The palate is crisp and zesty, with refreshing acidity. A well-balanced mouthfeel carries subtle stone fruit notes and a touch of citrus, leading to a long, lingering finish.

Convergence Bay Sauvignon Blanc – R 160

Fresh tropical fruit with hints of ripe apple. Good structure and body, well-rounded with a zesty crisp acidity on the palate.

Cape Elephant Pinotage – R 95

A 'proudly South African' cultivar showing aromas of ripe cherry, raspberries and plum with vanilla and spicy underones. This juicy and well-balanced wine rewards with an elegant mouthfeel and soft tannins.

Convergence Bay Pinotage – R 160

Red berries, dried plums, raspberry and a slight wood character on the nose. Medium-bodied wine with soft tannins on the palate.

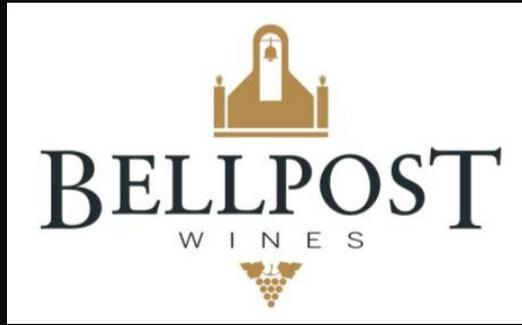
Convergence Bay Shiraz – R 160

White pepper, spices, black fruit and a slightly wooded character on the nose. Well balanced with good structure and soft tannins on the palate.

Convergence Bay Cabernet Merlot – R 160

Cassis, pencil shavings, black berries, mulberries and prominent wood on the nose. Full bodied, complex wine with good structure and soft tannins.





Bellpost Wines are made in small batches on the West Coast between Vredendal and Lutzville on the banks of the Olifants River.

The vineyards are planted on soils ranging from loam in the river bed to red Karoo on the outskirts. The different cultivars are planted on the sites best suited according to slope and soil types. All the vineyards are trellised to accommodate the canopies during the growing season.

The range of wines consist of Chardonnay, C'est La Vie, Merlot, Ruby Cabernet and Shiraz.

Chardonnay Unwooded – R 110

Zesty lime aromas with golden delicious apple and ripe melon flavours. Well balanced and lively palate with a crisp after taste

C'est la Vie Wooded Chardonnay & Viognier – R 130

Aromas of ripe yellow apple and citrus blossom. White peach, creamy texture, lemon flavours with a stylish nutty finish on the palate

Shiraz – R 160

Roast coffee and spicy aromas, dark fruit, fine tannins with a long after finish

Merlot – R 140

Fragrant, rich red fruit, elegant with fine grained tannins



BREAKFAST

Please specify how you would like your eggs done:
~ Scrambled ~ Fried ~

Served with either white or brown bread

Bluebells – R 90

Two eggs, three rashers of streaky bacon, grilled tomato & toast

Leeubekkie – R 105

Two eggs, three rashers of streaky bacon, boerewors, grilled mushrooms, grilled tomato & toast

Bokhorinkie – R 115

Two eggs, three rashers of streaky bacon, boerewors, grilled mushrooms, grilled tomato, chips & toast

Viooltjie – R 120

*Omelette with toast and the following fillings:
~ Bacon ~ Mushrooms ~ Cheese ~ Tomato ~*



Suikerkelk – R 70

Yogurt and muesli mix

Botterblom – R 90

Two slices of bread dipped in a rich egg batter and fried, served with bacon and golden syrup



SANDWICHES

All toasted sandwiches are served with a portion of chips,
and served on either white or brown bread



Bababoudjie – R 70

Cheese

Dobbelsteentjie – R 85

Bacon & Cheese

Krapogie – R 90

Bacon, Egg & Cheese

Vinger-&-Duimpie – R 75

Ham & Cheese

Kanniedood – R 80

Bacon, Avo, Feta & Mozzarella

