

1904

SEASONAL MENUS

We have three set menu choices available for 2019 functions and events.

MENU A

R220

MENU B

R259

ALL STAR AMERICAN

R269

Prices stated above are per person. Diners must make one selection from each section from the chosen menu.

BOOKINGS

031 035 0105 | info@1904.co.za

MENU A

STARTERS

JALAPEÑO POPPERS

Three phyllo parcels of diced jalapeños and cheese, crumbed and served golden with a ranch dip

SOUTHERN STYLE SAUTÉED CHICKEN LIVERS

Fresh chicken livers pan fried with onion, herbs, cayenne pepper, smoked paprika, tomato and cream

GRILLED CALAMARI

Falklands calamari grilled in a lemon & herb sauce or chilli & lime sauce

MAINS

MANHATTAN FILLET

Choice cut fillet chargrilled to perfection, topped with our creamy garlic, parsley and white wine sauce and prawns, served with seasonal vegetables or shoestring fries

SAN DIEGO CHICKEN LINGUINE

Free range chicken breasts pan fried with garlic, thyme, mushrooms, Parmesan and reduced in white wine and cream tossed in linguine

LOW AND SLOW BBQ BRISKET

Sliced beef brisket, smoked with apple wood for 14 hours, served with house 'slaw, pit smoked beans and fries

SPINACH AND RICOTTA RAVIOLI

Spinach & ricotta ravioli with brown sage butter, wood smoked butternut, toasted almonds & Parmesan shavings

DESSERTS

CHOCOLATE SQUARES WITH WARM ESPRESSO SAUCE

CRÈME BRULEE

SMOKED VANILLA PANNA COTTA

MENU B

STARTERS

CRISPY SALT & PEPPER SQUID HEADS

Lightly dusted with seasoning and flash fried

JALAPEÑO POPPERS

Three phyllo wrapped parcels of diced jalapeños and cheese crumbed and fried golden, served with a ranch dip

SOUTHERN STYLE SAUTÉED CHICKEN LIVERS

Fresh chicken livers pan fried with onion, herbs, cayenne pepper, smoked paprika, tomato and fresh cream

MAINS

CAJUN BLACKENED GRILLED LINEFISH

Served with a lime and parsley butter and your choice of, savoury rice or shoestring fries

CALIFORNIAN CHICKEN

Free range chicken breasts flame grilled, topped with prawns and a creamy garlic, parsley and white wine sauce served with a French salad or fries

BOURBON STREET FILLET

Fillet grilled then flambéed with bourbon in a creamy mushroom sauce, served with roasted seasonal root vegetables or shoestring fries

SPINACH & RICOTTA RAVIOLI

Spinach and ricotta ravioli with brown sage butter, wood smoked butternut, toasted almonds and Parmesan shavings

DESSERTS

SMOKED VANILLA PANNA COTTA

CLASSIC CRÈME BRULEE

ESPRESSO JOLT CAKE WITH WARM BERRY SAUCE

ALL STAR AMERICAN

★ STARTERS ★

CAESAR SALAD

Classic caesar salad tossed in our anchovy dressing

JALAPEÑO POPPERS

Three Phyllis parcels of diced jalapeños, cheese, cayenne pepper, served golden brown with our famous ranch dip

LOUISIANA CHEESY PRAWN BAKE

Six prawns seasoned southern style, covered in cheese and oven baked

★ MAINS ★

GAGAPALOOZA HAMBURGER

In honor of Lady Gaga favorite, with greens, tomato, caramelized onion, brie and avocado. Prime freshly ground beef 200g served with skinny fries

MUSSEL AND CORN CHOWDER

New Orleans classic chowder

LOW & SLOW SMOKED BARBECUE PULLED BRISKET AND PULLED PORK DUO

Smoker is fired up using lump wood charcoal and apple wood for flavour. Pork or brisket is smoked for 13 hours low & slow. Served with house slaw, pit smoked beans and skinny fries

ALL-AMERICAN NACHOS

Topped with our All-American chilli ground beef, cheese, served with a salsa and a fresh guacamole dip

CALIFORNIAN CHICKEN

Fillet of chicken flame grilled, topped with prawns, garlic, parsley and white wine sauce, served with a salad or skinny fries

SPINACH AND RICOTTA RAVIOLI

Served with brown sage butter, wood smoked butternut, toasted almonds and Parmesan shavings

★ DESSERTS ★

EPIC CHOCOLATE BROWNIE WITH ICE CREAM

ESPRESSO JOLT CAKE WITH WARM BERRY SAUCE AND A QUENELLE OF CREAM

WOOD SMOKED VANILLA PANNA COTTA

BOOKINGS

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