

We have three set menu choices available for 2018 year end functions and events. MENU A

R189

MENU B R239

ALL STAR AMERICAN

R249

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

CHICKEN LIVERS Fresh chicken livers panned with onion,

SOUTHERN STYLE SAUTÉED

with a ranch dip

herbs, cayenne pepper, smoked paprika, tomato and cream GRILLED CALAMARI

Falklands calamari grilled in a lemon &

MAINS

Choice cut fillet chargrilled to

MANHATTAN FILLET

herb sauce or chilli & lime sauce

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

Parmesan and reduced in white wine

LOW AND SLOW BBQ BRISKET

Sliced beef brisket, smoked with apple wood for 14 hours, served with house

with garlic, thyme, mushrooms,

and cream tossed in linguine

perfection, topped with our creamy

SPINACH AND RICOTTA RAVIOLI

Spinach & ricotta ravioli with brown

'slaw, pit smoked beans and fries

sage butter, wood smoked butternut, toasted almonds & Parmesan shavings DESSERTS

CHOCOLATE SQUARES

CRÈME BRULEE

WITH WARM ESPRESSO SAUCE

SMOKED VANILLA PANNA COTTA

MENU B

STARTERS

CRISPY SALT & PEPPER

JALAPEÑO POPPERS

CHICKEN LIVERS

tomato and fresh cream

CAJUN BLACKENED GRILLED LINEFISH

or shoestring fries

Lightly dusted with seasoning and

Three phylo wrapped parcels of diced

golden, served with a ranch dip

SOUTHERN STYLE SAUTÉED

jalapeños and cheese crumbed and fried

SQUID HEADS

flash fried

MAINS

Served with a lime and parsley butter

and your choice of, savoury rice

CALIFORNIAN CHICKEN

Fresh chicken livers panned with onion, herbs, cayenne pepper, smoked paprika,

topped with prawns and a creamy garlic, parsley and white wine sauce served with a French salad or fries

RICOTTA & FENNEL FILLET

with roasted seasonal vegetables

SPINACH & RICOTTA RAVIOLI

Spinach and ricotta ravioli with

brown sage butter, wood smoked

fennel and ricotta, served

or skinny fries

Chargrilled fillet topped with smoked

Free range chicken breasts flame grilled,

butternut, toasted almonds and Parmesan shavings **DESSERTS**

SMOKED VANILLA PANNA COTTA

ALL STAR

AMERICAN

* STARTERS *

Three Phyllys parcels of diced jalapeños, cheese, cayenne pepper, served golden

CLASSIC CRÈME BRULEE

WITH WARM BERRY SAUCE

ESPRESSO JOLT

CAESAR SALAD Classic caesar salad tossed in our anchovy dressing

brown with our famous ranch dip

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

* MAINS *

GAGAPALOOZA HAMBURGER

In honor of Lady Gaga favorite, with

MUSSEL AND CORN CHOWDER

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

greens, tomato, caramelized onion, brie and avocado. Prime freshly ground beef

JALAPEÑO POPPERS

LOUISIANA CHEESY

PRAWN BAKE

New Orleans classic chowder LOW & SLOW SMOKED BARBECUE PULLED BRISKET AND

PULLED PORK DUO

200g served with skinny fries

and a fresh guacamole dip CALIFORNIAN CHICKEN

smoked beans and skinny fries

ALL-AMERICAN NACHOS

Topped with our All-American chilli

ground beef, cheese, served with a salsa

Fillet of chicken flame grilled, topped with prawns, garlic, parsley and white

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

WOOD SMOKED VANILLA

DESSERTS * WITH ICE CREAM

wine sauce, served with a salad or skinny fries SPINACH AND RICOTTA RAVIOLI

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

PANNA COTTA

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