
1904

LUNCH SPECIAL



INCLUDES A COMPLIMENTARY GLASS OF WINE:
BELLA VINO PERKY PINK, GOOSEBERRY SAUVIGNON
BLANC OR BELL PEPPER CABERNET SAUVIGNON, OR
A COMPLIMENTARY CASTLE LIGHT DRAUGHT 330ML

2 COURSES

R195

3 COURSES

R225

STARTERS

SOUTHERN STYLE SAUTEED CHICKEN LIVERS

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

PORK BELLY LOLLIPOPS

Our irresistible crispy & sticky pork belly lollipops, glazed with a tantalising Thai sticky sauce, paired with a charred onion puree and pickled onion

GRILLED CALAMARI

Tender Falkland's calamari tubes, prepared with our lemon herb or peri-peri sauce, served with tartar sauce

JALAPEÑO POPPERS

Our take on this popular dish is a hit consists of diced jalapeños, cheese, spices wrapped in phyllo crumbed and served golden with a ranch dip

MAINS

CHIMICHURRI STEAK

Prime cut of Midlands 200g beef rump, aged for twenty-one days, grilled to your liking and topped with a chimichurri sauce, served with skinny or rustic fries

CREAMY TUSCAN CHICKEN

Free-range chicken breast grilled, smothered in a fresh Tuscan-inspired sauce, consisting of fresh herbs, garlic, tomatoes, chilli flakes and lemon zest. Sprinkled with Parmesan served with fries and roasted vegetables.

CAPELLO LINGUINE

Julienne of veg, panned with fresh herbs and linguine

GRILLED HAKE FILLET

Fresh grilled hake fillet smothered in a velvet lemon butter sauce and served with savoury rice

BAO BUNS

Two steamed bao buns filled with your choice of Thai inspired grilled chicken breast OR slow roasted crispy pork belly, with avocado, fresh cucumber and cabbage, drizzled with a spicy smoked paprika mayo

DESSERTS

CRÈME BRULEE

CHOCOLATE BROWNIE served with vanilla ice cream