

# 1904

## SEASONAL MENUS

We have three set menu choices available for 2020 functions & corporate events

### MENU A

R249\*

### MENU B

R289\*

### MENU C

R395\*

\* 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](mailto: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 panned with onion, herbs, cayenne pepper, smoked paprika, tomato and cream

#### GRILLED CALAMARI

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

#### PULLED PORK BOMBS

Wood smoked pulled pork rolled in phyllo pastry, served golden with a hissy fit dip

### 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

#### CARIBBEAN JERK CHICKEN

Free range chicken breast infused with Caribbean spices and flavours, served with mashed potato, fries or salad

#### 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

#### SOUTHERN STYLE SAUTÉED CHICKEN LIVERS

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

#### JALAPEÑO POPPERS

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

#### PULLED PORK BOMBS

Wood smoked pulled pork rolled in phyllo pastry, served golden with a hissy fit dip

### MAINS

#### CAJUN BLACKENED GRILLED LINEFISH

Fillet of hake, blackened with cajun butter, flat grilled and draped with avocado, served with 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 flambeed 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

## MENU C

### STARTERS

#### CAST IRON PANNED FRESH MUSSELS

Fresh mussels panned in a cast-iron pan with cream, garlic, parsley and white wine

#### JALAPEÑO POPPERS

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

#### LOUISIANA CHEESY PRAWN BAKE

Six prawns seasoned southern style, covered with cheese, oven baked served with toasted sour bread

### MAINS

#### REEF & BEEF

Fillet grilled and topped with four queen prawns, dressed with a chilli lime sauce served with shoestring fries

#### LAMB SHANK 400g

Slow roasted lamb shank served with orange and cinnamon glazed carrots and homestyle horseradish mash

#### CAPELLO LINGUINE

Linguine tossed in seasonal sautéed julienne vegetables

#### GRILLED QUEEN PRAWNS

One dozen butterflied queen prawns delicately grilled, served with a lemon and herb or chili and lime sauce, served with savoury rice or shoestring fries

### DESSERTS

#### CREME BRÛLÉE

#### SMOKED VANILLA PANNA COTTA

#### LEMON SORBET

#### BOOKINGS

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## Festive Occasions BIRTHDAYS, BABIES, BRIDALS CELEBRATE WITH US



INCLUDES A COMPLIMENTARY GLASS OF:  
LA CAPRA WINE RED/WHITE OR BOPLAAS  
MOSCATO ROSE, GIN & TONIC, OR HEINEKEN

2 COURSES

R149

3 COURSES

R169

### STARTERS

#### SOUTHERN STYLE SAUTÉED CHICKEN LIVERS

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

#### PULLED PORK BOMBS

Wood smoked pulled pork rolled in phyllo pastry, served golden with our renowned hissy fit dip

#### SPINACH & RICOTTA BURNT BUTTER SAGE RAVIOLI

Panned in sage browned butter and topped with parmesan shavings and toasted almonds

#### JALAPENO POPPERS

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

### MAINS

#### BRANDY PEPPERCORN RUMP

Lazy aged rump laced with our brandy peppercorn sauce served with shoestring fries

#### CARIBBEAN JERK CHICKEN

Free range chicken breast infused with caribbean spices and flavours, served with mashed potato, fries or salad

#### CAPELLO LINGUINE

Julienne of veg, panned with fresh herbs and tossed in linguine

#### FRESH DORADO

Fresh dorado grilled and seasoned with cajun, served with a wholegrain mustard mash and confit tomatoes

#### MEXICAN FLATBREAD

Homemade flatbread topped with mexican grilled chicken or beef, pit smoked beans, cream cheese, guacamole and salsa

### DESSERTS

#### CRÈME BRULEE

#### SMOKED VANILLA PANNA COTTA