
1904

DATE NIGHT SPECIAL



CHOOSE 2 COURSES FROM BELOW, INCLUDES
A COMPLIMENTARY BOTTLE OF FAIRVIEW LA
CAPRA SAUVIGNON BLANC OR MERLOT.

2 COURSES

PER COUPLE

R350

3 COURSES

PER COUPLE

R379

STARTERS

JALAPEÑO POPPERS

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

HEARTY VEGETABLE SOUP

Rich tasty soup packed full of vegetable goodness and served with toasted brioche

CAST-IRON PANNED FRESH MUSSELS

Fresh mussels panned in a cast iron pan, with cream, garlic, parsley and chardonnay

SOUTHERN STYLE SAUTEED CHICKEN LIVERS

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

MAINS

STEAK BORDELAISE

Your choice of Midlands prime beef 200g rump or sirloin, with a classic French sauce prepared from red wine, shallots, a pinch of coarse sea salt, veal stock, butter, freshly ground black pepper, fresh herbs and mushrooms served with shoestring fries

SAN DIEGO CHICKEN LINGUINE

Marinated strips of chicken breast, prepared in garlic, thyme and mushrooms, tossed in linguine and Parmesan cheese

SLOW ROASTED PORK BELLY

Seasoned pork belly roasted for 5 hours with carrots, leeks and celery; served with Dijon mustard mash, glazed carrots and baby marrow with a smokey bacon sauce

BUTTERNUT & BURNT BUTTER SAGE RAVIOLI (V)

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

DESSERTS

CRÈME BRULEE

LEMON CHEESECAKE MOUSSE

THIS ONES FOR THE LOVERS