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# 1904

## DATE NIGHT SPECIAL



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

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**2 COURSES**

PER COUPLE

**R379**

**3 COURSES**

PER COUPLE

**R395**

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### STARTERS

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#### JALAPEÑO POPPERS

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

#### BUTTERNUT & BURNT SAGE RAVIOLI (V)

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

#### 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

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### MAINS

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#### 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

#### CHICKEN SCALLOPINI

Tender chicken fillet seared in clarified butter until golden, napped with a white wine shallot and mushroom sauce, finished with Parmesan and fresh parsley. Served with creamy mash or seasonal roasted vegetables.

#### 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

#### CAPELLO LINGUINE

Julienne of fresh seasonal vegetables, basil pesto, fresh herbs and a touch of chilli tossed in linguine

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### DESSERTS

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CRÈME BRÛLÉE

LEMON CHEESECAKE MOUSSE

**THIS ONES FOR THE LOVERS**