

1904

SEASONAL MENUS

We have three set menu choices available for 2021 functions & corporate events

MENU A

R249*

MENU B

R289*

MENU C

R349*

*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 with a ranch dip

SOUTHERN STYLE SAUTÉED CHICKEN LIVERS

Fresh chicken livers pan-fried 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

LEMON CHEESECAKE MOUSSE

CRÈME BRÛLÉE

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 pan-fried 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 flambéed with bourbon in a creamy mushroom and bacon 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 BRÛLÉE

LEMON CHEESECAKE MOUSSE

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MENU C

STARTERS

CAST IRON PANNED FRESH MUSSELS

Fresh mussels pan-fried 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 in a homemade pesto sauce

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 CHEESECAKE MOUSSE

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