

1904

SEASONAL MENUS

We have three set menu choices available for 2023 functions & corporate events

MENU A

R285*

MENU B

R295*

MENU C

R395*

*Prices stated above are per person. Diners must make one selection from each section from the chosen menu. Add R50 to menu if you are ordering the Lamb Shank (Menu C).

BOOKINGS

031 035 0105 | info@1904.co.za

MENU A

STARTERS

JALAPEÑO POPPERS (V)

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

CAST IRON PANNED FRESH MUSSELS

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

PULLED PORK BOMBS

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

MAINS

STEAK DIANE

Prime cut of fillet grilled to perfection. Served with a classic creamy Dijon sauce, topped with crispy golden onion rings and served with skinny or rustic fries or roasted vegetables

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 CHICHEN

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

BUTTERNUT & BURNT BUTTER SAGE RAVIOLI (V)

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

DESSERTS

TIRAMISU ARANCIONE

CLASSIC CRÈME BRULEE

SMOKED VANILLA PANNA COTTA

MENU B

STARTERS

THAI BEEF PHYLLO PARCELS

Crispy phyllo pastry filled with seared teriyaki beef fillet, served with a homemade sweet chilli dipping sauce

SOUTHERN STYLE SAUTÉED CHICKEN LIVERS

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

JALAPEÑO POPPERS (V)

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

LINGUINE CON PESCE

Fresh line fish grilled to perfection; served with a linguine prepared in a garlic, basil, sundried tomatoe, lemon zest and a touch of fresh chilli

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 (V)

Spinach and ricotta ravioli with burnt sage butter, wood smoked butternut, toasted almonds and Parmesan shavings

DESSERTS

TIRAMISU ARANCIONE

CLASSIC CRÈME BRULEE

SMOKED VANILLA PANNA COTTA

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 (V)

Three phylo 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

SOUTHERN STYLE SAUTÉED CHICKEN LIVERS

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

MAINS

REEF & BEEF

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

LAMB SHANK 500g (+R50 to menu)

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

CAPELLO LINGUINE (V)

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

TIRAMISU ARANCIONE

CLASSIC CRÈME BRULEE

SMOKED VANILLA PANNA COTTA

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