
1904

LUNCH SPECIAL



INCLUDES A COMPLIMENTARY GLASS OF WINE:
BELLA VINO PERKY PINK, GOOSEBERRY SAUVIGNON
BLANC OR BELL PEPPER CABERNET SAUVIGNON, OR
A COMPLIMENTARY CASTLE LIGHT DRAUGHT 330ML

2 COURSES

R169

3 COURSES

R189

STARTERS

SOUTHERN STYLE SAUTEED CHICKEN LIVERS

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

PULLED PORK OR PULLED BEEF BOMBS

Apple wood smoked pulled pork or brisket, rolled in phyllo pastry, served golden with a hissy fit dip

CAST-IRON PANNED FRESH MUSSELS

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

JALAPEÑO POPPERS

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

MAINS

STEAK DIANE

Prime cut of Midlands 200g beef rump, aged for 21 days, grilled to perfection. Served with a classic creamy Dijon sauce, served with skinny or rustic 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

LINGUINE CON PESCE

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

SWEET & SPICY SOUTH KOREAN CHICKEN WRAP

Sweet and spicy chicken Korean wrap with crispy chicken, red cabbage, fresh pickled ginger, Asain dressing and crispy greens, served with salad or fries

DESSERTS

CRÈME BRULEE

SMOKED VANILLA PANNA COTTA