1904

VALENTINE'S

THREE COURSE MENU

3 COURSES
R350
PER PERSON

STARTERS

CRUMBED MUSHROOMS
Plump button mushrooms coated in a seasoned crumb crust lightly fried to golden, served with a remoulade dipping sauce

CRISPY SALT & PEPPER SQUID HEADS
Falklands calamari seasoned with course sea salt and black pepper lightly dusted in flour and flash fried, served with homemade sweet chilli or tartar sauce

THAI BEEF PHYLLO PARCEL
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 grilled and sauteed southern style, finished in napolitana, fresh cream and your choice of either lemon and herb or voodoo peri-peri sauce

MAINS

PAN-SEARED BRANDY THYME FILLET
Beef fillet prepared in dijon mustard, leeks, brandy, thyme and fresh cream, served onto roasted smashed potatoes, with sauteed string beans and glazed baby carrots

BIG SPLASH PLATTER
Succulent grilled queen prawns and calamari served with tartar sauce and your choice of seasonal vegetables and savoury rice or fries

CHICKEN SCALLOPINI
Golden pan-seared chicken fillet in a white wine, shallot and mushroom sauce with parmesan, served with fries or fresh seasonal vegetables

BEEF PARMESANO LINGUINE
Slivers of beef fillet prepared in fresh garlic, parsley, white wine and cream, tossed in linguine with parmesan

WILD VEGGIES (V)
A colourful plate of roasted sweet potato medallions, butternut & beetroot, layered on red pepper hummus and sprinkled with toasted pumpkin seeds

DESSERTS

CLASSIC CRÈME BRULE

MZANZI PEPPERMINT CRISP TART

DECADENT CHOCOLATE BROWNIE
*Allergens: Contains tree nuts