

# FESTIVE MENU 1 ~ R355<sub>p/p</sub>

## **STARTERS**

#### **Chicken Livers**

Sautéed in sherry, onions, mixed herbs and cream or peri-peri.

Served with croûtes.

or Italian Tomato Soup V Our house speciality.

or Large Black Mushroom V Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.

#### or Mussel Pot

Mussels in a cream, green herb, garlic and white wine reduction.

# **MAINS**

200g Class-A Rump or Sirloin | Served with a side of choice.

#### or Parmesan Chicken Breasts

Tender chicken breasts crumbed and encrusted with Parmesan cheese and pan-fried. Served on a bed of mashed potatoes and topped with either mushroom, cheese or creamy mustard sauce.

or **Hake** | Grilled in lemon or garlic butter sauce, or fried and served with tartare sauce.

#### or Roasted Veg Stack V

Oven-roasted seasonal vegetables stacked with grilled halloumi and topped with a tomato confit. Dressed with balsamic glaze.

## **DESSERTS**

Ice Cream & Chocolate Sauce
or Hussar Grill Ice Cream Dessert or Malva Pudding

All festive menus are served with complimentary potato crisps and marinated olives



# FESTIVE MENU 2 ~ R395<sub>p/p</sub>

# **STARTERS**

Italian Tomato Soup V Our house speciality.

or Greek Salad V

Greens topped with Calamata olives, feta, cucumber and tomatoes.

#### or Large Black Mushroom V

Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.

#### or Garlic Snails

Pan-sauteéd in either garlic butter or a creamy white wine and garlic sauce.

## MAINS

200g Class-A Rump or Sirloin | Served with a side of choice.

or **300g Pork Belly** | Served with a side of choice.

or **Chicken Stack** | Oven-roasted seasonal vegetables stacked with grilled chicken breasts and topped with a tomato confit.

or **Calamari** | Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley. Served with a side of choice.

#### or Roasted Veg Stack V

Oven-roasted seasonal vegetables stacked with grilled halloumi and topped with a tomato confit. Dressed with balsamic glaze.

#### DESSERTS

Baked Cheesecake or Crème Brûlée or Traditional Malva Pudding

All festive menus are served with complimentary potato crisps and marinated olives



# FESTIVE MENU 3 ~ R460<sub>p/p</sub>

## **STARTERS**

Italian Tomato Soup V Our house speciality.

#### or Prawn & Fresh Avocado Cocktail (seasonal)

Sweet queen prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.

#### or Cured Springbok Loin Carpaccio

Sliced paper-thin and dressed with olive oil and a balsamic reduction.

Topped with Parmesan shavings.

#### Caprese Salad V

A classic grill room salad; buffalo mozzarella, tomato and fresh basil leaves drizzled with olive oil, basil pesto and balsamic glaze.

## MAINS

#### **Grilled Kingklip**

Fillet of kingklip grilled and topped with lemon or garlic butter.

Served with a side of your choice.

or 300g Class-A Rump or Sirloin | Served with a side of choice.

or Slow-roasted Lamb Shank | Served on a bed of mashed potatoes.

or 400g Pork Loin Ribs | Served with a side of choice.

## or Roasted Veg Stack V

Oven-roasted seasonal vegetables stacked with grilled halloumi and topped with a tomato confit. Dressed with balsamic glaze.

## **DESSERTS**

Traditional Malva Pudding or Crème Brûlée or Death by Chocolate

All festive menus are served with complimentary potato crisps and marinated olives