

STARTERS

- Baked brie and fig phyllo parcel (v)
- Creamy roasted cauliflower soup (v)
- Wild mushroom ravioli in a garlic parmesan cream sauce (v)
- Biltong and blue cheese soup
- Bobotie spring rolls with jalapeno chutney
- Tandoori chicken vol-au-vent with coriander and mint relish
- Thai coconut curry grilled prawns
- Black mussels in a parsley and lemongrass cream sauce



MAINS

- Mushroom risotto with asparagus and goat's cheese crumble (v)
- Roasted vegetable savoury crepe with bechamel sauce (v)
- Spinach and 3 cheese stuffed pasta shells smothered in marinara sauce (v)
- Butternut and feta Wellington with crispy roast potatoes and winter greens (v)
- Butter chicken curry on basmati rice, fresh sambal and cumin papadum
- Spinach, feta and peppadew stuffed chicken ballotine with potato gratin and baby vegetables
- Creamy chicken pot pie on buttered mash with seasonal vegetables and truffle mushroom gravy
- Char grilled sirloin, parmesan smashed potatoes, honey glazed carrots and chimichurri
- Sticky Asian beef short ribs with Jasmine rice and steamed Asian greens
- Braised beef Osso Bucco with horseradish mash and zesty gremolata
- Creamy tomato chilli prawn linguini
- Pan fried Kingklip on lemon and feta croquettes, pea puree and baby vegetables

NUMBER | XIX NINETEEN | N^o.19 SIT DOWN MENU

MENU UPGRADE (R50)

- Beef fillet medallion with creamed spinach, caramelised butternut, new potatoes and roasted garlic cream sauce
- Beef ribeye on potato pancakes with asparagus, crispy onions and bearnaise sauce
- Slow cooked lamb shank with sweet potato mash, baby carrots and pearl onions
- Lamb Rogan Josh on basmati rice with garlic naan and cucumber raita
- Baked Salmon in a spinach and sun-dried tomato cream sauce, new potatoes and seasonal vegetables
- Ginger miso glazed Salmon with spring onion rice and steamed Asian greens

DESSERTS

- Classic Crème Brulé
- Cape Malva with creme anglaise
- Warm apple tart with salted caramel and whipped cream
- Saucy lemon pudding
- Italian coffee Tiramisu
- Dark chocolate mint mousse
- Choc-nut-fudge brownie with vanilla ice cream
- Baked cheesecake with berry compote



OPTIONAL EXTRAS

- Warm rolls, flavoured butter R15 pp
- Fresh breads and pates - chicken liver, olive tapenade, smoked salmon R35 pp
- Individual cheese and preserve platter R75pp