

THE HUSSAR GRILL

EST 1964

FESTIVE MENU 1 ~ R355 p/p

STARTERS

Chicken Livers

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

or **Italian Tomato Soup** 🍷 Our house speciality.

or **Large Black Mushroom** 🍷 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 🍷

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

Service charge is not included; however, service charge of 10% is added to tables of eight or more.

🍷 Vegetarian. Please note that some of our products contain nuts.

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FESTIVE MENU 2 ~ R395 p/p

STARTERS

Italian Tomato Soup 🍷 Our house speciality.

or **Greek Salad** 🍷

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

or **Large Black Mushroom** 🍷

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** 🍷

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**

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FESTIVE MENU 3 ~ R460_{p/p}

STARTERS

Italian Tomato Soup 🍷 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 🍷

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** 🍷

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**

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