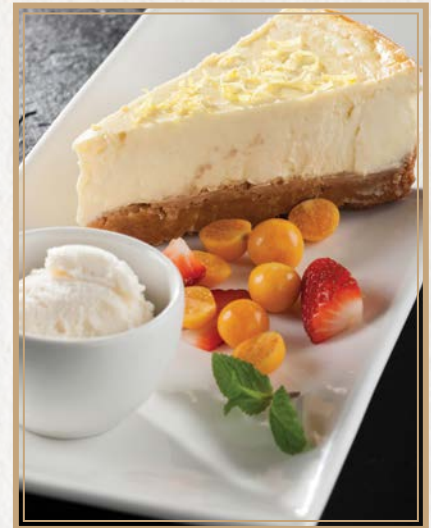


THE HUSSAR GRILL

EST 1964

To our Valued Guest,

To assist you in your function planning, we have compiled a selection of set menus. Although we specialise in meat, the variety on our menu caters for all tastes, and vegetarian platters are also available on request. As is customary, we never charge corkage and remain, as ever, with pleasure and always at your service.



Contact your nearest Hussar Grill to book your function

No Corkage Ever



Reservations Essential
www.hussargrill.co.za

THE
HUSSAR GRILL
EST 1964

SET MENU 1
R230 Per person

STARTERS

Chicken Livers pan-fried with cream and sherry
or Tender Calamari Strips served with tartar sauce
or Large Black Mushroom topped with spinach
and feta cheese; or tomato, feta and caramelised
onion, and then grilled

MAINS

200g Class A Grade Rump or Sirloin
or Parmesan Chicken Breasts
or Calamari tender tubes and squid heads expertly dusted
and flash-fried or grilled with chilli, garlic and parsley

*All main courses are served with a choice of corn, sautéed green beans, potatoes (fries, mash, new baby),
creamed spinach and cinnamon-infused butternut, oven roasted vegetables or a side salad.*

DESSERTS

Ice Cream & Chocolate Sauce
or Chocolate Vodka

All set menus are served with complimentary Sweet Potato Crisps and Marinated Olives

*Service charge is not included; however, service charge of 10% is added to tables of eight or more.
Please note that some of our products contain nuts.*

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SET MENU 2
R265 Per person

STARTERS

Tender Calamari Strips served with tartar sauce

or Large Black Mushroom

topped with spinach and feta cheese;

or tomato, feta and caramelised onion, and then grilled

or Trio of Snails

delectably drenched in three sauces - garlic butter;

smoked paprika and rosemary compound butter; and blue cheese

MAINS

Chicken Roulade with mushroom sauce

Tender rolled chicken breasts, stuffed with creamed spinach and feta. Served with roast veg and mushroom sauce.

or 200g Class A Grade Rump or Sirloin

or 300g Pork Belly

or Calamari tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley

All main courses are served with a choice of corn, sautéed green beans, potatoes (fries, mash, new baby), creamed spinach and cinnamon-infused butternut, oven roasted vegetables or a side salad.

DESSERTS

Baked Cheesecake *or* Crème Brûlée

or Traditional Malva Pudding

All set menus are served with complimentary Sweet Potato Crisps and Marinated Olives

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SET MENU 3
R310 Per person

STARTERS

Springbok Carpaccio

or Tender Calamari Strips served with tartar sauce

or Prawn and Fresh Avocado Cocktail (seasonal)

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

MAINS

Grilled Kingklip served with lemon or garlic butter

or 300g Class A Grade Rump or Sirloin

or Slow Roasted Lamb Shank

or 400g Spare Ribs

All main courses are served with a choice of corn, sautéed green beans, potatoes (fries, mash, new baby), creamed spinach and cinnamon-infused butternut, oven roasted vegetables or a side salad.

DESSERTS

Traditional Malva Pudding

or Crème Brûlée

or Panna Cotta

All set menus are served with complimentary Sweet Potato Crisps and Marinated Olives

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