# HUSSAR GRILL

Est. 1964

# FESTIVE MENU 1 | R325<sub>p/p</sub>

# **STARTERS**

#### **CHICKEN LIVERS**

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

**ITALIAN TOMATO SOUP** (v) Served with Parmesan croûtes.

**LARGE BLACK MUSHROOM** (*v*) Grilled with your choice of spinach and feta, or tomato, feta and onion.

#### **MUSSEL POT**

Mussels in a creamy garlic and white wine reduction.

# MAINS

200G CLASS-A RUMP OR SIRLOIN | Served with a side of choice.

#### PARMESAN CHICKEN BREASTS

Crumbed chicken breasts pan-fried with Parmesan, served on mashed potatoes with your choice of mushroom, cheese or creamy mustard sauce.

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

#### **ROASTED VEG STACK** (v)

Oven-roasted seasonal veg stacked with grilled halloumi, tomato confit and balsamic glaze.

# **DESSERTS**

ICE CREAM & CHOCOLATE SAUCE, HUSSAR GRILL ICE CREAM DESSERT  $\mathit{or}$  MALVA PUDDING

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# HUSSARGRILL

Est. 1964

# FESTIVE MENU 2 | R365<sub>p/p</sub>

# **STARTERS**

**ITALIAN TOMATO SOUP** (v) Served with Parmesan croûtes.

#### **BEEF TRINCHADO**

Tender beef strips in our spicy trinchado sauce, topped with onion rings and croûtes.

**LARGE BLACK MUSHROOM** (*v*) Grilled with your choice of spinach and feta, or tomato, feta and onion.

#### **GARLIC SNAILS**

Sautéed in garlic butter or creamy white wine and garlic sauce.

### MAINS

**200G CLASS-A RUMP OR SIRLOIN** | Served with a side of choice.

**300G PORK BELLY** | Rich and savoury signature pork belly. Served with a side of choice.

**CHICKEN STACK** | Grilled chicken breasts stacked with oven-roasted seasonal veg, topped with tomato confit.

**CALAMARI** | Tender tubes and heads, flash-fried or grilled with chilli, garlic and parsley.

#### **ROASTED VEG STACK** (v)

Oven-roasted seasonal veg stacked with grilled halloumi, tomato confit and balsamic glaze.

# **DESSERTS**

BAKED CHEESECAKE, CRÈME BRÛLÉE or MALVA PUDDING

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

# HUSSAR GRILL

Est. 1964

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

# **STARTERS**

**ITALIAN TOMATO SOUP** (v) | Served with Parmesan croûtes.

### PRAWN & AVO COCKTAIL (seasonal)

Sweet prawns, Marie Rose sauce and baby greens.

#### **CURED SPRINGBOK LOIN CARPACCIO**

Paper-thin slices with balsamic, olive oil and Parmesan.

#### **CAPRESE SALAD** (v)

Buffalo mozzarella, tomato and fresh basil with olive oil, pesto and balsamic glaze.

## MAINS

#### **KINGKLIP**

Grilled and topped with lemon or garlic butter. Served with a side of your choice.

**300G CLASS-A RUMP OR SIRLOIN** | Served with a side of choice.

**LAMB SHANK** | Slow-roasted in red wine jus, served on mashed potatoes.

**400G PORK LOIN RIBS** | Char-grilled and marinated. Served with a side of choice.

#### MUSHROOM TORTELLINI (v)

Mushroom-filled tortellini in creamy Parmesan sauce with rosemary truffle oil.

### **DESSERTS**

MALVA PUDDING, CRÈME BRÛLÉE or DEATH BY CHOCOLATE

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