31169HG_2026

HUSSAR GRILL®

Est. 1964

DATE NIGHT

2 COURSES FOR 525 | 3 COURSES FOR 625

Per couple. Includes a complimentary bottle of Hussar Grill Premium Red Blend or HER Sauvignon Blanc/Chenin Blanc, or any two soft drinks.



Drink Responsibly. Not For Persons Under The Age Of 18.

STARTERS

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

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

PORK BELLY BITES | Tender and succulent, served with Dijon and wholegrain mustard, finished with balsamic reduction and crispy crackling.

MUSSELS | In a creamy garlic and white wine reduction.

MAINS

BONE MARROW STEAK | 200g Rump or sirloin topped with bone marrow-infused butter. Served with a side of your choice.

DEBONED HALF CHICKEN | Brushed with lemon & herb, peri-peri or BBQ basting. Served with a side of your choice.

PORK BELLY | Slow-roasted 300g pork belly. Served with a side of your choice.

MUSHROOM TORTELLINI *(v)* | Tossed in creamy Parmesan sauce and drizzled with rosemary-infused truffle oil.

UPGRADE YOUR STEAKS:
300g Rump or Sirloin | **R40**
200g Fillet | **R60**
300g Fillet | **R90**

DESSERTS

CRÈME BRÛLÉE | Silky smooth custard topped with caramelised sugar.

MALVA PUDDING | Sweet and sticky sponge with a drizzle of custard.

Available every Tuesday evening.
Reservations recommended. Ts & Cs apply. (v) = Vegetarian.
www.hussargrill.co.za **f** *@thehussargrill*