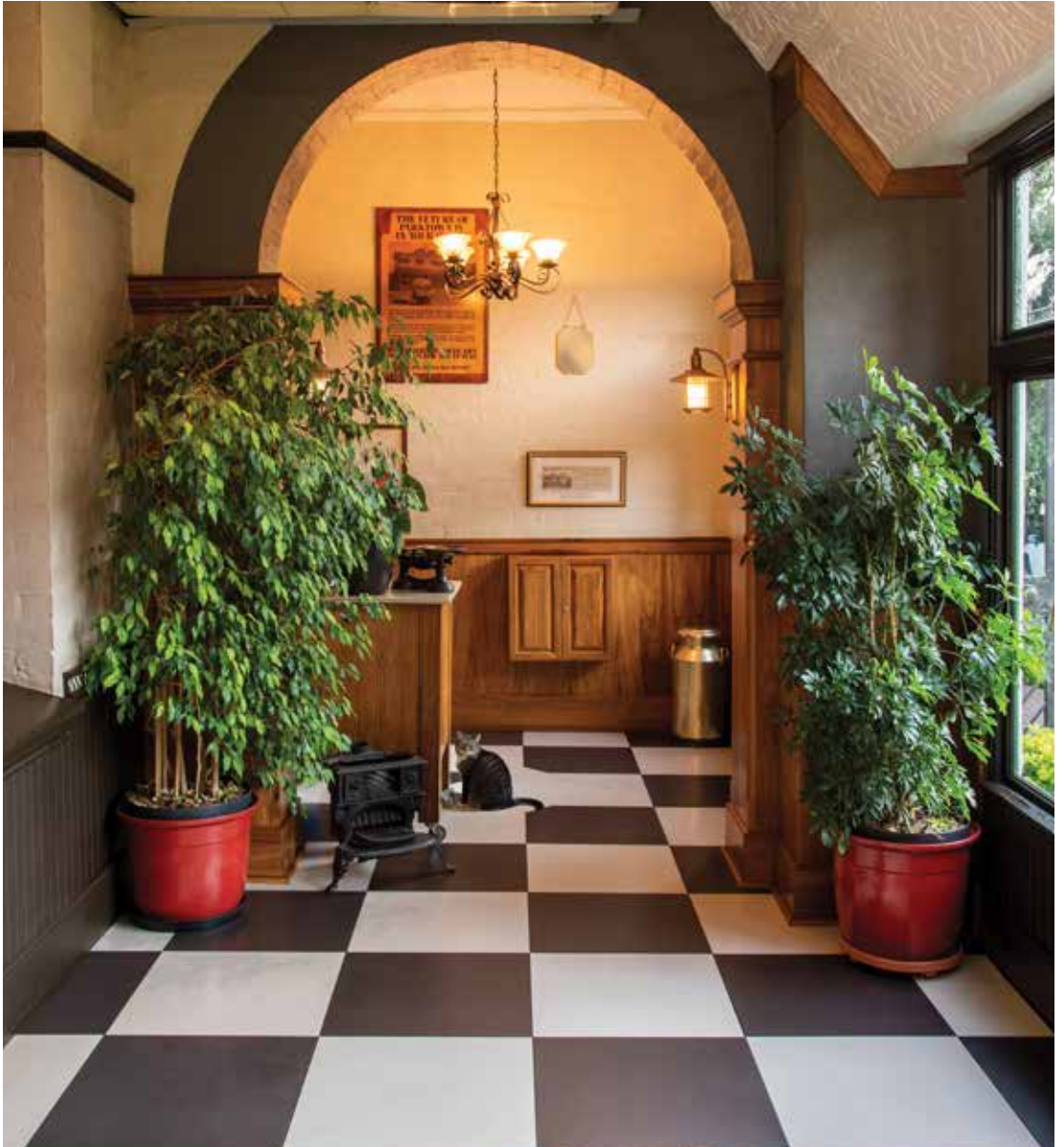


MIKES

HERITAGE HOUSE

FUNCTION MENUS



MIKES HERITAGE HOUSE

15 St. Andrew Road | Parktown



FUNCTION MENU

Book Today at Mike's Heritage House!
011 484 2688

Terms & Conditions

- We reserve the right to charge a 100% deposit for reservations of 30 or more guests.
- A 10% service charge will be levied on total bills for tables of 4 or more guests.
- No split bills allowed unless prior arrangement made.
- No mixing of Menu A and B.
- Brunch/Breakfast menu available strictly from 8am to 12pm.
- Welcome drink selection must be uniform for the entire table and selected from our Cocktail selection.
- Substitute Pork ribs with Beef ribs for extra R90 on Menu A and straight substitute on Menu B.
- We reserve the right to charge a full cancellation fee per non arrival. (R125 if no set menu is in place).
- We reserve the right to limit the consumption of alcoholic beverages.
- Table décor and a modest free-standing backdrop allowed. Strictly no outside furniture allowed.
- You can bring your own cake, but any takeaway boxes used for takeaway cake will be charged for.
- Halaal & Kosher meals can be catered for and outsourced with a 30% markup added on.



**LIGHTS OUT?
WE'VE GOT YOU!**



**NO WATER?
NO PROBLEM!**

Celebrating a private or corporate function?

Please contact the Mikes Heritage House Management Team to discuss your event.

Call: 011 484 2688

Customer Hotline: please WhatsApp 082 335 4583 / 084 660 5077.



FUNCTION MENU A

— Welcome Drink - (Optional Extra) —

STARTER

TAPAS STYLE SERVING:

Chicken Livers Peri-Peri • Haloumi Spring Rolls • Firecracker Wings
Mozzarella Spinach & Mushroom Bake • Village Salad & Garlic Bread

MAIN COURSE

CHOOSE FROM:

CAPE TOWN FILLET

200g Beef Fillet rubbed down with black pepper & salt, flame grilled, served on a cheese sauce base, topped with crispy bacon, grated cheddar & fresh avo.

PICANHA MUSHROOM RUMP

300g Pichana Rump, salt/pepper rub, flame grilled and served on a bed of ginger soy sauce, topped with garlic chips & parsley lime salsa

SMOKEY BBQ RIBS

300g of our famous pork loin ribs, flame grilled with our smoke infused BBQ basting.

PAN GRILLED HAKE

Pan grilled with lemon butter & aromatic herbs. Garnished with fresh rocket & fried capers.

CHICKEN FARMHOUSE SCHNITZEL

Crumbed Chicken Breast topped with gouda cheese sauce, grilled mushrooms, grated cheddar & crispy streaky bacon.

(All the above served with either a salad, hand cut chips, veg or basmati rice.)

DESSERT

CHOOSE FROM:

MALVA PUDDING

A South African favourite, served with vanilla custard.

CHEESECAKE

An original hand-crafted lemon fridge tart recipe since 1972.

TRIO OF SORBET

A trio of refreshing flavours. Ask about our selection.

R370pp for three courses

R310pp for starter & main

R285pp for main & dessert

Please note a minimum of two courses must be taken



FUNCTION MENU B

Welcome Drink - (Optional Extra)

STARTER

TAPAS STYLE SERVING:

Duck Spring Rolls • Asian Beef Short Ribs • Prawn & Calamari Bowl with Asian Slaw
Pea, Avo, Candied Walnuts & Parmesan Cheese Salad

MAIN COURSE

CHOOSE FROM:

CAMEMBERT AVO RIBEYE

300g Ribeye BBQ basted, served on a green peppercorn sauce base with a Camembert cheese filling & topped with fresh avo.

SMOKEY BBQ RIBS

450g of our famous pork loin ribs, flame grilled with our smoke infused BBQ basting.

BONE MARROW T BONE

450g T- Bone, salt/pepper rub, flame grilled ,served with Bone Marrow & Brandy Biltong sauce.

TOMATO HERB CHICKEN

Chicken Breast flame grilled then finished off in a pan with sundried tomato, chicken stock, baby spinach, fresh thyme and artichokes.

CREAM CAPER SALMON

Norwegian Salmon, flame grilled and finished off in a pan with a creamy caper & sundried tomato sauce

(All the above served with either a salad, hand cut chips, veg or basmati rice.)

DESSERT

CHOOSE FROM:

PEPPERMINT CRISP TART

Decadent layers of peppermint crisp, caramel cream & crushed biscuit, finished with a sprinkling of peppermint crisp.

PANNA COTTA

Classic baked cream recipe. Served with a mixed berry coulis.

AMARULA PEDRO

Double shot Amarula with creamy vanilla ice cream.

R495pp for three courses

R420pp for starter & main

R355pp for main & dessert

Please note a minimum of two courses must be taken



FUNCTION MENU - VEG

Welcome Drink - (Optional Extra)

STARTER

BRINJAL BAKE

Layers of grilled brinjal oven baked with a napolitana sauce, parmesan cheese and mozzarella.

FALAFEL BOWL

Falafel balls with fresh rocket, cucumber/tomato/red onion salsa, served with tahini & tzatziki.

MAIN COURSE

CHOOSE FROM:

VEG STIR FRY

Sliced red pepper, snap peas, pattypan, mushrooms, spinach, roasted cashew nuts and baby corn, pan grilled with peanut oil, tossed with tofu or halloumi and finished with our ginger soy sauce.

VEGATARIAN CURRY BAKE

Potatoes, beans, spinach, seasonal veg prepared with curry spices & oven baked. Tzatziki dip optional.

SPINACH & RICOTTA CANNELONI PASTA

Pasta tubes filled with spinach & ricotta cheese, oven baked with napolitana, parmesan cream sauce & mozzarella.

(All the above served with either a salad, hand cut chips, veg or basmati rice.)

DESSERT

CHOOSE FROM:

TRIO OF SORBET

A trio of refreshing flavours. Ask about our selection.

PANNA COTTA

Classic baked cream recipe. Served with a mixed berry coulis.

CHEESECAKE

Mike Illion's original, delectable, hand crafted Fridge Tart. The 1972 recipe.

R300pp for three courses

R225pp for starter & main

R205pp for main & dessert

Please note a minimum of two courses must be taken



BREAKFAST-BRUNCH MENU

Welcome Drink - (Optional Extra)

STARTER

CHOOSE FROM:

Chicken Livers Peri Peri.

Duck Spring rolls with a ginger soy sauce dip.

Brinjal Bake with fresh rocket.

Fruit Salad with muesli & yogurt.

MAIN COURSE

CHOOSE FROM:

FARMHOUSE BREAKFAST

Two eggs, grilled mushrooms, grilled tomato, pork or beef sausage, bacon & toast.

EGGS BENEDICT

Toasted English Muffin topped with crispy bacon or macon, wilted baby spinach & two poached eggs with a hollandaise sauce.

SALMON AVO OMELETTE

Smoked salmon, smashed avo & crème fraiche.

BACON & BANANA BUTTER SCONES

Butter Scones French toasted with crispy streaky bacon, strawberries & caramelized banana.

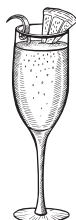
MOZAMBICAN BREAKFAST

Spicy Mozambican potato pan grilled with chorizo (substitute with feta for veg option), topped with scrambled eggs & fresh coriander.

Includes one cappuccino / tea & a juice

R295 for two courses

R195 for main only



MORNING PICK ME UP

MIMOSA	55
APEROL BUBBLY	90
PIMMS & LEMONADE	55

SERVED FROM 10H00