



THE FUTURE OF  
PARKTOWN IS  
IN YOUR HANDS

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# MIKES

## HERITAGE HOUSE

CELEBRATE LIFE

## OUR STORY

The Victorian/Edwardian styled mansion named "Eikenlaan (Oak Avenue)" was designed by JB Nicholson in 1904 for James Goch and completed in 1905. It has survived development, highways, and a rumoured ghost or two and makes the perfect setting for a business lunch, a quick breakfast, or a birthday celebration.

James Goch moved to Johannesburg in 1888 and was the first photographer in Southern Africa to use the flash (magnesium flare) but made his fortune from speculating in land. James was the better-known brother of George Goch who held the position Mayor of Johannesburg from 1904-1905 and the title of Financier and Director of Village Main Reef GM.

Between 1930 and the late 70's the area was earmarked for development and many homes in the area were demolished. Rumour has it that there were always many reasons to halt demolition of the mansion but maybe, just maybe Mr. Goch had something to do with it.

By 1930 the mansion was sold for £4500, and the 'Ennsimore Residential Hotel' was established. During the 1960's an 'Overseas Visitors Club' was established and survived whilst the surrounding homes were being demolished for development.

The then owners applied for new rights, but the City Council brought the property in 1978 with the intention of constructing a motorway. It was then that the management of 'Mike's Kitchen' and the 'Parktown Westcliff Heritage Trust' embarked on a campaign to save this landmark from development. In a matter of weeks 12000 signatures were collected for a petition and with the public and media support this mansion was saved from demolition.

Today it remains one of only two Randlord Mansions, which can be viewed freely by the public and still houses the original stained glass windows, high pressed ceilings and balustrade.

Mikes Heritage House has become synonymous with inviting hospitality and delicious food and is open for breakfast, lunch and dinner.



# TERMS OF SERVICE

Right of Admission is reserved. Respect towards our staff and fellow patrons is expected and non-compliance may result in you been asked to leave or denied admission.

Face masks to be worn at all times except when seated or standing in close proximity to your table.

For tables of 4 patrons or more, the minimum service fee will be automatically added to your bill at a rate of 10%.

All weights quoted are raw/unprocessed weights.

Some of our meals may be seasonal, subject to availability or may take a little longer to prepare.

Photographs are representational only. Our food is handcrafted and variations from image to product are inevitable.

Under no circumstances, will alcohol be served to under 18's. Proof of age may be requested at the time of order.

Mikes Heritage House promotes responsible drinking and we will reserve the right to limit consumption whilst on our premises.

All products are subject to availability, or while stocks last. Mikes Heritage House reserves the right to provide alternative ingredients of the same quality, and/ or quantity at the advertised price.

The onus is on the patron to advise management on any special dietary requirements, including allergies and/or religious dietary requirements. The patron agrees that neither Mikes Heritage House or any of its employees, will be liable for any negligent or innocent misrepresentations made to the patron, including loss of personal items whilst on our premises.

Mikes Heritage House and its employees shall not be liable to any patrons for any accident, damage, or injury of any nature whatsoever, occasioned or suffered by the patron whilst on these premises, whether or not such loss is as the result of any intentional, reckless or negligent act or omission on the part of Mikes Heritage House or its employees. Errors and Omissions excluded. E & OE



**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

[bookings@mikeskitchenparktown.co.za](mailto:bookings@mikeskitchenparktown.co.za)

Speak to us about your next event, be it a wedding, corporate function, birthday or any other celebratory function. Our unique Heritage venue together with our fantastic menu offering and excellent service will create a remarkable event that will leave your guests with many happy memories for years to come.



# STARTERS & TAPAS

## **Pan Fillet**

**140**

150gm Fillet strips pan grilled and finished off in an Italian style tomato sauce. Garnished with fried capers & served with garlic croutons. Dash of cream optional.

## **Lime & Avo Squid**

**110**

Falklands Calamari tubes or heads pan grilled with paprika & lime butter, served with fresh rocket and avo. Extra Cajun for more spice.

## **Curried Coconut Prawns**

**180**

Queen Prawns pan grilled with a coconut tamarind curry sauce & served with wilted baby spinach.

## **Classic Snails**

**95**

Six snails grilled in garlic butter with parsley & served with garlic croutons.

◇ *top up with a creamy garlic sauce & blue cheese topping*

**30**

## **Chicken Wings**

**95**

Flame grilled and choice of either BBQ, Ginger Soy or Hot n' Spicy basting & dipping sauce.

## **Mozzarella Mushrooms**

**90**

Black mushrooms grilled with garlic butter, topped with creamed spinach, mozzarella cheese & crispy streaky bacon.

◇ *substitute bacon with Danish feta or avo*



*Lamb Samosas, Duck Spring Rolls  
& onion rings.*



### *Beef Tataki*

#### **Haloumi Fries**

Flash fried, served with a jalapeno cheese sauce dip.

**90**

#### **Duck Spring Rolls**

Pulled roast duck wrapped up with julienne carrots, cabbage & fresh ginger, flash fried & served with a spicy ginger soy dip.

**130**

#### **Lamb Samosas**

Lamb mince prepared with our blend of local curry spices & onion then finished off with green peas. Served with a curry sauce and tzatziki.

**110**

**Do a table serving of both Lamb Samosas, Duck Spring Rolls & onion rings for a table serving.**

**250**

#### **Beef Tataki**

200gm Fillet flame grilled with a salt & pepper crust, sliced thin served on a bed of ponzu sauce, topped with garlic chips and wilted baby spinach on the side. Perfect for sharing.

**200**

#### **Garlic Roll**

◇ classic garlic

**30**

◇ cheese garlic

**40**

◇ jalapeno bacon cheese garlic

**50**

#### **Creamy Peri Peri Livers**

Pan grilled with peppers & onions, then finished off in a creamy peri peri sauce & served with garlic croutons.

**90**

#### **Peppadew Poppers**

Peppadew Piquant peppers filled with mozzarella & Danish feta, flash fried & served with sweet chilli dip.

**95**

# LIGHT MEALS

## Saag Aloo Shepherd's Pie 130

Potatoes, beans, spinach, seasonal veg prepared with curry spices & oven baked. Served with tzatziki.

 *Franschhoek Cellar Chenin Blanc*

## Falafel Bowl 95

Falafel balls with fresh rocket, a cucumber, tomato & red onion salsa. Served with tahini and tzatziki.

 *French Quarter White Rhone Blend*

## Vintage Brinjal Bake 100

Layers of grilled brinjal oven baked with parmesan cheese & napolitana sauce. Finished with melted mozzarella on serving & fresh rocket.

 *Boschendal 1685 Chardonnay*

## Stir Fry 125


Red peppers, snap peas, patty pans, mushrooms, spinach, baby corn pan grilled with peanut oil, tossed with chickpeas, tofu or haloumi & finished off with ginger soy sauce. Served with basmati rice.

♦ *Add chicken breast* 50

 *Le Courier Chenin*

## Spinach & Ricotta Cannelloni 130

Pasta tubes with spinach & ricotta cheese oven baked with napoletana, parmesan bechamel sauce & mozzarella.

 *Juliette Sauvignon Blanc*

 *Wine pairing suggestion*

## Chicken Schnitzel Bowl 150

Schnitzel strips, marinated red onion, iceberg lettuce, shaved cucumber, caramelised pineapple slices and avo. Served with a ponzu sauce.

## Salmon Poke Bowl SQ

Ginger soy seared cubed Norwegian salmon with avo, edamame beans, black mushroom, sesame seeds and either Asian pickled slaw or basmati rice. Served with ginger soy sauce.

 *Boschendal Chardonnay Pinot Noir*

## Green Seafood Bowl SQ

Flash fried squid heads, pan grilled calamari tubes, sesame seed seared salmon served on a bed of wilted baby spinach & green beans with edamame beans & basmati rice. Served with a ponzu sauce.

 *Brampton Rose*


## Chicken Caesar Bowl 170

Grilled chicken breast served sliced on a bed of wilted baby spinach with edamame beans, anchovies, grilled cherry tomatoes, two poached eggs, Grana Padano cheese & garlic croutons.

 *Franschhoek Cellar Chardonnay*

## Classic Seafood Bowl 195

Grilled calamari tubes & three deshelled queen prawns served with Asian pickled slaw or basmati rice, avo & fresh coriander.

 *Boschendal Rose Garden Rose*

*Green Seafood Bowl*



**Steak Bowl 214**

Flame grilled salt & pepper rub sirloin, sliced with char grilled corn, crumbled blue cheese, pan roast potatoes & fresh rocket.

 *Franschhoek Cellar Shiraz*

**Biltong & Avo salad 154**

Sliced biltong, sundried tomatoes, avo, red onion, peppers, cucumber, garlic croutons & toasted cashew nuts with garden greens.

 *Franschhoek Cellar Merlot*

**Mediterranean Corn Salad 137**

Chickpeas, butter beans, sweetcorn, cherry tomatoes & red onion, marinated in a garlic vinaigrette with mixed herbs. Finished with Danish feta & avo.

◇ *Add chicken breast 65*

 *Le Courier Chenin*

**Greek Salad 99**

Garden greens with Danish feta, peppers, red onion, cucumber & calamata olives

**Grilled Salmon salad 165**

Grilled smoked salmon slices, served on a bed of wilted baby spinach. Topped with grilled haloumi, poached egg & caper berries.

 *Brampton Rose*

**Chicken & Haloumi salad 160**

Grilled chicken strips, flash fried haloumi, peppers, cherry tomatoes, red onion, cucumber & garden greens.

 *Boschendal Brut NV*



*Steak Bowl*

All of the above with either Creamy Dressing, Heritage Vinaigrette or just Extra Virgin Olive Oil & Balsamic.



*Mediterranean Corn Salad with Chicken*

# MEAT CUTS

<b>Fillet</b>	200gm	<b>220</b>
	300gm	<b>320</b>
<b>Sirloin</b>	200gm	<b>165</b>
<b>Tomahawk</b>	600gm	<b>420</b>
<b>T-Bone</b>	450gm	<b>250</b>
<b>Rump</b>	300gm	<b>215</b>
<b>Ribeye</b>	300gm	<b>260</b>
<b>Picanha-Rump Cap</b>	300gm	<b>240</b>

All of the above cuts wet aged then flame grilled with either BBQ basting or salt & black pepper rub. Served with either hand cut chips, basmati rice, veg, baked potato or salad.

# SAUCES

Compliment your steak with one of the following sauces.

35

- ◇ Madagascar Pepper
- ◇ Peri Peri
- ◇ Gouda Cheese
- ◇ Spicy Ginger Soy
- ◇ Creamy Mushroom
- ◇ Blue Cheese
- ◇ Roasted Garlic
- ◇ Monkey Gland
- ◇ Biltong Brandy
- ◇ Cheese Jalapeno





# SIGNATURES

## Prawn Jalapeno Rump

299


300gm rump salt & pepper rub, with jalapeno cream cheese, three deshelled lemon butter grilled prawns & avo

 *The Fatman Pinotage*

## Camembert Madagascar Ribeye

299

300gm ribeye BBQ basted, with melted camembert cheese filling on a green peppercorn sauce base & avo

 *Boschendal Nicholas*

## Cape Town Fillet

275

200gm fillet BBQ basted, topped with grilled black mushroom, crispy streaky bacon, gouda cheese sauce & grated cheddar cheese.

 *Boschendal 1685 Merlot*




Prawn Jalapeno Rump

## Fillet Perini

260


200gm fillet salt & pepper rub, & topped with creamy chicken livers peri peri

 *The Anvil Shiraz*

## Surf & Turf

290


200gm sirloin salt & pepper rub, served with prawn herb butter & four queen prawns grilled with lemon butter.

 *Boschendal 1685 Chardonnay*

## Samoosa Sirloin

230

200gm sirloin salt & pepper rub, served on a Thai Durban curry sauce base, then topped with two lamb samosas & fresh coriander

 *Kanonkop Pinotage*



Fillet Perini

# LAMB & PORK

## Lamb Chops

SQ

- ◇ Mediterranean Style, marinated with rosemary, olive oil & lemon, flame grilled & served with tzatziki
- ◇ Thai Style, flame grilled & finished off with our signature Thai coconut curry sauce

🍷 *Boschendal 1685 Merlot*

## Pickle Juice-Brined Pork T-Bone

240

450gm Pork T-Bone pickled, flame grilled with a salt & pepper rub, finished off in a pan with olive oil, fresh thyme & button mushrooms. Served with a sauce of your choice.

🍷 *Boschendal Nicholas*

## Eisbein

SQ

Pickled Ham Hock, slow cooked then flash fried for a crispy skin. Served with Asian slaw

🍷 *The Fat man Pinotage*

## BRM Loin Pork Ribs

Flame grilled & basted with a traditional BBQ basting best suited for pork ribs.

◇ **300gm**

**210**

◇ **450gm**

**305**

◇ **600gm**

**400**

🍷 *The Fat man Pinotage*

## BRM Belly Beef Ribs

Flame grilled & basted with a Asian style ginger soy basting best suited for beef ribs

◇ **500gm**

**320**

◇ **1kg**

**600**

🍷 *The Anvil Shiraz*

## Hot Pork Ribs

340

450gm sliced, cajun breading, flash fried & served with a hot sauce

🍷 *Franschhoek Cellar Shiraz*

All of the above served with either hand cut chips, basmati rice, veg, baked potato or salad.

Lamb Chops






*Norwegian Salmon*

# CHICKEN & FISH

## Tomato Herb Chicken Breast **180**

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

 *Boschendal Chardonnay Pinot Noir*

## Peri Peri Chicken

Classic Mozambique style peri peri marinade, flame grilled and served chopped up, either ½ or full.

◇ **Half** **154**

◇ **Full** **299**

 *French Quarter White Rhone Blend*

## Farmhouse Schnitzel

Crumbed chicken breast or sirloin topped with grilled mushrooms, cheese sauce, grated cheddar & crispy streaky bacon.

◇ **Chicken** **170**

◇ **Sirloin** **215**

 *Le Courier Chenin*



*Peri Peri Chicken*



*Tomato Herb Chicken Breast*

## Thai Durban Chicken Curry **182**


Deboned chicken pieces pan grilled and finished off in our Thai Durban curry sauce with snap peas, red pepper, fresh ginger, bamboo shoots, baby corn & fresh coriander. Served with a pappadum, tomato salsa & basmati rice.

◇ **Add 3 Queen prawns** **85**

 *French Quarter White Rhone Blend*


## Seafood Curry **300**

Combination of hake, prawns, Falkland's calamari & clams finished off in our Signature Thai curry sauce with red pepper, baby corn, snap peas, fresh ginger, bamboo shoots & fresh coriander. Served with a pappadum, tomato salsa & basmati rice.

 *Boschendal 1685 Chardonnay*


## Cape Hake **155**

Grilled with lemon butter or pan fried with a light batter. Served with lemon butter, garlic butter or tartar sauce.

 *Boschendal 1685 Chardonnay*


**Norwegian Salmon** **SQ**

- ◇ flame grilled and finished off in a pan with a creamy caper & sundried tomato sauce
- ◇ flame grilled and served on a bed of wilted baby spinach, with a ginger soy sauce & sesame seeds
- ◇ flame grilled and served with a tomato, caper, red onion & coriander salsa

 *Boschendal Chardonnay Pinot Noir*


**Prawns** **SQ**

Pan grilled with lemon butter, paprika & parsley and/or Cajun spiced. Served with lemon butter, garlic butter or peri peri sauce.  
Ask your waitron on size, type & price.

 *Juliette Sauvignon Blanc*

**Falklands Calamari** **215**

Falklands tubes or heads either grilled, flash fried or Mozambican style. We recommend grilled for tubes & flash fried for heads.

 *Juliette Sauvignon Blanc*

All of the above served with either hand cut chips, basmati rice, veg, baked potato or salad.




# COMBOS

## Seafood Platter

SQ

Flame grilled Norwegian Salmon, 4 pan grilled queen prawns & Falklands calamari heads or tubes, grilled or fried. Served with a cream lemon caper sauce.

 *Boschendal 1685 Chardonnay*

## T-Bone & Wings

330

450gm T-Bone flame grilled & paired with chicken wings done with either BBQ, Ginger Soy or Spicy basting.

 *Franschoek Cellar Cabernet Sauvignon*

## Rib & Wings

◇ 300gm Pork loin ribs BBQ basted & wings done with either BBQ, Ginger Soy or Spicy basting.

300

◇ 500gm Beef ribs Ginger Soy basted & wings done with either BBQ, Ginger Soy or Spicy basting.

400

 *The Anvil Shiraz*

## Rib & Peri Peri Chicken

340


Combination of 300gm pork loin ribs & half peri peri chicken.

 *French Quarter White Rhone Blend*

## Rib & Prawns

SQ

Pan grilled queen prawns (6 in a portion) & 300gm pork loin ribs BBQ basted.

 *Franschoek Cellar Merlot*

## Rib & Lamb Chops

420


Mediterranean Style lamb chops paired with 300gm pork loin ribs BBQ basted.

 *Boschendal 1685 Merlot*

## Tomahawk & Wings

500


600gm Tomahawk flame grilled and wings done with either BBQ, Ginger Soy or Spicy basting

 *Boschendal Nicholas*

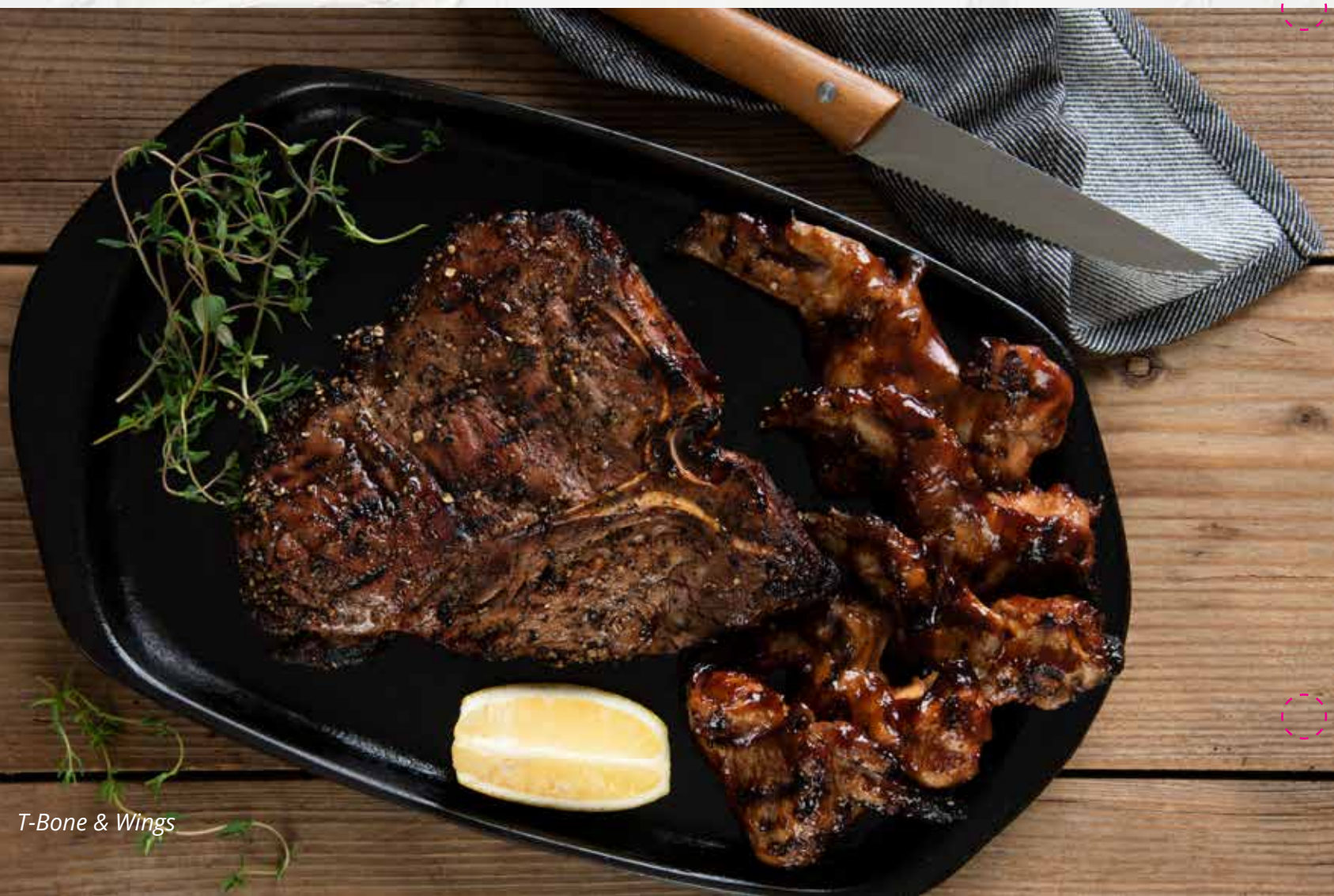
## Mixed Grill

560

600gm Tomahawk, one loin lamb chop & 150gm boerewors flame grilled with button mushrooms

 *Neethlingshof Malbec*

All of the above served with either hand cut chips, basmati rice, veg, baked potato or salad.



T-Bone & Wings



Seafood Platter

## GO BUNLESS ON ANY BURGER

Replace the bun with fresh rocket, grilled red onion & black mushrooms.

## CG = CLASSIC GARNISH

Shredded iceberg lettuce, white onion, tomato, pickle & 1000 island sauce

## CHOOSE YOUR PATTY

Pure Beef, Falafel, Chicken Breast or Soya

# BURGERS

## Classic Burger 125

Our 180gm beef patties are packed with flavour with a twice minced combination of chuck together with ribeye, seasoned with salt & pepper.

## Sun Kissed 175

Crispy streaky bacon, sun dried tomato, cheddar & avo.

## Super 165

Cheddar cheese, crispy streaky bacon & fried egg.

## Bloom 175

Fresh rocket, mushrooms, mozzarella cheese, blue cheese & grilled red onion.

## Shack 160

Crumbed chicken breast served on pickle & fresh tomato then topped with spicy sriracha slaw & fresh coriander.

## Big Korn 175

Jalapeno, tomato salsa, cheddar, crème fraiche, smashed avo, Big Korn Bites & fresh coriander.

## Oceans 15 195

Sundried tomato, fresh rocket, three deshelled queen prawns, chorizo sausage & fresh coriander

## Jumping Jack 160

Grilled white onion, jalapenos & cheddar slice

## Deli 190

Crispy Prosciutto, wilted baby spinach, grilled tomato & camembert cheese

## Jaw Breaker 214

Double patty burger with pickle, tomato, cheddar, mozzarella, crispy streaky bacon, grilled red onion, fresh avo & topped with 3 onion rings.

## Gyro 175

Rocket, mint, sun dried tomato, red onion, crumbled feta, chorizo sausage & tzatziki.

## Mad Cam 175

Green Peppercorn sauced burger patty on a bed of black mushroom, camembert cheese & avo.

All of the above served with crispy burger onions & either hand cut chips, basmati rice, veg, baked potato or salad.





## SAUCES

Madagascar Pepper	35
Gouda Cheese	35
Creamy Mushroom	35
Roasted Garlic	35
Biltong Brandy	35
Peri Peri	35
Spicy Ginger Soy	35
Blue Cheese	35
Monkey Gland	35
Cheese Jalapeno	35

## DIPS

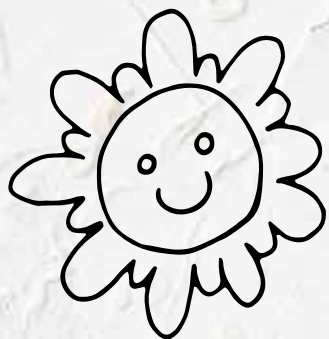
Tarter	25
Chilli Mayo	25
Sweet Chilli	25
Tzatziki	25
Tahini	25

## SIDES

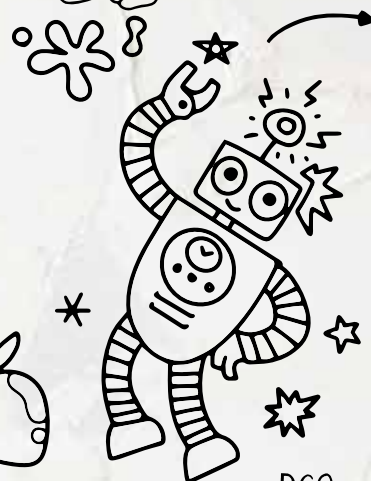
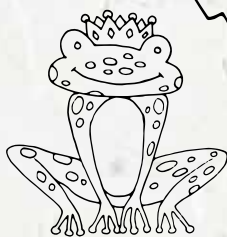
Onion Rings	35
Vegetable of the day	45
Button Mushrooms-Grilled or Crumbed	75
Crumbed Feta & Peri Peri Mayo dip	45
Asian Slaw	40
Edamame Beans	55
Falafel Bowl	95
Potato Croquettes & Cheese Sauce	45
Garlic Roll	30
Cheese Garlic Roll	40
Jalapeno Bacon Cheese Garlic Roll	50







# KIDS



BEEF BURGER

R85

MARGHERITA PIZZA

R60

CHEESEBURGER

R95

HAWAIIAN PIZZA

R65

CHOICE OF BEEF, CHICKEN OR VEG

CHICKEN & MUSHROOM PIZZA

R75

WORS ROLL

R80

SODA FLOATS

R35

BBQ PORK RIBS

R99

SHAKES

R40

CHICKEN STRIPS

R65

JUICES

R30

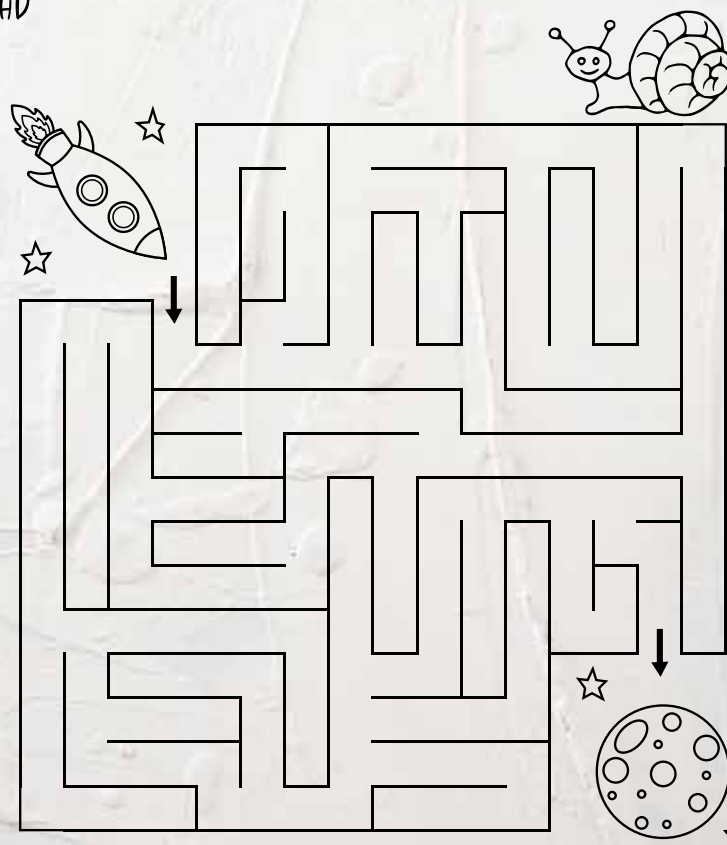
LAKE STRIPS

R65

ICE CREAM & CONE

R45

ALL THE ABOVE SERVED WITH HAND CUT CHIPS OR SALAD



# CAFÉ

<b>Americano</b>	<b>35</b>
<b>Filter Coffee</b>	<b>30</b>
<b>Single Espresso</b>	<b>28</b>
<b>Double Espresso</b>	<b>33</b>
<b>Cortado</b>	<b>36</b>
<b>Macchiato</b>	<b>30</b>
<i>Substitute Dairy Milk with either Almond Milk @ R3 or Oat Milk @ R4 for the above</i>	
<b>Cappuccino/Flat White</b> (Dbl shot)	<b>38</b>
<b>Petit Cappuccino</b>	<b>36</b>
<b>Extra Shot Espresso</b>	<b>7</b>
<b>Red Cappuccino</b>	<b>40</b>
<b>Caffe Latte</b>	<b>40</b>
<b>Mocaccino</b>	<b>43</b>
<b>Boozy Coffee</b> <del>18</del>	<b>80</b>
<i>Double tot: Jameson , Kahlua or Amarula</i>	
<b>Pot of Tea</b>	<b>32</b>
<b>Mint,Ginger &amp; Honey Water</b>	<b>29</b>
<b>Honey &amp; Lemon Water</b>	<b>18</b>
<b>Hot Chocolate</b>	<b>40</b>
<b>Milo</b>	<b>40</b>
<b>Chai Latte</b>	<b>40</b>
<b>Dirty Chai Latte</b>	<b>42</b>
<i>Substitute Dairy Milk with either Almond Milk @ R7 or Oat Milk @ R10 for the above</i>	
<b>Spring Water by Franschhoek Hills -</b>	
250ml glass	<b>25</b>
750 ml glass	<b>65</b>
<b>Sir Juice</b>	<b>42</b>
<b>Ginger Carrot Orange Juice</b>	<b>50</b>
<b>Soda</b>	<b>29</b>
<b>Freezacino</b> made with almond milk	<b>55</b>

<b>Frullato Smoothie</b>	<b>55</b>
◇ Fresh strawberries, yogurt & strawberry sorbet	
◇ Dried Mango, yogurt & mango sorbet	
◇ Fresh pineapple, yogurt & lemon sorbet	
<b>Malawi Shandy</b>	<b>70</b>
Soda Water, Ginger Ale, Cola Tonic & Bitters	
<b>Rock Shandy</b>	<b>65</b>
Lemonade, Soda & Bitters	
<b>Cordial Quencher</b>	<b>48</b>
Lemonade or Soda with Cola Tonic, Lime or Passion fruit	
<b>Iced Tea</b>	<b>35</b>
Lemon or Peach	
<b>Tisers</b>	<b>42</b>
Appletiser or Red Grapetiser	



# MILKSHAKES

## VINTAGE AND BESPOKE SHAKES

**Peppermint Crisp, Peppermint Aero & Caramel** 75

Crushed Peppermint Crisp & caramel sauce

**Ferrero Rocher** 85

Ferrero Rocher chocolates, Bar One sauce & cocoa powder

**Dirty Smurf** 80

Frozen blueberries, bubble-gum syrup, Bar One Sauce & Kit Kat chocolate

**Strawberry Wonderland** 75

Fresh strawberries, strawberry syrup, marshmallow & vermicelli candy

**Regular 50 | Large 60**

Vanilla, Lime ,Strawberry, Chocolate, Coffee, Bar One, Bubble-gum or Fruit Juice

## BOOZY SHAKES 18

**Loslyf Melktert** 90

Double tot vodka, single tot Melktert liqueur & cinnamon

**Amarula Laduma** 90

Double tot Amarula, single tot brandy & Bar One sauce

**Springbok Penalty** 90

Single tot Peppermint liqueur , double tot Amarula & Peppermint Crisp

**Tequila Lips** 95

Double tot Strawberry Lips, single tot Jose Cuervo Gold & fresh strawberries

**Regular Pedro's** 85

Double tot Jameson, Kahlua or Amarula



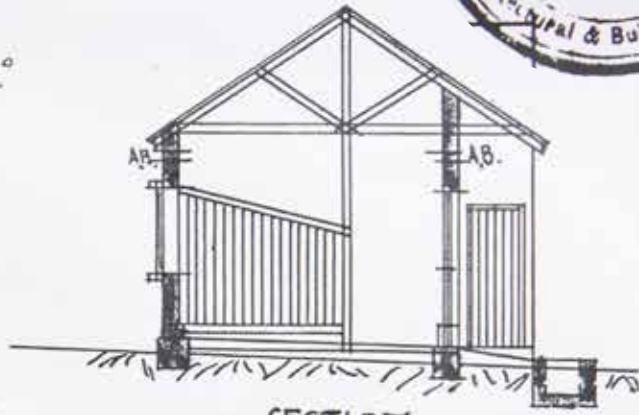
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STABLES. ON STAND 120. PARK TOWN.

FOR JAMES F. GOCK. ESQ.

SCALE. 8 FT TO 1 INCH.

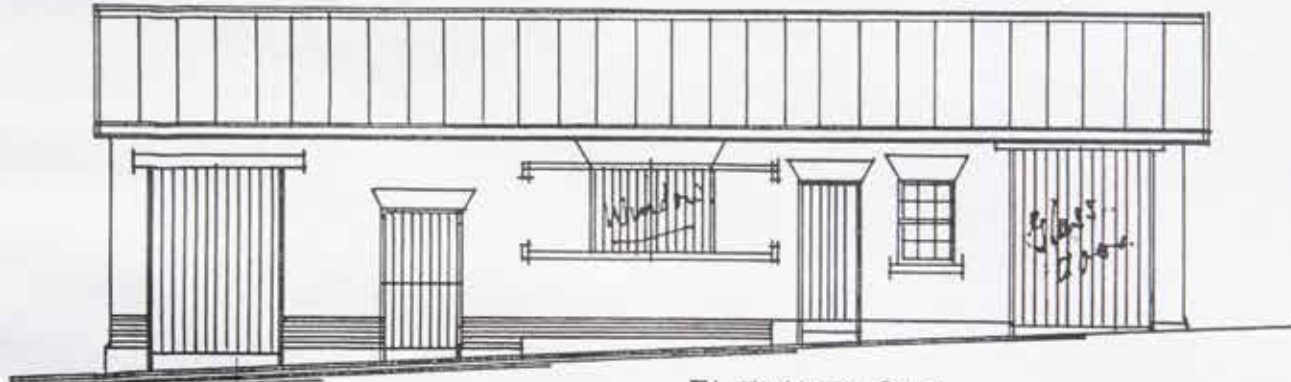
D. Macdonald Sinclair.  
REGISTERED ARCHITECT  
TRANSVAAL.



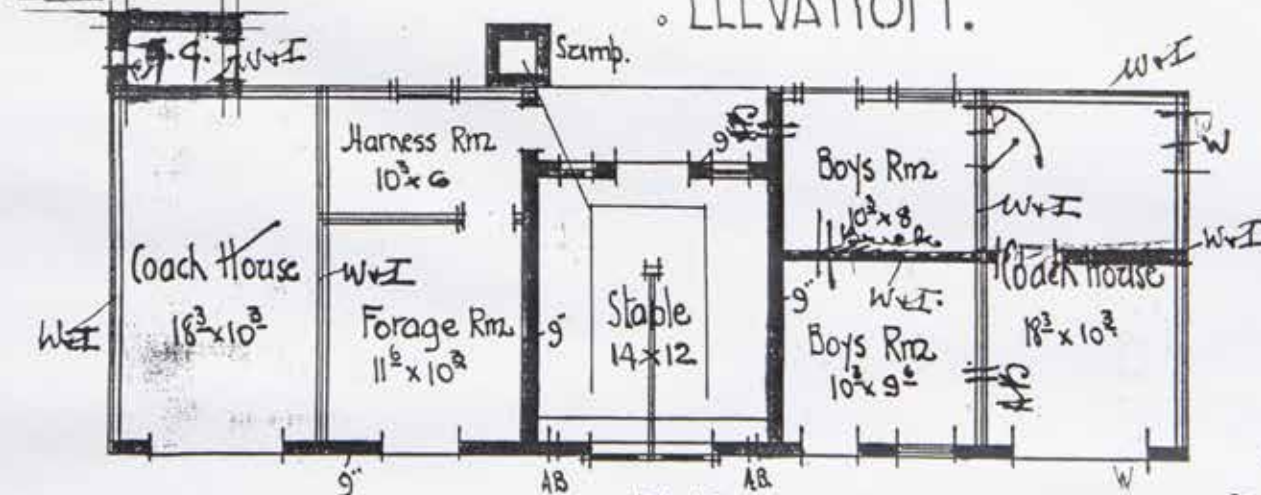
SECTION.

Vaca

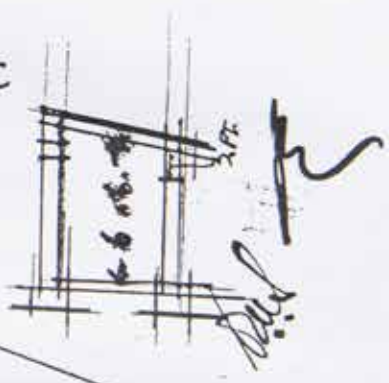
121



ELEVATION.



PLAN.



*For James F. Gock  
D. Macdonald Sinclair*

*Alban*