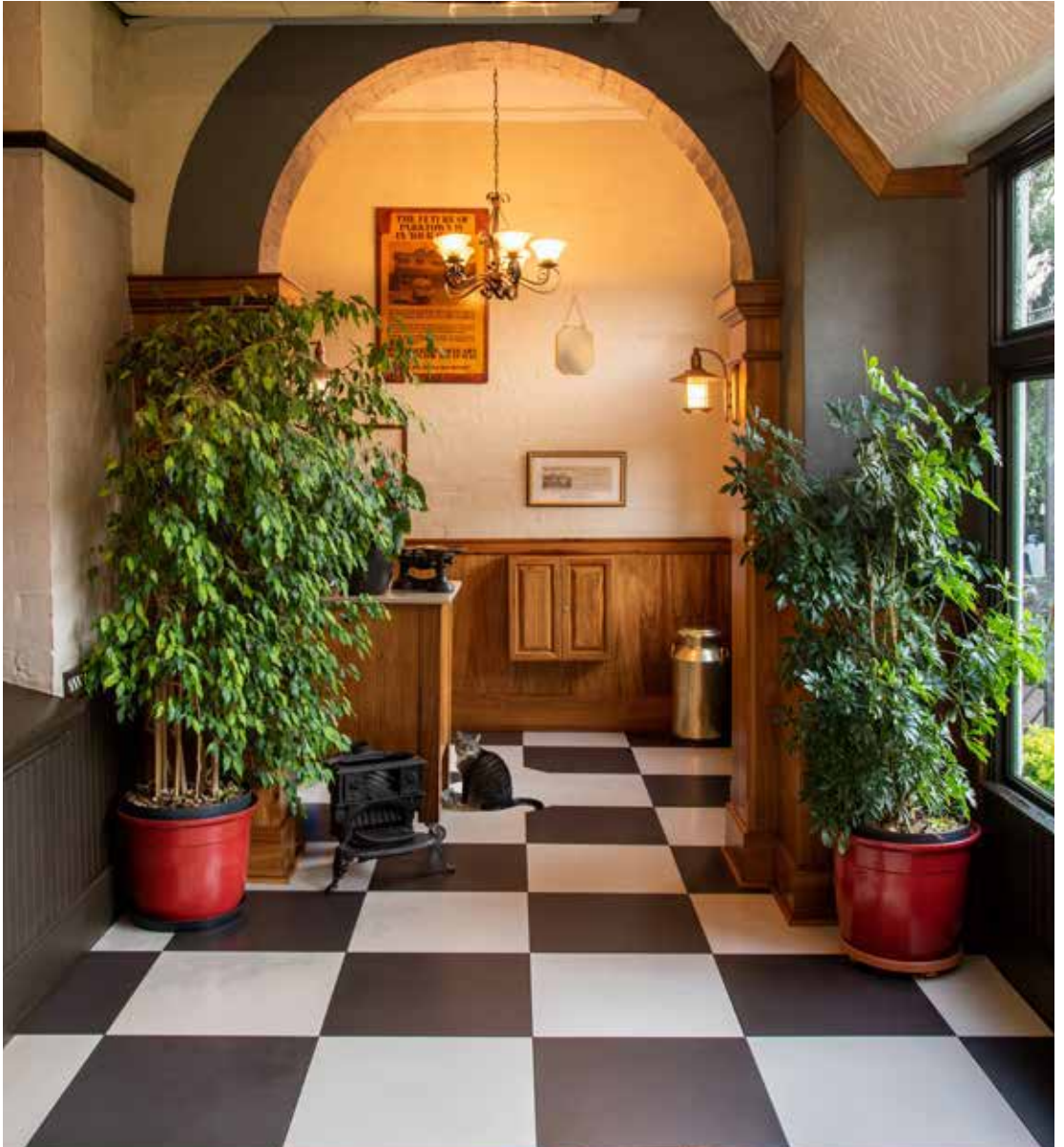


MIKES

HERITAGE HOUSE

FUNCTION MENUS



MIKES HERITAGE HOUSE

15 St. Andrew Road | Parktown



FUNCTION MENUS

Book Today at Mikes Heritage House!
011 484 2688

Terms & Conditions

- We reserve the right to charge a 100% deposit for reservations of 30 or more guests
- Bookings exceeding more than 50 guests might require a custom set menu at our own discretion.
- A 10% service charge will be charged all total final bills for tables of 4 or more guests.
- No split bills allowed unless prior arrangement has been made and agreed to.
- No mixing of Menu A and B.
- If the number exceeds 40 guests then steaks will be prepared a standard medium
- Brunch/Breakfast menu available strictly from 8am to 11am.
- Welcome drink selection must be uniform for the entire table
- Substitute Pork ribs with Beef ribs for extra R100 on Menu A and straight substitute on Menu B.
- We reserve the right to charge a full cancellation fee per non arrival.
(R150 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 or confetti 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 65% markup added on.
- Recommended welcome drink - Pimm's & Lemonade @ R 70.00.



**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
MOZZARELLA SPINACH FETA BAKE
FIRECRACKER WINGS • HERITAGE SALAD
GARLIC BREAD

MAIN COURSE

CHOOSE FROM:

CAFÉ DE PARIS RUMP

300gm rump, salt/pepper rub, flame grilled &
topped with Café De Paris butter.

BBQ PORK RIBS

300gm pork loin ribs flame grilled BBQ basted.

CHICKEN FARMHOUSE SCHNITZEL

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

CAPE HAKE

Pan grilled with lemon butter & finished off with garlic chips, fried capers & fresh rocket.

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

DESSERT

CHOOSE FROM:

LEMON CHEESECAKE
VANILLA ICE CREAM & BAR ONE SAUCE
MALVA WITH CUSTARD

R410 P/P FOR THREE COURSES
R350 FOR STARTER & MAIN
R315 FOR MAIN & DESSERT

Please note a minimum of two courses must be taken.
Optional Welcome Drink - Pimm's & Lemonade @ R70.00



FUNCTION MENU B

Welcome Drink - (Optional Extra)

STARTER

TAPAS STYLE SERVING:

PRAWN CALAMARI BOWL • DUCK SPRING ROLLS
BRIE & SPINACH BAKE WITH ONION MARMALADE
BEEF CARPACCIO • PEA AVO SALAD
GARLIC OLIVE BREAD WITH A SPICY FETA & HUMMUS DIP

MAIN COURSE

CHOOSE FROM:

MADAGASCAR FILLET

200gm fillet, flame grilled, BBQ basted, served on a green peppercorn sauce base with button mushrooms.

BBQ PORK RIBS

400gm pork loin ribs flame grilled BBQ basted.

CHICKEN CAESAR SCHNITZEL

Crumbed chicken breast, topped with baby spinach, grilled artichokes, boiled egg, crispy streaky bacon & a classic warm Caesar dressing & grated parmesan cheese.

NORWEGIAN SALMON

Pan grilled & finished off with a sundried tomato & cream caper sauce.

MEDITERRANEAN LAMB CHOPS

Marinated with lemon, olive oil, rosemary & garlic, flame grilled, with a tzatziki dip.

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

DESSERT

CHOOSE FROM:

**AMARULA DOM PEDRO
PANNA COTTA
TIRAMISU**

**R530 P/P FOR THREE COURSES
R450 FOR STARTER & MAIN
R400 FOR MAIN & DESSERT**

*Please note a minimum of two courses must be taken.
Optional Welcome Drink - Pimm's & Lemonade @ R70.00*



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 (VEGAN)

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 (VEGAN)

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 (VEGAN)

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.

R315pp for three courses

R236pp for starter & main

R215pp for main & dessert

*Please note a minimum of two courses must be taken.
Optional Welcome Drink - Pimm's & Lemonade @ R70.00*



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.

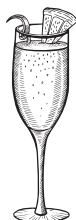
MOZAMBICAN BREAKFAST

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

R350 for two courses

R230 for main only



MORNING PICK ME UP

MIMOSA	70
APEROL SPRITZ	95
PIMMS & LEMONADE	70

SERVED FROM 10H00