



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

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

Short Rib

180

Red Wine braised & served on a papertert base.

Lime & Avo Squid

132

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

Za'atar Chilli Prawn Skewers

230

6 x Queen Prawns pan grilled with Za'atar seasoning & chilli lemon butter.

Classic Snails

120

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

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

40

Chicken Wings

109

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

Mozzarella Mushrooms

105

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

♦ *substitute bacon with Danish feta or avo*



Table serving.
Lamb Empanadas, Duck Spring Rolls
& onion rings.



Beef Tataki

Polenta Haloumi Fries

105

Served with a jalapeno cheese dip.

Duck Spring Rolls

140

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

Lamb Empanadas

130

Foldover crumbed pastry filled with spicy lamb curry mince & served with a curry sauce on the side.

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

280

Beef Tataki

260

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

Garlic Roll

◇ classic garlic

40

◇ cheese garlic

49

◇ jalapeno bacon cheese garlic

65

Creamy Peri Peri Livers

95

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

Peppadew Poppers

99

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

LIGHT MEALS

Saag Aloo Veg Curry Bake **150**
Potatoes, beans, spinach, seasonal veg prepared with curry spices & oven baked. Served with tzatziki.

Porcini & Artichoke Rice **170**
Cherry tomatoes, artichokes & porcini mushrooms with reduced vegetable stock ,tomato paste, a dash of coconut cream and simmered with basmati rice.

Falafel Bowl **110**
Falafel balls with fresh rocket, a cucumber, tomato & red onion salsa. Served with tahini and tzatziki.

Vintage Brinjal Bake **140**
Layers of grilled brinjal oven baked with parmesan cheese & napolitana sauce. Finished with melted mozzarella on serving & fresh rocket.

Stir Fry **145**
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* **65**

Spinach & Ricotta Cannelloni **155**
Pasta tubes with spinach & ricotta cheese oven baked with napoletana, parmesan bechamel sauce & mozzarella.

Seared Tuna Nicoise Salad **199**
Yellow Fin Tuna seared ,sliced & served with wilted green beans ,baby potatoes,calamata olives, red onion poached eggs & cherry tomatoes.

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.

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.

Heritage Caesar Salad **180**
Romaine lettuce,grilled broccoli, artichokes, chicken breast served with poached eggs, crispy parma ham, grated grana padano cheese & dressed with a Caesar dressing.

Classic Seafood Bowl **230**
Grilled calamari tubes & three deshelled queen prawns served with Asian pickled slaw or basmati rice, avo & fresh coriander.



Green Seafood Bowl

Steak Bowl **250**

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

Biltong & Avo salad **180**

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

Mediterranean Corn Salad **155**

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**

Heritage Salad **110**

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

Salmon Salad **290**

Grilled 125gm Norwegian Salmon on a bed of chopped lettuce, cucumber & spinach dressed with vinaigrette & finished off with haloumi, poached egg & caper berries.

Brinjal Chicken Salad **170**

Grilled baby marrow & brinjal with marinated white onion, fresh tomato, topped with grilled chicken breast & rocket.



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

Fillet	200gm	260
	300gm	370
Sirloin	200gm	190
Tomahawk	600gm	450
T-Bone	450gm	295
Rump	300gm	260
Ribeye	300gm	350
Picanha-Rump Cap	300gm	270
Jersey Sirloin	400gm	299
<i>(Bone in)</i>		

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.

◇ Madagascar Pepper	40
◇ Peri Peri	40
◇ Gouda Cheese	40
◇ Spicy Ginger Soy	40
◇ Creamy Mushroom	40
◇ Blue Cheese	50
◇ Roasted Garlic	40
◇ Monkey Gland	40
◇ Biltong Brandy	50
◇ Cheese Jalapeno	40



Mixed Grill



Prawn Jalapeno Rump

SIGNATURES

Prawn Jalapeno Rump **350**
300gm rump salt & pepper rub, with jalapeno cream cheese, three deshelled lemon butter grilled prawns & avo

Camembert Madagascar Ribeye **390**
300gm ribeye BBQ basted, with melted camembert cheese filling on a green peppercorn sauce base & avo

Cape Town Fillet **299**
200gm fillet BBQ basted, topped with grilled black mushroom, crispy streaky bacon, gouda cheese sauce & grated cheddar cheese.



Fillet Perini

Fillet Perini **299**
200gm fillet salt & pepper rub, & topped with creamy chicken livers peri peri

Surf & Turf **330**
200gm sirloin salt & pepper rub, served with prawn herb butter & four queen prawns grilled with lemon butter.

Bone Marrow Sirloin **360**
400gm Jersey Sirloin bone in, salt & pepper rub, served sliced with grilled mushrooms & bone marrow biltong butter.

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

Pickle Juice-Brined Pork T-Bone

250

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.

Eisbein

SQ

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

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

BRM Loin Pork Ribs

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

◇ 300gm

230

◇ 450gm

330

◇ 600gm

440

BRM Belly Beef Ribs

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

◇ 500gm

350

◇ 1kg

680

Lamb Chops





Norwegian Salmon

CHICKEN & FISH

Tomato Herb Chicken Breast 199

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

Peri Peri Chicken

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

♦ **Half 170**

♦ **Full 320**

Farmhouse Schnitzel

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

♦ **Chicken 190**

♦ **Sirloin 225**



Peri Peri Chicken



Tomato Herb Chicken Breast

Thai Chicken Curry 195

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 99**

Seafood Curry 360

Combination of hake, prawns, Falkland's calamari & mussels 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.

Cape Hake 170

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

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

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.

Falklands Calamari**240**

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

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.

Shellfish platter

SQ

1 crayfish tail, 1 large tiger prawn, 2 XL langoustines & 6 queen prawns, pan grilled with lemon butter, paprika & parsley.

T-Bone & Wings

365

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

Rib & Wings

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

330

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

430

Rib & Peri Peri Chicken

360

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

Rib & Prawns

SQ

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

Rib & Lamb Chops

455

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

Tomahawk & Wings

500

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

Mixed Grill

580

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

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



135

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

Sun Kissed

185

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

Super



175

Cheddar cheese, crispy streaky bacon & fried egg.

Bloom

185

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

Shack

170

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

Big Korn

185

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

Oceans 15

210

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

Jumping Jack



170

Grilled white onion, jalapenos & cheddar slice

Heritage

199

Pickle, horseradish mayo, cheddar slice, onion chutney & crispy parma ham

Jaw Breaker



220

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

Gyro

185

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

Mad Cam

185

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	40
Gouda Cheese	40
Creamy Mushroom	40
Roasted Garlic	40
Biltong Brandy	50
Peri Peri	40
Spicy Ginger Soy	40
Blue Cheese	50
Monkey Gland	40
Cheese Jalapeno	40

DIPS

Tarter	30
Chilli Mayo	30
Sweet Chilli	30
Tzatziki	30
Tahini	30

SIDES

Onion Rings	50
Vegetable of the day	55
Button Mushrooms-Grilled or Crumbed	80
Crumbed Feta & Peri Peri Mayo dip	45
Asian Slaw	50
Edamame Beans	55
Falafel Bowl	110
Potato Croquettes & Cheese Sauce	55
Garlic Roll	40
Cheese Garlic Roll	49
Jalapeno Bacon Cheese Garlic Roll	65
Paptert Sticks with a Chakalaka dip	60





CAFÉ

Americano	40
Filter Coffee	35
Single Espresso	32
Double Espresso	39
Cortado	40
Macchiato	34

Substitute Dairy Milk with either Almond Milk @ R5 or Oat Milk @ R6 for the above

Cappuccino/Flat White (Dbl shot)	44
Petit Cappuccino	40
Extra Shot Espresso	8
Red Cappuccino	44
Caffe Latte	44
Mocaccino	47
Boozy Coffee 18	99

Double tot: Jameson , Kahlua or Amarula

Pot of Tea	39
Mint,Ginger & Honey Water	35
Honey & Lemon Water	20
Hot Chocolate	49
Milo	49
Chai Latte	49
Dirty Chai Latte	49

Substitute Dairy Milk with either Almond Milk @ R7 or Oat Milk @ R10 for the above

Spring Water by Franschhoek Hills -	
250ml glass	28
750 ml glass	70
Sir Juice	50
Ginger Carrot Orange Juice	70
Soda	35
Freezacino made with almond milk	70

Frullato Smoothie	70
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- ♦ Fresh strawberries, yogurt & strawberry sorbet
- ♦ Dried Mango, yogurt & mango sorbet
- ♦ Fresh pineapple, yogurt & lemon sorbet

Malawi Shandy	85
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Soda Water, Ginger Ale, Cola Tonic & Bitters

Rock Shandy	80
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Lemonade, Soda & Bitters

Cordial Quencher	55
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Lemonade or Soda with Cola Tonic, Lime or Passion fruit

Iced Tea	42
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Lemon or Peach

Tisers	49
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Appletiser or Red Grapetiser



MILKSHAKES

VINTAGE AND BESPOKE SHAKES

Peppermint Crisp, Peppermint Aero & Caramel 80

Crushed Peppermint Crisp & caramel sauce

Ferrero Rocher 90

Ferrero Rocher chocolates, Bar One sauce & cocoa powder

Dirty Smurf 85

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

Strawberry Wonderland 80

Fresh strawberries, strawberry syrup, marshmallow & vermicelli candy

Regular 55 | Large 65

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

BOOZY SHAKES

18

Loslyf Melktert 95

Double tot vodka,single tot Melktert liqueur & cinnamon

Amarula Laduma 95

Double tot Amarula,single tot brandy & Bar One sauce

Springbok Penalty 95

Single tot Peppermint liqueur ,double tot Amarula & Peppermint Crisp

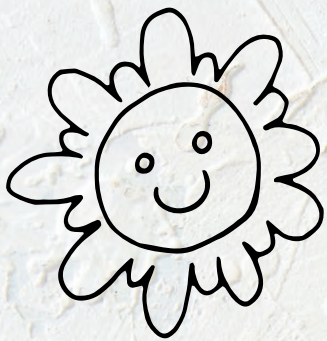
Tequila Lips 98

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

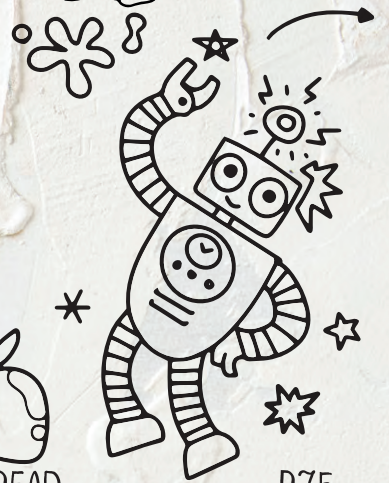
Regular Pedro's 90

Double tot Jameson, Kahlua or Amarula





KIDS



BEEF BURGER

R110

CHEESEBURGER

R120

CHOICE OF BEEF, CHICKEN OR VEG

WORS ROLL

R95

BBQ PORK RIBS

R120

CHICKEN STRIPS

R85

WAKE STRIPS

R85

MARGHERITA FLAT BREAD

R75

HAWAIIAN FLAT BREAD

R85

CHICKEN & MUSHROOM FLAT BREAD

R95

SODA FLOATS

R50

SHAKES

R50

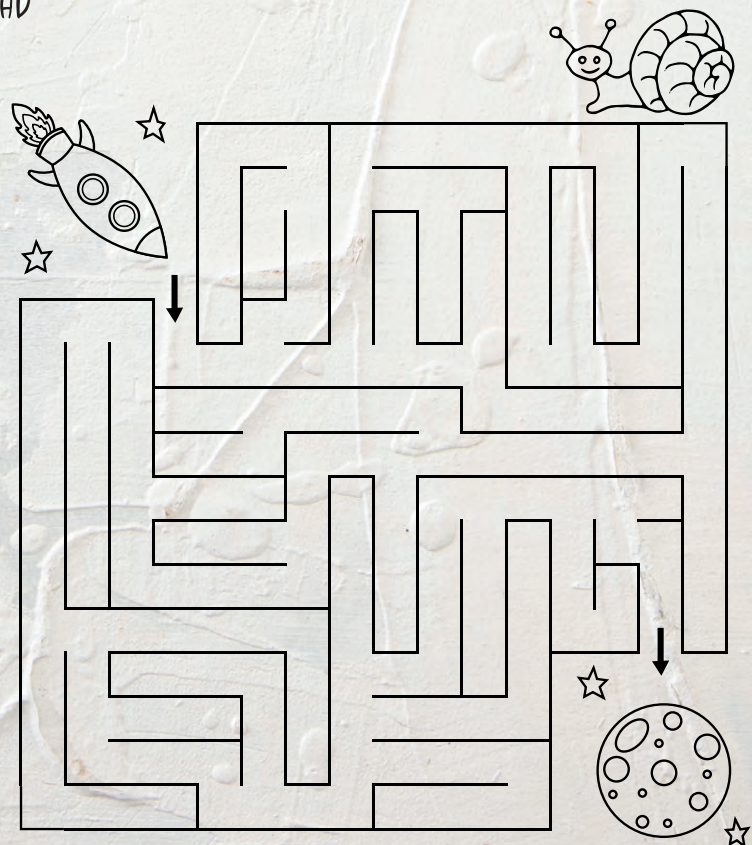
JUICES

R45

ICE CREAM & CONE

R55

ALL THE ABOVE SERVED WITH HAND CUT CHIPS OR SALAD



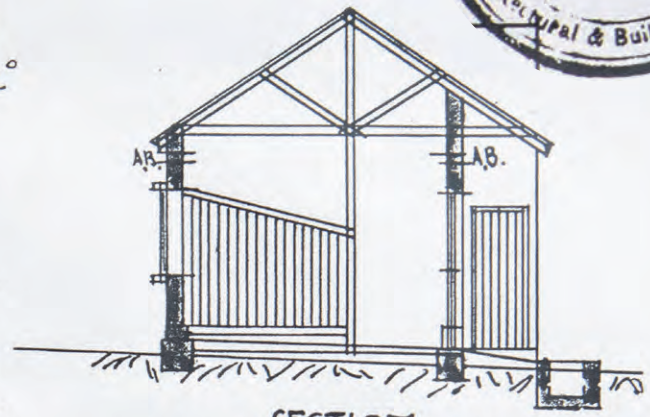
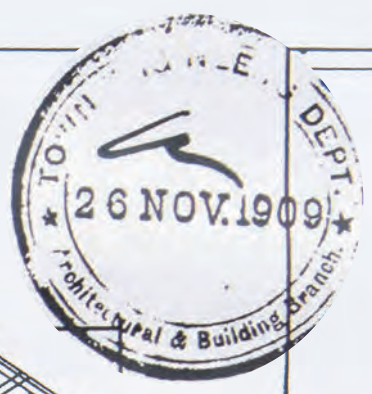
26102

STABLES. ON STAND 120. PARK TOWN.

FOR JAMES F. GOCK. ESQ.

SCALE. 8 FT TO 1 INCH.

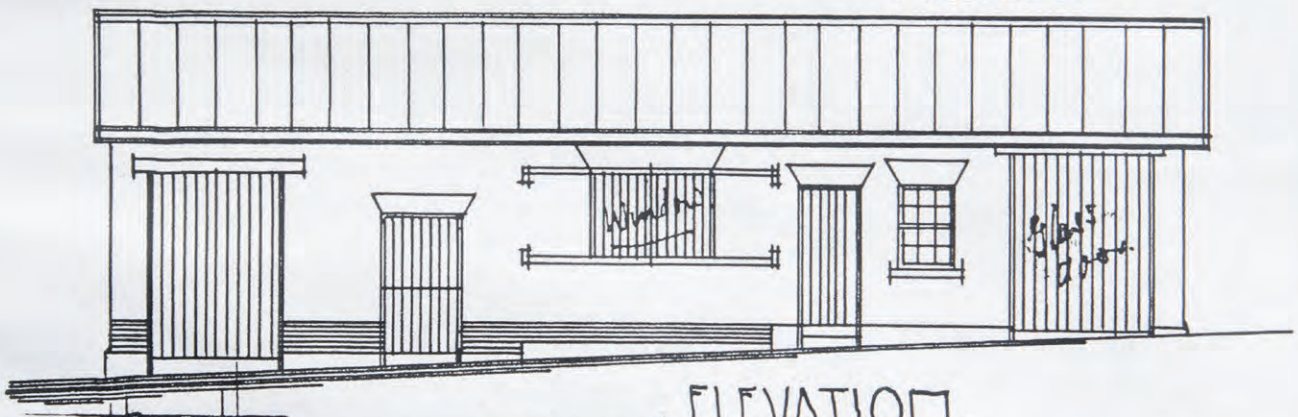
D. Macdonald Sinclair.
REGISTERED ARCHITECT
TRANSVAAL.



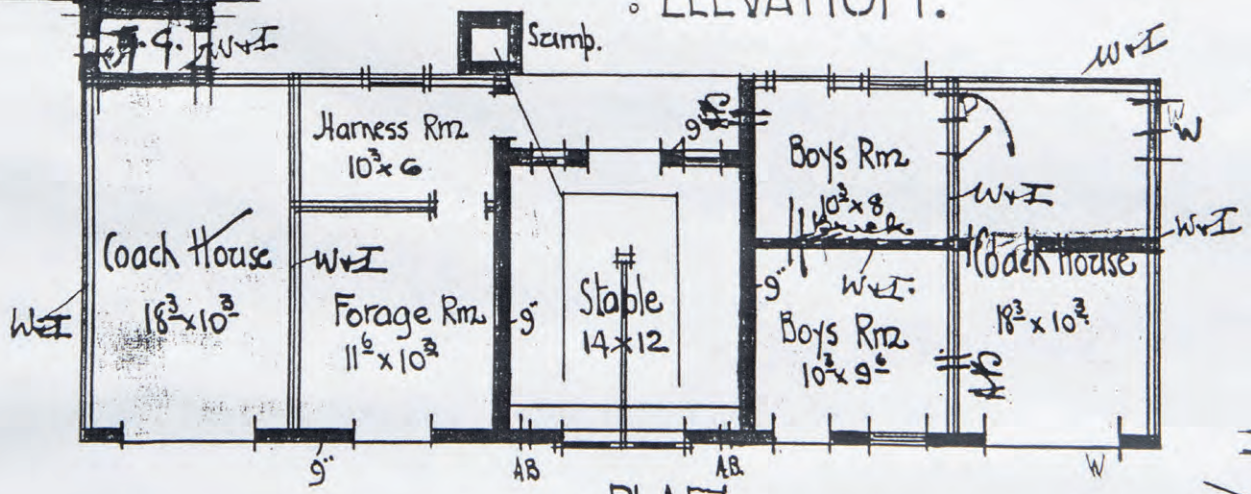
SECTION.

Vaca

121



ELEVATION.



PLAN.

*for James F. Gock
the Smiths*



Albany