1904

APPETIZERS

JALAPENO POPPERS 65
Four jalapenos filled with mozzarella cheese, crumbed and served golden with a ranch dip

CORNMEAL BUTTERMILK FRIED CRISPY PRAWNS 65
Quick fried and served with a hissy fit dip

LOUISIANNA CHEESY PRAWN BAKE 79
Six prawns seasoned southern style, covered with cheese, oven baked served with toasted sour bread

VOODOO CHICKEN WINGS OR HICKORY SMOKED BBQ 49
Six buffalo wings tossed in a choice of our spicy chili or maple Hickory smoked BBQ sauce

SNAILS GORGONZOLA & PARMESAN CRUSTED CHEESE 59
Snails panned in garlic butter, topped with Gorgonzola and Parmesan cheese, top grilled and served with toast

CAST-IRON PANNED FRESH MUSSELS 70
Fresh mussels panned in a cast-iron pan with cream, garlic, parsley and white wine

CRISPY SALT & PEPPER SQUID 77
Squid lightly dusted with seasoning and flash fried

SOUTHERN STYLE SAUTEED CHICKEN LIVERS 54
Fresh chicken livers panned with onion, herbs, cayenne pepper, smoked paprika, tomato and cream

SOUP & CHOWDER

SMOKED TOMATO, BEAN & CHORIZO	65
MUSSEL CHOWDER	79
HEARTY VEGETABLE	59
VELVET CHICKEN NOODLE	59

ON THE SIDE

OUR SIDES PLAY WELL WITH MOST DISHES GET SOME FOR THE TABLE OR KEEP THEM ALL TO YOURSELF

PIT SMOKED BBQ BEANS (ADD CHILI +5)	15
HOUSE 'SLAW	12
CREAMY SMASHED POTATO	20
BUTTERMILK DUNKED & FRIED ONION RINGS	12
SEASONAL VEGETABLES	35
CORN BREAD	16

NACHOS

OUR NACHOS ARE MADE FROM ORGANIC CORN AND SEASONED WITH SEA SALT SERVED WITH A HOUSE MADE GUACAMOLE AND SALSA DIP

CAJUN PRAWN 89
Topped with cajun spiced prawns, jalapenos, cheese, salsa and guacamole dip

ALL-AMERICAN 85
Topped with our All-American chili ground beef, cheese, salsa and guacamole dip

CRISPY BACON 79
Topped with crispy bacon bits, jalapenos, cheese, salsa and guacamole dip

PULLED PORK 79
Topped with pulled pork, jalapenos, cheese, salsa and guacamole dip

PROPER HAMBURGERS

WE DO NOT VIEW THIS MEAL AS FAST FOOD, PLEASE CHILL WITH FRIENDS AND FAMILY WHILST WE DESIGN YOUR BURGER. OUR HAMBURGERS ARE HOUSE-MADE FROM FRESHLY GROUND PRIME BEEF (200g) NO MSG OR ARTIFICIAL BINDING AGENTS ARE USED. YOUR BURGER PATTY WILL BE GRILLED MEDIUM UNLESS SPECIFIED OTHERWISE.

ALL BURGERS ARE SERVED WITH FRIES — ADD ONION RINGS +12

CLASSIC 1904 69
The original invented by Fletcher Davis in 1904, which took the world by storm. Patty, tomato, red onion, home made pickles, served between two slices of toasted sour dough bread

GAGAPALOOZA 89
Our burger in honour of Lady Gaga's favourite, with tomato, caramelized onion, brie and avocado

AGED CHEDDAR AND BACON 89
Patty, bacon, aged cheddar cheese, tomato, red onion, mustard and pickles

BACON & BLUE CHEESE 89
Patty, streaky bacon, blue cheese and red onion

AGED CHEDDAR & CARAMELIZED ONION 89
Patty, aged cheddar cheese, caramelized onion and pickles

THE STOCKYARD MARROW BURGER 89
Patty, bone marrow butter, blue cheese and fried onion rings

LOCK STOCK & DOUBLE BARREL 99
Two patties, tomato, red onion, pickles and mustard

FLAT IRON CHICKEN FILLET 69
Chargrilled chicken fillet, topped with tomato, avocado and mayonnaise

MUCHO NACHOS 79
Patty, nachos, guacamole, aged cheddar, jalapenos and salsa

THE BEEFSTER 99
Patty, cheese, beef pastrami, pickles and mustard

FOOLPROOF JUCY LUCY 89
Patty filled with mozzarella cheese, tomato, onion with diced pickles and mayonnaise

VEGETARIAN FALAFEL (V) 85
Falafel, tomato, avocado, red onion and pimento sauce

GOURMET HOT DOGS

OVER ONE BILLION HOT DOGS ARE SOLD ANNUALLY IN AMERICA. WE HAVE SELECTED FOUR HOT DOGS FROM VARIOUS REGIONS WITHIN THE U.S.A, SOURCING ONLY THE FINEST SMOKED SAUSAGES TO TANTALIZE YOUR TASTE BUDS.

ADD FRIES (SKINNY / RUSTIC) +10 — ADD ONION RINGS +12

NEW YORK 69
Frank, sauerkraut, onion puree and pickles

CONEY ISLAND 75
Frank, shredded cheddar, remoulade and chopped onions

MICHIGAN 79
Frank, all-amercan chili ground beef and grated cheese

SEATTLE 75
Frank, cream cheese, grilled onions, sliced jalapenos and sriracha sauce

REAL LOW 'N SLOW SMOKED BBQ

OUR SMOKIN HOT "FAT BOY" SMOKER IS BORN AND BRED IN SHREVERPORT TENNESSEE. WE FIRE IT UP USING LUMP WOOD CHARCOAL AND SMOKE USING APPLE, MAPLE, HICKORY OR OAK WOOD.

PULLED PORK OR PULLED BRISKET BUN 79
Pit smoked pulled pork or brisket served in a bun

LOW AND SLOW BRISKET 139
Sliced beef brisket smoked with apple wood for 14 hours, served with house slaw, pit smoked beans and fries

SMOKED RIBS & PULLED PORK OR BRISKET COMBO 169
400g St Louis cut slab of ribs, slow pit smoked pulled pork or brisket served with house 'slaw and fries

PULLED SMOKED BBQ CHICKEN & PULLED PORK COMBO 129
Served with house slaw, pit smoked beans

PULLED BRISKET & PULLED PORK COMBO 129
Served with house 'slaw pit smoked beans and fries

PULLED SLOW SMOKED BEEF BRISKET 99
Served with house 'slaw, pit smoked beans and fries

PRISON PLATTER 95
Pulled pork or brisket, house 'slaw, pit smoked beans & fries

LEAFY GREEN SALADS

CAESAR 79
All-time classic add chicken +20

WALDORF 75
Fresh greens, apples, walnuts, celery, raisins and mayonnaise

BACON & BLUE CHEESE SALAD 84
Fresh greens, red onion, tomatoes, celery, roquefort cheese, crispy bacon and our creamy dressing

NEW ORLEANS CAJUN CHICKEN 95
Fresh greens, cajun grilled chicken breast, avocado, red onion, mixed peppers and peppadews

SMOKED SALMON AND CHIVES 99
Fresh greens, mixed pepper, smoked salmon trout, avocado, tomatoes and chives

HEALTH SALAD 70
Fresh greens, grated carrot, chic peas, peppadew, feta, lentils and balsamic dressing

FISH CAKE SALAD 99
Fresh greens, mixed peppers, tomatoes, topped with a fresh fish cake and cilantro

ARUGULA 79
Wild rocket, Parma ham, peppers, olives, red onion, tomatoes and Parmesan shavings

EPIC PULLED CHICKEN 89
Fresh greens, red onion, apple, celery and slow smoked warm pulled chicken

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CHOICE CUT STEAK

OUR STEAKS ARE GRADE A PRIME BEEF CHARGRILLED TO YOUR LIKING, SPRINKLED WITH A PINCH OF COARSE SEA SALT, CRACKED BLACK PEPPER, THYME AND SERVED WITH FRIES.

TOMMAHAWK 600g 159
Mature grass fed sirloin on the bone, dry aged for 28 days

T.BONE 600g 159
Best of both worlds

MANHATTAN 200g/300g 149/179
Fillet topped with prawns panned in a garlic, lemon, parsley and white wine sauce

PORTERHOUSE 300g 129
Prime sirloin aged for 21 days

RIB EYE 300g 139
America's favourite cut of prime beef, full of flavour

THE DUKE FILLET 200g/300g 149/179
Grass fed fillet grilled and panned in a creamy garlic, Jim Beam bourbon & caper reduction

GRASS FED FILLET 200g/300g 119/149
Grass fed fillet done just the way you like it

RUMP 300g/500g 129/169
Tender matured prime cut of beef

BACON AND JALAPENO RUMP 300g 139
Prime rump topped with a jalapeno creamy cheese sauce and crispy bacon

RED HARISSA RUMP 300g 145
Harissa room temperature blend of roasted red peppers, garlic, coriander, herbs and spices and a splash of sriracha hot sauce

SIGNATURE STEAK

SAUCES

CRACKED BLACK PEPPER 30
MANHATTAN 30
ROASTED WILD MUSHROOM 30
BACON AND MUSHROOM 30
CHEESY PRAWN 30
CHEESY BACON AND JALAPENO 30
ROQUEFORT 30
THE DUKE 30
BERNAISE SAUCE 30

BUFFALO WINGS

X12 BUFFALO WINGS TOSSED IN YOUR CHOICE OF SAUCE, SERVED WITH FRIES AND A CHOICE OF ROQUEFORT OR AGED CHEDDAR CHEESE DIP

VOODOO STINGER (HEAT & FLAVOUR) 99
HICKORY SMOKED STICKY BBQ 99
MILD (SPICY NO STING) 99
SX3 (SWEET, SASSY, STICKY) 99

SMOKED BBQ RIBS

SUCCULENT ST LOUIS CUT PORK SPARE RIBS HOT SMOKED IN OUR IN-HOUSE TENNESSEE "FAT BOY" SMOKER WITH APPLE WOOD, SERVED WITH FRIES

SLAB 400g 139
SLAB 600g 179
SLAB 1kg 279
RIB & WING COMBO 169
Slab of ribs 400g and six wings, served with fries

PASTA

SAN DIEGO FILLET LINGUINE 99
Strips of fillet pan fried with garlic, thyme and mushrooms, tossed in linguine and parmesan cheese

PRAWN LINGUINE 129
Panned prawns, hint of sriracha, fresh tomato and garlic

CHICKEN & MUSHROOM ALFREDO 89
Chicken and mushroom alfredo tossed in cream, parsley and a touch of garlic

BRAISED BEEF SHORT RIB RAGU PENNE 105
Slow braised short ribs with ripened tomato, thyme, port, red wine and shallots, tossed in penne and pecorino romano

SPAGHETTI & MEAT BALLS 95
Freshly ground meat balls sauteed and panned in a fresh tomato Napoletano sauce served on spaghetti

THREE CHEESE MAC & CHEESE 89
Classic mac & cheese with Emmental, aged cheddar & mozzarella

FRIES

CLASSIC 25
CHILI CHEESE 40
CHEESE 32
BACON CHEESE 39
PULLED PORK & CHEESE 49

SOUL FOOD

MULLIGAN BEEF STEW 110
Staple dish that warmed the hearts of miners during the goldrush era made of prime beef, leeks, carrots, celery, fresh tomato, molasses and dark ale, served with creamy smashed potato

LAMB LOIN CHOPS 159
Three chargrilled lamb loin chops with coarse sea salt, cracked black pepper, thyme, served with mash

SETTLERS PIE 99
Ask your waiter for the pie of the day

LAMB CASSEROLE 129
Slow cooked tender lamb, prepared with chic peas, fresh herbs, tomato and served with smashed potato

SLOW ROASTED LAMB SHANK 189
Lamb shank roasted with fresh tomato, thyme, red port and served with smashed potatoes or seasonal vegetables

CALIFORNIAN CHICKEN BREASTS 110
Fillet of chicken breast flame grilled, topped with prawns and a creamy garlic and white wine sauce

BUTTERNUT, CHIC PEA AND SWEET POTATO CASSEROLE (V) 110
Served with smashed potato or rice

CHICKEN & PRAWN GUMBO 129
This South Eastern Louisianna classic has been around since 1802. A hearty dish served with savoury rice

CAJUN BLACKENED HAKE & FRIES 149
Fillet of hake, blackened with cajun butter, flat grilled and draped with avocado (subject to availability)

FISHERMAN'S CATCH SQ
Ask your waiter what the boat brought in

GRILLED PRAWNS SQ
One dozen butterflied queen prawns delicately grilled, served with a creamy lemon butter or red chili and lime sauce

YANKEE FISH CAKES 99
Two fresh fish cakes, served with fries and house' slaw

GRILLED CALAMARI 300g 179
Falklands calamari grilled and served with a creamy lemon butter or red chili lime sauce

SALT & PEPPER FRIED SQUID HEADS 300g 179
Squid heads dusted in seasoned flour and served crispy

BEER BATTERED HAKE 149
Hake dipped in IPA beer batter, flash fried served with fries or fresh garden salad

SANDWICHES & BAGELS

SAMPLE OUR COAST TO COAST AMERICAN DINER CLASSIC SANDWICHES, BAGELS & SUBS
ALL FRESHLY BAKED AND SERVED WITH OUR HOUSE 'SLAW OR A FRESH GARDEN SALAD

MEATBALL SUB 89
Fresh sub filled with house ground beef meatballs, simmered in a napolitana sauce, topped with cheese, bacon bits and top grilled

CLUBHOUSE 89
Originated in 1899 at the Saratoga Springs Gambling Club. Triple layered toasted classic of bacon, smoked chicken, sriracha mayo, lettuce & tomato

REUBEN 89
Sliced homemade pastrami, sauerkraut, melted cheese and our thousand island sauce

PO' BOY 89
The Martin brothers handed out this sandwich to the New Orleans striking streetcar workers in sympathy of them – a baguette filled with crispy fried prawns, lettuce, tomato and a New Orleans-styled rémoulade

PHILLY CHEESE STEAK ROLL 110
Tender thinly sliced grilled fillet 200g, with pickles, mustard, topped with cheese and top grilled

SMOKED SALMON TROUT & AVOCADO BAGEL 99
Fresh bagel with smoked salmon trout, avo and cream cheese

BBQ PULLED WRAP (PORK, CHICKEN OR BRISKET) 89

VEGETARIAN WRAP 89
Brinjal, haloumi, peppadews, sundried tomato and yoghurt

SMOKED CHICKEN & AVOCADO WRAP 89
Rocket, tomato, avocado and apple smoked pulled chicken

SPICY CHICKEN, PRAWN & AVOCADO WRAP 99
Chicken, grilled prawns and avocado with sriracha mayo

CUBAN 99
Cuban bread, brushed with butter, Filled with house smoked pastrami, cheese, pickles and roasted red pepper harissa

TOASTED CHICKEN MAYO 49
Smoked chicken mayo toasted in a choice of rye or sour bread

GRILLED CHEESE 49
American style toasted cheese and tomato

ADD FRIES (SKINNY / RUSTIC) +10 ADD ONION RINGS +12

ON THE SIDE

MAKE A MEAL OF IT BY ADDING SOME CLASSIC 1904 SIDES FOR THE TABLE OR KEEP THEM ALL TO YOURSELF

SEE REVERSE FOR DETAILS

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BREAKFAST

KICK START YOUR DAY THE 1904 WAY. CHOOSE BETWEEN WOOD SMOKED BELLY STREAKY BACON OR WOOD SMOKED BACK BACON. TOAST, YOUR CHOICE OF SOUR BREAD, RYE, MILK LOAF OR HEALTH. ALL OUR EGGS ARE FREE RANGE.

FLAP JACK, MAPLE SYRUP & SMOKED BACON STACK 55

FRENCH TOAST & MAPLE SYRUP 59
Two slices of milk loaf, maple syrup & streaky bacon

HILLY BILLY WAFFLE 59
Buttermilk waffle topped with streaky bacon, two fried eggs, maple syrup and cream cheese

CORN FRITTER (V) 59
Two corn fritters topped with avocado and a tomato chutney
Add bacon +15

THREE EGG OMELETTE 30
Three eggs, Mozzarella cheese, aged cheddar cheese

Additional toppings
Tomato +6, Cheddar +12, Feta +12, Jalapeno +6, Bacon +19, Mushrooms +15, Peppers +7, Onion +7, Hickory ham +19, All-American chili or Savoury mince +16, Smoked salmon trout +59

FRITTATA 79
Three eggs, pimmento pesto, cherry tomatoes, chorizo & aged cheddar cheese

VEGGIE FRITTATA 75
3 eggs, red harissa, peppers, mushrooms, cherry tomato, sweet corn and mozzarella cheese

HANGOVER BUN 79
Pulled pork or brisket, fried egg served on a Brioche roll

BENEDICT ROYALE 99
Two poached eggs laced with Hollandaise sauce served on a English muffin with smoked salmon trout

EGGS BENEDICT 65
Two poached eggs laced with Hollandaise sauce, served on English muffins with smoked bacon

MUSHROOM BENEDICT (V) 69
Two poached eggs laced with Hollandaise sauce served on an English muffin with sauteed mushrooms and tarragon

CORNED BEEF HASH BROWN 79
House made corned beef, smoked bacon and two eggs

THE LUMBERJACK 90
Two eggs, bacon, free range pork or beef sausage, pit smoked beans, roasted tomato relish, fries and a slice of toast

QUICK 'N EASY 39
One egg, bacon, grilled tomato and a slice of toast

SOUTHERN COMFORT 90
Two eggs, streaky bacon, beef patty, pit smoked BBQ beans, grilled tomato, served with a slice of toast

ALL-AMERICAN CHILI, POACHED EGG ON TOAST 79
Traditional Southwestern American recipe of ground beef, kidney beans and chili, simmered low and slow

PASTRIES

CROISSANT	33
CROISSANT WITH CHEESE	39
BUTTERMILK SCONE WITH JAM	29

HEALTHY TREATS

OUR HEALTHY BREAKFAST OPTIONS ARE PACKED WITH FLAVOR AND LOW IN GUILT PERFECT FOR A LIGHTER START TO THE DAY OR AS A POST WORKOUT MEAL.

GRANOLA LAYERED 70
Served with yoghurt, berries and apple

HOT OATS 37

FRESH FRUIT SALAD 48
Add yoghurt +7 Add yoghurt and granola +15

BANANA CRUMBLE 55
Banana, muesli & yoghurt

SMOKED SALMON TROUT & AVOCADO 95
With two poached free range eggs & avocado

SMASHED AVOCADO & TWO POACHED EGGS 99
Served on toasted rye

— WAFFLES & FLAPJACKS —

OUR SIGNATURE HOMESTYLE BUTTERMILK RECIPE WAFFLES OR FLAPJACKS SERVED WITH YOUR CHOICE OF ICE CREAM, SYRUP OR HONEY

BANANA CARAMEL & NUT	35
BLUBERRIES	38
ORIGINAL BUTTERMILK	28
MARS BAR	42

KIDDIE'S MENU

BREAKFAST

TOAD IN THE HOLE 29
Served with two rashers of bacon

BACON, EGG AND FRIES 35

ONE SLICE FRENCH MILK LOAF TOAST 24
Served with either syrup or honey

NUTELLA AND FRESH CROISSANT 35

BUTTERMILK FLAPJACK WITH BACON 35

MINI MAINS

RIBLETS & FRIES 65

HOT DOG & FRIES 55

GRILLED CHEESE SANDWHICH 39

HAMBURGER & FRIES 59

MAC & CHEESE 65

GRILLED HAKE & FRIES 69

CHICKEN TENDERS & FRIES WITH RANCH DIP 59

SPAGHETTI BOLOGNAISE 59

WINGS & FRIES 55

DESSERTS

VANILLA ICE CREAM AND MARS BAR SAUCE 29

ICE CREAM CONE 25

CHOCOLATE BROWNIE 26

ICE CREAM SANDWICH 29

COOKIES & MILK 25

DOUGHNUT & MILK 25

DRINKS

HAND-SPUN OLD FASHIONED MILKSHAKES

M&M	48
Cookies & Cream	48
Oreo	48
Red Velvet	48
Salted Pretzel & Peanut Butter	49
Rocky Road	48
Vanilla Bean	48
Double Chocolate	48
Banana	40
Bubble Gum	40
Lime	40
Strawberry	40
Toasted Marshmallow	48

FREAK SHAKES

Doughnut – *A whole lot of crazy going on*	62
Chocolate Brownie – *You'll leave home for this one*	62
Birthday Cake – *Go on treat yourself!*	62

SODA FLOATS

Coca-Cola	35
Cream soda	35
Raspberry	35

FRESH SMOOTHIES & PRESSED JUICES

Pulp Fiction – *Freshly squeezed OJ*	30
Wake Me Up – *Banana, strawberry, pineapple juice, yoghurt & honey*	39
Ginger Shot	15
Vita Mega C – *Carrot, apple, orange & ganadilla*	39
Green Zing – *Cucumber, apple, kale & mint*	39
Berry & Beetroot – *Raspberry, ginger, apple, beetroot & orange*	29

COLD DRINKS

Coca-Cola, Sprite, Iron Brew, Fanta, Sparberry, Cream Soda	23
Pepsi-Cola, 7UP	28
Uber Craft Iced Rooibos Tea *(Honey & Lemon; Apple & Cinnamon: Mango & Vanilla)*	36
Frankies *(Ginger Beer; Root Beer; Home Made Lemonade)*	29
Bos Iced Tea *(Peach; Lemon; Berry; Apple; Energy)*	27
Mineral Water *(Still or Sparkling)*	21
Appletiser / Grapetiser	24

ICED CHILLERS

ALL CHILLED COFFEES CAN BE SWEETENED WITH SUGAR OR XYLITOL

Freezos – *Enquire from waiter on variety of flavours*	38
Espresso – *Double shot espresso, ice*	28
Coffee – *Double shot espresso, ice, milk*	32
Mocha – *Double shot espresso, cacao blend, milk and ice*	35
Weiner – *Double shot espresso, ice and whipped cream*	35

HOT DRINKS

Cappuccino *(Medium or Dark roast)*	22
Double Shot Cappuccino *(Medium or Dark roast)*	27
Espresso	15
Ristretto	15
Double Shot Espresso	19
Americano	18
Americano Upsized	26
Chai Spiced Tea	36
Latte	25
Flavoured latte *(White chocolate; Hazelnut; French vanilla)*	36
Weiner Coffee	24
Machiatto	18
Cortado	18
Hot Chocolate	25
Red Latte	27
Red Espresso	17
Red Cappuccino	22

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