

1947
on vilakazi street

FOOD
Menu

7156 VILAKAZI STREET
Orlando West Soweto 1804

TUES-SUN | 12 PM-10 PM

011 258 4463

Starters

& BAR SNACKS

LOADED FRIES 50
Rustic fries | Cheese sauce | Pico de gallo | Guacamole

HOT WINGS 150
Buffalo chicken wings | Ranch sauce

SPICY BILTONG (P) 110
Roasted assorted nuts | Chili sliced beef biltong | Chili beef sticks | Salami droewors

BUTTERMILK CHICKEN THIGHS 110
Buttermilk marinated chicken thighs | Chili lime yoghurt dip

BEEF HARD SHELL TACOS 145
Beef fillet | Lettuce | Rosemary jus | Pickled red onion | Tzatziki dressing | Cucumber | Guacamole | Cheddar cheese

CLASSIC BURRATA SALAD 190
Creamy burrata | Heirloom Tomatoes | Grapefruit Segments | Citrus Vinaigrette

CHEESE PLATTER 290
Presented the Chef's way

CALAMARI STARTER (P) 160
Calamari tubes | Spiced aioli

Avo Ritz 145
Pan fried seasoned prawn tails, in house prawn mayo sauce, chives

SPRINGBOK OR BEEF CARPACCIO 140
Red wine poached beetroot | Poached strawberries | Whipped feta | Escabeche | Bocconcini cheese | Herb oil | Shaved parmigiano reggiano

BEEF SLIDERS 145
3x Beef sliders | Lettuce | Tomato | Cheddar cheese | BBQ aioli | Red onion | Guacamole

OYSTERS SQ
3x Sydney rock oysters | Lion's milk dressing | Gemere granita

PERI - PERI CHICKEN LIVERS 120
Spicy chicken livers | Creamy Peri-Peri Sauce | Ciabatta

SWEET PORK RIBLETS 120
Asian-style pork riblets

Soup

CHEFS CHOICE VEGETABLE SOUP 90
Please ask your waiter about today's offering

BONE SOUP 100
Beef bones | Red kidney beans | Paprika | Ciabatta

SEAFOOD CHOWDER SOUP (P) 195
Saldana half shell mussels | Langoustine prawns | Streaky bacon | Sweetcorn | Batonnet potato cuts | Coriander | Ciabatta

Salads

GREEK SALAD 140
Asian green salad mix | Herb oil | Marinated olives | Whipped feta | Heirloom cherry tomatoes | Pickled red onions

SUPREME CHICKEN SALAD 170
Seared Chicken | Mixed Greens | Grilled sweet corn | Pomegranate | Cucumber | Cherry tomatoes | Honey mustard dressing

HALLOUMI CHEESE SALAD 165
Asian greens | Baby spinach | Fried Halloumi cheese | Cucumber | Tzatziki | Lentils | Olives | Croutons | Roasted butternut | Boiled eggs | Balsamic reduction | Pine nuts

SALMON TROUT SALAD 175
Asian greens | Courgettes | Pickled red onions | Red wine vinegar | Pickled beetroot | Bononcini | Heirloom cherry tomatoes | Bocconcini cheese | Ginger vinaigrette | Teriyaki sauce | Sesame seeds

RUMP SALAD 195
Asian greens | Heirloom cherry tomatoes | Whipped feta | Pickled red onions | Cucumber | Pimento stuffed olives | Parmigiano reggiano shavings | Balsamic dressing | Whipped avocado | Honey mustard dressing

EXTRAS
Salmon trout 75
Beef rump 90
Avocado 40
Chicken 40
Honey mustard dressing 15

BURGERS

CHICKEN BURGER 160
Spicy Korean styled chicken burger | Coleslaw | Korean mayo | Gochujang sauce

BEEF BURGER 185
180g Beef patty | Brioche bun | Pickled mayo | Cheddar cheese | Pickled cucumber | Homemade spicy ketchup | Iceberg lettuce | Tomato

SPECIALTY BURGER (P) 220
2x 80g Beef fillet | Smoked BBQ aioli | Homemade brioche burger bun | Lettuce | Tomato | Mature cheddar cheese | Streaky bacon | Caramelized onions | Balsamic reduction | Arugula

EXTRAS
Loaded fries 20
Avocado 40
Bacon 55

Pastas

Choice of Linguine | Penne | Tagliatelle | Gluten free

AGLIO OLIO STYLE PASTA 100

Pasta | Extra virgin olive oil | Parmigiano Reggiano | Garlic | Chili

ADD-ONS

Cream base	15	Prawns	75
Napolitana base	15	Mussels	50
Pre-fried items	30	Calamari	60
	90	Chorizo	55
		Smoked chicken breast	50

MEATBALL PASTA 175

Pancetta | Beef mince | Napolitana | Basil | Parmesan cheese

SPAGNOLI (P) 190

Napolitana | Roasted Harissa Paste Smoked Paprika Chorizo | Prawn tails | Coriander

SEAFOOD PASTA 230

Napolitana | Calamari tubes | Prawn tails | Half shell mussels | Seabass | Beurre blanc sauce | Rosa tomatoes

SEAFOOD PAELLA (P) 260

Arborio rice | Prawns | Calamari | Squid head | Chorizo | Half shell mussels | Paprika | Garden peas | Parmigianino reggiano

RAVIOLI 165

Spinach and cream ravioli | Mushroom crema | Feta cheese | Onion crumb | Baby spinach

MUSHROOM RISOTTO 210

Arborio rice | Porcini crema | Button mushrooms | Porcini | Garden peas | Portobellos mushrooms | Beurre blanc | Parmigiano reggiano

SEAFOOD

CITRUS GLAZED SALMON 260

Salmon | lemon & orange glaze | Nutmeg-scented butternut risotto | Parmesan cheese | seasonal greens

TOMATO GARLIC BUTTER PRAWNS 265

8x Queen prawns | Garlic infused napolitana | Asparagus tips | Broccolini | Shaved parmigiano

WHOLE FISH 560

Silver fish | Salsa | Bouillabaisse sauce | Deep fried squid | Two sides of choice

SEABASS 250

Seabass bouillabaisse sauce | Potato fondant | Baby corn | Roasted cherry tomatoes | Butternut purée | Pok choy | Mushy peas

Main COURSE

Main Tasting Plate

(P/N) 395

Lamb chop | Rosemary jus | Barley mushroom risotto | Fine beans | Pea purée | Chimichurri | Harissa crème fraîche

6-hour Soy glazed pork belly | Butternut purée | Apple purée | tender stem broccoli | Vermouth jus | Pomme purée | Dehydrated apple chips | Nut crumb

Salmon fillet | Pickled red onions | Chili marinated Kalamata olives | Heirloom cherry tomatoes | Cucumber | Fior de latte | Chorizo | Marinara sauce

1947 CHICKEN SUPERME 175

Succulent Chicken | Potatoes Gratin | Seasonal vegetables | rich chicken Jus

LAMB RUMP 310

Lamb rump | Tzatziki | Olive & feta ratatouille | Baby potatoes

SURF AND TURF 340

350g Beef fillet | Rosemary jus | 3x Argentine prawns | Pommes purée | Pok choy | Creamy garlic sauce

PORK BELLY 240

6hr soy glazed pork belly, apple puree, tender-stem broccoli, vermouth jus, mash, carrot puree, nut crumb, dehydrated apple chips, crackling.

BEEF STIR FRY 185

Beef fillet strips | Rosemary jus | mixed peppers | shallowed carrots | garden peas | basmati rice

CHICKEN TIKKA MASALA 175

Deboned chicken | Chicken tikka curry base | Coconut cream | Basmati rice | Coconut flakes | Tomato salsa | Papadum

MUTTON CURRY 190

Leg and shoulder mutton | Napolitana | Curry base | Saffron | Basmati rice | Tomato salsa | Papadum | Coconut flakes

VEGETABLE CURRY 140

Medley of baby root vegetables | Curry base | Coconut cream | Basmati rice | Sweetcorn salsa | Coconut flakes | Papadums | Coconut flakes

ON THE GRILL

All grills served with a side of your choice

1KG PORK RIBS Barbeque loin pork ribs	500
1KG TOMAHAWK Rosemary jus Tenderstem broccoli Herbed butter Two sides of choice	650
RIB EYE ON THE BONE 500G Baby root veg Side of choice	450
LAMB RIB CHOPS Served with barley risotto	310
550G PICANHA Baby root veg Side of choice	330
300G FILLET OF BEEF Baby spinach and mushroom Brandy cream sauce Side of choice	285
PERI-PERI CHICKEN Sweetcorn salsa Bell pepper stir-fry	185

TRADITIONALS

Served with your choice of dumpling | Pap | Mashed potatoes | Red kidney bean samp

LAMB MOGODU Served with a side of choice	140
UMLEQWA Served with a side of choice	155
AMANQINA Slow braised paprika lamb trotters Side of choice	155
OXTAIL 5hr Red wine braised oxtail Side of choice	250

EXTRA SIDES

Chakalaka	25	Tomato salsa	15
Plain spinach	20	Cream spinach	25
Side vegetables	35	Potato mash	25
Polenta	45		

SAUCES 25

Mushroom | Pepper | Peri-Peri | Cheese

Desserts

CAKE OF THE DAY A generous slice of cake, served with a scoop of ice cream	100
MALVA PUDDING Cream chantile Cranberry and apple compote White chocolate fudge Chocolate wafer roll Honey oatmeal crumble Espresso affogato Crème anglaise	125
CARROT CAKE DESSERT Carrot cake Carrot purée Cinnamon glaze Cream cheese Walnut brittle Pickled raisins Vanilla gelato	140
AMARULA - INFUSED CHEESECAKE Amarula Apricot Puree Almond Crumble Velvety chocolate mousse Apricot glaze	165
IN-HOUSE SORBET	25

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