



# Our Menu

*Welcome!*

*19*

# *Before, & During & After*

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TEA & COFFEE



BREAKFAST



LIGHT MEALS



LUNCH



CAKE



DINNER



APRÈS





# Breakfast

SERVED FROM 07:00 TO 11:00

**RYE, SOURDOUGH, BROWN, WHITE & GLUTEN-FREE BREAD AVAILABLE**

<b>SMOKED SALMON BOWL</b>	<b>195</b>		
Avocado, sautéed spinach, mushrooms, red onion, poached eggs, cream cheese & rye toast			
<b>BACON &amp; MUSHROOM SCRAMBLED EGGS</b>	<b>145</b>		
Grilled bacon, mushrooms, English muffin, Hollandaise sauce & heirloom tomatoes			
<b>NEW YORK STYLE BAGEL</b>	<b>165</b>		
Boiled bagel, smoked salmon trout, cream cheese, chives & capers			
<b>GOLFER'S BREAKFAST</b>	<b>145</b>		
Fried eggs, grilled bacon, pork or beef sausage, sautéed mushrooms, savoury beans, hashbrown potato, grilled tomato & toast			
<b>V AVOCADO ON TOAST</b> <i>Subject to availability</i>	<b>135</b>		
Ciabatta toast, crushed avocado, roasted red pepper hummus, poached eggs, roasted balsamic heirloom tomatoes & feta			
<b>MUSHROOMS ON TOAST</b>	<b>125</b>		
Creamed button mushrooms, 2 poached eggs & ciabatta toast			
<b>MINCE ON TOAST</b>	<b>115</b>		
Ciabatta, grated cheddar, beef mince, pickled jalapenos & 2 fried eggs			
<b>CINNAMON FRENCH TOAST</b>	<b>95</b>		
Brioche cinnamon eggy bread, grilled bacon & maple-style syrup drizzle			
<b>Add Nutella</b>	<b>30</b>		
<b>GOLFERS ROLL</b>	<b>75</b>		
Brioche bun, grilled bacon, fried eggs & cheddar cheese			
<b>PAR 3</b>	<b>65</b>		
1 slice of toast, 2 eggs & 3 rashers of grilled bacon			
<b>OMELETTE</b>	<b>65</b>		
3 egg omelette with cheddar cheese			
<b>Add</b>			
Smoked salmon trout (40g)	<b>65</b>	Feta or halloumi	<b>35</b>
Bacon	<b>35</b>	Mushrooms or spinach	<b>25</b>
Sausage (pork or beef)	<b>35</b>		



**V OATS** *GLUTEN FREE AVAILABLE* **75**  
Oats, peanut butter, nuts, banana cream & honey drizzle

**CHIA BREAKFAST BOWL** **95**  
Granola, berries, kiwi fruit, plain double cream yoghurt, chia seeds & honey drizzle

**FILLED BUTTER CROISSANT** **75**  
Grilled bacon & grated cheddar cheese

**V CROISSANT** **65**  
Butter croissant, butter, cheddar cheese & strawberry jam

**MUFFIN** **45**  
Fresh muffin of the day with jam & butter

**SMOOTHIES** **75**  
**Putting Green** - Apple, pineapple, spinach, kale, ginger, & lemon  
**Peanut Butter Swirl** - Peanut butter, banana, oats, almond milk, yoghurt & honey  
**Berry Refresher** - Banana, mixed berries, yoghurt, chia seeds, spinach & honey

**HOT BEVERAGES**  
Espresso **24**  
Cappuccino **40**  
Caffe Latte **40**  
Americano **30**  
Red Cappuccino **40**  
Chai Latte **40**  
Hot Chocolate **40**

**DILMAH TEA** **30**  
Ceylon, Rooibos, Earl Grey, Lemon

**JUICE**  
Fresh Orange or Apple **45**  
Ginger Shot **35**  
Lemon Shot **30**

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*by Michael*

**PLEASE NOTE: WE ARE A CASHLESS FACILITY,  
WE ONLY ACCEPT MAJOR DEBIT & CREDIT CARDS**

*12% service fee will be added for tables of 8 or more*

*Please be aware that our food may contain, or come into contact with, common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Choosing to eat meat, eggs, seafood or shellfish raw or underdone can be detrimental to your health. Please ask the duty manager should you have any questions.*



# A La Carte

FROM 11:00 TO CLOSE

## NIBBLES

<b>ROASTED LAMB TAILS</b>	<b>85</b>	<b>V BRUSCHETTA</b>	<b>55</b>
<b>V MIXED TOASTED NUTS</b>	<b>65</b>	Tomato, basil & garlic	
<b>V GARLIC OLIVES</b>	<b>65</b>	<b>V POPCORN</b>	<b>45</b>
		Truffle oil & Parmesan cheese	

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## SOUP

<b>SOUP OF THE DAY</b>	<b>85</b>
<i>Please ask your waitron about which soup is available</i>	
A hearty soup of the day, served with 2 fresh cocktail rolls	

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## SALAD

<b>COBB SALAD</b>	<b>145</b>
Mixed greens, bacon bits, chicken cubes, quail eggs, avocado, cherry tomatoes, blue cheese & Dijon dressing	
<b>V CAPRESE SALAD</b>	<b>165</b>
Buffalo style mozzarella, heirloom tomatoes, basil, olive oil & balsamic reduction	
<b>V GREEN SALAD</b>	<b>125</b>
Lettuce, herbs, cucumber, avocado, green tomatoes & French dressing	

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## SMALL PLATES

<b>MINI "NEW ENGLAND" STYLE CRAYFISH ROLL</b>	<b>175</b>
Crayfish mayonnaise, butter lettuce, mini brioche hot dog rolls & shoestring chips	
<b>SAFFRON RISOTTO WITH PARMA HAM WRAPPED PRAWNS</b>	<b>165</b>
Creamy saffron risotto, prawns, Parma ham & spring onions	
<b>CALAMARI TUBES</b>	<b>155</b>
Creamy sauce with corn, edamame beans, rustico rice & limes	
<b>CALAMARI STEAK</b>	<b>145</b>
Teppanyaki calamari steak, miso & bok choy	
<b>V TOMATO TART</b>	<b>115</b>
Puff pastry tomato tart, spinach, thyme sauce & balsamic drizzle	
<b>YUZU BEEF TATAKI</b>	<b>135</b>
Seared beef tataki, wasabi mayonnaise, yuzu glaze, toasted sesame & scallions	
<b>V CHARRED CARROTS WITH GOAT CHEESE</b>	<b>95</b>
Charred carrots, pumpkin seeds, herb oil, pickled carrots & goat cheese sauce	



## CHICKEN LIVERS

95

Peri peri chicken livers & toasted brioche

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## PASTA

Choice of penne rigate, linguine, or spaghetti

## SAUCES

Chicken, pesto, mushrooms & cream	165
Mussels, clams, shrimp, white fish, tomato & white wine	215
Beef fillet, Madagascar peppercorns, tomato, cream & bok choy	185
Tomato, bacon, herbs, garlic & onion	175
Tomato, olives, capers, garlic, onions & chili	155

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## MAIN COURSE FISH

### SEARED TUNA STEAK

335

Teriyaki glaze, fine beans & forbidden black rice

### GRILLED SALMON FILLET

335

Grilled eggplant, braised baby onions, baby fennel, potato puree & beurre blanc

### GRILLED SEABASS

315

Truffle mash, Oriental vegetables, charred onions & chive sauce

### 6 GRILLED MOZAMBIKAN PRAWNS

595

Chips & rice, lemon butter & peri-peri

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## GRILLS

WAGYU RIBEYE STEAK	400g	795
SIRLOIN ON THE BONE	400g	205
GIANT RUMP KEBAB	600g	265
MARINATED BEEF RIBS	600g	215
RACK OF PORK RIBS	1kg	245
PORK TOMAHAWK	400g	155
LAMB LOIN CHOPS	300g	265

*Please add side dishes from the below options -*

## SIDES

Chips	35	Parmesan & truffle oil chips	45
Compound Butter	45	Grilled sweet potato discs	45
Side salad	45	Roasted root vegetables	45

## SAUCE

Pepper, Mushroom, Bearnaise	50
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## A TASTE OF SOMETHING LOCAL

- PORK TROTTERS** 185  
Slow cooked pork trotters, morogo & creamy samp
- SHISA NYAMA** 275  
Braai wors, rump steak, quarter chicken leg, pap, beetroot & chakalaka
- SAMS IZIMBAMBO ZEMVU** 335  
Grilled salted lamb ribs, lamb neck, lamb tails, pap & spinach
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## PLATTERS

- CARNIVORE** serves 4 795  
Pork riblets, buffalo chicken wings, cheese grillers, grilled sirloin, beef sliders, bacon wrapped jalapeno poppers, chips & dipping sauce
- FAMILY RIB PLATTER** serves 4 750  
Saucy pork ribs, marinated beef ribs, chips & dipping sauce
- SEAFOOD** serves 4 1150  
Grilled calamari, 8 grilled prawns, fried hake, spicy fish cakes, roast potato wedges, creole rice, tartare sauce & lemon butter sauce
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## MAIN COURSE SPECIALITIES

- DUCK CONFIT** 265  
Oriental vegetables, gratin potatoes & Madagascar pepper sauce
- BRAISED SHORT RIB** 235  
A rich gravy, pap & spinach
- OXTAIL** 325  
Braised oxtail, pap & spinach
- DUTCH FILLET** 250g 315  
Beef fillet, truffle mash, roasted root vegetables & Cognac cream sauce
- PORK BELLY** 245  
Mushroom polenta, roasted root vegetables & port sauce
- CHICKEN SUPREME** 225  
Herb marinated, truffle & chive mash, charred tender stem broccoli & red wine jus
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## CURRIES

- DURBAN STYLE MUTTON CURRY** 205  
Mutton knuckle curry, basmati rice, mint raita & garlic naan
- BUTTER CHICKEN** 175  
Butter chicken curry, onion & cumin rice, sambals & garlic naan
- THAI PRAWN CURRY** 265  
Thai style prawn red curry, coconut rice, green mango & garlic naan



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## GOURMET BURGERS

All burgers are served with truffle & Parmesan potato chips & old-style onion rings

### WAGYU BURGER 195

150g pure wagyu beef burger, red onions, Emmental cheese, curly lettuce, tomato & secret sauce

### BIG DADDY DOUBLE CHEESE 185

Double 180g homemade beef burger, double cheddar, bacon, Cajun mayo, lettuce, caramelized onions & BBQ sauce

### 19 BY MICHAEL BEEF BURGER 135

180g homemade beef burger, cheddar, caramelized onions, tomato, lettuce & secret sauce

### OISHI CHICKEN BURGER 125

Grilled chicken breast, teriyaki sauce, wasabi mayo, tomato, lettuce & rocket

### LOADED BOERIE ROLL 115

Braai wors, caramelized onions, pickled jalapeno, tomato & bacon mayonnaise

### VEGETARIAN BURGER 115

Grilled vegetable patty, tomato, rocket, caramelized onions & BBQ sauce

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## LIGHT MEALS

### VEGETARIAN TORTILLA WRAP 115

Grilled halloumi, bell peppers, hummus, tomato, lettuce, avocado, onions & chips

### CHICKEN CAESAR SALAD WRAP 125

Grilled chicken, crisp lettuce, parmesan, Caesar dressing, avocado & chips

### BEEF OR CHICKEN SALAD 135

BBQ beef or chicken fillet strips, peppadews, cocktail tomatoes, cucumber, garden greens, red onion, sesame seeds, scallions & sesame lime dressing

### FISH & CHIPS 135

Beer batter or plain grilled hake fillet, tartar sauce & chips

### THREE SLIDERS 115

Beef, chicken & pork rib sliders, cheddar, onion rings, tomato, shredded iceberg lettuce, secret sauce & chips

### MOZAMBICAN CHICKEN 115

Chicken leg quarter, curried corn kernels & chips

### TOASTED SARMIES (WHITE, BROWN, RYE)

Ham, cheese, tomato & chips 85

Chicken mayonnaise & chips 85

Cheese, tomato & chips 75

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## CHILDREN'S MEALS

<b>CHICKEN STRIPS</b> Chicken strips, coleslaw & chips	<b>85</b>	<b>SPAGHETTI</b> Bolognaise & tomato sauce	<b>75</b>
<b>RIBS &amp; CHIPS</b> Pork ribs, chips & dipping sauce	<b>125</b>	<b>SLIDER</b> Beef, chicken or pork rib, chips & pink sauce	<b>75</b>
<b>WAFFLES</b> Vanilla ice cream, smarties, sprinkles & jelly tots	<b>75</b>	<b>ICE CREAM</b> Vanilla, hot chocolate sauce & sprinkles	<b>55</b>

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## Melissa's Dessert Selection

<b>CAKE OF THE DAY</b> <i>Please ask your waitron which cakes are available</i> Japanese style cheesecake, red velvet, carrot cake, chocolate sponge or baked cheese cake	<b>105</b>
<b>PANNA COTTA</b> Elderflower panna cotta, strawberry foam, white chocolate snow, Greek yoghurt cremeaux & compressed strawberries	<b>95</b>
<b>NAMALEKA</b> Milk chocolate namaleka, marble sponge, hazelnut crumble, vanilla bean ice cream, salted caramel sauce & sesame tuille	<b>105</b>
<b>ETON MESS</b> Deconstructed eton mess, lemon curd, macerated berries, meringue & raspberry sorbet	<b>95</b>
<b>TIRAMISU</b> Coffee cremeaux, mascarpone mousse, aero & coffee sponge	<b>95</b>
<b>WAFFLES</b> Vanilla ice cream & Oreos Or peppermint crisp Or mixed berries	Half <b>75</b> Full <b>115</b>

## Patisserie

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<b>PASTRY OF THE DAY</b> <i>Please ask your waitron which pastries are available</i>	<b>65</b>
<b>LAMINGTONS</b>	<b>45</b>
<b>FRUIT TARTLET</b> Served with vanilla bean ice cream	<b>45</b>
<b>3 MACARONS</b>	<b>65</b>



# Sushi

## SMALL PLATES

<b>SALMON ROSES</b>	4 pcs	<b>125</b>
Norwegian salmon, sushi rice, avocado, Kewpee mayonnaise & salmon ikura		
<b>INARI</b> ( <i>bean curd</i> )	8 pcs	<b>135</b>
Norwegian salmon, prawn, tuna, avocado, sushi rice & Kewpee mayonnaise		
<b>TUNA SASHIMI</b>	5 pcs	<b>135</b>
Tuna, spring onion & ponzu dressing		
<b>SALMON SASHIMI</b>	5 pcs	<b>145</b>
Norwegian salmon, sesame & ponzu dressing		

## HAND ROLLS

1 pcs

## NIGIRI

4 pcs

<b>SALMON</b>	<b>65</b>
Salmon, sushi rice, sriracha mayo, avocado & cucumber	

<b>AVOCADO</b>	<b>75</b>
Avocado, sushi rice & scallions	

<b>PRAWN</b>	<b>65</b>
Prawn, sushi rice, sriracha mayo, avocado & cucumber	

<b>SALMON</b>	<b>75</b>
Norwegian salmon, sushi rice & scallions	

<b>TUNA</b>	<b>45</b>
Tuna, sushi rice, eel sauce, tobiko	

<b>VEG</b>	<b>45</b>
Peppadew, sushi rice, sriracha mayo, scallions, avocado & capsicums	

<b>PRAWN</b>	<b>125</b>
Pickled prawn, sushi rice & eel sauce	

## SUSHI ROLLS

8 pcs

<b>DRAGON ROLL</b>	<b>140</b>
Tempura prawn, sushi rice, cucumber, scallions & teriyaki sauce	

<b>SALMON CALIFORNIA ROLL</b>	<b>140</b>
Salmon, nori, sushi rice, avocado, cucumber & sesame seeds	

<b>PRAWN CALIFORNIA ROLL</b>	<b>140</b>
Prawn, nori, sushi rice, avocado, cucumber & sesame seeds	

<b>TUNA CALIFORNIA ROLL</b>	<b>150</b>
Tuna, nori, sushi rice, cucumber, avocado & sesame seeds	

<b>VEG CALIFORNIA ROLL</b>	<b>125</b>
Peppadew, nori, sushi rice, scallions, cucumber, avocado, capsicums & sesame seeds	

<b>SPICY TUNA ROLL</b>	<b>140</b>
Tuna, nori, sushi rice, sriracha, scallions, Kewpee mayo, tobiko & sesame seeds	



**PHILADELPHIA ROLL 125**

Smoked salmon, nori, sushi rice, cream cheese, peppadew & sesame seeds

**RAINBOW ROLL RELOADED 165**

Salmon, tuna, prawn, nori, sushi rice, scallions, cucumber, teriyaki sauce & tobiko

**SALMON CRUNCH 165**

Salmon, nori, sushi rice, sweet chili & spicy mayo

**PRAWN CRUNCH 165**

Prawn, nori, sushi rice, sweet chili & spicy mayo

**FASHION SANDWICH 4 pcs**

**PRAWN 125**

Prawn, miso mayo, avocado, nori & sesame seeds

**SALMON 125**

Salmon, avocado, sesame mayo & black sesame

**PHILLY 85**

Philadelphia, avocado, sesame & chili flakes

**BIG JAPAN PLATTER**

**24 pcs PLATTER 425**

- 4pcs Tuna sashimi
- 4 pcs Salmon sashimi
- 2 pcs Salmon roses
- 2 pcs Tuna roses
- 4 pcs Veg Dragon roll
- 4 pcs Rainbow roll
- 2 pcs Prawn nigiri
- 2 pcs Salmon nigiri

**SALMON**

**14 pcs PLATTER 295**

- 4pcs California
- 3pcs Roses
- 3pcs Sashimi
- 4pcs Salmon fashion

**SALMON , TUNA DUO**

**14 pcs PLATTER 325**

- 3pcs Tuna sashimi
- 3pcs Salmon sashimi
- 2pcs Tuna California
- 2pcs Salmon California
- 2 Tuna Roses
- 2 Salmon Roses

*Après*

**IRISH COFFEE 75**

**SOUTH AFRICAN COFFEE 65**

Brewed lekker with Bains Whisky

**KAHLUA DOM PEDRO 75**

**AMARULA DOM PEDRO 75**



CONTACT

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@nineteending

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