

NOVEMBER 2019

KINDLY BOOK YOUR MEALS A DAY IN ADVANCE BEFORE 4PM

KINDLY NOTE THAT ALL MEALS WILL BE CHARGED AS INDICATED ON THE MENU.

NO CROCKERY IS ALLOWED TO LEAVE THE DINING ROOM.

SHOULD TAKE AWAYS BE REQEUSTED, TAKE AWAY CONTAINERS CAN BE SUPPLIED FROM THE BISTRO FOR AN ADDITIONAL CHARGE OF R6.00

MEAL PRICES:	
MEAL OF THE DAY	R 48.00
PREMIUM MEAL OF THE DAY	R 62.00
TAKE AWAY CHARGE	R 6.00

Yours in Service





FRIDAY

1 NOV 2019

MEAL OF THE DAY

	PREMIUM:
FRIED FISI	H WITH TARTAR SAUCE, FRESH LEMON, CHIPS
	& SALAD OF THE DAY

MAIN COURSE

MONDAY	CORONATION CHICKEN	
4 NOV 2019	WITH POTATO WEDGES & SALAD OF THE DAY	
TUESDAY	BEEF STROGANOFF WITH RICE	
5 NOV 2019	& SEASONAL VEGETABLES	
WEDNESDAY	LEMON & CORIANDER FISH CAKES	
6 NOV 2019	WITH PLUM SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	
THURSDAY	PORK SCHNITZEL WITH MUSHROOM SAUCE,	
7 NOV 2019	MASHED POTATOES & SEASONAL VEGETABLES	
FRIDAY 8 NOV 2019	PREMIUM: FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS & SALAD OF THE DAY	

MAIN COURSE

MONDAY	BEEF BOURGUIGNON	
11 NOV 2019	WITH RICE & SEASONAL VEGETABLES	
TUESDAY	GRILLED CHICKEN, BABY SPINACH & FETA WRAP	
12 NOV 2019	WITH POTATO WEDGES & SEASONAL VEGETABLES	
WEDNESDAY	BACON, LEEK & MUSHROOM PIE WITH GRAVY,	
13 NOV 2019	GARLIC POTATOES & SEASONAL VEGETABLES	
THURSDAY	BEEF LASAGNE	
14 NOV 2019	WITH GREEK SALAD & DRESSING	
FRIDAY 15 NOV 2019	PREMIUM: FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS & SALAD OF THE DAY	



MAIN COURSE

MONDAY 18 NOV 2019	PORK BANGERS WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES
TUESDAY 19 NOV 2019	GRILLED CHICKEN SALAD (LETTUCE, TOMATO, CUCUMBER, RED ONION & OLIVES) WITH GREEK DRESSING
WEDNESDAY	BEEF COTTAGE PIE WITH GRAVY
20 NOV 2019	& SEASONAL VEGETABLES
THURSDAY	LAMBS LIVER WITH BACON & ONION GRAVY,
21 NOV 2019	MASHED POTATOES & SEASONAL VEGETABLES
FRIDAY	PREMIUM:
22 NOV 2019	FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS & SALAD OF THE DAY

	MAIN COURSE SWEET & SOUR PORK STIRFRY	
MONDAY		
25 NOV 2019	WITH EGG NOODLE	
TUESDAY	CHICKEN SCHNITZEL WITH CHEESE SAUCE,	
26 NOV 2019	SAUTE POTATOES & SEASONAL VEGETABLES	
WEDNESDAY	SPAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR	
27 NOV 2019	WITH GREEK SALAD & DRESSING	
THURSDAY	HAWAIJAN CHICKEN KEBABS	
28 NOV 2019	WITH SWEET POTATO WEDGES & GARDEN SALAD	
FRIDAY	PREMIUM:	
29 NOV 2019	FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS & SALAD OF THE DAY	





NATIONAL CAPPUCCINO DAY SPECIAL 8 NOVEMBER 2019



CAPPUCCINO & DANISH PASTRY R15.00

WHILE STOCKS LAST



Western Province Caterers



TUESDAY DINNERS

BERGVLIET BISTRO, R140 P/P

	MAIN COURSE	MAIN COURSE	DESSERT
TUESDAY 5 NOV 2019	OPTION 1 BEEF WELLINGTON WITH GARLIC MASHED POTATOES & SEASONAL VEGETABLES	OPTION 2 THREE CHEESE RAVIOLI WITH CREAMY PARMESAN SAUCE & GREEK SALAD WITH DRESSING	ICE CREAM WITH CHOCOLATE SAUCE OR MINI CHEESE PLATE WITH BISCUITS
TUESDAY 12 NOV 2019	BATTERED HAKE WITH TARTAR SAUCE, CHIPS FRESH LEMON, GREEK SALAD & DRESSING	PORK BELLY WITH PLUM SAUCE, MUSTARD MASHED POTATOES & SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH CUSTARD OR MINI CHEESE PLATE WITH BISCUITS
TUESDAY 19 NOV 2019	BEEF BOURGUIGNON WITH BASMATI RICE & SEASONAL VEGETABLES	SALMON FILLET WITH HOLLANDAISE SAUCE, ASPARAGUS & BABY CARROTS	PEPPERMINT CRISP TART OR MINI CHEESE PLATE WITH BISCUITS
TUESDAY 26 NOV 2019	ROAST PORK NECK WITH APPLE PUREE, RED WINE JUS, ROAST POTATOES & SEASONAL VEGETABLES	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	PEACH CRUMBLE WITH WHIPPED CREAM OR MINI CHEESE PLATE WITH BISCUITS

ALL RESERVATIONS ARE TO BOOKED & SIGNED OFF AT THE BISTRO, PLEASE CALL ON EXT. 200 ALL MEALS CAN BE PAID ON THE EVENING OR ON BISTRO ACCOUNTS. AS ALL MEALS ARE MADE WITH FRESH INGREDIENTS, WE KINDLY ASK THAT YOU BOOK BY NO LATER THAN 12PM ON MONDAY FOR CATERING PURPOSES. NO-SHOWS OR LAST-MINUTE CANCELLATIONS WILL UNFORTUNATELY HAVE TO BE CHARGED.





NATIONAL CAKE DAY 26 NOVEMBER 2019



ALL DAY CAKE SPECIAL R10.00

WHILE STOCKS LAST ON SELECTED CAKES ONLY



Western Province Caterers