



BERGVLIET BISTRO



JANUARY 2020

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 REQUESTED, 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



Western Province Caterers



MAIN COURSE

MONDAY
30 DEC 2019

SWEET & SOUR PORK STIRFRY
WITH EGG NOODLES

TUESDAY
31 DEC 2019

CHICKEN SCHNITZEL WITH CHEESE SAUCE,
SAUTE POTATOES & SEASONAL VEGETABLES

WEDNESDAY
1 JAN 2020

LEMON & CORIANDER FISH CAKES
WITH SWEET & SOUR SAUCE, POTATO WEDGES & SEASONAL VEGETABLES

THURSDAY
2 JAN 2020

PORK KEBABS WITH SWEET & SOUR SAUCE,
POTATO WEDGES & SEASONAL VEGETABLES

FRIDAY
3 JAN 2020

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

MAIN COURSE

MONDAY
6 JAN 2020

PORK SCHNITZEL WITH MUSHROOM SAUCE,
SAUTEED POTATOES & SEASONAL VEGETABLES

TUESDAY
7 JAN 2020

CHICKEN, LEEK & MUSHROOM TAGLIATELLE
WITH SALAD OF THE DAY

WEDNESDAY
8 JAN 2020

BEEF BOBOTIE WITH YELLOW RICE,
TOMATO SAMBALS & SEASONAL VEGETABLES

THURSDAY
9 JAN 2020

MEATBALLS WITH NAPOLITANA SAUCE,
PENNE PASTA & GREEK SALAD

FRIDAY
10 JAN 2020

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



MAIN COURSE

MONDAY
13 JAN 2020

CRUMBED CHICKEN STRIPS WITH PEPPER SAUCE,
SAUTEED POTATOES & SEASONAL VEGETABLES

TUESDAY
14 JAN 2020

GRILLED CHICKEN SALAD
(LETTUCE, TOMATO, CUCUMBER, RED ONION & OLIVES)
WITH GREEK DRESSING

WEDNESDAY
15 JAN 2020

SPAGHETTI BOLOGNAISE
TOPPED WITH CHEDDAR
WITH SALAD OF THE DAY

THURSDAY
16 JAN 2020

LAMBS LIVER WITH BACON & ONION GRAVY,
MASHED POTATOES & SEASONAL VEGETABLES

FRIDAY
17 JAN 2020

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

MAIN COURSE

MONDAY
20 JAN 2020

CRUMBED CHICKEN BURGER
WITH CHIPS & SALAD OF THE DAY

TUESDAY
21 JAN 2020

TOMATO BREDIE
WITH RICE & SEASONAL VEGETABLES

WEDNESDAY
22 JAN 2020

HAWAIIAN CHICKEN KEBABS
WITH SWEET POTATO WEDGES & GARDEN SALAD

THURSDAY
23 JAN 2020

BEEF LASAGNE
WITH SALAD OF THE DAY

FRIDAY
24 JAN 2020

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



MAIN COURSE

MONDAY
27 JAN 2020

BUTTER CHICKEN
WITH WHITE RICE & SEASONAL VEGETABLES

TUESDAY
28 JAN 2020

SWEET & SOUR PORK TEMPURA
WITH STIR FRIED VEGETABLES & EGG NOODLES

WEDNESDAY
29 JAN 2020

LEMON & CORIANDER FISH CAKES
WITH SWEET & SOUR SAUCE, POTATO WEDGES & SEASONAL VEGETABLES

THURSDAY
30 JAN 2020

CHICKEN & LEEK PIE WITH GRAVY,
GARLIC POTATOES & SEASONAL VEGETABLES

FRIDAY
31 JAN 2020

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



TUESDAY DINNERS

BERGVLIET BISTRO, R140 P/P

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
TUESDAY 7 JAN 2020	BEEF WELLINGTON WITH GARLIC MASHED POTATOES & SEASONAL VEGETABLES	SALMON FILLET WITH HOLLANDAISE SAUCE, ASPARAGUS & BABY CARROTS	ICE CREAM WITH CHOCOLATE SAUCE OR MINI CHEESE PLATE WITH BISCUITS
TUESDAY 14 JAN 2020	CHICKEN CORDON BLEU WITH GARLIC MASHED POTATOES & SEASONAL VEGETABLES	LAMB LOIN CHOPS WITH MINT SAUCE, MUSTARD MASHED POTATOES & SEASONAL VEGETABLES	BANOFFEE PIE OR MINI CHEESE PLATE WITH BISCUITS
TUESDAY 21 JAN 2020	PORK BELLY WITH PLUM SAUCE SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES	VENISON & RED WINE STEW WITH RICE & SEASONAL VEGETABLES	FRESH FRUIT SALAD WITH ICE CREAM OR MINI CHEESE PLATE WITH BISCUITS
TUESDAY 28 JAN 2020	BATHERED FISH & CHIPS WITH GREEK SALAD	LAMB SHANKS WITH MASHED POTATOES & GREEN BEANS & ROSA TOMATOES	APPLE 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.