



BERGVLIET BISTRO



FEBRUARY 2020

KINDLY BOOK YOUR MEALS A DAY IN ADVANCE BEFORE 4PM

MEAL PRICES:

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

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

Yours in Service



Western Province Caterers



MAIN COURSE

MONDAY
3 FEB 2020

Traditional Bacon, Feta & Red Onion Tart, Roast
Potato Wedges
served with a Garden Salad

TUESDAY
4 FEB 2020

BBQ Chicken Kebabs served with Mango Salsa,
Roast Potato Wedges &
Salad of the day

WEDNESDAY
5 FEB 2020

Traditional Cornish Pasty with gravy,
Chips & Garden Salad

THURSDAY
6 FEB 2020

Liver, Bacon & Caramelised onions served with
Mashed Potatoes & Seasonal Vegetables

FRIDAY
7 FEB 2020

PREMIUM:
Fried Fish with Tartar Sauce, Chips & Salad of the Day



MAIN COURSE

MONDAY
10 FEB 2020

Beef Lasagne served with an Italian Salad

TUESDAY
11 FEB 2020

Chicken Schnitzel & Mushroom Sauce served with Sautéed Potatoes & Garden Salad

WEDNESDAY
12 FEB 2020

Baked Butternut, Spinach & Blue Cheese Cannelloni served with a Garden Salad

THURSDAY
13 FEB 2020

Chicken Caesar Salad served with Homemade Bread

FRIDAY
14 FEB 2020

PREMIUM:

Fried Fish with Tartar Sauce, Chips & Salad of the Day



MAIN COURSE

MONDAY
17 FEB 2020

Roasted Beetroot, Butternut & Feta Salad topped with croutons

TUESDAY
18 FEB 2020

PREMIUM:
Deep Fried Calamari served with Tartar Sauce, Potato Wedges & Coleslaw

WEDNESDAY
19 FEB 2020

Greek Style Roast Chicken Thighs, Roast Potatoes & Garden Salad

THURSDAY
20 FEB 2020

Ginger Honey Pork Stir-fry with Egg noodles & Seasonal vegetables

FRIDAY
21 FEB 2020

PREMIUM:
Fried Fish with Tartar Sauce, Chips & Greek Salad & Dressing



MAIN COURSE

MONDAY
24 FEB 2020

Braised Pork Chop, Mashed Potato and Gravy served with
Salad of the day

TUESDAY
25 FEB 2020

Coronation Chicken, Baby Potatoes & Salad of the day

WEDNESDAY
26 FEB 2020

Steak & Kidney Pie with Gravy, Sweet Potato Wedges
& Seasonal Vegetables

THURSDAY
27 FEB 2020

Salad Nicoise served with Homemade Bread

FRIDAY
28 FEB 2020

PREMIUM:
Fried Fish with Tartar Sauce, Chips & Salad of the Day



TUESDAY DINNERS

BERGVLIET BISTRO, R140 P/P

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
TUESDAY 4 FEB 2020	Chicken Breast stuffed with Sundried Tomato, Feta & Thyme served with Baby Roast Potatoes and Roast Vegetables	Slow Roasted Beef Brisket with a Red Wine Jus, Mashed Potatoes and Roast Vegetables	Berry Millefeuille OR Mini Cheese Plate with Biscuits
TUESDAY 11 FEB 2020	Mixed Seafood Pasta served with Italian Salad	Steak Medallions & Mushroom Sauce served with Roast Potatoes and Seasonal Vegetables	Tiramisu OR Mini Cheese Plate with Biscuits
TUESDAY 18 FEB 2020	Rosemary & Lemon Roasted Chicken served with Roast Potatoes and Seasonal Vegetables	Prawn Laksa with Asian Noodles	Cinnamon & Apple Crumble/ Ice Cream OR Mini Cheese Plate with Biscuits
TUESDAY 25 FEB 2020	Kassler Chop served with Sweet Potato Wedges, Baby Corn and Baby Carrots	Lemon & Fennel Grilled Hake served with Sweet Potato Wedges and Greek Salad	Berry Eaton Mess OR Mini Cheese Plate with Biscuits

ALL RESERVATIONS ARE TO BE 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.

NO CROCKERY OR CUTLERY MAY 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