



BERGVLIET BISTRO



MARCH 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
2 MARCH 2020

Hawaiian Pork Kebabs, Sweet Potato Wedges & Greek Salad

TUESDAY
3 MARCH 2020

Bacon, Brie & Caramelized Onion Phyllo Quiche topped with Rocket served with Potato Wedges & Garden Salad

WEDNESDAY
4 MARCH 2020

Mediterranean Salmon Salad
(Rocket, Assorted Peppers, Cocktail Tomatoes, Feta, Olives & Dill) served with Homemade Bread

THURSDAY
5 MARCH 2020

Chicken Schnitzel served with Cheese Sauce,
Roast Potato Wedges & Italian Salad

FRIDAY
6 MARCH 2020

HARVEST TABLE – Please see menu below



MAIN COURSE

MONDAY
9 MARCH 2020

Ginger & Honey Pork Stir-fry Vegetables with Egg noodles

TUESDAY
10 MARCH 2020

Roast Chicken & Leek Pie served with Gravy, Roast Potato Wedges & Seasonal Vegetables

WEDNESDAY
11 MARCH 2020

Sesame Beef Strips, Avocado & Camembert Salad with Rosa tomato & Rocket topped with croutons served with Basil Greek Dressing

THURSDAY
12 MARCH 2020

Chicken Cordon Bleu served with a Garlic Sauce, Baby Potatoes & Seasonal Vegetables

FRIDAY
13 MARCH 2020

PREMIUM:
Beer Battered Hake with Lemon, Tartar Sauce, Chips & Salad of the Day



MAIN COURSE

MONDAY
16 MARCH 2020

Baked Butternut, Brie & Smoked Chicken Salad with Rocket served with
Homemade Bread

TUESDAY
17 MARCH 2020

PREMIUM:

Deep Fried Calamari with Tartar Sauce, Potato Wedges & Coleslaw

WEDNESDAY
18 MARCH 2020

Provencal Chicken with Roast Potatoes & Garden Salad

THURSDAY
19 MARCH 2020

Tempura Pork Fillet with Sweet & Sour Sauce, Basmati Rice
& Roast Vegetables

FRIDAY
20 MARCH 2020

PREMIUM:

Beer Battered Hake with Lemon, Tartar Sauce, Chips & Salad of the Day



MAIN COURSE

MONDAY
23 MARCH 2020

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

TUESDAY
24 MARCH 2020

Lemon & Coriander Salmon Fishcakes with a Tomato Relish Sauce,
Potato Wedges & Greek Salad

WEDNESDAY
25 MARCH 2020

Chicken A ' La King served with Basmati Rice & Seasonal
Vegetables

THURSDAY
26 MARCH 2020

Salad Nicoise served with Homemade Bread

FRIDAY
27 MARCH 2020

PREMIUM:
Beer Battered Hake with Lemon, Tartar Sauce, Chips & Salad of the
Day



MAIN COURSE

MONDAY
30 MARCH 2020

Beef Bobotie served with Sambals, Chutney, Poppadum's', Basmati Rice & Seasonal Vegetables

TUESDAY
31 MARCH 2020

Chicken Schnitzel served with a Mushroom Sauce, Sautéed Potatoes & Greek Salad



TUESDAY DINNERS

BERGVLIET BISTRO, R150 P/P

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
TUESDAY 3 MARCH 2020	Chicken & Spinach Roulade with Plum Sauce ,Creamy Mashed Potatoes , Asparagus & Baby Carrots	Slow Roasted Lamb Shanks with Red wine Jus, Creamy Mashed Potatoes & Roasted Vegetables	Churro cup with Ice cream & Mint Chocolate Sauce OR Mini Cheese Plate with Biscuits
TUESDAY 10 MARCH 2020	Beef Bourguignon served with Basmati Rice and Roast Vegetables	Moroccan Style Chicken served with Grilled polenta & Stir-Fried Vegetables	Coconut Panacotta with Mango topping OR Mini Cheese Plate with Biscuits
TUESDAY 18 MARCH 2020	Roast Butternut, Spinach & Blue Cheese Lasagne served with Greek Salad	Stuffed Pork Fillet Medallions with Red wine Jus, Roast Parmesan Sweet Potatoes & Roast Vegetables	Crème Brule OR Mini Cheese Plate with Biscuits
TUESDAY 25 MARCH 2020	Beef Moussaka served with Sweet Potato Wedges, Roast Vegetables	Grilled Kingklip with Lemon Butter Sauce, Dauphinoise Potatoes & Roast Vegetables	Banoffee Pie 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.

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