

MENU

25 July 2016 to 29 July 2016

To assist with catering, please call the Bistro on ext. 209 daily by 9am to order for Lunch

Chef's Special of the Day

(R49 per person)

MONDAY

Beef Stroganoff

Strips of beef fillet, served with herbed rice, seasonal roasted vegetables or balsamic roasted vegetable salad

TUESDAY

Chicken Lasagna

Creamy chicken lasagna, served with a salad duo (green salad and herbed rice salad)

WEDNESDAY

Bobotie

Traditional Bobotie, served with yellow rice, two sambals (tomato and onion sambal / banana, Greek yoghurt and chive sambal)

FRIDAY

Lemon & Herb Crust Grilled Fish

Grilled fish with a crust of fresh herbs and lemon zest, served with Julienne vegetables, onion marmalade and Greek salad, finished with a white butter sauce

Chef's Salad of the Day

(R40 per person)

MONDAY

Chicken Salad Caprese

Grilled chicken breast, served with a layered salad of sliced tomato, buffalo mozzarella and fresh basil

TUESDAY

Bacon & Glazed Pear Salad

Lettuce, cucumber, cocktail tomato topped with grilled bacon and glazed pear, complimented with a honey and lemon salad dressing

WEDNESDAY

Roasted Butternut & Feta Salad

Honey roasted butternut, served with feta cheese, fresh herbs and rocket

FRIDAY

Thai Sweet Chili Chicken Salad

Chicken breast strips with a Thai sweet chili glaze, served with seasonal salad greens and sesame soy salad dressing