

MENU

26 – 30 September 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

Cottage Pie

Cottage pie served with sautéed green beans, baby carrots and a garden salad

TUESDAY

Chicken Schnitzel

Chicken schnitzel served with cheese sauce, potato wedges, peas and a garden crouton salad

WEDNESDAY

Pork and Apple Pie

Pork and apple pie, served with steamed seasonal vegetables and Chutney beetroot salad

FRIDAY

Grilled Fish & Chips

Grilled Hake, served with chips, creamy tartar sauce, baby marrow and peppers, and cucumber and tomato salad with balsamic vinegar

Chef's Salad of the Day

(R40 per person)

MONDAY

Grilled Chicken

Green salad topped with grilled chicken and sweet peppers, feta cheese and a Greek dressing

TUESDAY

Tuna Nicoise

Tuna Nicoise, served with lettuce, tomato, cucumber, red onion, boiled egg, steamed green beans and olives

WEDNESDAY

Greek Salad with Bacon

Greek salad, topped with bacon, mixed peppers, red onions, feta, olives, served with a Greek dressing

FRIDAY

Cajun Beef

Cajun Beef, served with lettuce, tomato, cucumber, peppers, red onions, feta and a French vinaigrette