

# MENU 3 – 7 October 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

#### Chicken Lasagna

Chicken Lasagna served with Savory green beans; baby Carrots and a Greek Salad with Dressing

## TUESDAY

#### Thai Beef Curry

Thai Beef Curry served with Lemongrass infused Rice, Seasonal Vegetables and a Cucumber Yoghurt Salad

## WEDNESDAY

### Cajun Roast Chicken

Cajun Roast Chicken served with Garlic Mash Potatoes, Steamed Broccoli and Cauliflower and a Garden Salad with tomato, cucumber, red onions & Feta

#### FRIDAY

### Fried Fish & Chips

Fried Hake served with Chips, Creamy Tartar Sauce, Savory Spinach and a Garden Green Salad **Chef's** Salad of the Day (R40 per person)

# MONDAY

## Grilled Chicken

Grilled Chicken & Pineapple served with Lettuce, Tomato, Cucumber, Peppers, Feta Cheese and a Honey Mustard Dressing

# TUESDAY

#### <u>Teriyaki Beef</u>

Teriyaki Beef strip with Stir-fry vegetables on a bed of Garden Greens, peppers, red onion and sesame Seeds

#### WEDNESDAY

Bacon, Feta & Avocado

Bacon, Feta & Avocado served with Lettuce, tomato, cucumber, pepper, red onions and Feta

# FRIDAY

#### Cajun Beef

Cajun Beef served with Lettuce, tomato, cucumber, peppers, red onions, Feta and French Vinaigrette.



