

MENU

21 – 25 November 2016

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

Chef's Salad of the Day

(R40 per person)

MONDAY

Chicken & Lentil Salad

Grilled chicken strips served with lentils, lettuce, tomato, feta cheese, olives, cucumber, peppers and red onion.

TUESDAY

BBQ Pork Salad

BBQ pork strips served with steamed broccoli florets, sunflower seeds, lettuce, tomato, cucumber, peppers and red onions

WEDNESDAY

Chicken & Avocado Salad

Grilled chicken and avocado served with garden greens, peppadew, tomato, cucumber, peppers, onions, olives and feta

FRIDAY

Beef Teriyaki Salad

Grilled beef teriyaki strips served with feta and mixed baby lettuce, tomato, cucumber, peppers, onions and piquant peppers

Chef's Special of the Day

(R49 per person)

MONDAY – NEW RECIPE

Chicken Stir-fry

Soya ginger marinated chicken served with stir-fry vegetables, egg noodles and a red cabbage and apple salad

TUESDAY

Spaghetti Meatballs with Tomato Sauce

Home-made meatballs served in a rich tomato sauce on a bed of spaghetti and an Italian salad

WEDNESDAY

Chicken & Broccoli Bake

Chicken and broccoli bake served with savory rice, carrot roundels and a green salad with lettuce, tomato, cucumber, onion and feta

FRIDAY

Fish & Chips

Fried fish and chips served with creamy tartar sauce, steamed seasonal vegetables and a garden crouton salad