

21 - 27 AUGUST 2017

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

# **Greek Salad with Health Roll**

Marinated olives and feta cheese, served with crisp green lettuce, rocket and celery leaves, tomato, cucumber, mixed peppers, red onions, balsamic dressing and a toasted health roll

## **TUESDAY**

## Barley, Tomato, Feta & Spinach

Seasoned Barley, served with tomato, marinated feta cheese, olives, spinach and rocket

### **WEDNESDAY**

## **Daily Menu Available**

## **FRIDAY**

# **Roast Vegetables and Lentil**

Roasted vegetables, served with seasoned lentils, on a bed of rocket, marinated feta cheese and olives with a balsamic reduction

# Chef's Special of the Day (R49 per person)

## **MONDAY**

# **Individual Chicken pie**

Fragrant savory chicken and mushroom filling, wrapped in rich puff pastry, served with crispy chips and a side salad

### **TUESDAY**

## **Crumbed Pork Chop**

Crumbed pork chop, served with a mustard sauce, garden salad and balsamic glaze

### **WEDNESDAY**

## **Daily Menu Available**

### **FISH FRIDAY**

## Your Choice of Grilled or Fried

Your Choice: Grilled or fried Hake, served with crispy fried chips, garlic aioli and steamed broccoli, carrots and peas



