

16 - 20 OCTOBER 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**

### Pork & Apple Salad

Pork strips, served with fresh green apple slices, crisp lettuce, tomato, green peppers, red onions and feta cheese

### **TUESDAY**

# **Cajun Crumbed Chicken Strips**

Cajun crumbed chicken strips, served on a bed of crisp lettuce, tomato, cucumber, green peppers, and red onions

### **WEDNESDAY**

Bistro Table Talker Menu Available

### **FRIDAY**

# **Thai Pork & Celery Salad**

Thai style pork, served with fresh celery slices, feta cheese, red onions, red cabbage and a soya ginger dressing

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

#### MONDAY

### **Home-made Pork Pie**

Home-made savory pork filling, incased in a puff pastry pocket, served with mashed potatoes, grilled vegetables and a tossed salad

# **TUESDAY**

# Fish Cakes

Fish cakes served with crispy chips, tartar sauce and a crisp garden salad

# **WEDNESDAY**

<u>Bistro Table Talker Menu</u> Available

# **FISH FRIDAY**

# Your Choice: Grilled or Fried

Your Choice: Grilled / Fried Hake fillet, served with your choice of chips or mash potatoes, tartar sauce, creamed spinach and pumpkin



