

**Menu** 12 - 16 February 2018 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

# **Grilled Vegetable & Barley Salad**

Grilled eggplant, baby marrow, mixed peppers, feta cheese and red onions, served with Basil pesto barley, dressed rocket and Balsamic vinaigrette

#### Tuesday

#### **Grilled Chicken & Pepper Salad**

Grilled chicken and red peppers, served with lettuce, tomato, cucumber, bell peppers, red onions and feta cheese

## Wednesday

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

## Friday

## **Grilled Beef & Pickles Salad**

Grilled beef served with pickled vegetables, crisp lettuce, tomato, cucumber, red onions, feta cheese and olives

Chef's Special of the Day

(R49 per Person)

# Monday

**Honey Mustard Chicken** 

Honey mustard chicken, served with savory rice, steamed carrot roundels with Thyme butter and a garden salad with lemon vinaigrette

# Tuesday

# <u>Beef Lasagna</u>

Traditional beef lasagna, made with slow cooked Beef Ragu, creamy white sauce and layered with pasta, served with savory spinach and a Greek salad

## Wednesday

Bistro Table Talker Menu Available

## Fish Friday

Your Choice: Grilled or Fried

Your Choice: Grilled / Fried Hake fillet, served with either chips or mash potatoes, tartar sauce, green salad and coleslaw



