

Menu – October 2018

Dear Resident.

Kindly note that all meals will be charged as indicated on the Menu.

THE TABLE TALKER MENU IS AVAILIBLE FROM 8AM TO 5PM

JUST ASK THE WAITER ON DUTY

A LA CARTE DESSERT WILL BE AVAILABLE IN ADDITION TO ANY MAIN COURSE

UPSIZE YOUR PROTEIN PORTION FOR AN ADDITIONAL CHARGE OF R20.00

Menu items may change, subject to availability

NEW ADDITION TO THE RESALE MENU IS A SELECTION OF HERBAL TEA'S

AT R15.00 JUST ASK THE WAITER FOR THE AVAILIBLE CHOICES

FOR ANY QUESTION OR BOOKINGS PLEASE CALL US ON EXT 209







MEAL PRICES	
SIDE SALAD	R 15.00
OPTION A	R 45.00
OPTION B	R 54.00
SUNDAY LUNCH BUFFET	R 76.00
A LA CARTE DESSERT	SQ
TAKE AWAY CHARGE	
TAKE AWAY CONTANER	R 5.00ea
UPSIZE PROTEIN	R 20.00

Kindly book as follows:

Lunches by 9am the same day.

Wednesday social by 4pm Tuesday

Sunday Buffet by 4pm on Fridays.

YOU ARE MORE THAN WELCOME TO BRING YOUR OWN PLATE FOR TAKE-AWAYS

	SIDE SALAD	OPTION A	OPTION B	DESSERT
1 OCT 2018 MONDAY	GREEN SALAD	CRUMBED CHICKEN STRIPS WITH MUSTARD SAUCE, SWEET POTATO MASH & SEASONAL VEGETABLES	HAKE MORNAY WITH SWEET POTATO FRIES & SEASONAL VEGETABLES	A LA CARTE
2 OCT 2018 TUESDAY	ITALIAN SALAD	BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	BACON CARBONARA PASTA SERVED WITH A BEETROOT SALAD	A LA CARTE
3 OCT 2018 WEDNESDAY Social supper	SALAD BAR SELECTION	ROAST GAMMON WITH MUSTARD SAUCE, CHICKEN & LEEK PIE WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES		A LA CARTE







	SIDE SALAD	OPTION A	OPTION B	DESSERT
4 OCT 2018 THURSDAY	CLOSED			
5 OCT 2018 FRIDAY	INSALATA CAPRESE	BEEF SCHNITZEL WITH MUSHROOM SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	FRIED OR GRILLED HAKE, CHIPS OR MASH, SEASONAL VEGETABLES & CARROT & PINE SALAD	A LA CARTE
6 OCT 2018 SATURDAY	CLOSED			
7 OCT 2018 SUNDAY	SELECTION OF SALAD	ROAST BEEF WITH HORSERADISH SAUCE, ROASTED POTATOES, YORKSHIRE PUDDING, GRAVY & SEASINAL VEGETABLES		BANANA CARAMEL PANCAKES
8 OCT 2018 MONDAY	GREEN SALAD	BACON, MUSHROOM & ONION QUICHE WITH SEASONAL VEGETABLES	SEAFOOD MARINARA PASTA SERVED WITH SEASONAL VEGETABLES	A LA CARTE
9 OCT 2018 TUESDAY	ITALIAN SALAD	SWEET POTATO MASH COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	CHICKEN CORDON BLEU SERVED WITH CHEESE SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	A LA CARTE
10 OCT 2018 WEDNESDAY	SALAD BAR SELECTION	CRUMBED FISH CAKES SERVED WITH MASHED POTATO OR BEEF STIR-FRY SERVED WITH NOODLES GRAVY & SEASONAL VEGETABLES		A LA CARTE







	SIDE SALAD	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
11 OCT 2018 THURSDAY	CLOSED			
12 OCT 2018 FRIDAY	GREEK SALAD	PORK SAUSAGE WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	FRIED OR GRILLED HAKE, CHIPS OR MASH, SEASONAL VEGETABLES & BEETROOT SALAD	A LA CARTE MENU
13 OCT 2018 SATURDAY	CLOSED PRIVATE FUNCTION IN BISTRO			
14 OCT 2018 SUNDAY	SALAD BAR SELECTION	PINEAPPLE ROASTED LEG OF PORK GRAVY, ROAST POTATOES, PEARL ONIONS, SEASONAL VEGETABLES		A LA CARTE MENU
15 OCT 2018 MONDAY	INSALATA CAPRESE	CORNISH PIE SERVED WITH SEASONAL VEGETABLES	PORK CHOP SERVED WITH MASHED POTATO, MUSHROOM SAUCE & SEASONAL VEGETABLES	A LA CARTE MENU
16 OCT 2018 TUESDAY	GREEN SALAD	CHICKEN A LA KING SERVED WITH PARSLEY RICE & SEASONAL VEG	BEEF & ONION STEW WITH PARSLEY RICE & SEASONAL VEGETABLES	A LA CARTE MENU
17 OCT 2018 WEDNESDAY THEME SOCIAL SUPPER	POTATO SOUP	CHICKEN SCHNITZELS WITH CHEESE SAUCE OR PORK SAUSAGE & SMOKED PORK CASSEROLE PAN FRIED POTATOES, BRAISED CABBAGE, STEAMED CARROTS, GREEN BEANS WITH ONIONS		BERRY MOUSSE







	CIDECALAD	STANDARD	STANDARD	DECCEPT
	SIDE SALAD	OPTION 1	OPTION 2	DESSERT
18 OCT 2018 THURSDAY	CLOSED			
19 OCT 2018 FRIDAY	ITALIAN SALAD	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	FRIED OR GRILLED HAKE, CHIPS OR MASH, SEASONAL VEGETABLES & FRUITY COLESLAW	A LA CARTE
20 OCT 2018 SATURDAY	CLOSED			
21 OCT 2018 SUNDAY	GREEK SALAD BEETROOT SALAD FRUITY COLESLAW	ROASTED GAMMON, MUSTARD SAUCE GRAVY, BAKED APPLES , ROASTED POTATOES SEASONAL VEGETABLES		A LA CARTE
22 OCT 2018 MONDAY	ITALIAN SALAD	BASIL, BUTTERBEAN & BABY MARROW CREAM PASTA SERVED WITH SEASONAL VEGETABLES	CHICKEN CURRY SERVED WITH HERBED RICE AND SEASONAL VEGETABLES	A LA CARTE
23 OCT 2018 TUESDAY	INSALATA CAPRESE	BEEF SAUSAGE WITH TOMATO RELISH, SAMP & SEASONAL VEGETABLES	MUSHROOM & BACON SPAGHETTI SERVED WITH SEASONAL VEGETABLES	A LA CARTE
24 OCT 2018 WEDNESDAY	SALAD BAR SELECTION	NASI GORENG WITH PORK (DUTCH INDONESIAN RICE DISH) OR BEEF MOUSAKA GRAVY, ROASTED POTATOES & SEASONAL VEGETABLES		A LA CARTE







	SIDE SALAD	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
25 OCT 2018 THURSDAY	CLOSED			
26 OCT 2018 FRIDAY	GREEN SALAD	SWEET & SOUR CHICKEN WITH HERBED BABY POTATOES & SEASONAL VEGETABLES	FRIED OR GRILLED HAKE, CHIPS OR MASH, SEASONAL VEGETABLES & TOMATO & CUCUMBER SALAD	A LA CARTE
27 OCT 2018 SATURDAY		CLOSE	ED.	
28 OCT 2018 SUNDAY	POTATO SALAD CARROT & PINE SALAD GARDEN GREEN SAALD	PREMIUM SUNDAY BUFFET LUNCH R95.00 ROAST LAMB		A LA CARTE
29 OCT 2018 MONDAY	ITALIAN SALAD	FETA & SPINACH QUICHE SERVED WITH SEASONAL VEGETABLES	BEEF MEATBALLS WITH TOMATO BASIL SAUCE ON SPAGHETTI SERVED WITH SEASONAL VEGETABLES	A LA CARTE
30 OCT 2018 TUESDAY	GREEK SALAD	BEEF LASAGNE SERVED WITH SEASONAL VEGETABLES	PORK SCHNITZEL WITH CHEESE SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	A LA CARTE
31 OCT 2018 WEDNESDAY	COLD GAZPACHO OR SALAD SELECTION	WHOLE WHEAT SPAGHETTI BOLOGNAISE OR LEMON, FENNEL & FISH TAGLIATELLE BASIL PESTO, PARMASAN, SEASONAL VEGETABLES		A LA CARTE







THEME SOCIAL



WEDNESDAY 17 TH OCTOBER – OCTOBERFEST

TUESDAY SPECIAL
9 October 2018
BOEREWORS ROLL @ R35.00 - TAKE AWAYS WELCOME
PICK UP AT 13:00



23 OCTOBER 2018 KOEKSISTER SALE R45.00 FOR 1 DOZ - PRE-ORDERS ESSENTIAL





