

MENU

17 - 21 June 2019

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

Standard Meal R40 per person

MONDAY

Function

TUESDAY

Pork Stir-fry

Ginger & soya dressed pork Stir-fry served with Egg fried rice and salad of the day

WEDNESDAY

A la carte Menu available

FRIDAY

Beef & Onion Pie

Beef & Onion Pie served with Brown Gravy and salad of the day Premium Meal R48 per person

MONDAY

Function

TUESDAY

Spaghetti Bolognese with cheese

Spaghetti Bolognese served with butter noodles, parmesan and a Garden Salad

WEDNESDAY

A la carte menu available

FRIDAY

Fried or Grilled Hake

Grilled **OR** Fried Hake, served with chips **OR** mash, tartar sauce and salads of the day



Sunday Lunch

23 June 2019

Soup of the day with a fresh roll and butter

Honey Roast Pork Baked apples Baby potatoes with garlic and herbs

Cauliflower Gratin French Green Beans with Onions Roasted Sweet Beetroot

> R76 Kids under 12yrs R55

A la Carte dessert Menu Available by request

PLEASE NOTE IF THERE ARE LESS THAN 25 BOOKINGS THE MENU BECOMES PLATED

T&C apply, until stocks last

Please book Special lunches with The Bistro on ext. 209 by 2pm on Fridays Booking References must a given with all bookings



Wednesday Social

19 June 2019

Starter

Country vegetable soup served with croutons

Mains Sweet & Sour Chicken served with White Rice

OR

Beef Stroganoff with Mushrooms and Cream sauce served with White Rice

Brown Onion Gravy Cinnamon Butternut Cream Spinach with feta

*Vegetarian option available by request only Baby Marrow and Capsicum pepper pasta

R55 per person

Dessert A la carte dessert menu available

Drinks from 5pm - Dinner served at 6pm T&C apply, until stocks last Confirm by Tuesday at 4pm with the Bistro on ext. 209