February 2021

Date	MENU
Monday Lunch 1 February	Cape Malay chicken curry and rice, tomato sambal, chutney, and banana salad
Tuesday Lunch 2 February	Feta stuffed crumbed frikadels with tomato and basil sauce, parsley cream potatoes, grilled baby marrows
Wednesday Lunch 3 February	Smokey BBQ rubbed pork, pepper and pineapple kebab, served on a bed of savoury rice with broccoli and cauliflower salad
Thursday Lunch 4 February	Hungarian goulash with parsley dumplings, buttered pasta, glazed carrots and peas
Friday Lunch 5 February	Deep fried or grilled hake and chips served with Waldorf salad, with garden salad and tartar sauce Bistro R65.00 Home delivery R70.00
	Or
	Lightly curry crusted grilled kingklip with cream coconut curry sauce and pawpaw salsa, served on a bed of basmati rice – R105.00

PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED.

PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD

Meals eaten or collected at Bistro R48.00, if delivered R55.00 or otherwise specified *Re-heating guide, set oven to 160 deg C and warm gently for 15-20min

See you there!



Wednesday Night Take Away Dinner Offering

Braised beef pie with carrots and onions topped with herb cheese potato crust, seasonal roast vegetables and garden salad

Or

Moroccan spiced grilled chicken fillet on a bed of lentils, chickpeas, barley with tomato and olives in lemon coriander dressing, topped with feta, sundried tomato & herb crumb, seasonal roast vegetables and garden salad

R75.00

Dessert

Bread and butter pudding with cinnamon, raisins and nuts, and vanilla custard

R25.00

See you there!