

EVERGREEN BROADACRES

# WHAT'S COOKING



EVERGREEN  
lifestyle  
broadacres

21-25 JUNE 2021

Date	Standard Menu – R55.00	Premium Menu – R65.00
Monday Lunch 21 June	Frikadelles in thick home cooked tomato sauce, creamy mashed potatoes and grilled baby marrows ❄️	Red Thai beef curry in coconut milk with potatoes, beans and brinjals served with basmati rice and cucumber salad
Tuesday Lunch 22 June	Cheese and bacon burger with braised onion, chips and coleslaw ❄️	Pork and bacon nachos topped with melted mozzarella and cheddar, guacamole, sour cream, tomato relish
Wednesday Lunch 23 June	Chicken lasagne with side salad ❄️	Chicken penne pasta in cream tomato and basil sauce, topped with pesto and grated parmesan with toasted garlic bruschetta
Thursday Lunch 24 June	Beef Moussaka served with Greek salad ❄️	Salmon & haddock chowder with new potatoes, fennel bulb and corn Topped with soured chive cream
Friday Lunch 25 June	Crisp battered or grilled hake and chips, served with tartar sauce, pea and mint salad, garden salad per table Bistro R70.00 Home delivery R77.00	Mussel and seafood pot, garlic aioli, served with chips R120 Twelve grilled King prawns served with chips, lemon butter, peri-peri and garlic butter – R215 Six grilled king prawns and hake goujons served with chips and tartar sauce – R140

**PLEASE NOTE:** NO CASH PAYMENTS WILL BE ACCEPTED.  
PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD  
Meals eaten or collected at Bistro R55.00, if delivered R62.00 or otherwise specified

The R7.00 surcharge covers all packaging

\*Re-heating guide, set oven to 160 deg C and warm gently for 15-20min

Order to be placed by 16:00 prior day

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**Meals only available as sit-down meal in Bistro and not available as take away.**

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See you there!



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**Wednesday 23 June Social Dinner R75**

**Chicken noodle soup with herb croutons**

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***Main Course***

Crumbed beef tenderized steak,  
with herb and parmesan crust  
Served with buttered pasta and cream tomato sauce  
Grilled seasonal vegetables

Or

Green Thai chicken curry in coconut milk  
, with potatoes, beans and brinjals,  
served with basmati rice  
and pawpaw salsa

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***Dessert R35***

Baked apple pudding with  
cinnamon custard

Or

Chef's ice cream and chocolate sauce

*See you there!*