

EVERGREEN BROADACRES

# WHAT'S COOKING



**16 - 20 AUGUST 2021**

Date	Standard Menu – R55.00	Premium Menu – R65.00
Monday Lunch 16 August	Smoked pepper mackerel, spring onion and potato quiche served with side salad ❄️	Parmesan crusted chicken Picatta in tomato and basil coulis with roasted vegetables and buttered pasta
Tuesday Lunch 17 August	Pork fillet stir-fry with fried rice and vegetable stir-fry ❄️	Pork Schnitzel with potato wedges seasonal vegetables and mushroom sauce
Wednesday Lunch 18 August	BBQ grilled chicken fillet with tomato and onion gravy, nutty brown rice and roast pumpkin ❄️	Smoked salmon and feta quiche served with coleslaw and side salad
Thursday Lunch 19 August	Hungarian goulash with parsley potatoes and glazed cinnamon carrots ❄️	Sticky Asian beef with coconut rice and vegetable stir fry
Friday Lunch 20 August	Crisp battered or grilled hake and chips, served with tartar sauce, coleslaw, garden salad per table  Bistro R70.00 Home delivery R77.00	Mussels in a cream cider sauce with chips R120  Grilled hake and six king prawns served with chips, lemon butter, peri per and garlic butter – R180

**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.**

Order to be placed by 16:00 prior day



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EVERGREEN  
lifestyle  
broadacres

**Wednesday 18 August Social Dinner R85**

***Pea and ham soup with herb crostini***

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***Main Course***

Sticky BBQ and ginger roast pork neck,  
with potato wedges and fried cabbage

Or

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

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***Dessert R40***

Chef's ice cream, macarons and wild berry compote