What's Happening this week...

23^{rd May 2022} – 27^{th May 2022}

Social Activities

Monday 23rd May 2022

9am Therapeutic Water Aerobics 10am Art class 10am Knit & Natter 1pm Duplicate Bridge 5pm Snooker / Pool + Waterhole

Tuesday 24th May 2022

9am Therapeutic Exercise class 2pm **Rummikub** 2.30pm Crafters Club 2.30pm Scrabble 5pm Ladies Pool + Waterhole

Wednesday 25th May 2022

10am Art Class 5.30pm Social dinner + Wine tasting

Thursday 26th May 2022

9am Yoga - contact Kiloran (House 63)

2pm Bridge 3pm Petanque 6pm Movie Night



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Friday 27th May 2022

9am Beginners Line Dancing Class 9.30am Line Dancing – Main Class 10:30am Bible Study 12:30pm Fish and Chips 5pm Waterhole

NATIONAL BEEF BURGER DAY 28 May 2022



NATIONAL BEEF BURGER DAY

If you hear a sizzle and your mouth begins to water, it just might be National Beef Burger Day!

A beef burger starts with real ground beef on a bun or between two slices of bread. And don't forget the toppings like cheese, onions, pickles, and condiments.

Each one allows for the perfect customization – the mouthwatering possibilities are endless.

Of course, some of us like ours double stacked, and others prefer them spicy. Add those seasonings, too, if you want. What's really important is what's in the middle – that delicious beef burger.



23 - 27 May 2022

Date	Standard Menu – R58.00	Premium Menu – R68.00
Monday Lunch 23 May	Beef stroganoff, savoury rice and seasonal mixed vegetables	Asian style beef stir-fried noodles, and vegetable stir fry
Tuesday Lunch 24 May	Chicken cheese burger with braised onions and green salad	Chicken schnitzel with baked potato, cheese sauce and steamed brocolli
Wednesday Lunch 25 May	Beef lasagne with seasonal roast vegetables	Fettuccini alfredo, in cream bacon and mushrooms sauce, served with side salad
Thursday Lunch 26 May	Roast chicken drumsticks BBQ style, served with pasta salad, and beetroot salad	Chicken casserole with mashed potatoes and seasonal vegetables
Friday Lunch 27 May	Crisp battered or grilled hake and chips, served with tartar sauce, Waldorf salad and garden salad Bistro R75.00 Home delivery R82.00	Grilled prawns x 6, served with peri- peri, lemon butter and garlic mayonnaise and chips R125.00
PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED. PLEASE PAY BY PRE-PAID ACCOUNT or CARD Meals eaten or collected at Bistro R58.00, if delivered R65.00 or otherwise specified The R7.00 surcharge covers all packaging Order to be placed by 16:00 prior day		PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED. PLEASE PAY BY PRE-PAID ACCOUNT or CARD Meals only available as sit-down meal in Bistro and not available as take away. Order to be placed by 16:00 prior day



Wednesday 25 May 2022 – R150 Food and Wine Pairing Dinner - Val di Terra Wine Collection

Starter

2020 Sauvignon Blanc Grilled broccoli and cheese crostini torched with sauce hollandaise

> 2019 Merlot Mediterranean tartlet of smoky Babaganushe, charred peppers and courgette, slow roast tomato and Parmesan crisp

> > ******

Main Course

2020 Pinotage Open tortilla of spiced chili con carne with tomato salsa

Or

2020 Cabernet Sauvignon Braised chicken with bacon, onion, rosemary and red wine, served with rustic potatoes

Dessert

2020 Rose Basil panna cotta with raspberry jelly

PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED. PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD

Please book at Reception EXT 1200 only between 08:00 and 17:00. Please book by 17:00 on Monday.





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HANDCRAFIED FINE WINES

Wine Tasting with Renowned Wine Maker KEN FORRESTER



Join us for a virtual presentation of Val Di Terra wine and a wine tasting paired dinner. R150 per person includes your meal and dessert.

Wine will be for sale by the case of 6 at the event. Family Members are welcome to attend.

Wednesday 25th May 5m to 7pm in the Lifestyle Centre.

Limited to 100 people

Please book at Reception