

diep river bistro



Meal Prices

STARTER	R 18.00
STANDARD MAIN COURSE	R 50.00
PREMIUM MAIN COURSE	R 65.00
SUNDAY MAIN COURSE	R 85.00
DESSERT	R 20.00
TAKE AWAY CHARGE	R 6.00

SEPTEMBER 2021

Kindly book your meals as follow:

- lunch bookings by 16h30 for the following day
- saturday & sunday bookings by 16h30 on friday's

DATE	MAIN COURSE		DESSERT
Wednesday 1 SEPTEMBER 2021	BEEF BURGER & MUSHROOM SAUCE SERVED WITH GARDEN SALAD AND POTATO WEDGES		FRUITY JELLY SERVED WITH CUSTARD
THURSDAY 2 SEPTEMBER 2021	CREAMY CHICKEN PANCAKE SERVED WITH GARLIC WEDGES AND SEASONAL VEGETABLES		CHOCOLATE MOUSSE WITH ROASTED NUTS
FRIDAY 3 SEPTEMBER 2021	PREMIUM LEMON AND HERB HAKE TARTAR SAUCE, CHIPS & CARROT & PINE SALAD	CARAMELISED ONION AND BLUE CHEESE QUICHE SERVED WITH CHIPS AND CARROT & PINE SALAD	ICE CREAM WITH BERRY SAUCE
SATURDAY 4 SEPTEMBER 2021	CHICKEN AND MUSHROOM PASTA BAKE SERVED WITH GREEK SALAD		DANISH PASTRY
SUNDAY 5 SEPTEMBER 2021	CAPRESE SALAD	ROAST PORK NECK WITH APPLE SAUCE, SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES	APPLE CRUMBLE WITH CREAM

DATE	MAIN COURSE		DESSERT
MONDAY 6 SEPTEMBER 2021	CHICKEN SCHNITZEL SERVED WITH CHEESE SAUCE, SAUTED POTATOES AND SEASONAL VEGETABLES		POACHED PEAR WITH FRESH CREAM
TUESDAY 7 SEPTEMBER 2021	HONEY AND GARLIC ROAST PORK CHOP SERVED WITH CREAMY MASH AND SEASONAL VEGETABLES		STRAWBERRY MOUSSE
Wednesday 8 SEPTEMBER 2021	STEAK AND KIDNEY PIE WITH GRAVY SERVED WITH GARLIC BABY POTATO AND SEASONAL VEGETABLES		ICE CREAM AND BERRY SAUCE
THURSDAY 9 SEPTEMBER 2021	CHICKEN AND AVOCADO QUESADILLA SERVED WITH A GARDEN SALAD		BAKED ORANGE PUDDING SERVED WITH CUSTARD
FRIDAY 10 SEPTEMBER 2021	PREMIUM BATTERED HAKE WITH TARTAR SAUCE, CHIPS & GREEK SALAD	BEEF LASAGNE SERVED WITH A GREEK SALAD	MILLE FEUILLE
SATURDAY 11 SEPTEMBER 2021	STUFFED CHICKEN SERVED WITH CHEESE SAUCE, ROAST POTATOES AND SEASONAL VEGETABLES		CHOCOLATE MOUSSE WITH ROASTED NUTS
SUNDAY 12 SEPTEMBER 2021	ROASTED BUTTERNUT SOUP WITH A BREAD ROLL	ROAST BEEF WITH RED WINE JUS, SERVED WITH YORKSHIRE PUDDING, ROASTED POTATOES AND SEASONAL VEGETABLES	MALVA PUDDING WITH CUSTARD

DATE	MAIN COURSE		DESSERT
MONDAY 13 SEPTEMBER 2021	PORK BANGERS SERVED WITH GRAVY, CREAMY MASH AND SEASONAL VEGETABLES		BAKED CHOCOLATE PUDDING
TUESDAY 14 SEPTEMBER 2021	CHICKEN ALA KING SERVED WITH WHITE RICE AND SEASONAL VEGETABLES		ICE CREAM AND CHOCOALTE SAUCE
Wednesday 15 SEPTEMBER 2021	BEEF BOURGUIGNON SERVED WITH WHITE RICE AND SEASONAL VEGETABLES		LEMON MERINGUE PIE
THURSDAY 16 SEPTEMBER 2021	SPINACH & FETA RAVIOLI SERVED WITH A NAPOLITANA SAUCE AND SEASONAL VEGETABLES		FRUIT COCKTAIL WITH CREAM
FRIDAY 17 SEPTEMBER 2021	PREMIUM FIRED HAKE WITH TARTAR SAUCE, CHIPS AND ITALIAN SALAD	SPAGHETTI BOLOGNAISE SERVED WITH ITALIAN SALAD	ICE CREAM AND CHOCOALTE SACUE
SATURDAY 18 SEPTEMBER 2021	MEATBALLS SERVED WITH NAPOLITANA SAUCE, CREAMY MASH AND SEASONAL VEGETABLES		FRUIT SALAD AND ICE CREAM
SUNDAY 19 SEPTEMBER 2021	POTATO AND LEEK SOUP SERVED WITH A ROSEMARY BRUSCHETTA	TUSCASN ROAST CHICKEN SERVED WITH ROASTED POTATOES AND SEASONAL VEGETABLES	BLUEBERRY CHEESECAKE
DATE	MAIN COURSE		DESSERT
MONDAY 20 SEPTEMBER 2021	GINGER AND SOY PORK STIRFRY SERVED WITH EGG NOODLES		CREAMY RICE PUDDING WITH CUSTARD
TUESDAY 21 SEPTEMBER 2021	MOUSSAKA SERVED WITH A GREEK SALAD		CUSTARD CUPS
WEDNESDAY 22 SEPTEMBER 2021	BUTTER CHICKEN SERVED WITH BASMATI RICE AND SEASONAL VEGETABLES		STRAWBERRY TART
THURSDAY 23 SEPTEMBER 2021	FISHCAKES WITH A SWEET CHILLI MAYO SERVED WITH CREAMY MASH AND SEASONAL VEGETABLES		BROWNIE SUNDAE
FRIDAY 24 SEPTEMBER 2021	PREMIUM R62.00 NATIONAL BRAAI DAY	<ul style="list-style-type: none"> • CHICKEN THIGH, CHAKALAKA BOEREWORS • POTATO SALAD AND GREEK SALAD 	
SATURDAY 25 SEPTEMBER 2021	BACON CARBONARA SERVED WITH GARDEN SALAD		ICE CREAM AND BERRY TOPPING

SUNDAY 26 SEPTEMBER 2021	CREAMY CHICKEN VOL AU VENT	GARLIC AND ROSEMARY ROAST LAMB WITH MINT SAUCE, SERVED WITH ROASTED POTATO AND SEASONAL VEGETABLES	BAKED ORANGE PUDDING
DATE	MAIN COURSE		DESSERT
MONDAY 27 SEPTEMBER 2021	LIVER AND CARAMALISED ONIONS SERVED WITH CREAMY MASH AND SEASONAL VEGETABLES		BAKED CHOCOLATE PUDDING
TUESDAY 28 SEPTEMBER 2021	GRILLED CHICKEN SERVED WITH MORROCAN SPICED COUSCOUS AND SEASONAL VEGETABLES		DANISH
WEDNESDAY 29 SEPTEMBER 2021	PORK AND APPLE PIE SERVED WITH GARLIC WEDGES AND SEASONAL VEGETABLES		BAKED APPLE WITH CREAM
THURSDAY 30 SEPTEMBER 2021	COTTAGE PIE SERVED WITH SEASONAL VEGETABLES		MILK TART

PLEASE NOTE:

NO CASH PAYMENTS WILL BE ACCEPTED

PLEASE PAY BY PRE-PAID ACCOUNTS, CREDIT OR DEBIT CARD