

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

JANUARY 2022

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
	JOIN US FOR A NEW YEAR'S DAY BRUNCH IN THE BISTRO – R75/Head. Please Book by no later than Monday, 27 December 2021		
SATURDAY 1 JANUARY 2022	Small Orange Juice, Yoghurt, Muesli & Honey Eggs Benedict with Ham served OR Eggs Benedict Florentine (Spinach) served with Hollandaise Sauce on an English Muffin, Cocktail Croissant, Cheese & Jam Coffee/Tea		
SUNDAY 2 JANUARY	Caprese Salad Tomato And Mozzarella, Flavoured with Fresh Basil Leaves, Olive Oil and Balsamic	Roast Pork Neck with Honey Mustard Glaze Roasted Potatoes and Seasonal Vegetables	Fruit Salad & Ice Cream
MONDAY 3 JANUARY	Cornish Pastie with Gravy, Parsley Baby Potatoes and Seasonal Vegetables		Baked Orange Pudding Served with Custard
TUESDAY 4 JANUARY	Sweet and Sour Pork Stir-Fry with Egg Fried Rice		Fruit Salad & Ice Cream
WEDNESDAY 5 JANUARY	Liver & Onions served on Creamy Mash Potato and Seasonal Vegetables		Crème Caramel
THURSDAY 6 JANUARY	Bacon & Mushroom Carbonara served with a Green Salad		Poached Pears & Cream
FRIDAY 7 JANUARY	Premium R65.00 Fried Hake & Chips Carrot & Pineapple Salad	Spinach & Feta Quiche Greek Salad	Ice Cream & Chocolate Sauce
SATURDAY 8 JANUARY	À La Carte Bistro Menu	Resident Braai	
SUNDAY 9 JANUARY	Creamy Butternut Soup	Roast Pork Neck with Honey Mustard Glaze Roasted Potatoes and Seasonal Vegetables	Cheesecake & Berry Compôte
MONDAY 10 JANUARY	Creamy Parmesan Basil Chicken with Cauli-Rice and Seasonal Vegetables		Jelly & Custard
TUESDAY 11 JANUARY	Beef Lasagne served with Garlic Roll & Italian Salad		Fruit Salad & Ice Cream

WEDNESDAY 12 JANUARY	Pork Bangers and Creamy Mash, Onion Gravy and Seasonal Vegetables		Chocolate Brownies
THURSDAY 13 JANUARY	Chicken Schnitzel with Mushroom Sauce and Seasonal Vegetables		Chocolate Mousse
FRIDAY 14 JANUARY	Premium R65.00 Fried Hake With Chips And Greek Salad	Green Vegetable Curry Bowl with Brown Rice	Apple Crumble & Cream
SATURDAY 15 JANUARY	Á La Carte Bistro Menu		Resident Braai
SUNDAY 16 JANUARY	Vegetable Spring Rolls & Sweet Chilli Dipping Sauce	Slow Roast Beef with Red Wine Gravy, served with Roast Potato and Seasonal Vegetables	Passionfruit Tart
MONDAY 17 JANUARY	Moroccan Roasted Chicken Breasts Served on Couscous and Seasonal Vegetables		Fridge Milk Tart
TUESDAY 18 JANUARY	Lemony Fish Cakes and Aioli Sauce, Potato Wedges and Seasonal Vegetables		Orange Cake
WEDNESDAY 19 JANUARY	Cottage Pie served with Seasonal Vegetables		Baked Lemon Pudding
THURSDAY 20 JANUARY	Mediterranean Pork Stew served with Rice and Seasonal Vegetables		Ice Cream & Strawberry Sauce
FRIDAY 21 JANUARY	Premium R65.00 Fried Hake & Chips Garden Salad	Lentil Frikkadel with Chips and Garden Salad	Fruit Salad & Ice Cream
SATURDAY 22 JANUARY	Á La Carte Bistro Menu		Resident Braai
SUNDAY 23 JANUARY	Butternut & Feta Phyllo Parcel	Apricot Glazed Gammon Roast Roasted Potatoes and Seasonal Vegetables	Malva Pudding With Custard
MONDAY 24 JANUARY	Spaghetti & Meatballs Served with Italian Salad		Chocolate Tart

TUESDAY
25 JANUARY

Creamy Broccoli & Basil Chicken Bake
served with a Green Salad

Baked Apple
Crumble & Cream

WEDNESDAY
26 JANUARY

Moussaka Served & Roasted Vegetables
and Garden Salad

Lemon Meringue Pie

THURSDAY
27 JANUARY

Beef Pot Roast, Sautéd Potatoes and
Seasonal Vegetables

Baked Lemon
Pudding

FRIDAY
28 JANUARY

Premium R65.00
Lemon Grilled Hake
Parsley Potato
and Seasonal Vegetables

Grilled Lemon Chicken Breast,
Parsley Potatoes and
Seasonal Vegetables

Chocolate Mousse

SATURDAY
29 JANUARY

Á La Carte Bistro Menu

Resident Braai

SUNDAY
30 JANUARY

Creamy Chicken
Vol-Au-Vents

Leg of Lamb, Gravy & Mint
Sauce, Rosemary Roast Potatoes
Seasonal Vegetables

Fruit Salad
& Ice Cream

MONDAY
31 JANUARY

Pork & Apple Pie
served with Potato Wedges Gravy and Seasonal Vegetables

Strawberry Mousse

