diep river bistro



Jeal Frices

STARTERR 18.00STANDARD MAIN COURSER 50.00PREMIUM MAIN COURSER 65.00SUNDAY MAIN COURSER 85.00DESSERTR 20.00TAKE AWAY CHARGER 6.00



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
MONDAY 31 JANUARY	Pork & Apple Pie serve Gravy and Seas		
TUESDAY 1 FEBRUARY	Spaghetti Bolognais and served wit		
WEDNESDAY 2 FEBRUARY	Beef Burger and Cheese Sauce with Chips and Coleslaw		
THURSDAY 3 FEBRUARY	Baked Chicken with Mushrooms and Wine Sauce and served with Green Beans and Rosa Tomatoes		Tea & Cake Day 3pm Special - R25pp
	Premium R65.00		
FRIDAY 4 FEBRUARY	Fried Hake with Chips Served with Chips and Greek Salad	Feta & Spinach Quiche With Greek Salad	
SATURDAY 5 FEBRUARY	Á La Carte Bistro Menu	Resident Braai	
SUNDAY 6 FEBRUARY	Butternut and Feta Phyllo Parcels	Lemon Herb Roast Chicken served with Roast Potato and Seasonal Vegetables	Banoffee Pie
MONDAY 7 JANUARY	Chicken à la King served with Par		
TUESDAY 8 FEBRUARY	Bacon and Mushroom Carbo		
WEDNESDAY 9 FEBRUARY	Crumbed Pork Schnitzel served with Cheese Sauce, Sautéed Potato and Seasonal Vegetables		French Theme Dinner R125pp
THURSDAY 10 FEBRUARY	Cottage Pie served with Seasonal Vegetables		Tea & Cake Day 3pm Special - R25pp
FRIDAY 11 FEBRUARY	Premium R65.00 Portuguese Hake, Risotto and Seasonal Vegetables	Lentil Bobotie, Yellow Rice and Seasonal Vegetables	
SATURDAY 12 FEBRUARY	Á La Carte Bistro Menu		Resident Braai

SUNDAY 13 FEBRUARY	Avocado Ritz	Roast Leg of Pork with Crackling, Apple Sauce with Roasted Potato and Seasonal Vegetables	Strawberry Cheesecake
MONDAY 14 FEBRUARY	VALEN Barbeque Roast Chicken serve and Caulit	Ice Cream & Bar One Sauce	
TUESDAY 15 FEBRUARY	Lemony Fish Cake and Aioli Sauce Savoury Rice and Seasonal Vegetables		
WEDNESDAY 16 FEBRUARY	Creamy Mushroom and Bacon Fettucine and Italian Salad		
THURSDAY 17 FEBRUARY	Cornish Pastie and Gravy served with Parsley Baby Potatoes and Season Vegetables		Tea & Cake Day 3pm Special - R25pp
FRIDAY 18 FEBRUARY	Premium R65.00 Crumbed Calamari, Chips and Garden Salad	Butternut & Feta Frittata served with a Garden Salad	
SATURDAY 19 FEBRUARY	Á La Carte Bistro Menu		Resident Braai
SUNDAY 20 FEBRUARY	Mint Pea Soup with Homemade Bread	Roast Beef, Gravy & Horseradish Sauce, Rosemary Roasted Potatoes and Seasonal Vegetables	Baked Chocolate Pudding and Custard
MONDAY 21 FEBRUARY	Beef Lasagne and Chef's Salad		
TUESDAY 22 FEBRUARY	Chicken Schnitzel and Mushroom Sauce served with a Green Salad		
WEDNESDAY 23 FEBRUARY	Lambs Liver, Caramelised Onion served on Creamy Mash with Seasonal vegetables		
THURSDAY 24 FEBRUARY	Aromatic Chicken Curry served fluffy Rice and Season Vegetables		Tea & Cake Day 3pm Special - R25pp
FRIDAY 25 FEBRUARY	Premium R65.00 Fried Hake and Chips and Carrot and Pineapple Salad	Hearty Vegetable Pie and Salad	

SATURDAY 26 FEBRUARY	Á La Carte Bistro Menu		Resident Braai
SUNDAY 27 FEBRUARY	Creamy Chicken Vol-Au-Vents	Leg of Lamb, Gravy & Mint Sauce, Rosemary Roast Potatoes Seasonal Vegetables	Milk Tart
MONDAY 28 FEBRUARY	Chicken à la King and Fluffy Rice Served with Seasonal Vegetables		
TUESDAY 29 FEBRUARY	Hawaiian Burger served with Potato Wedges and Green salad		
WEDNESDAY 01 MARCH	Sticky Pork Rasher served Potatoes and		
THURSDAY 02 MARCH	Napolitana Sauce on Tagliatelle with an Italian Salad		Tea & Cake Day 3pm Special - R25pp
	Premium R65.00		
FRIDAY 03 MARCH	Fried Hake and Chips and Garden Salad	Quinoa, Roasted Aubergine, Cucumber, Mint & Yogurt Salad	
SATURDAY 04 MARCH	Á La Cai	Á La Carte Bistro Menu	
	•	ng different desserts each day. We wi the week for those residents with a sv ***	
Remember to		30 the day before and to book by Frid ay or Sunday Lunch. ***	ay for breakfast on
•	ht delay between 12h00 – 12h	d Sandwiches from the Bistro, please r 30 whilst the kitchen is serving the da you for your patience. ***	•
Please note that	t we have introduced a special	Cake & Tea Day for R25.00 on a Thurs	day afternoon at 3pm
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