

EVERGREEN DIEP RIVER

WHAT'S COOKING

12 – 18 JUNE 2023

WEEKLY LUNCH R60/ SUNDAY LUNCH R95 and DESSERT R25

Date	Option 1	Option 2	Vegetarian
MONDAY 12 JUNE	SLOW BAKED LEMON AND THYME CHICKEN THIGHS, SERVED WITH BUTTERY SWEET POTATO DISCS, GRAVY. SAUTEED BABY MARROW AND GREEN SALAD.	ITALIAN MEATBALLS SERVED ON A BED OF SPAGHETTI WITH ROASTED VEGETABLES AND GREEN SALAD.	ROASTED BUTTERNUT & ONIONS SERVED ON YELLOW RICE WITH A MEXICAN CUT CORN AND CHICKPEA SALAD
TUESDAY 13 JUNE	MASAMAN BEEF CURRY SERVED ON FLUFFY WHITE RICE, SAMBALS AND CORIANDER CARROTS	SEAFOOD PAELLA WITH FRESH LEMON SLICE, ACCOMPANIED BY MEDLEY OF VEGETABLES	ROASTED BABY CABBAGE AND BABY ONIONS SERVED WITH GARLIC MASH AND SEASONAL VEGETABLES
WEDNESDAY 14 JUNE	FLAME GRILLED ¼ CHICKEN WITH ROAST POTATO WEDGES, BABY MARROW AND CAULIFLOWER AU GRATIN.	BEEF STROGANOFF SERVED ON A BED OF CREAMY MASH, BABY ONIONS & CARROT.	CHICKPEA HOTPOT SERVED WITH PARSLEY RICE, BABY MARROW, AND CAULIFLOWER AU GRATIN.
THURSDAY 15 JUNE	MILD BUTTER CHICKEN SERVED WITH BASMATI RICE, YOGHURT AND CUCUMBER SAMBALS, SWEET CORN AND MINTED PEAS	SAUCY BBQ BEEF SAUSAGES PARMESAN MASH & BROWN ONION GRAVY WITH. AND SAUTEED GREEN BEANS	SWEET 'N SOUR TOFU AND VEGETABLE STIRFRY ON A BED OF NOODLES WITH SWEET CORN AND MINTED PEAS.
FRIDAY 16 JUNE	DEEP FRIED HAKE AND CHIPS WITH FRESH LEMON WEDGES, TARTARE SAUCE AND COLESLAW	GARLIC AND HERB CRUSTED PORK CHOPS & MUSHROOM SAUCE, SAVOURY RICE WITH ROASTED BEETROOT AND GREEN BEANS	LENTIL & MUSHROOM LASAGNE SERVED WITH ROASTED BEETROOT AND GREEN BEANS
SATURDAY 17 JUNE	INDIVIDUAL BEEF AND VEGETABLE PIES SERVED WITH ROASTED BROCCOLI WITH COCKTAIL TOMATOES AND BABY CARROTS.	BISTRO OPEN ALL DAY BREAKFAST & TOASTED SANDWICHES WILL BE SERVED FROM 8AM- 3PM	VEGETARIAN SCHNITZEL SERVED WITH CHEESE SAUCE, ROASTED POTATOES AND SEASONAL VEGETABLES
SUNDAY 18 JUNE FATHERS DAY	R120: ROASTED LEG OF LAMB SERVED WITH WHOLE GRAIN MUSTARD SAUCE, PUMPKIN FRITTER, ROASTED POTATOES, ROASTED CARROTS AND BABY ONIONS, CAULIFLOWER CHEESE R 25: MALVA PUDDING AND CUSTARD	R75: ROASTED EGGPLANT LAYERED WITH TOMATO AND BECHAMEL SAUCE TOPPED WITH PARMESAN CHEESE & ROASTED VEGETABLES R25: MALVA PUDDING AND CUSTARD	
WINTER SOUP SPECIALS PLUS ROLL R25.00	<i>MONDAY - ROASTED TOMATO SOUP</i> <i>TUESDAY – SPICY BUTTERNUT SOUP</i> <i>WEDNESDAY – HAM & PEA SOUP</i> <i>THURSDAY – MINESTRONE SOUP</i>	<i>FRIDAY – CHICKEN & CORN SOUP</i> <i>SATURDAY – VEGETABLE SOUP</i> <i>SUNDAY – SOUP OF THE DAY</i> <i>Please note that should you require a take-away there will be an extra R5 for the soup container</i>	

Remember to book for daily lunches by 10h00 the day before and to book by Friday noon for Sunday Lunch.

Should you wish to order Breakfast and Toasted Sandwiches from the Bistro during the week, please note that there may be a delay between 12h00 – 13h00 whilst the kitchen is serving the daily special. We thank you for your patience.

See you there!