

WEEKLY LUNCH R66 / SUNDAY LUNCH R105 and DESSERT R28

Date	Option 1	Option 2		Vegetarian
Monday 23 October	Spinach and Feta Quiche with Garlic Bread and a Side Salad	Tomato Bredie with Rice and Seasonal Vegetables		Baked Bean Bredie with Rice and Seasonal Vegetables
Tuesday 24 October	Chicken Strips and Chips Served with Blue Cheese Sauce and a Fresh Side Salad	BBQ Beef Skewer Served with Potato Wedges, Creamed Spinach and Butternut		Vegetable Skewers Served with Potato Wedges, Creamed Spinach and Butternut
Wednesday 25 October	Spaghetti Bolognaise with Garlic Bread and a Side Salad	Oven Baked Pork Chop with Savory Rice and a Side Salad		Beans Balls with Savory Rice and a Side Salad
Thursday 26 October	Tomato Butter Roast Chicken with Mashed Potatoes and Roasted Vegetables	Greek Style Pork Stew with Mashed Potatoes and Roasted Vegetables		Greek Style Tofu with Mashed Potatoes and Roasted Vegetables
Friday 27 October	Beer Battered Hake and Chips with Fresh Lemon, Tartar Sauce and Coleslaw	Braised Beef served on a Bed of Mash and a Green Medley		Lentil and Vegetable Casserole on a Bed of Mash and a Green Medley
Saturday 28 October	Grilled Beef Burger and Chips with Hot Vegetables	All Day Breakfast and Sandwiches		Vegetable Burger and Chips with Hot Vegetables
Sunday 29 October	R 120: Roast Leg of Lamb Served with Red Wine Jus, Roast Potatoes and Oven Roasted Vegetables Dessert R28: Chefs Fridge Tart		R66: Camembert and Caramelized Onion Quiche with Roast Potatoes and Oven Roasted Vegetables Dessert R28: Chefs Fridge Tart	

Remember to book for daily lunches by 10h00 the day before and to book by Friday 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 slight delay between 12h00 – 13h00 whilst the kitchen is serving the daily special.

We thank you for your patience.
PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD

See you there!