

NOORDHOEK BISTRO



JUNE 2019

KINDLY BOOK YOUR MEALS A DAY IN ADVANCE BEFORE 4PM

KINDLY NOTE THAT ALL MEALS WILL BE CHARGED AS INDICATED ON THE MENU.

NO CROCKERY IS ALLOWED TO LEAVE THE DINING ROOM.

SHOULD TAKE AWAYS BE REQUEUSTED, TAKE AWAY CONTAINERS CAN BE SUPPLIED FROM THE BISTRO FOR AN ADDITIONAL CHARGE OF R6.00

MEAL PRICES:

MEAL OF THE DAY	R 48.00
PREMIUM MEAL OF THE DAY	R 62.00
TAKE AWAY CHARGE	R 6.00

Yours in Service



Western Province Caterers



MEAL OF THE DAY

MONDAY
3 JUNE 2019

CHICKEN A LA KING
WITH SAVOURY RICE & SEASONAL VEGETABLES

TUESDAY
4 JUNE 2019

PORK & VEGETABLE CURRY WITH GARLIC BABY POTATOES
& SEASONAL VEGETABLES

WEDNESDAY
5 JUNE 2019

BEEF STROGANOFF WITH PARSLEY RICE
& SEASONAL VEGETABLES

THURSDAY
6 JUNE 2019

PORK SCHNITZEL WITH MUSHROOM SAUCE,
MASHED POTATOES & SEASONAL VEGETABLES

FRIDAY
7 JUNE 2019

PREMIUM:
PORTUGUESE FISH WITH POTATO WEDGES
& SEASONAL VEGETABLES

MEAL OF THE DAY

MONDAY
10 JUNE 2019

BEEF & VEGETABLE CURRY
WITH PARSLEY RICE & SEASONAL VEGETABLES

TUESDAY
11 JUNE 2019

CHICKEN & BROCCOLI BAKE WITH POTATO WEDGES
& SEASONAL VEGETABLES

WEDNESDAY
12 JUNE 2019

LAMBS LIVER WITH BACON & ONION GRAVY,
MASHED POTATOES & SEASONAL VEGETABLES

THURSDAY
13 JUNE 2019

BEEF BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES

FRIDAY
14 JUNE 2019

PREMIUM:
FRIED / GRILLED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS
& SALAD OF THE DAY



SUNDAY LUNCH

16 JUNE 2019



STARTER – R12

BROCCOLI SOUP
WITH BREAD ROLL

MAIN COURSE – R80

ROASTED BEEF WITH RED WINE JUS,
ROAST POTATOES & SEASONAL
VEGETABLES

DESSERT – R16

PAVLOVA WITH BERRY
COMPOTE

MAIN COURSE

MONDAY
17 JUNE 2019

PORK & VEGETABLE STEW WITH WHITE RICE & SEASONAL VEGETABLES

TUESDAY
18 JUNE 2019

BEEF LASAGNE
WITH SEASONAL VEGETABLES

WEDNESDAY
19 JUNE 2019

CHICKEN & APRICOT CURRY
WITH RICE & SEASONAL VEGETABLES

THURSDAY
20 JUNE 2019

COTTAGE PIE WITH GRAVY
& SEASONAL VEGETABLES

FRIDAY
21 JUNE 2019

PREMIUM:
CRUMBED CALAMARI WITH TARTAR SAUCE,
CHIPS & SALAD OF THE DAY



MAIN COURSE

MONDAY
24 JUNE 2019

TOMATO BREDIE WITH PARSLEY RICE & SEASONAL VEGETABLES

TUESDAY
25 JUNE 2019

CHICKEN & MUSHROOM PASTA BAKE
WITH SEASONAL VEGETABLES

WEDNESDAY
26 JUNE 2019

LAMBS LIVER WITH ONION GRAVY,
MASHED POTATOES & SEASONAL VEGETABLES

THURSDAY
27 JUNE 2019

BEEF CURRY WITH WHITE RICE & SEASONAL VEGETABLES

FRIDAY
28 JUNE 2019

PREMIUM:
FRIED / GRILLED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS
& SALAD OF THE DAY



WEDNESDAY, 26 JUNE 2019

PANCAKE SPECIAL

YOUR CHOICE OF CINNAMON & SUGAR OR PLAIN PANCAKES

R6 EACH

PLEASE BOOK AT THE BISTRO BY TUESDAY, 25 JUNE 2019 BEFORE 4PM
TO COLLECT ON WEDNESDAY, 26 JUNE 2019 AT 14H00