

NOORDHOEK BISTRO



AUGUST 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 REEQUESTED, TAKE AWAY CONTAINERS CAN BE SUPPLIED FROM THE BISTRO FOR AN ADDITIONAL CHARGE OF R6.00

MEAL PRICES:

STARTER	R 12.00
STANDARD MEAL OF THE DAY	R 48.00
PREMIUM MEAL OF THE DAY	R 62.00
SUNDAY MAIN COURSE	R 80.00
DESSERT	R 16.00
TAKE AWAY CHARGE	R 6.00

Yours in Service





MEAL OF THE DAY

THURSDAY
1 AUG 2019

PORK SAUSAGES WITH ONION GRAVY,
MASHED POTATOES & SEASONAL VEGETABLES

FRIDAY
2 AUG 2019

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

MEAL OF THE DAY

MONDAY
5 AUG 2019

FISH CAKES WITH TOMATO RELISH,
MASHED POTATOES & SEASONAL VEGETABLES

TUESDAY
6 AUG 2019

PORK SCHNITZEL WITH MUSHROOM SAUCE,
SAVOURY RICE & SEASONAL VEGETABLES

WEDNESDAY
7 AUG 2019

CHICKEN & LEEK PIE WITH GRAVY,
POTATO WEDGES & SEASONAL VEGETABLES

THURSDAY
8 AUG 2019

COTTAGE PIE WITH GRAVY
& SEASONAL VEGETABLES

FRIDAY
9 AUG 2019

CALAMARI WITH TARTAR SAUCE,
FRESH LEMON, CHIPS & SALAD OF THE DAY

Women's day Morning Tea

Friday, 9 August 2019 at 10h30 - R75 pp
Please RSVP by Monday, 5 August 2019 at the Bistro

*Variety of Eats served
with Tea / Coffee & Juice*

Danish Pastries, Scones with Cream &
Jam, Ham & Cheese Frittata, Cup
Cakes, Chocolate Eclairs,
Mini Cheese & Tomato Croissants,
Salmon Mousse Crepes





STARTER

MAIN COURSE

DESSERT

**SUNDAY
LUNCH**
11 AUG 2019

VEGETABLE SOUP
WITH BREAD ROLL

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

BAKED MALVA
PUDDING WITH
CUSTARD

MAIN COURSE

MONDAY
12 AUG 2019

SALMON & SPINACH FETTUCINI
WITH GREEK SALAD & DRESSING

TUESDAY
13 AUG 2019

BACON, BLUE CHEESE & RED ONION QUICHE
WITH POTATO WEDGES & SALAD OF THE DAY

WEDNESDAY
14 AUG 2019

CHICKEN A LA KING
WITH MASHED POTATOES & SEASONAL VEGETABLES

THURSDAY
15 AUG 2019

BEEF CURRY WITH TOMATO SAMBALS,
RICE & SEASONAL VEGETABLES

FRIDAY
16 AUG 2019

PREMIUM:
PORTUGUESE FISH
WITH SAVOURY RICE & SEASONAL VEGETABLES

MAIN COURSE

MONDAY
19 AUG 2019

CHICKEN & BROCCOLI BAKE
WITH POTATO WEDGES & SEASONAL VEGETABLES

TUESDAY
20 AUG 2019

BACON & MUSHROOM TAGLIATELLE
WITH GREEK SALAD & DRESSING

WEDNESDAY
21 AUG 2019

BEEF & MUSHROOM PIE WITH GRAVY,
GARLIC BABY POTATOES & SEASONAL VEGETABLES

THURSDAY
22 AUG 2019

CHICKEN CORDON BLEU
WITH MASHED POTATOES & SEASONAL VEGETABLES

FRIDAY
23 AUG 2019

FISH CAKES WITH TARTAR SAUCE, FRESH LEMON,
CHIPS & SALAD OF THE DAY



STARTER**MAIN COURSE****DESSERT**

**SUNDAY
LUNCH
25 AUG 2019**

BUTTERNUT SOUP
WITH BREAD ROLL

ROASTED HONEY & MUSTARD
CHICKEN WITH ROAST POTATOES
& SEASONAL VEGETABLES

STICKY TOFFY
PUDDING WITH
CUSTARD

MAIN COURSE

**MONDAY
26 AUG 2019**

CHICKEN SCHNITZEL WITH MUSHROOM SAUCE,
POTATO WEDGES & SEASONAL VEGETABLES

**TUESDAY
27 AUG 2019**

TOMATO BREDIE WITH RICE
& SEASONAL VEGETABLES

**WEDNESDAY
28 AUG 2019**

PORK & APPLE PIE WITH GRAVY,
GARLIC BABY POTATOES & SEASONAL VEGETABLES

**THURSDAY
29 AUG 2019**

CHICKEN & MUSHROOM PANCAKES
WITH POTATO WEDGES & SEASONAL VEGETABLES

**FRIDAY
30 AUG 2019**

CALAMARI WITH TARTAR SAUCE,
FRESH LEMON, CHIPS & SALAD OF THE DAY
