

NOORDHOEK BISTRO



SEPTEMBER 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 REQUESTED, 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

MONDAY
2 SEPT 2019

FISHERMAN'S PIE WITH GRAVY
& SEASONAL VEGETABLES

TUESDAY
3 SEPT 2019

CHICKEN SCHNITZEL WITH MUSHROOM SAUCE,
SAVOURY RICE & SEASONAL VEGETABLES

WEDNESDAY
4 SEPT 2019

BEEF & MUSHROOM PIE WITH GRAVY,
POTATO WEDGES & SEASONAL VEGETABLES

THURSDAY
5 SEPT 2019

BACON CARBONARA PASTA
WITH GREEK SALAD & DRESSING

FRIDAY
6 SEPT 2019

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

STARTER

MAIN COURSE

DESSERT

SUNDAY
LUNCH
8 SEPT 2019

BUTTERNUT SOUP
WITH BREAD ROLL

ROAST GAMMON WITH GRAVY,
ROASTED POTATOES & SEASONAL
VEGETABLES

CHOCOLATE
MOUSSE TOPPED
WITH TOASTED
NUTS

MAIN COURSE

MONDAY
9 SEPT 2019

LEMON & CORIANDER FISH CAKES WITH SWEET & SOUR SAUCE,
POTATO WEDGES & SEASONAL VEGETABLES

TUESDAY
10 SEPT 2019

CHICKEN, BUTTERNUT & FETA QUICHE
WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES

WEDNESDAY
11 SEPT 2019

TOMATO BEEF BREDIE WITH PARSLEY RICE
& SEASONAL VEGETABLES

THURSDAY
12 SEPT 2019

BRAISED PORK CHOPS WITH GRAVY,
MASHED POTATOES & SEASONAL VEGETABLES

FRIDAY
13 SEPT 2019

PREMIUM:
PORTUGUESE FISH
WITH SAVOURY RICE & SEASONAL VEGETABLES



MAIN COURSE

MONDAY
16 SEPT 2019

HAWAIIAN CHICKEN KEBABS
WITH POTATO WEDGES & SEASONAL VEGETABLES

TUESDAY
17 SEPT 2019

BEEF BOBOTIE WITH YELLOW RICE,
TOMATO SAMBALS & SEASONAL VEGETABLES

WEDNESDAY
18 SEPT 2019

PORK BOURGUIGNON
WITH RICE & SEASONAL VEGETABLES

THURSDAY
19 SEPT 2019

CHICKEN & LEEK PIE WITH GRAVY,
GARLIC POTATOES & SEASONAL VEGETABLES

FRIDAY
20 SEPT 2019

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

STARTER

MAIN COURSE

DESSERT

SUNDAY
LUNCH
22 SEPT 2019

LEEK & POTATO SOUP
WITH BREAD ROLL

LEMON & HERB ROAST CHICKEN
WITH ROAST POTATOES &
SEASONAL VEGETABLES

BAKED ORANGE
PUDDING WITH
CUSTARD

MAIN COURSE

MONDAY
23 SEPT 2019

GRILLED CHICKEN STRIPS WITH MUSHROOM SAUCE,
POTATO WEDGES & SEASONAL VEGETABLES

TUESDAY
24 SEPT 2019

BEEF CURRY WITH TOMATO SAMBALS,
RICE & SEASONAL VEGETABLES

WEDNESDAY
25 SEPT 2019

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

THURSDAY
26 SEPT 2019

CRUMBED CHICKEN WITH SPINACH & FETA STUFFING
WITH POTATO WEDGES & SEASONAL VEGETABLES

FRIDAY
27 SEPT 2019

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

MONDAY
30 SEPT 2019

SPAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR
WITH GREEK SALAD & DRESSING