

NOORDHOEK BISTRO



OCTOBER 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

TUESDAY
1 OCT 2019

PORK & VEGETABLE CURRY
WITH RICE & SEASONAL VEGETABLES

WEDNESDAY
2 OCT 2019

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

THURSDAY
3 OCT 2019

BUTTERNUT TOPPED COTTAGE PIE
WITH RICE, GRAVY & SEASONAL VEGETABLES

FRIDAY
4 OCT 2019

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

STARTER

MAIN COURSE

DESSERT

SUNDAY
LUNCH
6 OCT 2019

CREAMY
MUSHROOM SOUP
WITH BREAD ROLL

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

FRUIT SALAD
WITH ICE CREAM

MAIN COURSE

MONDAY
7 OCT 2019

MORROCAN CHICKEN
WITH BASMATI RICE & SEASONAL VEGETABLES

TUESDAY
8 OCT 2019

SALMON & SPINACH QUICHE
WITH POTATO WEDGES & SEASONAL VEGETABLES

WEDNESDAY
9 OCT 2019

BEEF STROGANOFF
WITH TAGLIATELLE & SALAD OF THE DAY

THURSDAY
10 OCT 2019

CRUMBED CHICKEN STIPS WITH MUSHROOM SAUCE,
MASHED POTATOES & SEASONAL VEGETABLES

FRIDAY
11 OCT 2019

CRUMBED CALAMARI WITH TARTAR SAUCE,
SAVOURY RICE & SEASONAL VEGETABLES



MAIN COURSE

MONDAY
14 OCT 2019

BEEF BOURGUIGNON
WITH PARSLEY RICE & SEASONAL VEGETABLES

TUESDAY
15 OCT 2019

CHICKEN, BUTTERNUT & FETA LASANGE
WITH SALAD OF THE DAY

WEDNESDAY
16 OCT 2019

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

THURSDAY
17 OCT 2019

BACON, MUSHROOM & LEEK TAGLIATELLE
WITH SALAD OF THE DAY

FRIDAY
18 OCT 2019

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



EVERGREEN
lifestyle

**NATIONAL CHOCOLATE
CUPCAKE DAY
SPECIAL
18 OCTOBER 2019**



**ORDER ANY
TEA / COFFEE
WITH A
CHOCOLATE
CUPCAKE FOR
R15.00**

WHILE STOCKS LAST



Western Province Caterers



STARTER

MAIN COURSE

DESSERT

**SUNDAY
LUNCH
20 OCT 2019**

COLESLAW
WITH TOASTED NUTS

ROASTED PORK NECK
WITH RED WINE JUS, ROAST
POTATOES & SEASONAL
VEGETABLES

PEACH CRUMBLE
WITH WHIPPED
CREAM

MAIN COURSE

**MONDAY
21 OCT 2019**

PORK BANGERS WITH GRAVY,
MASHED POTATOES & SEASONAL VEGETABLES

**TUESDAY
22 OCT 2019**

GRILLED CHICKEN SALAD
(LETTUCE, TOMATO, RED ONION, CUCUMBER, FETA & OLIVES)
WITH GREEK DRESSING

**WEDNESDAY
23 OCT 2019**

BEEF MEATBALLS WITH GRAVY,
PARSLEY RICE & SEASONAL VEGETABLES

**THURSDAY
24 OCT 2019**

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

**FRIDAY
25 OCT 2019
WORLD PASTA DAY**

GRILLED CHICKEN WITH MUSHROOM & LEEK IN A CREAMY SAUCE
WITH TAGLIATELLE & SALAD OF THE DAY

MAIN COURSE

**MONDAY
28 OCT 2019**

PORK & APPLE PIE WITH GRAVY,
POTATO WEDGES & SEASONAL VEGETABLES

**TUESDAY
29 OCT 2019**

CHICKEN SCHNITZEL WITH MUSHROOM SAUCE,
MASHED POTATOES & SEASONAL VEGETABLES

**WEDNESDAY
30 OCT 2019**

SALMON & SPINACH QUICHE
WITH POTATO WEDGES & SALAD OF THE DAY

**THURSDAY
31 OCT 2019**

CRISPY BACON & EGG SALAD
(LETTUCE, TOMATO, FETA, CUCUMBER)
WITH GREEK DRESSING