



NOORDHOEK BISTRO



FEBRUARY 2020

KINDLY BOOK YOUR MEALS A DAY IN ADVANCE BEFORE 4PM

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

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



Western Province Caterers



MAIN COURSE

MONDAY
3 FEB 2020

Crumbed Pork Schnitzel served with Mushroom Sauce, Potato Wedges & Garden Salad

TUESDAY
4 FEB 2020

Bourguignon served with Basmati Rice & Seasonal Vegetables

WEDNESDAY
5 FEB 2020

Venison & Mushroom Pie, Gravy, Roast potatoes & Roast Vegetables

THURSDAY
6 FEB 2020

BBQ Chicken Kebabs served with Mango Salsa, Sweet Potato Wedges & Greek Salad

FRIDAY
7 FEB 2020

PREMIUM:
Fried Fish served with Tartar Sauce & Lemon, Chips & Salad of the Day

SUNDAY
9 FEB 2020

STARTER
Baked Aubergine Layered with Tomato Relish & Mozzarella Cheese

SUNDAY LUNCH:
Red wine Slow Roasted Beef & Jus served with Roast potatoes & Roast Vegetables

DESSERT:
Fruit Tartlets served with Ice Cream



MAIN COURSE

MONDAY
10 FEB 2020

Beef Lasagne served with an Italian Salad

TUESDAY
11 FEB 2020

Chicken Schnitzel & Cheese Sauce served with Roast Potatoes & Garden Salad

WEDNESDAY
12 FEB 2020

Portuguese Hake served with Cous Cous & Greek Salad

THURSDAY
13 FEB 2020

Sweet & Sour Pork Tempura, Basmati Rice & Roast Vegetables

FRIDAY
14 FEB 2020

Please see below our Valentine Champagne Brunch Poster



MAIN COURSE

MONDAY
17 FEB 2020

Roasted Beetroot, Butternut & Smoked Chicken Salad on Rocket Leaves topped with croutons & Sesame Seeds

TUESDAY
18 FEB 2020

PREMIUM:
Deep Fried Calamari served with Tartar Sauce, Potato Wedges & Coleslaw

WEDNESDAY
19 FEB 2020

Beef Stroganoff, Basmati Rice served with Roast vegetables

THURSDAY
20 FEB 2020

Ginger Honey Pork Stir-fry with Egg Noodles & Seasonal vegetables

FRIDAY
21 FEB 2020

PREMIUM:
Fried Fish with Tartar Sauce, Chips & Greek Salad & Dressing

SUNDAY
23 FEB 2020

STARTER

Beetroot, Butternut & Feta topped with Rocket & Pumpkin Seeds

SUNDAY LUNCH:

Stuffed Spinach & Parmesan Chicken Roulade served with Roast Potatoes & Roast Vegetables

DESSERT:

Chocolate Volcano served with Cream



MAIN COURSE

MONDAY
24 FEB 2020

Braised Pork Chop, Gravy, Summer Salsa, Cous Cous & Salad of the day

TUESDAY
25 FEB 2020

Beef Meatballs served with Italian Tomato Relish on Egg Noodles & Roast Vegetables

WEDNESDAY
26 FEB 2020

Stuffed Spinach & Feta Stuffed Chicken, Roasted Baby Potatoes & Italian Stir Fry Style salad

THURSDAY
27 FEB 2020

Steak & Kidney Pie, Gravy, Sweet Potato Wedges & Seasonal Vegetables

FRIDAY
28 FEB 2020

PREMIUM:
Fried Fish with Tartar Sauce, Chips & Salad of the Day



Valentines

Champagne Brunch

14 FEB | 10H00 | R125
PLEASE RSVP BY 12 FEB

ON THE TABLE

CROISSANTS WITH CHEESE & PRESERVES
BLUEBERRY MUFFINS
FLAPJACKS WITH MAPLE SYRUP
MINI GRANOLA & YOGHURT POTS

FROM THE KITCHEN

CREAMY SCRAMBLED EGGS
PORK SAUSAGE
2 RASHERS OF BACON
GRILLED TOMATO
PAN FRIED MUSHROOMS
TOAST WITH PRESERVES

BEVERAGES

ORANGE JUICE
TEA / COFFEE
GLASS OF BUBBLY