



## NOORDHOEK BISTRO



# MARCH 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**  
**2 MARCH 2020**

Hawaiian Pork Kebabs, Sweet Potato Wedges & Greek Salad

**TUESDAY**  
**3 MARCH 2020**

Bacon, Brie & Caramelized Onion Homemade Quiche topped with Rocket served with Salad

**WEDNESDAY**  
**4 MARCH 2020**

Mediterranean Salmon Salad  
(Rocket, Assorted Peppers, Cocktail Tomatoes, Feta, Olives & Dill) served with Homemade Bread

**THURSDAY**  
**5 MARCH 2020**

Chicken Schnitzel served with Blue Cheese Sauce, Roast Potato Wedges & Italian Salad

**FRIDAY**  
**6 MARCH 2020**

**PREMIUM:**  
Beer Battered Hake with Lemon, Tartar Sauce, Chips & Salad of the Day

**SUNDAY**  
**8 MARCH 2020**

**STARTER:**  
Caprese Stack, Basil Pesto dressing & Melba Toast

**MAIN COURSE:**  
Slow Roasted Red Wine & Rosemary Beef, Jus, Roast Potatoes & Roast Vegetables

**DESSERT:**  
Berry Pavlova



## MAIN COURSE

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**MONDAY**  
**9 MARCH 2020**

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

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**TUESDAY**  
**10 MARCH 2020**

Roast Chicken & Leek Pie served with Gravy, Roast Potato Wedges & Seasonal Vegetables

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**WEDNESDAY**  
**11 MARCH 2020**

Sesame Beef Strips, Avocado & Camembert Salad with Rosa tomato & Rocket topped with Croutons served with Basil Greek Dressing

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**THURSDAY**  
**12 MARCH 2020**

Chicken Cordon Bleu served with a Garlic Sauce, Baby Potatoes & Seasonal Vegetables

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**FRIDAY**  
**13 MARCH 2020**

**PREMIUM:**  
Beer Battered Hake with Lemon , Tartar Sauce, Chips & Salad of the Day

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## MAIN COURSE

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**MONDAY**  
**16 MARCH 2020**

Baked Butternut, Brie & Smoked Chicken Salad with Rocket served with  
Homemade Bread

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**TUESDAY**  
**17 MARCH 2020**

Deep Fried Calamari with Tartar Sauce, Potato Wedges & Coleslaw

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**WEDNESDAY**  
**18 MARCH 2020**

Provencal Chicken with Roast Potatoes & Garden Salad

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**THURSDAY**  
**19 MARCH 2020**

Tempura Pork Fillet with Sweet & Sour Sauce, Basmati Rice  
& Roast Vegetables

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**FRIDAY**  
**20 MARCH 2020**

**PREMIUM:**  
Beer Battered Hake with Lemon, Tartar Sauce, Chips & Salad of the  
Day

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**SUNDAY**  
**22 MARCH 2020**

**STARTER:**  
Camembert &  
Caramelized Onion  
Spring Rolls

**MAIN COURSE:**  
Spinach & Feta Stuffed  
Pork Neck, Jus, Roast  
Potatoes & Roast  
Vegetables

**DESSERT:**  
Banoffee Pie

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## MAIN COURSE

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**MONDAY**  
**23 MARCH 2020**

Braised Pork Chop, Mashed Potato and Gravy served with  
Salad of the day

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**TUESDAY**  
**24 MARCH 2020**

Lemon & Coriander Salmon Fishcakes with a Tomato Relish  
Sauce, Creamy Mashed Potatoes & Greek Salad

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**WEDNESDAY**  
**25 MARCH 2020**

Lamb & Mushroom Pie, Gravy, Roast Baby Potatoes & Roast  
Vegetables

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**THURSDAY**  
**26 MARCH 2020**

Salad Nicoise served with Homemade Bread

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**FRIDAY**  
**27 MARCH 2020**

**PREMIUM:**  
Beer Battered Hake with Lemon , Tartar Sauce, Chips & Salad of  
the Day

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## MAIN COURSE

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**MONDAY**  
**30 MARCH 2020**

Coconut Beef Curry served with Sambals, Chutney,  
Poppadum's', Basmati Rice & Seasonal Vegetables

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**TUESDAY**  
**31 MARCH 2020**

Chicken Schnitzel served with a Mushroom Sauce, Creamy  
Mashed Potatoes & Greek Salad

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