

MENU

MARCH 2017

Dear Resident.

Kindly note that all meals will be charged as indicated on the Menu.

MARCH SPECIAL - DESSERT OF THE DAY

(INDICATED ON THE MENU)

Order a dessert of your choice on the day with any main course for an additional charge of R8.00.

Menu items may change, subject to availability

Kindly book as follows:

Lunches by 16:30 for the following day.

Bar evenings by 11am the morning.

Saturday & Sunday meals by 16h30 on Fridays.

Yours in Service



STANDARD MEAL SINGLE COURSE: R44.00STANDARD MEAL THREE COURSE: R66.00PREMIUM MEAL SINGLE COURSE: R57.00PREMIUM MEAL THREE COURSE: R77.00SUNDAY LUNCH SINGLE COURSE: R72.00SUNDAY LUNCH THREE COURSE: R92.00TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00







TUESDAY PUB SUPPER: 7, 14, 21 & 28 MARCH 2017

TUESDAY BAR EVENING

beef or chicken ?

fish& chips



meals served at 6pm

FRIDAY PUB SUPPER: 3, 10, 24 & 31 MARCH 2017

R57.00 PER PERSON

FRIED FISH SERVED WITH CHIPS, **TARTAR SAUCE & SIDE SALAD**

R57.00

MEALS WILL BE SERVED AT 18H00

PLEASE BOOK FOR PUB SUPPERS: **BEFORE 11AM ON THE DAY AT THE BISTRO**

STANDARD MEAL SINGLE COURSE: **R44.00** PREMIUM MEAL SINGLE COURSE: **R57.00** SUNDAY LUNCH SINGLE COURSE: R72.00 TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00











FRIDAY, 17TH OF MARCH 2017 – 19H00

WINE SPRITZER ON ARRIVAL

R95.00

	STARTER	MAIN COURSE	DESSERT
14 MAR 2017 FRIDAY	SPINACH PANCAKE WITH SOUR CREAM	IRISH GUINESS PIE WITH COLCANNON POTATOES & RATATOUILE VEGETABLES	DESSERT BUFFET TEA / COFFEE

PLEASE RSVP BEFORE THE 13TH OF MARCH 2017

NO MONTH END DINNER DUE TO ST PATRICKS DAY - DINNER

STANDARD MEAL SINGLE COURSE: **R44.00** PREMIUM MEAL SINGLE COURSE: **R57.00** SUNDAY LUNCH SINGLE COURSE: R72.00 TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00







	STARTER	STANDARD	PREMIUM	DESSERT
1 MAR 2017 WEDNESDAY	BUTTERNUT & FETA PHYLLO TART	BACON & MUSHROOM QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	COLD MEATS PLATTER (SMOKED CHICKEN , BEEF PASTRAMI & GAMMON) WITH ASSORTED SALADS	CARROT CAKE
2 MAR 2017 THURSDAY	SWEETCORN FRITTERS WITH SWEET CHILLI SAUCE	BEEF MEATBALLS WITH GRAVY, PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OF THE DAY
3 MAR 2017 FRIDAY	THAI BEEF SALAD PARCEL	CHICKEN & LEEK PIE WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	APPLE FRITTER WITH ICE CREAM
4 MAR 2017 SATURDAY	DEVILLED EGG SALAD	SPAGHETTI BOLOGNAISE SERVED WITH A SIDE SALAD	SWEET & SOUR PORK STEW WITH LENTIL RICE & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
5 MAR 2017 SUNDAY	SPRINGROLLS WITH SWEET CHILLI DIPPING SAUCE HOME MADE BREAD	GLAZED GAMMON WITH MUSTARD SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	ALTERNATIVE: CHICKEN ROULADE WITH GRAVY, POTATO WEDGES & SEASONAL ROAST VEGETABLES	BANOFFEE PIE

STANDARD MEAL SINGLE COURSE: R44.00STANDARD MEAL THREE COURSE: R66.00PREMIUM MEAL SINGLE COURSE: R57.00PREMIUM MEAL THREE COURSE: R77.00SUNDAY LUNCH SINGLE COURSE: R72.00SUNDAY LUNCH THREE COURSE: R92.00TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00







	STARTER	STANDARD	PREMIUM	DESSERT
6 MAR 2017 MONDAY	CAPRESE SALAD	PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	HAKE MORNAY WITH MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OF THE DAY
7 MAR 2017 TUESDAY	ROAST VEGETABLE TARTLET WITH PESTO	CHICKEN & SPINACH PASTA SERVED WITH A SIDE SALAD	BBQ STEAK & EGG WITH CHIPS & SALAD OF THE DAY	FLAPJACKS WITH ICE CREAM
8 MAR 2017 WEDNESDAY	GREEK SALAD	LAMB LIVERS WITH BACON, ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	PEPPERMINT CRISP TART
9 MAR 2017 THURSDAY	PUMPKIN FRITTERS	CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ROAST CHICKEN SALAD WITH GREEK DRESSING	CHOCOLATE GANACHE CAKE
10 MAR 2017 FRIDAY	SALAD TRIO	COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	YOGHURT TART
11 MAR 2017 SATURDAY	MUSHROOM SOUP WITH HOME MADE BREAD	BACON CARBONARA PASTA SERVED WITH A SIDE SALAD	TOMATO BEEF BREDIE WITH PARSLEY RICE & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
12 MAR 2017 SUNDAY	SALMON FISH CAKE WITH TARTAR SAUCE HOME MADE BREAD	ROAST PORK LEG WITH APPLE SAUCE, CRACKLING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	<u>ALTERNATIVE:</u> BEEF OLIVES WITH GRAVY, POTATO BAKE & SEASONAL VEGETABLES	TRIFLE

STANDARD MEAL SINGLE COURSE: **R44.00** PREMIUM MEAL SINGLE COURSE: **R57.00** SUNDAY LUNCH SINGLE COURSE: R72.00 TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00







	STARTER	STANDARD	PREMIUM	DESSERT
13 MAR 2017 MONDAY	ROAST VEGETABLE KEBAB WITH PESTO	SAVOURY MINCE PANCAKES WITH MASHED POTATOES & SEASONAL VEGETABLES	TEMPURA CHICKEN SERVED WITH ASSORTED SALADS	TIRAMISU
14 MAR 2017 TUESDAY	CAPRESE SALAD	SALMON & FISH FRITTERS WITH CHIPS & SEASONAL VEGETABLES	BEEF STROGANOFF WITH LENTIL RICE & SEASONAL VEGETABLES	APPLE ROSE TART WITH ICE CREAM
15 MAR 2017 WEDNESDAY	CRUMBED MUSHROOMS	TOMATO CHICKEN WITH RICE & SEASONAL VEGETABLES	PORK SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OF THE DAY
16 MAR 2017 THURSDAY	SPRINGROLLS WITH SWEET CHILLI SAUCE	BLUE CHEESE, RED ONION & BACON QUICHE WITH MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN MOUSSAKA WITH SEASONAL VEGETABLES	CHEESE CAKE
17 MAR 2017 FRIDAY	GREEK PASTA SALAD WITH PESTO	SAVOURY MINCE PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BANANA PANCAKES WITH ICE CREAM
18 MAR 2017 SATURDAY	SALAD TRIO	CHICKEN & MUSHROOM PASTA SERVED WITH A SIDE SALAD	BEEF CURRY WITH PARSLEY RICE, TOMATO SAMBAL & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
19 MAR 2017 SUNDAY	SPINACH & FETA PHYLLO TART HOME MADE BREAD	ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	ALTERNATIVE: CHICKEN KIEV WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	PEPPERMINT CRISP TART

STANDARD MEAL SINGLE COURSE: **R44.00** PREMIUM MEAL SINGLE COURSE: **R57.00** SUNDAY LUNCH SINGLE COURSE: R72.00 TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00







	STARTER	STANDARD	PREMIUM	DESSERT
20 MAR 2017 MONDAY	CARROT & PINEAPPLE SALAD	CHICKEN ALA KING WITH PARSLEY RICE & SEASONAL VEGETABLES	PORTUGUESE FISH WITH MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
21 MAR 2017 TUESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF & MUSHROOM PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	CRÈME BRULE
22 MAR 2017 WEDNESDAY	3 CHEESE PHYLLO TART	HAWAIAN CHICKEN KEBABS WITH SAVOURY RICE & SALAD OF THE DAY	TEMPURA PORK SERVED WITH ASSORTED SALADS	DESSERT OF THE DAY
23 MAR 2017 THURSDAY	DEVILLED EGG SALAD	CRUMBED CALAMARI WITH TARTAR SAUCE , CHIPS & SALAD OF THE DAY	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, CHIPS & SALAD OF THE DAY	ORANGE CAKE
24 MAR 2017 FRIDAY	SALAD TRIO	PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	YOGHURT TART
25 MAR 2017 SATURDAY	LEEK & POTATO SOUP WITH HOME MADE BREAD	BEEF LASAGNE SERVED WITH SEASONAL VEGETABLES	PORK & APPLE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
26 MAR 2017 SUNDAY	SWEETCORN FRITTERS WITH SWEET CHILLI SAUCE HOME MADE BREAD	KENTUCKY CHICKEN WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES	ALTERNATIVE: GLAZED GAMMON WITH MUSTARD SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	CHOCOLATE BROWNIE WITH ICE CREAM

STANDARD MEAL SINGLE COURSE: **R44.00** PREMIUM MEAL SINGLE COURSE: **R57.00** SUNDAY LUNCH SINGLE COURSE: R72.00 TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00







	STARTER	STANDARD	PREMIUM	DESSERT
27 MAR 2017 MONDAY	CARROT & PINEAPPLE SALAD	BEEF BOBOTIE WITH CHUTNEY, YELLOW RICE & SEASONAL VEGETABLES	CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
28 MAR 2017 TUESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	BLUE CHEESE, BACON & RED ONION QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	TURKEY & BROCCOLI BAKE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	FRUIT SALAD WITH ICE CREAM
29 MAR 2017 WEDNESDAY	CRUMBED MUSHROOMS	SWEET & SOUR CHICKEN KEBAB WITH MASHED POTATOES	HAKE MORNAY WITH MASHED POTATOES	DESSERT OF THE DAY
		WITH SALAD BUFFET		
30 MAR 2017 THURSDAY	SPRINGROLLS WITH SWEET CHILLI SAUCE	BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	BUTTER CHICKEN WITH BASMATI RICE & SEASONAL VEGETABLES	CRÈME BRULE
31 MAR 2017 FRIDAY	GREEK PASTA SALAD WITH PESTO	PORK MINCE COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	FRIED FISH & CHIPS WITH TARTAR SAUCE & SALAD OF THE DAY	ICE CREAM WITH CHOCOLATE SAUCE



STANDARD MEAL SINGLE COURSE: R44.00
PREMIUM MEAL SINGLE COURSE: R57.00
SUNDAY LUNCH SINGLE COURSE: R72.00STANDARD MEAL THREE COURSE: R66.00
PREMIUM MEAL THREE COURSE: R77.00
SUNDAY LUNCH THREE COURSE: R72.00
TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00



Western Province Caterers