WEDNESDAY, 10 JULY 2019 R140.00 FROM 19H00-21H00

CHRISTMAS IN JULY DINNER







SLOW COOKED BEEF RAVIOLI
IN CREAMY MUSHROOM SAUCE TOPPED
WITH PARMSAN

MAIN COURSE

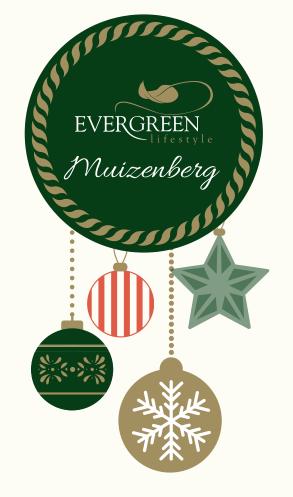
ROASTED LAMB WITH RED WINE JUS, ROASTED POTATOES, TENDER STEM BROCCOLI & BABY CARROTS

OR

PORK BELLY WITH APPLE PUREE, CREAMED POTATOES, TENDER STEM BROCCOLI & BABY CARROTS

DESSERT

BAKED CHRISTMAS PUDDING WITH VANILLA BEAN CUSTARD





Please book at the bistro by Monday, 8 July 2019