

MONTHLY MENU – OCTOBER 2024

Dear Resident,

Please note that meals have been increased from 01 October:

Option 1 – from R72 to R80
Option 2 – From R58 to R65
Vegetarian Meals from R58 to R60

Sunday Roast Meals: R115
Lamb Roast: R140

You will be issued a Servest branded meal card which will be used to pay for your booked meals daily. Meal Cards can be loaded in the restaurant by paying with your Debit/Credit card – please note that the restaurant is cashless.

To load your card via EFT or Activate and receive your card at the Servest Restaurant, pay your top up amount into bank account below, please send proof of payment to the email address below in order for our accounts department to locate the funds – funds take up to five working days to reflect.

Banking details for EFT Servest Pty LTD ABSA Bank Branch: 630487

Account number: 4081659464

Ref: EGMB – Your Name, Surname and Unit

Number

Email proof of payment to: EvergreenM@servest.co.za

Kindly note the following: EFT payments will take 3 – 5 Working days before it will show in your account

<u>Topping up Accounts</u> and <u>Meal Payments</u> are done at two different stations at the Bistro. Should you need any assistance with your meal card please contact our onsite manager:

Email: EvergreenM@servest.co.za

Some general points:

- Daily Meal orders by 14h00, previous day
- Sunday orders close Friday at 14h00
- Same day meal cancellations by 09h00 otherwise you will be charged for the meal booked.
- No cash payments accepted.
- Home deliveries will be from 11h30
- Chicken and Vegetarian option available every Sunday

Do not hesitate to contact Valencia Kaffiel - Unit Manager on ext. 2249 if you wish to discuss any catering matters.



WEEK 4: 30/9/2024 - 06/09/2024

DATE	OPTION 1 – R80	OPTION 2 – R65		VEGETARIAN – R60
Monday, 30 Sept	Beef Curry served with Rice, Sambals & Seasonal Vegetables	Chicken Casserole served with Rice and Seasonal Vegetables		Broccoli and Cauliflower Casserole served with Rice
Tuesday, 01 Oct	Grilled Prego Chicken Fillets served with Mash and Seasonal Vegetables	Liver & Onion Smoor with Mash and Seasonal Vegetables		Spinach and Feta Quiche with Salad
Wednesday, 02 Oct	Slow Roasted Pork Belly with Potato Wedges and Seasonal Vegetables	Chicken Stir-Fry with Egg Noodles		Creamy Cabbage, Carrot and Zucchini with Spaghetti
Thursday, 03 Oct	Beef & Cabbage Stew served with Fluffy Rice Seasonal Vegetables	Chicken Burger with Chips and Salad		Vegetables Stir-Fry with Chinese Egg Noodles
Friday, 04 Oct	Fish & Chips with Tarta	Fish & Chips with Tartare Sauce		til Burger with Chips and Salad
Saturday, 05 Oct	Cheesy Margarita Pizza served with Salad		Roasted Veg Pizza	
Sunday, 06 Oct R140	Roast Lamb and Rosemary Roast Potatoes, Gravy & Mint Sauce and Seasonal Vegetables *Roast Chicken OR Vegetarian Roasted Cauliflower Steaks served with Rice and Creamy Garlic		Dessert Apple Crumble & Cream	





WEEK 5: 07/10/2024 - 13/10/2024

DATE	OPTION 1 – R80	OPTION 2 – R65		VEGETARIAN – R60
Monday, 07 Oct	Chicken Lasagne Seasonal Vegetables & Salad	Pork Potjie with Rice and Seasonal Vegetables		Supreme Macaroni & Cheese Seasonal Vegetables
Tuesday, 08 Oct	Sweet & Sour Pork Stir Fry served with Egg Noodles	Cottage Pie served with Seasonal Vegetables		Three Bean Potjie served with Fluffy Rice and Seasonal Vegetables
Wednesday, 09 Oct	Chicken Schnitzel Mushroom Sauce Potato Wedges & Seasonal Vegetables	Beef Stir-Fry with Chinese Noodles		Vegetarian Schnitzel Mushroom Sauce Potato Wedges
Thursday, 10 Oct	Tomato Bredie Fluffy Rice and Seasonal Vegetables	Oven Roasted Chicken Breast, Potato Bake and Seasonal Vegetables		Lentil and Chickpea Pastie served with Seasonal Vegetables
Friday, 11 Oct	Fish & Chips with Tartare Sauce		Butterbean Curry & Rice served with Sambals and Seasonal Vegetables	
Saturday, 12 Oct	Chicken & Mushroom Pie served with Chips and Seasonal Vegetables		Spinach & Feta Pie served with Chips	
Sunday , 13 Oct R115	Roasted Pork Belly with Roast Potato and Seasonal Vegetables *Roast Chicken OR Vegetarian Stuffed Butternut with feta, olives and roasted Capsicum		Dessert Brownies & ice cream	





WEEK 6: 14/10/2024 - 20/10/2024

DATE	OPTION 1 – R80	OPTION 2 – R65		VEGETARIAN – R60
Monday, 14 Oct	Green Bean Bredie served on Sweet Potato Mash Seasonal Vegetables	Chicken a la King Fluffy Rice Seasonal Vegetables		Vegetable Bredie Sweet Potato Mash and Salad
Tuesday, 15 Oct	Home-made Sausage Roll served with Onion Gravy Chips & Seasonal Vegetables	Bacon & Tomato Mac & Cheese with Seasonal Vegetables		Creamy Mushroom Pasta served with Salad
Wednesday, 16 Oct	Sticky Chicken Pieces served with Potato Wedges Seasonal Vegetables	Pork Bangers, Mash & Gravy Sweet Carrot & Peas		Roasted Butternut with Chickpea, Mint Served on Couscous
Thursday, 17 Oct	Beef Stroganoff served with Rice and Seasonal Vegetables	Chicken Meatballs Napoletana Tomato Sauce on Mash Seasonal Vegetables		Lentil Meatballs and Napoletana Tomato Sauce on Mash Seasonal Vegetables
Friday, 18 Oct	Fish & Chips with Tartare Sauce and salad		Roasted Vegetable Frittata served with Salad	
Saturday, 19 Oct	Curried Mince & Vetkoek and sambals		Curried chickpea and lentils & vetkoek and sambals	
Sunday, 20 Oct R115	Roast Beef, Yorkshire Pudding, and Mustard Sauce served with Roast Potato and Gravy Seasonal Vegetables *Roast Chicken OR Vegetarian Vegetable stew with Rice, and Seasonal Veg		Dessert Apple Crumble & Cream	





WEEK 1: 21/10/2024 - 27/10/2024

DATE	OPTION 1 – R80	OPTION 2 – R65		VEGETARIAN – R60
Monday, 21 Oct	Spaghetti Bolognese with Parmesan Cheese	Cape Malay Chicken Curry served with Rice and Seasonal Vegetables		Mac and Cheese with Roasted Vegetables
Tuesday, 22 Oct	Beef and Cabbage Stew served with Rice & Seasonal Veg	Chicken & Mushroom Pie served with Seasonal Vegetables		Vegetable Potjie (marrow, carrot, broccoli, cauliflower with Rice
Wednesday, 23 Oct	Chicken Schnitzel, Mushroom Sauce Chips and Seasonal Vegetables	Thai Pork Stir Fry Served on Chinese Noodles		Vegetables Schnitzel with mushroom sauce Vegetables and chips
Thursday, 24 Oct	Beef Bobotie served with Yellow Rice and Seasonal Vegetables	Feta & Peppadew Stuffed Chicken Fillet with Mash & Seasonal Veg		Butternut and Feta Quesadilla with Seasonal Vegetables
Friday, 25 Oct	Fish & Chips served with Tartare Sauce and Salad		Basil Pesto and Mozzarella Quiche with Fries	
Saturday, 26Oct	Cottage Pie served with Gravy, Potato Wedges and Seasonal Vegetables		Spinach and Feta Pie Potato Wedges and Seasonal Vegetables	
Sunday, 27 Oct R115	Cherry and Honey Glazed Gammon served with Gravy, Roast Potato and Seasonal Vegetables *Roast Chicken OR Vegetarian Stuffed Butternut with chick peas, mozzarella, feta and tomato salsa		Dessert Malva & Custard	

