

MONTHLY MENU – SEPTEMBER 2025

Dear Resident,

Meal options and prices are as follows:

Option 1: R80	Sunday Buffet Lunch : R145
Option 2: R65	Sunday Roast : R115
Vegetarian Meals : R60	Sunday Lamb : R145

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
- Sunday Buffet orders close Thursday at 12h00
- 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 the caterers on ext. 2249 if you wish to discuss any catering matters.



WEEK 3: 22/09/25 - 28/09/25

DATE	OPTION 1 – R80	OPTION	2 – R65	VEGETARIAN – R60
Monday, 22 SEP	Beef stir-fry with Egg Noodles	Chicken and Spinach Lasagne with Greek Salad		Spinach, Feta and Mozzarella pie, Sweet Carrots
Tuesday, 23 SEP	Honey and mustard chicken leg quarter with Rice, sweet carrots and peas	Pork and White Rice Ve	with Roasted	Feta & Tomato, Pasta Bake with Greek salad
Wednesday, 24 SEP	Grilled Chicken Fillet with Mash, Harissa sauce, and Cinnamon Butternut	Beef Boere Carameliz Gravy, Mash Pe	ed onion, , Carrot and	Plant-Based Schnitzel with Mushroom sauce, Pasta and Roasted Vegetables
Thursday, 25 SEP	Chicken Casserole with Fluffy White Rice and Seasonal Veg	Creamy Pasta bake wi		Vegetable Casserole with Fluffy Rice and Seasonal Veg
Friday, 26 SEP				Roasted Vegetables ata with Chips and Salad
Saturday, 27 SEP HERITAGE DAY SPIT BRAAI SEE BOOKING SHEET FOR DETAILS				
Sunday, 28 SEP R115	Paprika Crusted Ro Yorkshire pudding, roas Garlic Baby F Or - Roasted Cherry & Pinea With roasted veg garlic baby p	ted vegetables a Potatoes apple Chicken Pic letables and		Dessert: R35 Stewed Fruit & Custard
Daily Meal orders by 14h00, previous day Sunday orders close Friday at 14h00 Same day meal cancellations by 9h00				





WEEK 4: 29/09/25 - 05/10/25

DATE	OPTION 1 – R80	OPTION 2 – R65			VEGETARIAN – R60
Monday, 29 SEP	Neapolitan Meatballs with Spaghetti topped with Parmesan	Fish Cakes with tomato smoor, mashed and chunky salad			Plant-based Bangers with Tomato and Onion smoor, Mash and Bean salad
Tuesday, 30 SEP	Pork Casserole with fluffy rice, baby marrow and carrots	Feta-stuffed chicken fillet with creamy lemon sauce, roasted baby potatoes & vegetables			Chick pea, Mushroom and Spinach Penne Pasta with Greek Salad
Wednesday, 01 OCT	Fish Curry with rice and sambal	Chicken Schnitzel with Mushroom sauce, Sweet Potato wedges and Vegetables			Black Bean, peppadew and cheddar stuffed Butternut with a side Salad
Thursday, 02 OCT	Stuffed Jacket potato with Pulled beef, Mozzarella, Cherry tomatoes and Seasonal salad	Spaghetti Bolognaise with Greek salad - pasta			Stuffed Jacket potato with Mozzarella Cheese, Spicy beans and Corn, Pineapple salad
Friday, 03 OCT					wn Mushrooms topped with lla Cheese & Vegetables
Saturday, 04 OCT	Boerewors Roll with Caramelized Onion Vega and Chips				ewors Roll with Caramelized Onion and Chips
Sunday, 05 OCT R145	Roasted Lamb, crushed garlic potatoes, and Creamed spinach and Jus OR Garlic Butter Chicken Fillet with Crushed Parmesan potatoes, Creamy spinach OR Vegetarian Option: Black Bean and Tomato Quiche topped with Feta, Mozzarella cheese, and Green Salad			Bro	Dessert: R35 ead and Butter Pudding with Custard





WEEK 5: 06/10/25 - 12/10/25

DATE	OPTION 1 – R80	OPTION 2 – R65			VEGETARIAN – R60
Monday, 06 OCT	Chicken a la King served with Rice and Seasonal vegetables	Pork Bangers with tomato and onion Smoor, Mash and Carrots & Peas			Plant-based Bangers with Tomato and Onion smoor, Mash and Bean salad
Tuesday, 07 OCT	Kesseler Chop with Mustard sauce and Garlic baby Potatoes	Beef and Ricotta Cannelloni pasta bake with sweet Butternut			Spinach, Feta, Black bean Pasta bake with Salad
Wednesday, 08 OCT	Grilled Chicken Pieces with Mash & seasonal vegetables	Pulled Pork & cheddar Quesadilla with Salad			Roasted Vegetable Quesadilla with Salad
Thursday, 09 OCT	Beef bobotie with yellow rice, sweet butternut and Peas	Chicken Fillet with Creamy sundried tomato sauce, sweet potato and Green Salad			Butter bean Curry with yellow rice and sweet butternut
Friday, 10 OCT	Fish & Chips with Salad				iflower, Chickpea and Capsicum Quiche
Saturday, 11 OCT	Beef Burgers, Asian Slaw and Potato Wedges Burger			rs, Asi	Plant based an slaw and Potato wedges
Sunday, 12 OCT R115	Smoked Gammon with Pineapple sauce, Potato Fondant & Vegetables OR Grilled Chicken Roulade stuffed with feta & Peppadew, potato fondant and Vegetables OR Vegetarian Option: Chickpea & Broccoli stuffed sweet potato topped with Feta and Mozzarella cheese with Vegetables			N	Dessert: R35 //alva Pudding & Ice cream
Daily Moal andone by 14600 proving day					





WEEK 1: 13/10/25 - 19/10/25

DATE	OPTION 1 – R80	OPTION 2 – R65			VEGETARIAN – R60
Monday, 13 OCT	Mince Curry with fluffy Rice, Roti and Sambal	Pork Stew and White Rice with Roasted Seasonal Veg			Aubergine Lasagne with Roasted Seasonal Veg
Tuesday, 14 OCT	Beef Bangers with Onion smoor, Roasted sweet potato and Vegetables	Grilled Chermoula Chicken with Roasted Vegetable Couscous and Carrots			Plant-based Sausage with Onion smoor, Roasted sweet potato and Vegetables
Wednesday, 15 OCT	Oven Roasted Chicken Leg Quarter with Roasted Baby Potatoes & Vegetables	Pork Loin Chop, Gravy with Mashed Potato and sweet Butternut			Lentil, Butterbean and Capsicum smoor with sweet potato mash and Salad
Thursday, 16 OCT	Roti filled with Pulled Beef and Greek Salad	Tuscan Grilled Chicken with Roasted tomato, green beans and Garlic Potatoes			Creamy Chickpea, Butternut and Spinach with Spaghetti and Green salad
Friday, 17 OCT	Figh & Ching With Salah				Schnitzel with cheese sauce, potato fries and Salad
Saturday, 18 OCT	Sweet Chilli Chicken Pizza topped with pineapple, olives, three cheeses with Green Salad			Margherita Pizza with salad	
Sunday, 19 OCT R145	Buffet - Creamy Pasta Salad - Roasted leg of pork with apricot glaze - Roasted BBQ Chicken Pieces - Roasted country crop vegetables - Roasted Baby Potatoes			S	Dessert: R35 Sago Pudding with Custard





WEEK 2: 20/10/25 - 26/10/25

DATE	OPTION 1 – R80	OPTION 2 – R65			VEGETARIAN – R60	
Monday, 20 OCT	Chicken Penne pasta Bake topped with cheese & Chunky salad	Pork Schnitzel with Mushroom sauce with Potato Wedges and Butternut			Spinach, Feta and Mozzarella pie with Salad and Sweet carrots	
Tuesday, 21 OCT	Fish Cakes with mashed potato, tomato smoor and Greek Salad	Curried Chicken with Roti Sambal and Vegetables			Roti filled with curried vegetables, Sambal and Vegetables	
Wednesday, 22 OCT	Asian Sicky Pork with Steamed Rice and Veg	Shepherd's Pie with Salad and Sweet Carrots			Plant Based Schnitzel with Mushroom sauce, Pasta and Roasted vegetables	
Thursday, 23 OCT	Beef Lasagne with Greek Salad	Chicken Chow Mein with Chinese egg noodles			Vegetable Chow Mein with Chickpeas and Egg noodles	
Friday, 24 OCT	Fish & Chips with S				itternut, Peppadew eddar Quiche with Salad	
Saturday, 25 OCT		Double Hotdog rolls with Tomato relish, Chips and Salad Rolls wi			Vegan Hotdog Fomato relish with chips and Salad	
Sunday, 26 OCT R115	Paprika Crusted Ros Yorkshire pudding, roas Garlic Baby F Or - Roasted Cherry & Pinea With roasted veg garlic baby p	sted vegetables and Potatoes apple Chicken Pieces getables and			Dessert: R35 Vanilla Sponge with Chantilly cream	

