



MENU: October 2020

NOTE: Chef's Special, Royal Meal & Vegetarian: Swop 1 Veg for Salad OR swop 2 Veg for Double salad
 Chef's Special, Royal Meal & Vegetarian: Choice of tea, coffee or juice with meal

		Chef's Special R52.20	Royal Meal R46.30	Vegetarian R34.70	Salad	Salad	Dessert	
01 Oct 20	Thu	Slow Cooked Beef Shin Served with Creamy Mashed Potatoes Braised Spinach and Carrot Fritters	Lemon and Herb Chicken served with Creamy Mashed Potatoes, Carrot Fritters and Braised Spinach	Vegetables Schnitzel served with Sweet Potato, Carrot Fritters and Braised Spinach	Sautéed Stir Fry Salad	Potato Salad		
02 Oct 20	Fri	Curry Mince with Vetkoek served with French Fries and Salad	Beer Battered Hake Served with French Fries and Salads	Chicken Quorn and Vegetable Stir Fry Wrap served with French Fries and Salads	Butternut and Pineapple Salad	Red Cabbage Apple Slaw		
03 Oct 20	Sat	R50.00 -Brunch Buffet						
04 Oct 20	Sun	Sunday Carvery: R69.00 -Herb Roast Mutton Leg or Citrus Chili Roasted Pork, Lemon Garlic and Herb Roast Chicken served with Hassel back Butter Potato, Mint Green Beans and Herb Baby Carrots		Ravioli with Creamy Mushroom, Asparagus served with Minted Green Beans and Baby Carrots	Build your own Salad		White Chocolate Mousse with Red Grapes	



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05 Oct 20	Mon	BBQ Pulled Pork Wrap with Avocado and Apple Slaw served with Salads	Creamy Lemon Chicken with Mushroom served with Tagliatelli dusted in Parmesan Cheese served with Salads	Moroccan Chickpea, Baby Marrow Meat Balls in Tomato Sauce with Tagliatelli dusted with Parmesan served with Salads	French Salad	Roasted Vegetables with Pumpkin Seed		
06 Oct 20	Tue	Baked Chicken Schnitzel served with Garlic Mashed Potato, Creamy Spinach and Roasted Butternut	Chargrilled Boerewors served with Garlic Mashed Potato, Cream Spinach and Roasted Butternut	Soya Sausage in Brown Onion Gravy served with Garlic Mashed Potato, Creamy Spinach and Roasted Butternut	Cucumber and Corn Salad	Old Fashioned Beetroot		
07 Oct 20	Wed	Creamy Chicken and Mushroom Pie served with Sicilian Green Beans and Herbed Baton Carrots	Bobotie served with Yellow Rice, Sicilian Green Beans and Herbed Baton Carrots	Spinach and Feta Lasagne served with Sicilian Green Beans and Herbed Baton Carrots	Greek Salad	Red Cabbage Apple Slaw	Fruit Jelly and Custard	
08 Oct 20	Thu	Flame Grilled Sirloin Steak with Campfire Potatoes served with Gem Squash, Peas and Corn	Chicken Cacciatore served with Savoury Rice, Gem Squash, Peas and Corn	Mushroom, Lentil Moussaka with Soufflé Topping served with Savoury Rice, Gem Squash, Peas and Corn	Italian Caprese			
09 Oct 20	Fri	Mexican Beef Tostadas served with Char Grilled Corn, Spicy Tomato Salsa, and Chips	Deep Fried Hake Fillet served with Slap Chips, Tartar Sauce and Salad	Soya Mince, Vegetable Quesadillas with Smoked Pumpkin served with Slap Chips	Carrot and Pineapple Salad	Beetroot Salad		
10 Oct 20	Sat	R: 50.00 -Brunch Buffet						
11 Oct 20	Sun	TRY OUR SUNDAY BRAAI: R69.00 -Rump Steak, Garlic Mustard and Parsley Butter drizzled with Chimichurri Sauce, Boerewors and Lime Chilli Marinated Braaied Chicken Drumstick served with Pap and Spicy Tomato, Onion Worcestershire Chutney OR Open Flame Baked Potato individually wrapped in foil Jacket with Garlic and Herb		VEGETARIAN-R46.30 -Half Roasted Nutmeg, Cinnamon Rosemary flavoured Butternut, Stuffed with Creamed Spinach and Mushroom Dusted with Parmesan Cheese	Create your own Salad		Malva Pudding with Custard	



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12 Oct 20	Mon	BBQ Pulled Beef in a Tortilla with Cream Cheese Avocado and Red Cabbage Coleslaw	Creamy Chicken Lasagne served with Salads	Vegetarian Chicken Strips in Arrabiata Sauce served with Penne and Salads	Caprese	Old Fashioned Beetroot		
13 Oct 20	Tue	Grilled Chicken Breast topped with Mozzarella, Tomato Herb drizzled with reduced Balsamic, served with Carrot and Potato Mix, Country Mix Veg	Sweet and Sour Pork Stir Fry served with Carrot and Potato Mix, Country Mix Veg	Vegetarian Sausage served with Carrot and Potato Mix, Country Mix Veg	Coleslaw	Green Salad		
14 Oct 20	Wed	Crispy Beef and Onion Pie served with Green Beans and Roasted Butternut	Chicken Casserole served with Rice, Green Beans and Roasted Butternut	Spicy Bean, Potato Burrito with Humus and Cheddar Cheese served with Salad	Green Salad topped with Chickpeas		Banana Split Lasagne	
15 Oct 20	Thu	Butter Chicken Curry served with Basmati Rice, Tomato Sambal, Raita and Poppadum	Grilled Chuck, Caramelised Onion served with Scalloped Nutmeg Potato, Roasted Vegetables with Chickpeas	Creamy Macaroni and Cheese, Roasted Vegetables with Chickpeas	Duo Melon Salad			
16 Oct 20	Fri	BBQ Sticky Pork Ribs served with Potato Wedges and Salads	Deep Fried Hake served with Potato Wedges and Tartar Sauce	Hawaiian Grilled Cheese layered with Veg Schnitzel Caramelised Pineapple served with Potato Wedges and Salads	Butternut and Pineapple Salad	Green Salad		
17 Oct 20	Sat	R: 50.00 -Brunch Buffet						
18 Oct 20	Sun	Sunday Carvery: R69.00- Rosemary Roast Beef with Red Wine Gravy/ Sweet and Sticky Pork Belly with Portuguese Chicken, Yorkshire Pudding, Scalloped Potatoes and Festive Roast Vegetables		Gnocchi and Tomato Baked with Parmesan served with Festive Roast Vegetables	Build your Own Salad		Cream Brulee with Sliced Caramelised Pear	



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19 Oct 20	Mon	Ground Beef Pancake Cannelloni served with Salads	Pork Stew served with Sweet Potato , Roasted Vegetables and Salad	Vegetarian Lasagne with Roasted Aubergine and Roast Pepper Sauce served with Salads	French Salad	Reduced Balsamic with Roasted Beetroot Wedge dusted with Sesame Seed	
20 Oct 20	Tue	Grilled Chicken Breast with Rooibos and Bitter Chocolate Sauce served with Spicy Couscous and Leek , Roasted Vegetables and Salad	Spaghetti Bolognese dusted with Parmesan Cheese served with Salad	Homemade Spanakopita served with Lemon Butter Sauce , Roasted Vegetables and Salad	Rocket with Romano Tomatoes and Shaved Cucumber		
21 Oct 20	Wed	Sliced Rare Beef with Creamy Pesto Sauce served with Spicy Potato Wedges with Garlic Basil Broth, Mushy Peas and Corn	Chicken Leg Quarter Curry served with Two Tone Rice, Tomato Salsa, Raita	Butternut Chickpea Bredie served with Spicy Couscous with Garlic Basil Broth, Mushy Peas and Corn	Watermelon and Feta Salad	Italian Salad	Spring Fruit Salad with Ice Cream
22 Oct 20	Thu	Chicken and Mushroom Stroganoff served with Yellow Rice, Roasted Garlic Cauliflower and Steamed Broccoli	Beef Bobotie and Yellow Rice served with Roasted Garlic Cauliflower and Steamed Broccoli	Thai Green Curry Lentil Vegetables served with Yellow Rice , Roasted Cauliflower and Steamed Broccoli	Sweet and Sour Beetroot		
23 Oct 20	Fri	Ginger Apple Cider Pork Chop served with French Fries and Salad	Beer Battered Hake with French Fries, Tartar Sauce, Lemon Wedges served with Salads	Three Cheese Thyme and Red Onion Frittata served with French Fries and Salads	Green Salad	Tangy Apple Slaw	
24 Oct 20	Sat	R: 50.00 -Brunch Buffet					
25 Oct 20	Sun	Sunday Carvery:R69.00- Garlic Rosemary Roast Sirloin served with Pepper Jus, Herb Pork Roast with Apple Sauce, Lemon and Herb Chicken Served with Savoury Rice, Creamed Spinach with Mushroom and Hubbard Squash		Baked Cheesy Polenta Squares Topped with Mushroom, Rocket, Parmesan Shavings, Creamed Spinach with Mushroom and Hubbard Squash	Build your Own Salad	Potato Salad	Liquid Centre Chocolate Fondant served with Ice Cream



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26 Oct 20	Mon	Grilled Pork Fillet, Apple Sauce served with Carrot and Potato Mix, Green beans and Salad	Homemade Meatballs in Bolognaise Sauce, Dusted with Parmesan served with Spaghetti and Salad	Creamy Baked Pasta with Broccoli Cauliflower and Cheese		Beetroot Salad	Butternut and Feta	
27 Oct 20	Tues	Classic Seafood Paella served with Salads	Boerewors Curry with Yellow Rice, Salsa, Raita	Butter Bean and Vegetable Biryani with Tomato Salsa, Raita		French Salad	Julienne Carrot with Julienne Beetroot Salad	
28 Oct 20	Wed	Chicken Cordon Bleu served with Herbed Baby Potato, Broccoli and Salad	Beef Stew with Rosemary infused Rice, Green Beans and Salad	Stuffed Jacket Potato with Soya Mince, Sweet Corn topped with Cheese Sauce served with Green Beans		Roasted Butternut and Watercress Salad	Cucumber and Corn	
29 Oct 20	Thu	Pressed Pork Belly served with Rustic Baby Potato, Chargrilled Vegetables and Salad	Creamy Chicken A la King served with Yellow Rice, Chargrilled Vegetables and Salad	Yellow Potato with Chickpea served with Roti, Chargrilled Vegetables and Sambals		Curry Pasta Salad	Green Salad	
30 Oct 20	Friday	Grilled Chicken Cheese Burger topped with Bacon and Avocado served with Potato Wedges and Salads	Deep Fried Hake served with Potato Wedges and Tartar Sauce	Three Cheese Pizza served with Potato Wedges and Salads		Coleslaw	Duo Melon Salad	
31 Oct 20	Sat	R: 50.00 -Brunch Buffet						